

THE KINGBRIDGE CLASSIC COOKING CLASS

Food connects us and working together can unite a team. Taking over our North Wing Kitchen your guests will prepare your evening's dinner including appetizer, entrée and dessert that will then be served buffet style. The achievement of creating a meal together and the enjoyment of sharing it is a powerful experience that you can bring back to your workplace.

Select one of the following menus:

Italian Soiree

Gnocchi with Arugula Pesto
Fava Beans with Shrimp, Basil and Lemon
Sautéed Rapini, Caramelized Onions & Parmesan
Mushroom Risotto
Chicken Cacciatore
Tiramisu

Mexican Fiesta

Guacamole & Fresh Tomato Salsa
Shrimp & Scallops with Garlic, Coriander
Mexican Beef Stew
Mexican Rice
Baked Chilies Rellenos
Almond Sponge Cake with Flambéed Mangoes

Provence Perfection

Bouillabaisse with Red Pepper Rouille
Ratatouille
Roast Rack of Lamb with Herb Mustard Crust
Boulangère Potatoes
Green Beans with Toasted Almonds & Glazed Heirloom Carrots
Chocolate Éclairs

Group Size: 10-20

Time Frame: 2-2.5 hours

Setup Fee: \$1,700

Cost: \$47 Surcharge per person /
\$80 à la carte

Suggested Add On: Individual Kingbridge aprons: \$23 each
Chef Hats: \$6 each



Prices are per guest and subject to HST

WINE A BIT - YOU'LL FEEL BETTER

“Wine is not just an object of pleasure, but an object of knowledge; and the pleasure depends on the knowledge” Roger Scruton.

Our wine tasting experiences are relaxing, fun and educational. They will increase your wine knowledge and understanding, and provide a great opportunity for your team to relax and network.

Your team will be divided into smaller groups where they will taste different wines and then answer a few questions. Our wine expert will share comments and engage in a discussion with the group they explore 6 wines.

We cover a wide range of topics during the tasting, including:

- How wine is made
- New and old grape varieties and wine styles
- Storing and serving wine
- Food and wine pairing
- Life expectancy of wines
- How to choose wine

Group Size: 10-100

Time Frame: 1-1.5 hours

Setup Fee: \$290

Cost: \$40 per person – includes tasting portion of six house selected wines



Prices are per guest and subject to HST

FOOD AND WINE PAIRING

Wine and food go hand in hand, each working to enhance the other to create the ultimate culinary experience. Our wine guide will take you on a flavour adventure as we pair specific wines with a variety of tastes, creating a symphony of flavours on your pallet. Throughout the experience our Wine Guide will talk about how wines work with different flavors.

Each individual tasting plate to consist of: Salami, Prosciutto, Aged Cheddar or Asiago Cheese, Lemon Wedge, Olives, Chocolate, Slice of Apple. In addition, sliced baguette and water will be available to each participant to cleanse their pallet.

Group Size: 10-100

Time Frame: 1-1.5 hours

Setup Fee: \$290

Cost: \$14 per person – Tasting Platters
\$40 per person – includes tasting portion of
six house selected wines



Prices are per guest and subject to HST

WINE TASTING DINNER

Drinking fine wine with good food is one of life's great pleasures. Our wine expert will match a wine with each course of your dinner to showcase the progression of wine strengths and highlight how this evolves throughout the meal.

Select one of the following menus:

Menu 1

Tender Arugula & Smoked Trout topped with
Fennel Slaw, Citrus Dressing

Penne Rigate with Prosciutto, Peas & Peppers
in Light Tomato Coulis

Grilled Sirloin topped with Braised Short Ribs,
Wilted Spinach & Mashed Potato

Flourless Chocolate Cake with
Raspberry Compote

Bread and Sweet Butter

Menu 2

Vodka Martini Salmon Gravlax with
Three Mustard Dill Sauce &
Tender Greens

Casarecce with Tomato &
Crispy Basil

Seared Noisettes of Veal Loin with Morel,
Shiitake & Oyster Mushroom Sauce,
Soft Polenta

Chocolate Pot de Crème with
Orange-Berry Compote

Bread and Sweet Butter

Group Size: 10-100

Time Frame: 1.5-2 hours

Setup Fee: \$290

Cost: \$84 Surcharge per person /
\$120 à la carte

Includes four house selected wines



Prices are per guest and subject to HST