

TIME FOR THAI

\$130 per guest

Dietary Accommodation:



Dive into a hands-on journey of crafting some of Thailand's most beloved dishes and discover essential ingredients that are commonly used in Thai cooking. You'll learn how to balance the flavours of salty, sweet, spicy, and sour to create the perfect harmony in each dish. Each guest will be served a refreshing lemongrass crème brûlée for dessert.

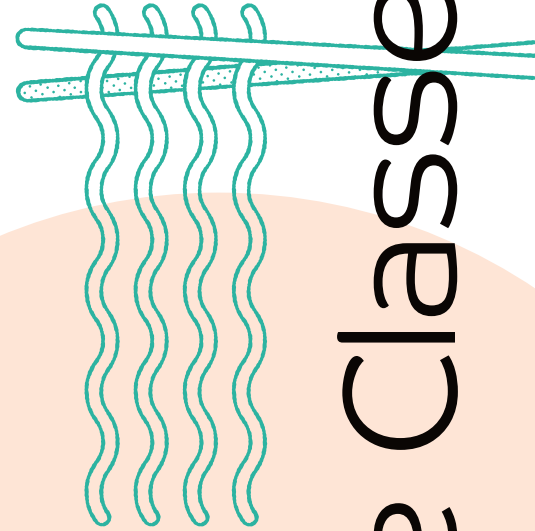
Chicken Laap

Pad Thai

Lemongrass Crème Brûlée (not made in class)

Themed Drink: **Singha Beer**

\$11 /330 ml



CIAO ITALY!

\$130 per guest

Dietary Accommodation:



Explore the art of Italian cooking as you prepare ricotta gnocchi from scratch. Pair your handmade pasta with a trio of vibrant sauces and enjoy it alongside our house-made focaccia. Each guest will be served a rich, creamy butterscotch budino for dessert.

Ricotta Gnocchi

Oven Roasted Tomato Sauce

Italian Sausage Mushroom Sauce

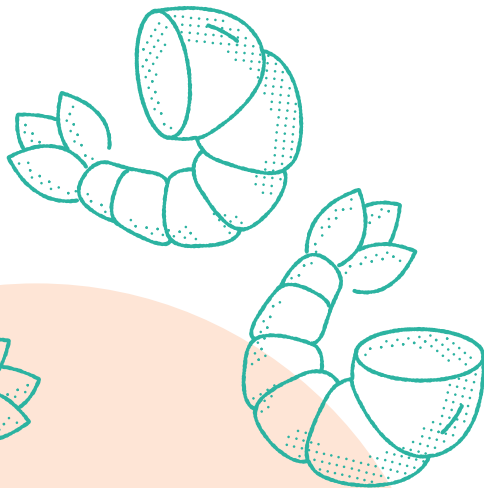
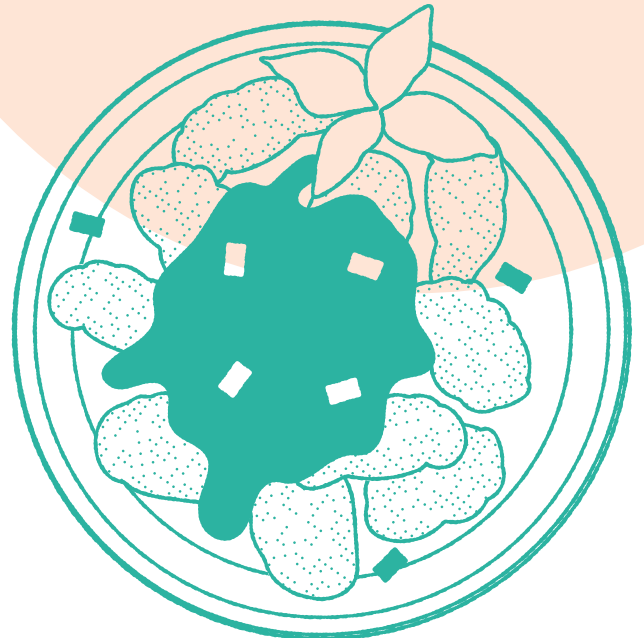
Basil Almond Pesto (demo only)

House-made Focaccia (not made in class)

Butterscotch Budino (not made in class)

Themed Drink: **Aperol Spritz**

\$13 /5 oz



gluten friendly dairy free vegetarian contains nuts

Themed beverage substitutions may occur based on availability.
Pricing subject to service charge of 20%, and GST. Prices are subject to change.

BAVARIAN CHALET

\$130 per guest

Take a culinary trip to the Alps as you learn the secrets behind authentic German dishes. Gain hands-on experience in mastering hearty classics and enhancing them with perfectly paired sides. Each guest will be served a traditional apple strudel for dessert.

Pork Schnitzel



Käsespätzle



German Cucumber Salad



Braised Red Cabbage with Apples (not made in class)



Apple Strudel (not made in class)



Themed Drink: **Hacker Pschorr Bavarian Lager**

\$11 /500ml

AL PASTOR AND MORE

\$130 per guest

Dietary Accommodation:



Elevate your taco night by mastering Chicken Al Pastor, a dish with a fascinating blend of Lebanese and Mexican roots. Pair it with bold-flavoured sides that will become staples in your repertoire. Each guest will be served a decadent slice of tres leches cake for dessert.

Chicken Al Pastor



Mexican Rice (demo only)



"Chorizo" Style Black Beans



Pickled Red Cabbage (not made in class)



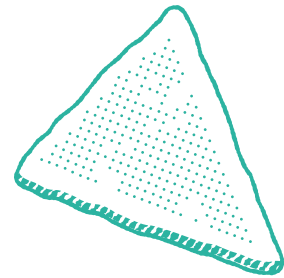
Pico De Gallo



Tres Leches (not made in class)

Themed Drink: **Cazadores Margarita**

\$13 /5 oz



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TASTE OF INDIA

\$130 per guest

Dietary Accommodation:



Journey through the rich, aromatic world of Indian cooking and learn the essential techniques behind iconic flavours. You'll discover how to balance bold spices while creating a perfectly seasoned protein dish and refreshing sides. Each guest will be served a creamy cardamom rice pudding for dessert.

Makani Gravy



Tandoori Chicken



Kachumber Salad



Cilantro Chutney (demo only)



Jeera Rice (not made in class)



Naan (not made in class)

Cardamom Rice Pudding (not made in class)



Themed Drink: **Bira 91 White Wheat Beer**

\$11 /330ml

PERFECT PIEROGIES

\$130 per guest

With an origin that dates back to the 13th century, the humble pierogi has been a staple in the frozen section of grocery stores since the 1960s. However, pierogies "made from scratch" are beyond compare. This simple dumpling can be filled with either sweet or savoury fillings. With our chefs guidance, you will learn to make cheddar and green onion pierogies and to round out the meal, we will make braised sausage and cabbage. Each guest will be served a slice of yabluchnyk for dessert.

Cheddar and Green Onion Pierogies



Braised Kielbasa and Green Cabbage

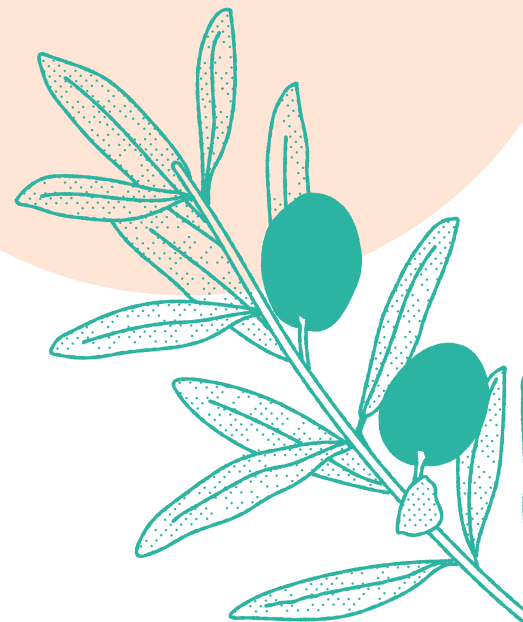


Ukrainian Apple Cake (Yabluchnyk) (not made in class)

Themed Drink: **Belgian Lager**

\$11 /330ml

Private Classes



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ROCK THE WOK

\$130 per guest

Dietary Accommodation:



Discover the art of cooking with a wok in this fast-paced, flavour-packed class. You'll take the stir-frying technique beyond the basics to make some of Asian-inspired favourites. Each guest will be served chilled sago with cantaloupe for dessert.

Nasi Goreng



Kung Pao Chicken



Chilled Sago with Cantaloupe (not made in class)



Themed Drink: **Singha Beer**

\$11 /330ml

HOW TO BRUNCH

\$130 per guest

Dietary Accommodation:



Master the art of creating a brunch spread that is as elegant as it is satisfying. From flawlessly timing dishes to perfecting sauces, you'll learn how to create a satisfying morning feast with confidence. Each guest will be served a yogurt fruit parfait for dessert.

Irish Soda Bread



Poached Eggs



Hollandaise



Cabbage and Onion Roasted Hash

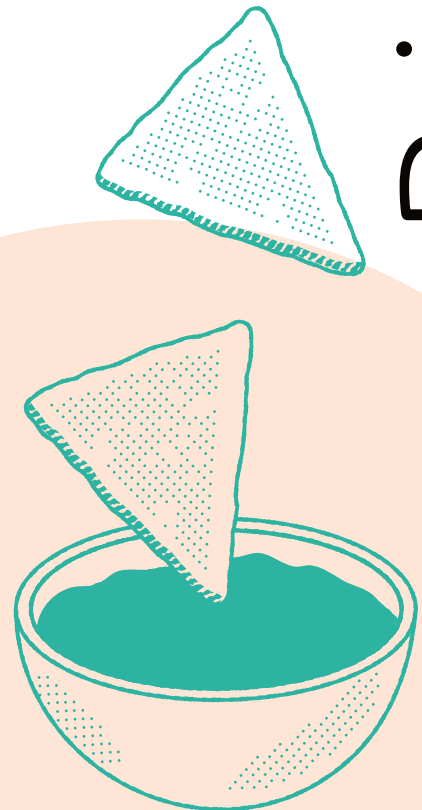


Whipped Mascarpone Yogurt and Fruit Parfait Board with House-made Granola (not made in class)



Themed Drink: **Mimosa**

\$10 /4 oz



Private Classes

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