

Draeger's cooking school

Draeger's Cooking School Private Events for Team Building, Birthdays, Anniversaries, Showers and More!

Draeger's Cooking School offers a convivial, fun and informative cooking event to meet the needs and desires of your group. Our San Mateo, Menlo Park and Blackhawk facilities are available for lunch or dinner events.

Enjoy our interactive, hands-on cooking experience for team-building, celebrating and socializing. Everyone will participate in the creation of the meal and feast on the fruits of their labor. Our experienced staff will guide the cooking process, providing tips and tricks along the way and ensuring your success and enjoyment. An alternate format option is to experience the cooking as a demonstration presented by a Draeger's Cooking School Chef as you relax and enjoy each course served to you at your seats.

In order to plan for your event and book, please review the options, details and pricing and proceed with a signed contract with deposit payment to secure your event date and time. Due to the volume of event inquiries, we are unable to guarantee a date without a signed contract and deposit.

PRICING AND ADDITIONAL INFORMATION

- \$2,300 base price for a 3-hour private Hands-On or Demonstration cooking class of up to 20 attendees.
- Additional guests #21-30 @ \$110 per person; \$100 for each additional guest after the 30th guest.
- Wine is charged per bottle, per consumption. The suggested wines listed with each menu are \$20 per bottle. For more options, please see our wine list or inquire for custom recommendations.
- A 20% service charge and tax on the service charge applies to the price of the event, including any additions to the event.
- The Mystery Bag format incurs an additional \$200 surcharge.

Included in your event:

- Event space rental and staffing, 3-hour event duration.
- All cooking equipment, tableware and linens.
- Aprons to wear during the cooking, property of Draeger's. Please inquire for custom gift apron ordering.
- Complete menu plus appetizer on arrival, as well as soft drinks and tea/coffee with dessert.
- All of the event recipes printed to take home.
- Coupon for Draeger's Home Department for discounted cookware and gift items.

Think Pink and Enjoy Rosé Year-Round!

Featuring Moulin de Gassac Guilhem Rosé from Southern France. Dry and well-balanced, with a splendidly long and fresh finish. Add to the wine options for any menu you choose, for a fun, colorful and flavorful experience.
\$20 per 750ml bottle.

MENUS

Your group will arrive to beverage service and an appetizer to enjoy before the cooking starts. The group will be divided into smaller teams to prepare portions of the menu, cooking for 60-90 minutes. Then, everyone will be served the entire meal as a buffet. A menu is selected in advance of the event from the following options:

CALIFORNIA HARVEST

- Green Salad with Mixed Grains, Point Reyes Blue Cheese, Pistachios, Dried Cherries and Champagne Vinaigrette
- Roasted Brussels Sprouts with Garlic and Parmesan Cheese
- Creamy Celery Root Mashed Potatoes
- Herbed Roasted Chicken with Roasted Lemons and Pan Gravy
- Spiced Pears Poached in Pomegranate Juice with Vanilla Bean Ice Cream and Chewy Almond Cookie

Suggested Wines @ \$20/bottle: Edna Valley Chardonnay & Edna Valley Cabernet

FRENCH BISTRO

- Warm Goat Cheese and Baby Greens Salad with Preserved Lemon Vinaigrette
- French Green Lentils with Roasted Root Vegetables
- Spinach and Gruyere Cheese Souffle Casserole
- Top Sirloin Steak au Poivre with Green Peppercorn Sauce
- Profiteroles with Vanilla Ice Cream, Chocolate Sauce and Toasted Almonds

Suggested Wines @ \$20/bottle: Saint Veran Bourgogne Chardonnay & Kermit Lynch Cotes du Rhone

ITALIAN FEAST

- Arugula with Shaved Fennel, Parmesan and White Balsamic Vinaigrette
- Roasted Cauliflower and Gremolata
- Roasted Butternut Squash Ravioli with Sage Brown Butter Sauce and Toasted Hazelnuts
- Chicken Saltimbocca—chicken with prosciutto, sage and fontina cheese
- Individual Classic Tiramisu with Mascarpone Cream, Dark Rum and Espresso

Suggested Wines @ \$20/bottle: Alto Adige Pinot Grigio & Ruffino Sangiovese Blend

Facility Capacities: for the above menus, 24 at San Mateo; 40 at Menlo Park; 40 at Blackhawk. For larger groups, see Appetizer Party below.

ADDITIONAL FORMATS

APPETIZER PARTY: MEDITERRANEAN DELIGHTS

Eat-As-You-Go/Cocktail Format

A good time will be had by all as each dish is served from platters upon completion in a standing, cocktail-party atmosphere. The volume of food equals all other menus. There is no formal seated dining, but casual seating is available.

Max capacities are 24 at San Mateo*; 50 at Menlo Park; 50 at Blackhawk.

- Fried Cauliflower with Mint and Tamarind Dipping Sauce
- Crispy Herb and Saffron Couscous Cakes with Tomato Chutney
- Carrot Soup with Orange and Ginger
- Spanakopita Triangles—savory filo pastries filled with spinach and feta
- Six-Spice Lamb Lettuce Cups with Cucumbers and Minted Yogurt Sauce
- Mini Spiced Date Cakes with Tamarind Glaze and Orange-Scented Whipped Cream

Suggested Wines @ \$20/bottle: Edna Valley Sauvignon Blanc & Edna Valley Cabernet

*Please inquire regarding the potential for larger groups at San Mateo during daytime hours.

THE MYSTERY GROCERY BAG—\$200 surcharge

Check your dietary restrictions at the door for the ultimate challenge!

Max capacities are 24 at San Mateo; 24 at Menlo Park; 30 at Blackhawk.

Your party will be divided into teams, each provided a "mystery bag" of required ingredients. Each team will make one dish for the meal to be served to the entire group. No recipes will be provided.

A lighthearted "judging" for teamwork, originality, taste and presentation will be conducted.

There will be 3 groups for up to 24 people; 4 groups for 25-30 people.

- Group 1: flank steak or chicken (choose in advance)
- Group 2: pasta dish
- Group 3: vegetable dish
- Group 4: salad (only for >25 guests /for <25, our staff will prepare the side salad)

Draeger's will provide the dessert, a Chocolate Souffle Cake, prepared by our staff.

Suggested Wines @ \$20/bottle: Edna Valley Chardonnay & Edna Valley Cabernet

DIETARY RESTRICTIONS

Since most groups have ovo-lacto vegetarians (do not eat meat/fish/poultry but do eat dairy/egg) we have already designed the menus so that they can simply skip the meat item(s) and enjoy a hearty meal of all of the other items. For any other restrictions, please notify us when finalizing your event so that we may prepare accommodations as needed.

TIMING

The event duration is 3 hours. Additional time may be purchased for \$150 per half-hour, but we are limited to store closing time in the evening. For daytime events, there may not be the option of staying overtime if we have a subsequent event scheduled. Start time options for lunch events are 11:30 am or earlier; dinner events may be 5 pm the earliest/6:30 pm the latest (6pm at Blackhawk due to store closing time). The event is 3 hours total and the cooking takes about half of that time. Please arrive at the scheduled time for your event to run as planned.

WINE

Wine is charged in addition to the event price. The “Suggested Wines” listed with each menu are \$20 per bottle. An event for 20 people typically consumes about 8 bottles, but you need not determine the necessary amount in advance. We have all of the Suggested Wines in ample stock and you will be charged per bottle, per consumption. Please see our Wine List on page 4 for a variety of additional options, or feel free to contact us to further discuss your needs and interests. If choosing from the Wine List, please provide advance notification of your selections so that we may reserve adequate quantity for your event. If you wish to bring your own wine, a corkage fee of \$20 per 750ml bottle will apply, per consumption. No other alcohol may be brought into the school. Any additional alcohol needs may be accommodated by prior arrangement. Soft drinks and sparkling/still water are also served, along with tea and coffee service with dessert.

BOOKING

Confirm your event with a signed contract and a credit card deposit of 50% of the estimated total. Deposit is 100% refundable up to 30 days before the event. Deposit is 50% refundable for cancellations up to 15 days before event. Deposit is nonrefundable for cancellations < 15 days before event. Rescheduling of event 7 or fewer days prior to event is subject to \$500 added fee.

Extras:

- Please see our Wine List for additional wine options.
- Custom gift bags and gift cards are available for purchase—please inquire when booking.
- Personalized aprons can be custom ordered—please order by 3 weeks prior to event.

Parking: Free parking is available at the Draeger’s underground garage in San Mateo; in the Blackhawk Plaza in Blackhawk and the Draeger’s lot across the street from the store at Menlo Park (municipal parking adjacent to the Menlo Park store will issue tickets).

We thank you for considering Draeger’s for your event and look forward to working with you in the near future. Please feel free to contact us for any further assistance.

Abigail Crayne

Director, Private Events

Draeger’s Cooking School | San Francisco Bay Area

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cooking school

Private Event Wine Options

Suggested Wine

Each menu is listed with suggested wines priced at \$20 per bottle, per consumption. An event for 20 people typically consumes approximately 8 bottles. It is not required that you determine in advance how many bottles of Suggested Wine you will need.

Upgrading Wines

Should you wish to upgrade your wine selections, please feel free to select from our upgrade list below, and let us know your choices at least 5 days in advance so that we can ensure availability for your event. Please also feel free to contact us for additional assistance or for further recommendations to complement your menu.

Bringing Your Own Wine

You may choose to bring your own wine instead of using wine from Draeger's. Corkage is charged \$20 per 750ml bottle, per consumption.

Notes

Any additional alcohol needs must be accommodated through the Cooking School by prior arrangement. No other alcohol may be brought into the school from outside. Beer can also be added; please contact us to discuss your preferences.

Upgrade Wine List

Chardonnay

McManis, River Junction	\$22
Ferrari-Carano, Sonoma	\$26
La Crema, Sonoma	\$30
Silverado, Carneros	\$33
Domaine Eden, Santa Cruz	\$38
Trefethen, Napa	\$41
ZD, California Coastal Blend	\$45
Grigich Hills, Napa Valley	\$55
Flowers, Sonoma Coast	\$55

Sauvignon Blanc

Ferrari-Carano Fume Blanc, Sonoma	\$24
Kathryn Kennedy, California Blend	\$33
Frog's Leap, Rutherford	\$34
Cakebread, Napa Valley	\$40
Duckhorn, Napa Valley	\$40
Grgich Hills Fume Blanc, Napa Valley	\$42
Lail Vineyards, Napa Valley	\$46

Other Whites

Pine Ridge Chenin Blanc-Viognier, Napa	\$24
Kung Fu Girl Riesling, WA	\$23
Chateau St. Michelle Eroica Dry Riesling, WA	\$28
Adelsheim Pinot Gris, Willamette Valley, OR	\$30

Merlot

Rodney Strong, Sonoma County	\$22
Benziger, Sonoma	\$25
Bonterra, Mendocino	\$26
Matanzas Creek, Sonoma County	\$35
Stag's Leap Wine Cellars	\$43
Frog's Leap Rutherford	\$48

Cabernet

Bogle, Clarksburg	\$22
Benziger, Sonoma	\$27
Mario Perelli Minetti, Alexander Valley	\$30
Franciscan, Napa	\$33
Daou, Paso Robles	\$34
Justin, Paso Robles	\$36
Mt. Veeder, Napa	\$40
Truchard, Carneros	\$48
Pine Ridge, Napa Valley	\$59
Stag's Leap Winery, Napa Valley	\$64
Chateau Montelena, Calistoga	\$68
Trefethen, Oak Knoll	\$70

Pinot Noir

Bogle, Sonoma County	\$22
Ayres, Willamette Valley	\$26
Bernardus, Monterey	\$33
Varner, Santa Barbara County	\$36
Rex Hill Willamette Valley, OR	\$40
Morgan "Twelve Clones", Salinas	\$40
Foxen, Santa Maria Valley	\$47
Flowers, Sonoma Coast	\$60

Sparkling

La Marca Prosecco, Italy	\$25
Gloria Ferrer Sonoma Brut, Blanc de Noirs or Blanc de Blanc	\$29
Scharffenberger Brut	\$30
Veuve Clicquot Champagne Brut, France	\$49
Piper-Heidseick Champagne Brut, France	\$53
Nicolas Feuillatte Champagne Brut, France	\$60