

Draeger's cooking school

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

Draeger's 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. Everyone attending will receive copies of the recipes. 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.

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 are charged at \$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 a \$200 surcharge.
- Soft drinks and tea/coffee with dessert are included in the event price.

MENUS

Your group will arrive to beverage service and an appetizer item 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:

MEDITERRANEAN FEAST

- Spinach, Fennel and Radicchio Salad with Pomegranates, Blood Orange, Mint and Citrus Vinaigrette
- Cumin-Roasted Carrots with Yogurt Sauce
- Warm Farro with Feta, Roasted Red Bell Peppers, Herbs, Olives and Aromatic Lemon Vinaigrette
- Vegetable Galette with Caramelized Leeks, Mushrooms and Goat Cheese
- Flourless Chocolate Cake with Orange Zest and Grand Marnier Whipped Cream
- Optional Supplemental Protein: Pomegranate Molasses-Glazed Lamb Meatballs (add \$75 for 20 people and \$5 per person thereafter)

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

FRENCH BISTRO

- Butter Lettuce Salad with Figs, Toasted Hazelnuts, Roquefort Cheese and Dijon-Tarragon Vinaigrette (nuts can be omitted)
- Sautéed Green Beans with Fresh Herbs, Lemon Zest, and Fleur de Sel
- Pork Tenderloin with Apples and Calvados
- Potato and Caramelized Onion Gratin
- Chocolate Mousse with Chantilly Cream and Petite Espresso Meringues

Suggested Wines @ \$20/bottle: Versant Languedoc Chardonnay & Kermit Lynch Cotes du Rhone

RUSTIC ITALIAN

- Tricolore Salad with Balsamic Vinaigrette and Herb Croutons
- White Lasagna with Fresh Handmade Pasta, Spinach, Mushrooms and Fontina
- Seared Herb-Rubbed Prime Top Sirloin Steak
- Sautéed Garlicky Tuscan Kale
- Pear and Almond Cake with Pear Brandy Gelato

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

Capacities: for the above menus, location capacities are 24 at San Mateo; 40 at Menlo Park; 40 at Blackhawk.

ADDITIONAL FORMATS

APPETIZER PARTY

“Eat-As-You-Go/Cocktail Format”

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.

A good time will be had by all as each dish is served from platters upon completion in a cocktail-party atmosphere.

- Blini with Smoked Salmon & Crème Fraiche
- Stuffed Mushrooms with Spinach and Artichokes
- Arancini with Lemon Aioli–fried risotto balls stuffed with cheese
- Indonesian-Spiced Beef Satay
- Endive Leaves with Goat Cheese, Pear, Watercress and Candied Walnuts
- Phyllo Cups with Lemon Curd and Fresh Raspberries

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

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, with each provided a "mystery bag" of required ingredients. Each team will make one of the dishes for the meal to be served to the entire group. No recipes will be provided. This format requires the enthusiastic participation of all participants. 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 many 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 the time. Please arrive at the scheduled time so that your event will run on time.

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 decide how much you will need in advance as we have the Suggested Wines in stock. Please see our Wine List on page 4 for a variety of other 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 and 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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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.

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.

Upgrade Wine List

Chardonnay

McManis, River Junction	\$22
Hess Select, Monterey	\$23
Gloria Ferrer, Carneros	\$26
Acacia, Carneros	\$28
La Crema, Sonoma	\$30
Alfaro Family Lindsay Paige, Santa Cruz	\$35
Domaine Eden, Santa Cruz	\$38
Trefethen, Napa	\$41
ZD, California Coastal Blend	\$44
Grigich Hills, Napa Valley	\$52
Flowers, Sonoma Coast	\$52

Sauvignon Blanc

Frog's Leap, Rutherford	\$28
Kathryn Kennedy, California Blend	\$30
Grgich Hills Fume Blanc, Napa Valley	\$39
Cakebread, Napa Valley	\$40
Duckhorn, Napa Valley	\$40
Lail Vineyards, Napa Valley	\$46

Other Whites

Pine Ridge Chenin Blanc-Viognier, Napa	\$22
Kung Fu Girl Riesling, WA	\$23
Adelsheim Pinot Gris, Willamette Valley, OR	\$30
Martin Codax Albarino, Riex Baixas, Spain	\$27
Chateau St. Michelle Eroica Dry Riesling, WA	\$38
Steinbeck Viognier, Paso Robles	\$39

Merlot

Rodney Strong, Sonoma County	\$22
Sterling, Napa Valley	\$30
Matanzas Creek, Sonoma County	\$35
Frog's Leap Rutherford	\$48
Stag's Leap Wine Cellars	\$50

Cabernet

Bogle, Clarksburg	\$22
Benziger, Sonoma	\$27
Franciscan, Napa	\$30
Charles Krug, Yountville	\$33
Justin, Paso Robles	\$35
Beaulieu (BV), Rutherford	\$38
Domaine Eden, Santa Cruz Mtns.	\$45
Pine Ridge, Napa Valley	\$55
Stag's Leap Artemis, Napa Valley	\$60
Chateau Montelena, Calistoga	\$65

Pinot Noir

Mark West, CA Coastal Blend	\$22
Acacia, Carneros	\$29
Gloria Ferrer, Carneros	\$35
Rex Hill Willamette Valley, OR	\$42
Morgan "Twelve Clones", Salinas	\$40
Adelsheim, Willamette Valley, OR	\$39
Flowers, Sonoma Coast	\$60

Sparkling

Adami Prosecco (off-dry), Italy	\$27
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

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Private Event Gifts

Delight your guests with special gifts and favors to make it a truly memorable event.

Choose from the following options, or ask us about custom options.

Please order at least 1 week prior to event to ensure availability.

Party Favors a la Carte

- Le Creuset “Marseille Blue” silicone spatula, heat-resistant up to 482°F with “Draeger’s” engraved on the handle. Length: 11½ inches. \$10.00
- TCHO assorted chocolate bars in flavors such as coconut, almond, toffee, mint and many more (2.5 oz) \$5.29
- Guittard Chocolate Bars in assorted blends of Milk, Semisweet, Bittersweet and Dark (2.65 oz) \$5.99
- Bariani California Extra Virgin Olive Oil (8.45 oz) \$10.95
- Black Truffle Salt (1.9 oz) \$13.95
- Fran’s Smoked Salt or Grey Salt Chocolate Covered Caramels (2.1oz, 7pcs) \$14.99

Signature Gift Bags

Sweet Treats \$33.87 package price per person

a la carte

- Stonewall Kitchen Lemon Curd (11.5oz) \$8.39
- Kelley’s Cookies Shortbread (7 oz) \$8.49
- Vosges “Haut-Chocolate” Bars in choice of Black Salt Caramel, Smoked Almond, Bacon or Chipotle Chili (3 oz) \$8.00
- CC Made Caramel Corn in Pistachio or Spiced Almond (8 oz) \$8.99

Champagne Celebration \$36.96 package price per person

- Nicolas Feuillatte Brut Quarter Bottle (187ml) \$12.99
- Rustic Bakery Sourdough Flatbread Crackers (6 oz) \$6.29
- Cucina Amore Artichoke Spread (7.9 oz) \$4.69
- Charles Chocolates Triple Chocolate Almonds (6.5 oz) \$12.99

The Epicurean \$41.95 package price per person

- KL Keller Violet Mustard (6 oz) \$8.00
- BR Cohn Extra Virgin Olive Oil (6.7 oz) \$16.95
- San Francisco Salt Co. with choices of Grey Salt, Pink Salt or Pure Flake (5 oz) \$7.00
- Le Creuset “Marseille Blue” silicone spatula, heat-resistant up to 482°F with “Draeger’s” engraved on the handle. Length: 11 ½ inches. \$10.00

S’Well Bottles- great for the whole team!

S’Well reusable bottles keep drinks cold for 24 hours and hot for 12. With a sleek design, the triple-walled bottle leaves no condensation on the exterior. An array of colors and designs are available—please inquire for current options. Three sizes: 9oz, \$27.50; 17oz, \$35.25; 25oz, \$48.50

Additional Items: We also carry an array of cook’s tools, cookbooks, wine accessories, candles, wine, and many more items from which to choose for a custom gift.

Ordering: For all gift items, please allow at least 7 business days to ensure availability. We package the items in a Draeger’s paper handled gift bag filled with tissue and tied with a ribbon.

Non-food items are subject to sales tax. A 20% service charge and tax on service charge are added to the gift price. Once placed, orders are final sale. Please feel free to contact us for any further assistance.