

COOKING CLASSES & DEMONSTRATIONS

Chef Liza Strauss has a passion for teaching and the sharing of knowledge and experiences when it comes to food and cooking. Keep a constant eye open for regular cooking demonstrations (refer to upcoming events) that will be hosted. We also offer the following cooking class packages that can be tailored to suit any occasion:

- Monthly demonstration style cooking classes (**see calendar for 2024 below**)
- Group booking classes – Demonstration style (booked in a group for specific special occasions, conference activities or year-end functions). Please send an email to info@sherewoodlodge.co.za to enquire about availability, cooking class themes and other arrangements.

INCLUDED DURING DEMONSTRATION STYLE COOKING CLASSES:

- Arrival beverage
- Ingredients prepared
- Set-up of the venue
- Cooking class facilitation and recipe packs
- Occasional guest speakers adding value to the specific theme
- Prepared products to be enjoyed as a lunch / dinner or packaged to take home afterwards (depending on the theme)
- A glass of wine enjoyed with lunch / dinner afterwards
- **EXCLUDED:** All extra beverages ordered
- For group cooking classes (see above) a 15% service charge will be added to your final quote/invoice.

2024 MONTHLY DEMONSTRATION STYLE COOKING CLASS CALENDAR

This year we will be doing an introduction to cooking course where you will learn all the old school and basic cooking skills. This is a mini HOME chef cooking course.

DATE	TIME	THEME	COST
19 APRIL	10H00-12H00	INTRODUCTION TO COOKING, SEASONING + KITCHEN SECRETS	R500pp
24 MAY	10H00-12H00	SALADS, FRUIT + KNIFE SKILLS	R500pp
26 JULY	10H00-13H00	STARCH, LEGUMES & VEGETABLES	R500pp
23 AUGUST	10H00-13H00	MEAT & POULTRY + SAUCES	R750pp
25 OCTOBER	10H00-13H00	FISH & SHELLFISH + SAUCES	R750pp
22 NOVEMBER	10H00-13H00	DESSERTS & GARNISHES	R750pp



FOR MORE INFORMATION OR BOOKINGS:

- Please send an email to Liza Strauss @ info@sherewoodlodge.co.za or call 0832791733.
- All booking, confirmation and payment instructions will be communicated via email.

PLEASE NOTE:

FOR INDIVIDUAL GROUP BOOKINGS FOR SPECIAL OCCASIONS

Endless **cooking class themes** can be presented upon request from @ R1000pp.

EXAMPLES:

- PRO(FRESH)IONAL VEG
- POPULAR PLATTERS
- LET'S MEAT
- ENTERTAIN WITH CANAPES
- DECADENT DESSERTS
- CURRY-ON
- BUONISSIMO
- BREAK (THE) FAST
- BRAAI SIDES
- BAKE LIKE A CHEF

For group bookings all prices are subject to themes and dependant on other combined services such as added conference facilities and accommodation.

Please enquire or make an appointment to discuss your requirements and we can set-up a tailored fun filled package.

**Immerse yourself in a "Sebesebe" experience...
a feeling of peace, rest and tranquility...**

