

CUCINIAMO
together



COOKING CLASS
PACKAGES

*Salt
Meats
Cheese.*

APPETITE TO LEARN

desire to eat!

ASPIRANTI CHEFS!

Choose from a selection of our Italian culinary private cooking classes, taught by Nonna celebrated and perfected by Salt Meats Cheese.

Invite a group of friends or colleagues and celebrate birthdays, anniversaries, milestones, hens' nights or engage in some team building, over a super interactive Italian style cooking festa!

Food lovers will savour the opportunity to acquire the skills and techniques necessary from our expert teachers, to create authentic Italian dishes from scratch and enjoy the delicious Italian fare prepared!

CHOOSE FROM OUR RANGE OF EXCLUSIVE PACKAGES ON OFFER

- * The Pasta Masta
- * The Pasta Masta ft Cannolis
- * The Pizza Project
- * The Knockout Gnocchi
- * The Ravishing Ravioli
- * The Italian Vegan
- * The Arancini & Aperol Affair
- * The Spaghetti & Spritz Soiree
- * The Dolce Vita
- * The Art of Italian Cocktails
- * The Spritz Takeover
- * The Junior Italian Chef

Looking for something unique? We can custom build your own vision for a distinctive class or function and cater for all kinds of ideas and numbers. Our event specialists are ready to accommodate for all requirements simply just get in contact.

Don your aprons and we will meet you at your local Salt Meats Cheese kitchen to satisfy all your Italian culinary desires

Euciniamo!

THE PASTA

masta

Life is about exploring pasta-bilities!



Pasta la vista baby!

\$99PP / 2 HOURS

Master the art of pasta making and learn how to create our signature fettuccine with hands-on guidance from the Salt Meats Cheese experts using the finest seasonal ingredients and techniques.

Don your apron and roll up your sleeves as we guide you through the steps of creating and shaping pasta from scratch whilst we whip up delicious sauces to pair with your fettuccine!

WHAT YOU GET

- * Glass of house wine/beer upon arrival
- * Learn how to make fettuccine from scratch
- * Devour your self-made fettuccine dish
- * Woodfired pizza slices served during the break
- * Recipe card for take home pointers

THE PASTA MASTA *ft cannolis*

It cannoli be better with pasta



Life is a combination of magic pasta & cannolis

\$109PP / 2.5 HOURS

Master the art of pasta making and learn how to create our signature Fettuccine from scratch with hands-on guidance from the Salt Meats Cheese experts using the finest seasonal ingredients and techniques. Plus, learn how to pipe cannoli shells with a sweetened ricotta cream and decorate them to your liking.

WHAT YOU GET

- * A glass of wine or beer upon arrival
- * Learn how to make fettuccine from scratch
- * Woodfired pizza slices served during the break
- * Pipe and decorate ricotta cannolis
- * Devour your fettuccine dish and cannolis
- * Recipe card for take home pointers

THE PIZZA *project*

You can't make everyone happy, but pizza can!



You wanna pizza this?

\$99PP / 2 HOURS

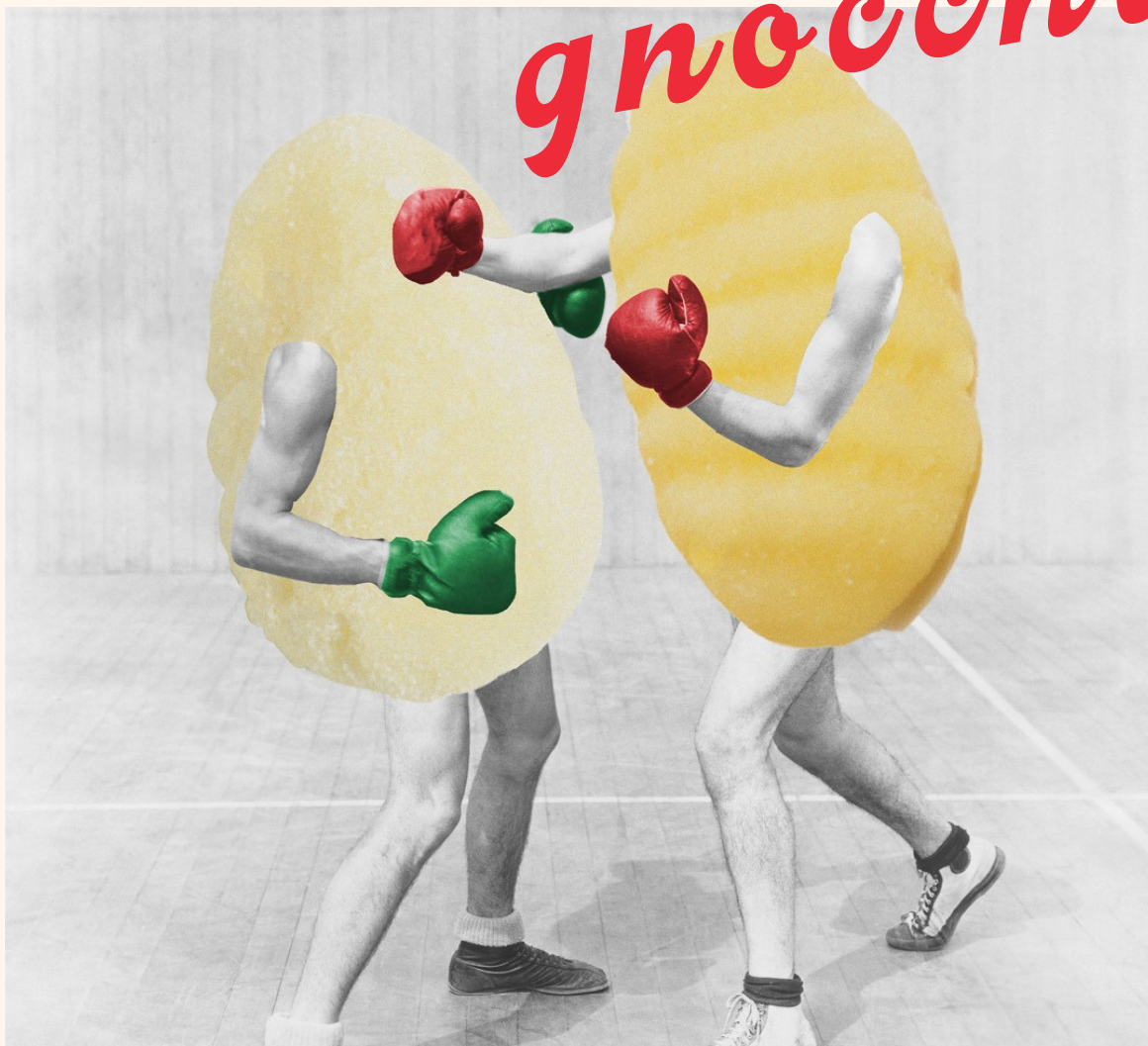
Guided by our Pizza Masters, learn the secrets to curating authentic Italian pizza from scratch using the finest seasonal ingredients and techniques. We don't want you drooling over your pizza dough, sip on a glass of wine/beer and graze your way through some antipasto as you wait in anticipation of your creation.

WHAT YOU GET

- * Glass of house wine or beer upon arrival
- * Shared antipasto platter
- * Learn how to make pizza from scratch
- * Devour your pizza creation
- * Recipe card for take home pointers
- * Precious pizza packed memories

THE KNOCKOUT *gnocchi*

Knock Knock, Gnocchi!



Never say no when a good opportunity gnocchis on your door

\$99PP / 2 HOURS

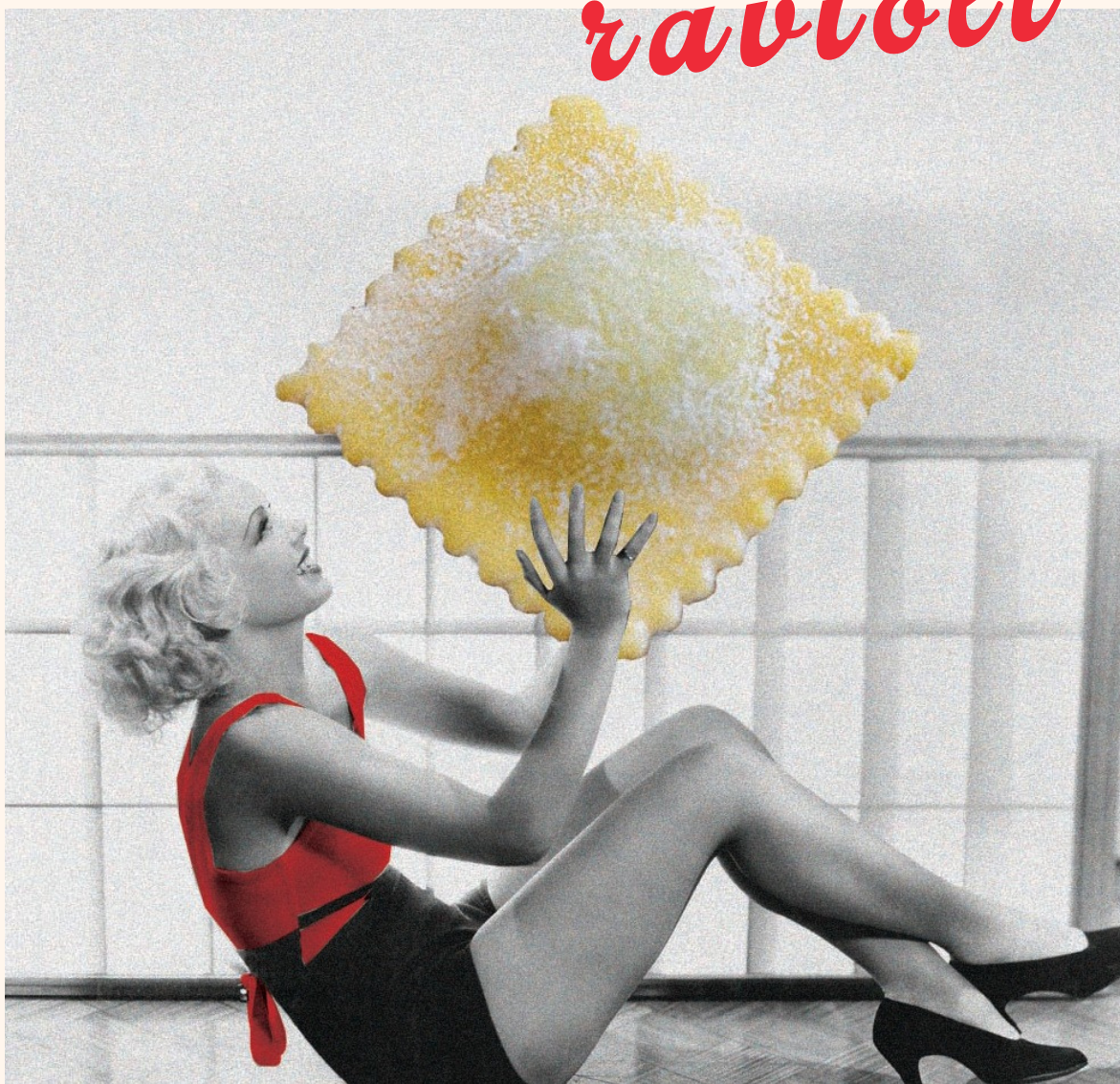
In this hands-on class you will learn how to make gnocchi, unlocking the secrets to expertly craft light, melt-in-the-mouth dumplings. Build a gnocchi repertoire to impress, as you learn the art of making the dough and shaping the gnocchi, from scratch. Class will conclude with a delicious gnocchi meal cooked up and served back to the group family style, with incredible sauces, lashings of cheese plus a glass of wine to knock it all down.

WHAT YOU GET

- * A glass of house wine or beer upon arrival
- * Shared antipasto platter
- * Learn how to make gnocchi from scratch
- * A gnocchi meal served for you to enjoy
- * Recipe card for take home pointers

THE RAVISHING *ravioli*

Learn how to make Italian dumplings



Definitely a cooking class to rave-ioli about!

\$109PP / 2 HOURS

In this hands-on class you will learn the secrets to making, shaping and filling perfect spinach and ricotta ravioli. Class will conclude with a delicious ravioli meal cooked up and served back to the group family style, with incredible sauces, lashings of cheese plus a glass of wine to knock it all down.

WHAT YOU GET

- * A glass of wine or beer upon arrival
- * Shared antipasto platter
- * Learn how to make and fill ravioli from scratch
- * Devour your hand-made ravioli dish
- * Recipes for take home pointers

THE ITALIAN *vegan*

Because no one deserves to miss out on delicious creamy pasta



Happiness is... finding out there is a vegan option

\$99PP / 2 HOURS

Sharpen your culinary skills and learn how to make authentic Italian plant-based pasta dishes from scratch! In this hands-on class we guide you through the steps of creating and shaping vegan fettuccine and spaghetti pasta whilst we whip up delicious sauces packed with vegetables and fresh, flavourful herbs!

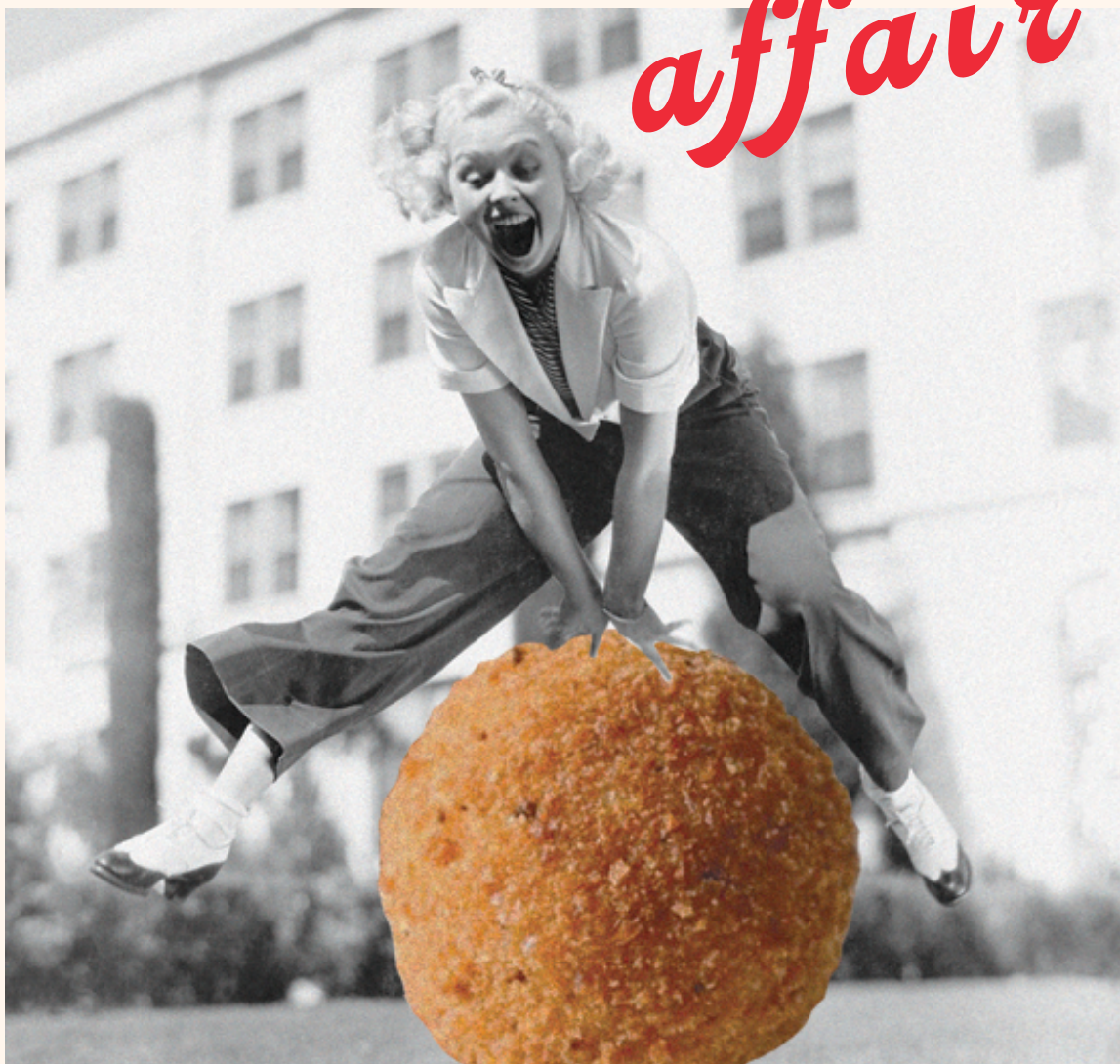
WHAT YOU GET

- * A glass of vegan wine or beer upon arrival
- * Learn how to make vegan fettuccine & spaghetti pasta
- * Enjoy vegan pizzas served throughout the break
- * Devour your hand-made pasta served two ways
- * Recipe cards for take home pointers
- * Precious pasta-packed memories

THE ARANCINI & APEROL

affair

Lets get the ball rolling....



and the aperols flowing

\$99PP / 2 HOURS

Embark on a culinary journey that will have you rolling in deliciousness! Join our arancini-making class where you'll learn the art of shaping rice, stuffing, and frying to perfection. We'll unveil the secrets behind creating two delectable variations of this Sicilian specialty, and teach you how to curate, stir, and shake the iconic Aperol Spritz cocktail.

And to top it off, sip on your Aperol creation as you indulge in an Italian feast, featuring homemade arancini and expertly curated pizzas.

WHAT YOU GET

- * A glass of wine or beer on arrival
- * Learn how to make 2 types of arancini
- * Learn how to create the infamous Aperol Spritz
- * Devour your handmade arancini served alongside woodfired pizzas!
- * Recipe card for take home pointers

THE SPAGHETTI & SPRITZ

soiree

A match made in heaven!



Learn how to sip and slurp like a pro

\$109PP / 2.5 HOURS

Join our hands-on cooking class and unlock the secrets to crafting flawless al dente spaghetti from scratch. From mixing and kneading the dough to gracefully rolling and cutting it into delicate strands, you'll become a pasta virtuoso! But that's not all. Dive into the world of spritz cocktails as we teach you the art of creating the iconic Aperol Spritz. Sip and savour your refreshing creation as you take a break and enjoy slices of mouthwatering pizza. Then, return to your kitchen triumph and relish in the flavors of your homemade spaghetti, paired with heavenly sauces.

WHAT YOU GET

- * An glass of house wine or beer on arrival
- * Learn how to make spaghetti from scratch
- * Learn how to create the infamous Aperol Spritz
- * Woodfired pizza slices served during the class break
- * Devour your spaghetti creation and enjoy your aperol spritz
- * Recipe for take home pointers

THE DOLCE *vita*

Celebrate the sweet life with Italy's finest sweet specialties!



Living the sweet life, one dessert at a time

\$89PP / 2 HOURS

In this class we will teach you how to make the ultimate sweet specialty, ricotta cannolis. We will pipe the cannoli shell with a creamy ricotta filling and for a sweet ending, enjoy sampling your scrumptious creations alongside a Tiramisu Martini.

We will also let you in on the tips and tricks to serving this cocktail so you can shake it up like a boss for friends and family at your next get together.

WHAT YOU GET

- * A glass of house wine or beer upon arrival
- * Learn how to pipe and decorate ricotta cannolis
- * Learn how to create a Tiramisu Martini
- * Shared antipasto platter
- * Devour your hand-made cannolis & Tiramisu Martini
- * Recipe card for take home pointers

THE ART OF ITALIAN *cocktails*

When life gives you lemons, we teach you to make margaritas



Raise a glass to new experiences & memories

\$89PP / 2 HOURS

Immerse yourself in the delightful world of Italian mixology with our exclusive cocktail making class. Join us for an unforgettable experience where you'll learn the art of crafting three SMC cocktails under the guidance of our skilled mixologists.

As you master the techniques and secrets behind creating these exquisite libations, indulge in the authentic flavors of Italy with a mouthwatering antipasto platter!

Salute!

WHAT YOU GET

- * Shared antipasto platter
- * Hands on cocktail making class
- * Enjoy your 3 signature SMC Cocktails
- * Recipe card for take home pointers

THE SPRITZ

takeover

Get ready for a spritz-tacular adventure like no other!



Let the good times aperolll

\$89PP / 2 HOURS

Join us for a lively and interactive spritz cocktail class where you'll learn to create three sensational spritzes!

As you shake, stir, and sip your way through the class, you'll also indulge in a mouthwatering Italian grazing platter.

Salute!

WHAT YOU GET

- * Shared antipasto platter
- * Hands on cocktail making class
- * Enjoy your 3 spritzes
- * Recipe for take home pointers

THE JUNIOR ITALIAN *chef*

Kids in the kitchen is always a good idea!



In our pizza kingdom, little chefs reign supreme!

\$60PP / 2 HOURS

Perfect for birthdays or school holiday activities this cooking class will surely keep your little ones entertained.

Hosted by a delightful pizza maestro, the kids will get to roll up their sleeves and enjoy the messy process of mixing, kneading, rolling and throwing the dough whilst you sit back and sip on a glass of wine, relax and watch your youngsters become chefs!

WHAT YOU GET

- * Learn how to make pizza from scratch
- * Pizza creations and beverage to accompany
- * Kids ice cream for dessert
- * A glass of house wine or beer for adult chaperone
- * Recipes for take home pointers

ADULTS ADD: SHARED ANTIPASTO PLATTER \$15PP

* Classes suitable for children from 5 – 12 years of age and a parent must be present to accompany children.

BEVERAGE *packages*



As the pasta-billites are endless, so are the drinks!
You have the option of pairing your class with a
BOTTOMLESS DRINKS PACKAGE

STANDARD PACKAGE

2 Hours \$45pp | 3 Hours \$54pp

A selection of house white, red, rosé, prosecco, and sparkling wines, tap beers and soft drinks.

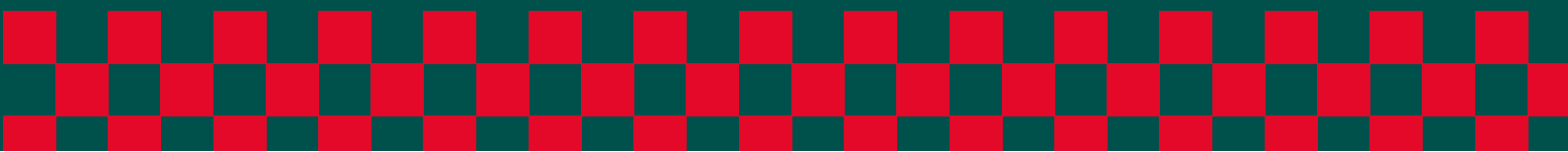
PREMIUM PACKAGE

2 Hours \$55pp | 3 Hours \$64pp

A selection of premium white, red, rosé, prosecco and sparkling wines, bottled cider, tap beers and soft drinks.

OR ADD AN APEROL SPRITZ ON ARRIVAL \$12PP

If you are interested in our customised bar tabs, please speak to our freindly staff



THE MUST BRING LIST

for a guaranteed good time

- ★ your friends, family, partners or colleagues
- ★ your appetite to learn, eat drink
- ★ cameras or phones to capture delicious moments

THE MUST NOTE LIST

for a pleasant experience

- ★ All private cooking classes incur a 15% surcharge at Circular Quay & Newstead Venues.
- ★ All Classes offered are suitable for all experience levels, including beginners.
- ★ A minimum of 5 people are required for a private class to run.
- ★ We are pleased to accommodate dietary requirements. Kindly inform us at the time of booking.

**PLEASE CONTACT OUR FRIENDLY EVENTS TEAM TO MAKE
YOUR BOOKING ON EVENTS@SMCG.COM.AU**

GROUP BOOKING *form*

PLEASE RETURN TO EVENTS@SMCG.COM.AU

COMPANY NAME: _____
REGISTERED NAME: _____
PHONE: _____ ABN: _____
CONTACT NAME: _____
CONTACT EMAIL: _____
CONTACT MOBILE: _____
SELECTED COOKING CLASS: _____
DRINKS PACKAGE ADD ON : _____
BOOKING DATE: _____ START TIME: _____
NUMBER OF PEOPLE: _____
DIETARY REQUIREMENTS: _____

CREDIT CARD AUTHORISATION

CARD TYPE: AMEX ☐ MASTERCARD ☐ VISA ☐
CARDHOLDER NAME: _____
CARD NUMBER: _____
EXPIRY
DATE: _____ CVV: _____

I, THE UNDERSIGNED PARTY, HEREBY GIVE (SMC GROUP PTY LTD)
PERMISSION TO DEBIT MY/OUR ACCOUNT FOR \$ _____
BEING FOR THE: (TICK APPLICABLE)

- ☐ DEPOSIT
☐ FULL AMOUNT
☐ BALANCE AMOUNT

CARDHOLDER
SIGNATURE: _____
DATE: _____

PLEASE BE ADVISED THAT BY PROCEEDING WITH THIS BOOKING, YOU AFFIRM THAT YOU HAVE CAREFULLY READ, FULLY UNDERSTOOD, AND ACCEPTED THE TERMS AND CONDITIONS OUTLINED. IF, FOR ANY REASON, YOU ARE UNABLE OR UNWILLING TO COMPLY WITH THESE TERMS AND CONDITIONS, WE RESPECTFULLY REQUEST THAT YOU ABSTAIN FROM PROCEEDING WITH THIS BOOKING.

TERMS & *conditions*

- All private cooking class bookings incur a 15% surcharge (except for private classes at our Surfers Paradise venue).
- Submitting your information does not guarantee a booking. A booking can only be guaranteed once the date is confirmed by Salt Meats Cheese as available and a deposit of 30% has been received.
- Deposits are non refundable and can only be credited in the event that a group wishes to reschedule and provides 48 hours notice. You have until 48 hours prior to cancel or alter the booking, this includes the confirmation of final numbers.
- The Balance Amount is processed 48 hours prior to booking. Any cancellations made after 48 hours are non refundable or transferable. If a notification has not been recieved regarding any changes to your guest numbers 48 hours prior to your event, the balance payment will be issued based on the largest advised number of guests.
- Please be informed that any outstanding balance remaining at the conclusion of the class will be charged accordingly to the credit card on file.
- Salt Meats Cheese reserves the right to alter or reschedule a class. In the event of a reschedule of class, another date will be made available.
- Photographs may be taken during the class and used for marketing purposes, if you do not wish to be included in any photography please notify the photographer.
- Attendees must always wear closed shoes during the class.
- Kindly note that any dietary requirements must be communicated and added to the booking form at least 48 hours before your arrival. Please be aware that we may not be able to accommodate all dietary requests in every circumstance. Despite our best efforts, Salt Meats Cheese cannot guarantee that all dishes will be completely free of allergens.
- Salt Meats Cheese reserves the right to refuse entry to attendees whom they feel may cause harm to themselves or others. When participating in a class where attendees will be using sharp or potentially dangerous tools the attendee releases, indemnifies and excludes Salt Meats Cheese from all liability of any kind, for damage and/or injury incurred while attending/visiting Salt Meats Cheese.
- If an attendee is late to class, it is their responsibility to catch up to the rest of the class and minimise disruption. Salt Meats Cheese will take all necessary care but accepts no responsibility for the damage or loss of personal items left in the venue prior to/ during or after the class/event. The organiser of the class may be held financially responsible for any damage or theft or loss of Salt Meats Cheese property during the class/event. The cost of repair or replacement as a result of inappropriate conduct by attendees will be charged to the organiser of the class/event.
- Beverage package options are available for two or three hour durations and will commence at your reservation start time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Salt Meats Cheese practices the responsible service of alcohol. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.
- Please note classes/events that run late or over the allotted schedule that is agreed to at time of booking due to a booked party not arriving on time or wishing to extend their stay for activities /speeches etc without prior approval by Salt Meats Cheese will result in a fee of \$100 per half hour to cover staffing costs for the additional time added.
- Please note that the pricing for cooking class packages is subject to change at any time.
- Decorations are permitted provided that they do not obstruct any key walkways or areas. We kindly request that all decorations be removed upon departure from the venue. Salt Meats Cheese prohibits the use of inappropriate decorations or paraphernalia for any special events.