



CELEBRATING THE HEN



Looking for unique ideas to celebrate your Hen's party? Why not consider a cooking class at Salt Meats Cheese? A day of fun, food and laughter that's sure to be remembered by all.



PIZZA MAKING CLASS

\$89 Per person, 2 hours (12-18 people)

In this class participants learn the art and skill of authentic Italian pizza making from start to end. Our pizza chef will share his tricks and tips and guide you step by step through the process of crafting the perfect pizza. Learn how to prepare the dough, select ingredients and finally create your own pizza to be enjoyed hot from the oven with a glass of wine. You will even get to take home some of your dough so you can show off your new skills!

Includes: Glass of wine with meal.

Minimum class size 12 people

TAGLIATELLE, RAVIOLI & TORTELLINI PASTA CLASS

\$109 Per person, 3 hours (10-14 people)

\$99 Per person, 3 hours (15-20 people)

A fun and hands on pasta class where participants will learn how to make fresh tagliatelle, ravioli and tortellini from scratch! Under the expert guidance of our teachers, your team will work together to produce a delicious pasta meal, which we will serve for all to enjoy.

Includes: Glass of wine with meal.

PERFECT PAIRS PASTA CLASS

\$99 Per person, 3 hours (20-24 people)

In this class participants will pair up and learn how to to make traditional hand-made tagliatelle. Teams will work together to produce freshly made pasta which we will serve for all to enjoy.

Includes: Glass of wine with meal.



DRINKS PACKAGES

Add a glass of prosecco on arrival \$10 per person

Add glass of red or white house wine on arrival \$9 per person

Bottles on consumption: house red wine, house white wine or Prosecco \$36

House beer and soft drinks available

Unlimited house wines for two hours \$30 per person (Pizza class only)

Unlimited house wines for three hours \$40 per person (Pasta class only)

LOCATION

Salt Meats Cheese Bondi Junction (Westfield)

Shop 1027/500 Oxford Street, Bondi Junction NSW 2022

BOOKING

To enquire about available dates and times or make a booking please contact:
events@saltmeatscheese.com.au or 02 9386 4674

To lock in dates we will require a 50% deposit of the payment, payable via credit card, over the phone or via bank transfer.

Numbers must be confirmed and balance payable seven days prior to event.



FAQs

Can we decorate the space?

Decorations are encouraged providing they can easily be removed by your group at the end of class and don't damage the venue.

Can we B.Y.O?

No. We are fully licensed and have lots of drink options available.

Does everything happen within the 3 hour class?

Yes. Your event is 3 hours total duration which includes making the pasta and your meal time. If you wish to stay longer venue hire fees will apply.

Is there time for games?

There is a small break of 15mins where the pasta dough is resting during the class, this is an ideal time for a quick game. There is also dining time where you will sit down to enjoy your pasta meal which happens approximately in the last 30mins of the class.

Is there parking on site?

Yes, there is Westfield parking available.

What do we need to bring?

Aprons and appetites, we will provide everything else.

What do we wear?

Closed shoes and comfortable clothes.

Can vegetarian, vegan and gluten free dietary requirements be catered for?

Our pasta classes are vegetarian friendly. Unfortunately due to the nature of the class we cannot guarantee a gluten free environment. We encourage gluten free and vegan students to participate in the class learning to make pasta containing flour and eggs however unfortunately they will not be able to eat it. Our teacher will cook some suitable pasta separately for their meal.



T&Cs

Terms & Conditions: Submitting your information does not guarantee a booking. A booking can only be guaranteed after 50% payment has been received and date confirmed available. All classes are non-refundable. Cancellation of a class after the 50% deposit has been paid will result in that deposit being forfeited. Salt Meats Cheese reserves the right to cancel, alter or reschedule a class. Every effort is made to contact attendees in this event and the option to reschedule to another date available or full refunds provided. Photographs may be taken during the classes and used for marketing or promotional purposes. If you do not wish to be included in any photographs, please notify the photographer. Students must wear closed shoes to all classes. Students must inform staff of any dietary requirements by emailing events@saltmeatscheese.com.au at the time of booking. We cannot accommodate dietary requirements in all cases. Salt Meats Cheese reserves the right to refuse a student entry to class if instructors feel they may cause harm to themselves or others. When participating in a class where by students will be using sharp/potentially dangerous tools the student 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 a student is late for a class, it is their responsibility to catch up with the rest of the class and minimise disruption. Salt Meats Cheese will take all necessary care, but accepts no responsibility for the damage to or loss of merchandise left in the venue prior to, during or after a class/event. The student or function organiser may be held financially responsible for any damage to or loss of Salt Meats Cheese property during the class/event. The cost of repairing any damage to the property as a result of inappropriate conduct will be charged to the person or hiring company. Please note classes that run late due to booking party not arriving on time or wishing to extend the stay for activities/speeches etc will result in a fee of \$100 per hour overtime to cover the additional hours needed for staff.

