CAMBRIDGE COOKERY

EAT DRINK COOK

Private Events and Parties



Finding something unique to do for a birthday, hen or stag do, family gathering or an evening with your friends can be a challenge. We think we have the answer!

We have excelled in delivering high octane, inclusive and meaningful experiences around delicious food and wine since 2009.

Our kitchen is stunning, with space for up to 40 people to cook, bake, socialise, sample, taste and mingle. At the end of cooking or baking, we bid you to sit down at a beautifully laid table with chic Scandinavian tableware and candles.

Our wine events, run by DipWSET owner Tine Roche, offered here but are also perfect for those wanting an experience in their own home. Before a dinner party or as a stand-alone treat for family and friends, we sort the talk, the wine and the glassware, leaving no washing-up behind!

Concepts and Costs

Choose from the options below or contact us if you have something specific in mind - we are happy to customise to your individual needs. All of these packages are perfect for birthdays, Stag or Hen groups or other family or friend occasions.

3-hour or 4-hour MasterChef events

£85pp / £120pp + VAT

The Italian - includes pasta and fresh bread making
The Souk - Middle Eastern extravaganza
The French - includes classic kitchen techniques and dishes
The Scandinavian - contemporary Scandinavian cuisine
The Thai - Phad Thai, green curry and other street food classics
The Spanish - enjoy making Pinxos, Albondigas (classic meat balls), gazpacho and calamari

Perfectly organised, hands-on events culminating in a full 3-course dining experience with wine. We welcome you with fizz, wine, beer and soft drinks and include excellent wines with the meal.

In our 3-hour format, our Cordon Bleu trained chefs prepare the main course so that your team can enjoy making some of the most classic starters and a dessert from each cuisine.

In our 4-hour format, you will also cook the main course, for teams prepared to roll up their sleeves! This hugely rewarding version works best with relatively early arrivals as guests spend at least 2 1/2 hours before sitting down to dine.

Whether you make all the food or leave the main course to us, we aim to guide you to the optimal choice based on your group size and arrival time.

Our events run like clockwork and can be relaxed & communal or tongue-in-cheek team competitions between groups of 4-5.

Bake Off

£85pp + VAT

Are your guests ready for the ultimate baking challenge? We can make this as competitive as you like as you put your skills to the test baking savoury breads, cakes and scones. No soggy bottoms here!

You will finish with a light lunch/supper. The event lasts approx. 3 hours including dining.

Take home goody bags brimming with all the delicious things you have baked.

90-minute events

£80pp + VAT

There is nothing “conveyor belt” about our 90-minute events. We use only the best ingredients, superb equipment and skilled chefs.

Wine tastings

Our wine tastings can take place here or in your home. We bring the knowledge, glassware and wines and don’t leave any washing up! DipWSET owner and wine educator Tine Roche runs high octane wine tastings brimming with useful facts, tasting skills and tips on what to buy, where and how to pair food and wine. From ‘The Best Bubbly’ and ‘Bordeaux past and present’, to ‘Food and Wine Pairing’ or your own, bespoke theme on request, ask and we will arrange it!



Sushi making

Our Cordon Bleu trained sushi chef Hitomi makes sushi like no other. Hitomi will introduce you to the fascinating origins of different types of sushi, how to make the ultimate sushi vinegar and the importance of the right rice. We use ultra fresh fish and vegetables for this hands on master class in rolling, filling, cutting and presenting. For those with a steady hand, there will be an opportunity to have a go at slicing fish using Hitomi’s much cherished Japanese sushi knife. Eat in our beautiful setting or prepare Bento boxes for a punt or picnic.

Cocktails & canapés

Make 3 different, seasonal cocktails whilst we teach you how to create stunning, yet easy to make, canapés. Sip while you make! This is a great stand-alone event but it also works really well before one of our Master Chef cookery events. Enjoy the canapés in our beautiful setting or take away on a punt or picnic.

Tapas Bar

Create your own selection of Spanish tapas classics and wash them down with fabulous Spanish wines selected by our resident wine expert.

We welcome you with a glass of Prosecco and can then provide wine for the session or we are happy for you to bring your own.

We understand just how important this day is to you and your friends and family so we let you call the tunes - quite literally - bring a playlist and we will pop it on our Bose system!

We constantly renew our menus and keep the ingredients seasonal. We cater for special diets, allergies and intolerances.

To discuss menus, dates and for further information, email us at:
info@cambridgecookery.com
or call us on 01223 247620

Please note:
* All prices are subject to VAT. A minimum spend of £900 plus VAT applies to all events.
* A 25% non-refundable deposit is required to confirm a booking.

**Please see our website for full terms & conditions



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