

sauce

cooking classes

Please check our website for more details and to make a booking!

www.thesaucekitchen.com.au

June				
03 Jun	Sat	2 – 5pm	Superb Layer Cakes– Kylie Simpson	\$145
07 Jun	Wed	10.30-2.30pm	Create an Asian Banquet – Kelly Lord	\$145
07 Jun	Wed	5.30-9pm	Thai Entertaining – Kelly Lord	\$145
17 Jun	Sat	11-2pm	Sweet celebrations – The Two Old Ducks	\$140
July				
15 Jul	Sat	4.30 – 8pm	Winter Dinner Menu featuring local produce – Belinda Jeffery	\$165
16 Jul	Sun	8.30 – 11.30am	Barista Training – Kate Van Der Plas	\$85
22 Jul	Sat	10.30am-2pm	Knife Skills including a Furi Knife – Tony Ching	\$145
22 Jul	Sat	4.30-7.30pm	North African Cuisine – Tony Ching	\$140
August				
05 Aug	Sat	11am – 2pm	Rustic Italian – Mel Townsend	\$145
05 Aug	Sat	4:30 – 7:30pm	Spanish Tapas – Mel Townsend	\$145
12 Aug	Sat	10.30am – 2pm	Kelly Lord	\$155
12 Aug	Sat	4.30 – 8pm	Kelly Lord	\$155
19 Aug	Sat	4.30 – 8pm	Sweet & Savoury Baking – Belinda Jeffery	\$165
20 Aug	Sun	8.30 – 11.30am	Barista Training – Kate Van Der Plas	\$85
26 Aug	Sat	11am – 2pm	Indian Banquet – Tony Ching	\$140
26 Aug	Sat	4.30 – 7.30pm	Moroccan Dinner – Tony Ching	\$140

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September				
09 Sep	Sat	4.30 – 7.30pm	Spanish Cuisine – Paola Cabezas Bono	\$140
15 Sep	Fri	6pm	Dinner at Sauce	\$55
16 Sep	Sat	11am – 2pm	The Two Old Ducks	\$140
16 Sep	Sat	4:30 – 7:30pm	The Two Old Ducks	\$140
17 Sep	Sun	8.30 – 11.30am	Barista Training – Kate Van Der Plas	\$85
22 Sep	Fri	6pm	Dinner at Sauce	\$55
23 Sep	Sat	10am-1pm	Kylie Simpson	\$145
23 Sep	Sat	2 – 5pm	Kylie Simpson	\$145
October				
14 Oct	Sat	10am-1pm	Macarons and Madeleines – Kylie Simpson	\$145
14 Oct	Sat	2pm-5pm	Kylie Simpson	\$145
15 Oct	Sun	8.30 – 11.30am	Barista Training – Kate Van Der Plas	\$85
28 Oct	Sat	10.30am – 2pm	Kelly Lord	\$155
28 Oct	Sat	4.30 – 8pm	Kelly Lord	\$155
November				
04 Nov	Sat	11am – 2pm	Sweet Celebrations – The Two Old Ducks	\$140
04 Nov	Sat	4:30 – 7:30pm	Christmas Made Easy – The Two Old Ducks	\$140
11 Nov	Sat	10.30 – 2.30pm	Asian Food Tour - Tony Ching (Meet at Asian Spice, 9:30)	\$140
11 Nov	Sat	4.30-7.30pm	Chinese Banquet - Tony Ching	\$140
18 Nov	Sat	10am-1pm	Kylie Simpson	\$145
18 Nov	Sat	2pm-5pm	Kylie Simpson	\$145
19 Nov	Sun	8.30 – 11.30am	Barista Training – Kate Van Der Plas	\$85
25 Nov	Sat	10.30am – 2pm	Kelly Lord	\$155
25 Nov	Sat	4.30 – 8pm	Kelly Lord	\$155

Please note our class list is subject to change. All our classes are suitable for group bookings. Group classes are generally priced between \$145 and \$160 per person.

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Cooking class terms + conditions

1. Please choose your class carefully. We are not able to offer refunds for changing your mind.
2. Full payment is required at the time of booking. If payment which has not been received within 5 days, your booking will lapse.
3. We are unable to give a credit if you do not attend. However with at least two weeks' notice, we can book you into another class but cannot refund. You may arrange another participant and notify us accordingly.
4. Please make sure your gift voucher is current before you book, we are unable to accept out-of-date vouchers.
5. The times of all classes may vary, please check each individual class online.
6. You will receive a recipe booklet, food tastings and the loan of an apron for the duration of the class.
7. We reserve the right to substitute any part of the class, the chefs, ingredients and other issues that are beyond our control, although every attempt is made to provide the class as described.
8. Our classes are all run in a working, multi-use kitchen. At times there may be background noise from the catering and cafe activities also held at Sauce.
9. Customers will be notified of any cancellations, at least 7 days before the class date. A refund or rescheduling will be available at that time.
10. All classes are suitable for men and women and we offer special classes for children. Any child under 14 in the adult classes must be accompanied by a paying adult.
11. The consumption of alcohol is not permitted before or during practical cooking classes.
12. For the safety of the individual and others, persons deemed by our staff to be intoxicated will not be allowed to participate in a class.
13. In classes there is a strict allowance of one glass of wine per participant, to be consumed as part of the sit-down meal at the conclusion of cooking.
14. You will not be able to participate if you are wearing shorts, thongs, open-toed shoes, sandals or high heels. Fully closed shoes are essential.
15. If you have individual dietary requirements please notify us to see if we can accommodate this within a specific class.
16. You may want to bring a notebook and pen for taking down the secret chef's business.