

sauce

cooking classes

June				
17 June	Sun	8.30am – 11.30am	Barista Training – Kate Van Der Plas	\$85
30 June	Sat	10.30am – 1.30pm	Winter Warmers– Toni Ching	\$140
30 June	Sat	4.00pm – 7.00pm	Indian Banquet – Toni Ching	\$140
July				
14 Jul	Sat	10.30am - 1.30pm	Sausages and Terrines – Toni Ching	\$140
14 Jul	Sat	4.00pm -7.00pm	Moroccan Table – Toni Ching	\$140
26 Jul	Thurs	5.30pm – 7.00pm	Cake Decorating Demonstration: Sugar Art Confetti – Mary Reid	\$10
August				
04 Aug	Sat	10.30am – 1.30pm	Family Favourite Roasts – Toni Ching	\$140
04 Aug	Sat	4:00pm – 7:00pm	One Pot Wonders – Toni Ching	\$140
18 Aug	Sat	10.30am – 2.30pm	Streets of Vietnam - Kelly Lord	\$155
18 Aug	Sat	4.00pm – 7.00pm	Asian Wok - Kelly Lord	\$155
19 Aug	Sun	8.30am – 11.30am	Barista Training – Kate Van Der Plas	\$85
September				
8 Sep	Sat	10.30am – 1.30pm	Plant Based Dinner for the Whole Family – Ross Clark from The Growing Kitchen	\$140
15 Sep	Sat	10.30am – 1.30pm	Sweet Tarts and Pastries – Gwen Perret	\$140
27 Sep	Thurs	5.30pm – 7.00pm	Cake Decorating Demonstration: Modern Appliques – Mary Reid	\$10
October				
13 Oct	Sat	11.00am – 2.00pm	Rustic Italian – Pasta Making – Mel Townsend	\$140

13 Oct	Sat	4.00pm – 7.00pm	Hardcore Carnivore – Mel Townsend	\$140
27 Oct	Sat	10.30am – 1.30pm	Thai Family Favourites - Kelly Lord	\$155
27 Oct	Sat	4.00pm – 7.00pm	Asian Salads - Kelly Lord	\$155
November				
22 Nov	Thurs	5.30pm – 7.00pm	Cake Decorating Demonstration: Classic Christmas Pattern – Mary Reid	\$10
24 Nov	Sat	10.30am - 1.30pm	Summer Salads – Toni Ching	\$140
24 Nov	Sat	4.00 – 7.00pm	Vietnamese Banquet – Toni Ching	\$140

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

www.thesaucekitchen.com.au

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 Please make sure your gift voucher is current before you book, we are unable to accept out-of-date vouchers.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.