



Private Group Cooking Lesson

We are your whole foods personal chef and catering professionals, and proud to serve Greater Victoria and Southern Vancouver Island residents and visitors with 'Private Group Cooking Lesson' services, too. Enjoy the benefits of having Chef Laura on hand to provide a high level of interpersonal instruction and cooking pointers while you and your guests prepare a delicious, nutritious Private Cooking Lesson menu in the comfort of your own home.

Step 1 When you have a group of friends who are ready to learn some new, delicious & nutritious recipes, call us for a free 15 minute consultation. Together we will create your menu and an event plan that takes care of any special instructions you may have to best ensure your expectations are fulfilled.

Step 2 A quote is sent that includes menu, date and time and costs, based on the following pricing guidelines: *groceries are approximate costs, and subject to market pricing.

Service	Costs
Private Cooking Lesson: group selects custom menu, chef arranges grocery list and class set up, makes four portions of 3 recipes per each two hour lesson. Participants will have opportunity for hands on; chef cleans up with the group and/or w/paid assistants help.	\$179 for one person, \$199 for two persons, plus GST and grocery costs. Additional \$25/person up to total of 8 persons with one chef leading group, larger groups will require hiring of set up and prep assistant, at a rate of \$18/hour plus tax for prep and travel time.
Groceries	All fees plus GST and performance-based gratuity. Travel fees may be applicable based on event location Varies based on menu selected: starts at 75-100 to make four servings of three recipes, (serves four) with incremental increases with each guest added.
Wine Pairing, optional	\$19.95 + GST, plus cost of wine purchased

Step 3 Quote is confirmed via email, deposit is secured and your Private Lesson is booked!

Step 4 We look forward to teaching you and your friends how to make some new whole foods culinary delights.

Together, we will co-create a Private Group Lesson plan that works for you and your friends. To view previous clients feedback and menus online, please visit our website at www.gfyg.ca, on the catering page, or visit our Facebook page, at <https://www.facebook.com/GoodForYouGourmet>



Committed to the success of your event,
Chef Laura Moore, Owner, Head Chef & Caterer
Call or Text: 250.514.1544, iPhone, www.gfyg.ca