



The Cookery offers many great options for children's birthday parties! Our parties are affordable, hassle free, and most importantly, fun and educational for kids. We provide a personal touch to every party to make sure your evening is not only unique, but well organized and thoughtfully prepared. The Cookery ensures that your child will remember this birthday party for years to come.

General Info:

- You must bring a specific amount of children. Up to the day of the event, you may change the number, as long as it falls within these specifics:
 - Minimum of 8 Children for a weeknight
 - Minimum of 10 Children for a Friday/Saturday
 - Minimum of 12 Children for a Sunday

If the number of attendees is decreased the day of the event, you must still pay for the original number of attendees.

- A Deposit of \$100 is required to hold your date. Your date is not guaranteed until we receive the deposit. The deposit comes off of your total.
- The total must be paid in full the night of your event. We accept cash, check, and all major credit cards. There is a 4% processing fee to run any credit card.

Included in your time slot, you receive:

- Instruction from trained chefs
- Hands on practice
- Education on your theme/cooking in general
- A full meal
- Drinks
- Time for opening presents/singing/cutting cake
- Recipes emailed to you after your class
- We can even make dessert in class, so you don't need to bring a cake!

Listed recipes and class ending times are subject to change. The Cookery reserves the right to add or remove recipes to a class as seen fit do to product availability.

Little Kids (4-8 years old) \$35 per child-2 hour time slot

Available Themes:

Animal party: Kiddos get to make simple treats in the shapes of all their favorite animals!

Alice in Wonderland Tea Party: Wacky finger foods that pair great with sweet herbal tea!

Superhero Day: Treats and snacks straight from the Comic Book section!

Princess Tea Party: Girly and sweet treats are paired with “Princess Tea” for an adorable party!

Personal Pizza Party: Each Child gets to make a customized personal pizza with all their favorite toppings, and a dessert pizza to share!

Big Kids (8-11 Years Old) \$40 Per Child- 2 Hour Time Slot

Available Themes:

Gourmet Pizza Party: Kids will divide up into teams to make a variety of gourmet pizzas, including dessert pizza!

Italian Buffet: Kids divide up into teams to tackle all the Italian basics such as: Pasta with dual sauces, Meatballs, Pepperoni Knots, and either fried Italian doughnuts or cheesecake parfaits!

Gourmet Cupcakes: Kids will make several varieties of gourmet cupcakes from scratch, make icing and toppings, decorate the cupcakes, and get to sample cupcakes and take the rest home!

Mexican Fiesta: Kids divide up into teams to make all the classic Mexican Favorites such as: Fruit Salsa with Cinnamon Chips, Chicken Burritos, Mango Rice, Taco Lasagna, and Virgin Strawberry Margaritas!

Kid Favorites: We put all the Kid’s faves into one class! Kids will divide up to make yummy dishes such as Corn Dogs, Potato Skins, Sweet Potato Fries, Chicken Quesadilla, Pepperoni Pizza, and Mac n cheese!

Tweens and Teens (11-17 Years Old)

\$45 per child

2.5 Hour Time Slot

Available Themes:

Homemade Pasta Making: Kids get to make fresh homemade Pasta, and then form it into several shapes! Fettuccine, Cannelloni, and Lasagna! They will also make several accompanying sauces, and a salad!

Cake Decorating: Kids will be provided with a pre-baked cake, and learn to level cake, fill and stack a cake, Crumb coat, Finish coat, and then tint icing, draw on a border, write on the cake, and make two different kinds of flowers! All cakes go home with the child.

Tex Mex: Kids will divide into teams to make Tex Mex favorites such as: Roasted Corn Guacamole, Queso Dip with Homemade Corn Chips, Fajitas, Cheese Enchiladas, and Churros!

Chinese Takeout: Kids will divide up to make Takeout classics such as: Cream Cheese Rangoon with Pineapple Dipping Sauce, Eggrolls, Orange Chicken, Egg Fried Rice, and Banana Spring Rolls!

French: A class for fancy eaters! Kids will divide up into teams into make approachable French dishes such as: Fromage Fort, Roasted Red Pepper and Bacon Quiche, Brie en Croute with Bacon Jam, and Croque Monsieur Ham Sandwiches, and Dessert Crepes!

Bread Making: Kids will all get to make a basic bread dough, and then each team will turn the dough into a different item such as: Coffee Cake, Pizza Knots, Cinnamon Rolls, and Sausage Loaf. Teams will also get to make a Quick Bread such as: Banana Bread, Cranberry Almond Bread, Pumpkin Bread, and Blueberry Streusel.

Knife Skills: An essential class for kids who love to cook! Kids will divide up into teams to make fresh recipes such as: Fruit Salsa with Cinnamon Chips, Roasted Corn Guacamole, Ranch Veggie Pizza, Tomato Bruschetta, and Broccoli Cauliflower Salad!