

VIRTUAL COOKING CLASS

FOR SMALL TEAMS · 6-50 PEOPLE

What is it?

Fable Kitchen virtual cooking classes provide students with step-by-step guidance and support in creating delicious multi course meals. It's a great way for anyone to increase their confidence in the kitchen, enjoy high quality food, and learn unique tips, tricks and techniques along the way.

Who hosts the class?

Fable Kitchen's chef and owner of Fable Trevor Bird will be hosting each class himself. He is a two time finalist on Top Chef Canada and Top Chef Canada All-Stars in 2012 and 2017. Prior to Fable, Trevor worked at the prestigious Ottawa National Arts Centre, Jean George's MARKET, & Daniel Boulud's Lumiere.

What will the class cost?

The class costs \$100 per household and provides a bag of ingredients that will feed two people. This price includes delivery to anywhere within the city of Vancouver (prices will vary outside of Vancouver) and all the necessary cooking ingredients. Premium ingredients such as truffles, foie gras, halibut, black sea bass etc... can be accommodated for a higher price.

Delivery Fees:

Burnaby and Richmond \$10
New Westminster \$20
Abbotsford /Chilliwack \$40

What if the people are outside Vancouver?

Can they still participate?

People outside of Vancouver can still participate in the class! Organizers will be supported in issuing gift cards to out of town participants for them to use to purchase their groceries. Organizers will then receive a \$50 rebate on these participants. Before the class, out of town participants will receive a detailed shopping list with all of the necessary ingredients to be purchased beforehand.

How many people can participate?

Anywhere from 6-50 people can participate in the virtual cooking classes via zoom. If there are any more than 50 people that would like to participate in the class we recommend hosting on Youtube. These details can be coordinated upon registration.

Our virtual cooking classes were created to pivot in the new normal of the post pandemic world.

Can I purchase wine or alcohol?

A bottle of red or white wine can be purchased for an additional cost of \$50 with class registration. We will provide an exclusive bottle of reserve wine that is not readily available in liquor stores. We can also supply 8oz cocktails such as old fashioned or fabletini for \$40 with class registration.

Where is this class held?

As an adjustment to the "new normal", the classes will be hosted via Zoom. There is the option to use the Fable Zoom account or a participants account. These details will be coordinated upon registration.

How long will the class take?

The classes will last anywhere from 1.5 to 2 hours depending on the pace of the group. Our motto is no person left behind!



What will we be making?

Students have the option to choose from seasonal 3 course menus. Custom menu creation is also available for upgrade pricing.

How do we pay for these?

Upon registration, students will be required to pay a down payment (25% based on initial numbers for the class) to reserve the date. Students will be invoiced for the total amount upon the completion of the class.

When will food be delivered?

For local participants: Food will be delivered the day before the class. For out of city participants: A gift card and a shopping list will be emailed at least 1 week before the class.

THE FINER DETAILS

The process:

- Contact us at food@fablekitchen.ca to inquire about taking a class
- Review this sheet and our menu options
- Receive a google drive folder with all the relevant information
- Fill out participant information at least 1 week prior to the class
- Share the information with fellow participants
- Receive food delivery the day before your class

- Practice logging in to the class on Zoom to ensure everything is installed and functioning properly
- Prepare for an immersive cooking experience!

What is in the google drive folder?

The folder will include the following information: Participant list, to be filled out by the organizer.

- Participant list, to be filled out by the organizer
- Recipes
- Photos of all that is needed to prepare for the class
- Shopping list
- Email template with all relevant info for the class to share with other participants

What do I need to do as the organizer?

In order to throw a successful event, we will need the following from you:

- Participant list: Please complete this detailed participant contact information including phone numbers, email addresses, dietary restriction, buzzer numbers etc...
- Participant communication: Please send all of the relevant information to the other participants so they can also be prepared on the day of the class
- Readiness to become a badass in the kitchen!

“A fun way to connect with friends and colleagues, learn new recipes and techniques, and enjoy a great meal. Trevor leads an engaging virtual class with lots of laughs.”

– RENE
TRACTION ON DEMAND

“Trevor was engaging and taught us how to make an incredible meal. Our kitchen and team definitely leveled up”

– BRITTANY
VONAGE

“I didn’t think I could cook, till I took this class, We made some great new connection and helped us build a relationship with our clients”

– NICK
SALES FORCE

