

# **PASTRY PACKAGES**

## **PASTRY INTERACTIVE PACKAGES**

### **“THE ART OF PIZZA”**

**(Preferred Maximum: 9 participants)**

Observe and participate in fresh pizza making the traditional way. The event starts with a ½ hour cocktail reception followed by hands on demonstrations rolling out dough, preparing fresh ingredients, and garlic knot technique. Sample the fresh pizza and knots right out of the oven with fine domestic and imported cheeses, tapas and wines.

### **COCKTAIL RECEPTION**

**(1/2 hour)**

Premium Bar with specialty seasonal mixed drinks and beverages  
Our Executive Chef will customize passed hors d’oeuvres for your group

### **PIZZA DOUGH**

**(1 – 1.5 hours)**

The guests will be broken down into groups of 3 or 4 people. Each small group will be responsible for preparing toppings and creating 2 original pizzas. Groups will be provided with raw dough to be rolled out, topped, and baked. Then, one prebaked dessert “pizza dough” will be given to each team for them to top. While the pizzas are baking, a quick demonstration of garlic knot rolling will occur followed by guest being invited to make their own knots. Guests will then move into one of our private dining rooms to continue enjoying their tapas display along with their fresh made pizzas and garlic knots.

### **DURING THE EVENT**

Selection of Wines and Bottled Water  
Variety of Fresh Tapas  
Whole Imported and Domestic Cheeses  
Charcuterie Board with EV Olive Oils and Aged Vinegars

### **DESSERT**

Port Wine and Cordials  
Assorted Miniature Pastries  
Whole Imported and Domestic Cheeses  
Bottled Water, Coffee Tea

**(6-person min. 14-person max.)  
(Time of the event: up to 3 hours)**

## **PASTRY INTERACTIVE PACKAGES**

### **“CAKES A’ PLENTY”**

Observe and participate in cake making and decorating from scratch the traditional way. The event starts with a 45 minute cocktail reception followed by a discussion, demonstrations and “hands-on” practice of different cakes, fillings and decorating/finishing techniques. Each team will leave with 2 decorated cakes and 12 cupcakes.

#### **COCKTAIL RECEPTION**

**(45 minutes)**

Premium Bar with specialty seasonal mixed drinks and beverages

Our Executive Chef will customize passed hors d’oeuvres for your group and platters of hors d’oeuvres

#### **“MAKING THE CAKE”**

**(Select 1 variety to make)**

Vanilla Sponge Cake

Chocolate Sponge Cake

Vanilla Cupcakes

Chocolate Cupcakes

#### **“FILLING THE CAKE”**

**(Pastry Chef will select the appropriate filling based on the “Sponge” Selections)**

A variety of pre made fillings along with ingredients will be set up on a community table. Teams are encouraged to be creative and come up with their own décor and fillings for each cake. Each team will be responsible for filling and decorating 2 cakes and 12 cupcakes. Teams will have 45 minutes to complete their dessert displays and will then be judged on creativity, technique, teamwork, cleanliness, and final appearance of their dessert display.

#### **“FINISHING THE CAKE”**

Different Techniques including: Buttercream frosting techniques will be demonstrated at the beginning of the event. Fondant will be available and our Pastry Chef will be able to demonstrate fondant enrobing upon guest request.

Finishing techniques including: combing, chocolate detail and piping

Decorating techniques including: buttercream flowers, chocolate garnishes, and writing techniques

#### **DURING THE EVENT**

Selection of Dessert Wines, Cordials and Bottled Water

Bottled Water, Coffee Tea

**(12-person min. 40-person max.)**  
**(Time of the event: up to 3 hours)**

## **PASTRY INTERACTIVE PACKAGES**

### **“CUSTOMIZED PASTRY EVENTS”**

Our Executive Pastry Chef and creative food and beverage team will work with you to tailor a customized Chef's table to your group's needs.  
(Themes, styles, regions, seasonality, celebrations, etc.)

*(Pricing, times and minimums / maximums will depend on customization)*