LA CUCINA CALDESI

Corporate & Group Bookings

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Katie and Giancarlo Caldesi opened their London cookery school, La Cucina Caldesi, in the heart of Marylebone village in 2005 to offer hands-on cookery classes and foodie experiences.

We hold cooking classes for individuals or bespoke classes, ideal for private groups and corporate entertaining.

These can be held at our London school, as well as in Bray-on-Thames and Gerrard's Cross.

For bookings and availability, please contact the office Monday to Friday between 9.00am and 5.00pm on 020 7487 0758 or email office@caldesi.com.

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What each course includes

A welcome glass of prosecco or a cappuccino/coffee on arrival;

Caldesi branded aprons are provided for the course and are for the customers to take home after the event;

Water is supplied throughout the event;

Meal with the recipes prepared during the class;

Half bottle of wine or one beer per person during the meal, or two soft drinks for alcohol-free attendees;

Our teachers are very happy to alter recipes to suit dietary requirements however we do need to be informed with due notice prior to the course.

What to Expect

Upon arrival, you will be welcomed by the chef, who is going to show you where to hang your coats and store your bags. He will then provide you with a Caldesi apron to wear during the class (and to take home as a keepsake) and offer you a glass of prosecco - or a cappuccino depending on the time of the day - and some nibbles. The chef would then introduce himself and the assistant, as well as present the recipes that will be prepared during the event. Then the cooking begins: with a mix of demonstration by the chef and hands-on by yourselves, the next (usually) 2 hours will be dedicated to the preparation of the meal. Once everything is cooked and ready, you can sit down at the table with the chef to enjoy the fruits of your labour with the drinks included and have a little Q&A with the chef. Upon leaving the school, we are happy to provide you with takeaway boxes should you wish to take home some of the food, and a full recipe booklet will be emailed to you within 48hrs after the course.

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Our Courses

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Italian Three Course Masterclass

Duration: approx. 3 hours cooking and eating

This is our most popular class as groups will gain a fantastic insight into the world of Italian cookery.

Everyone gets stuck-in and has fun but also achieves a great sense of satisfaction seeing what they have prepared under the guidance of our Head Chef.

The cooking class begins with focaccia, olives and a chilled glass of Prosecco, then the serious work begins! You will start to prepare antipasti or fresh pasta. This will be followed by making a delicious main course with vegetable sides and a classic Italian dessert.

PRICE PER PERSON EXCLUDING VAT

£135 - 16 to 22 people

£146 - 11 to 15 people

£155 - 4 to 10 people

Dishes selection: 1 starter OR pasta, 1 main OR pasta, 1 vegetable side, 1 dessert

Fresh Pasta Quick & Easy

Duration: approx. 3 hours cooking and eating

This is an ideal course if you are looking for the cooking to be relaxed and fun.

The course will involve making two fresh pasta recipes from making the dough to rolling, cutting and stuffing.

After this, the group will make a seasonal Italian Dessert.

PRICE PER PERSON EXCLUDING VAT
£100 - 16 to 22 people
£110 - 11 to 15 people
£150 - 4 to 10 people

Please note Pasta courses are not suitable for guests affected by Coeliac disease

Dishes selection: 2 types of pasta, 2 sauces, 1 dessert

Pizza Making & Dessert

Duration: approx. 3 hours cooking and eating

This class will begin with a demonstration on how to make pizza dough, followed by everyone making the dough in pairs.

While the dough rises, you will then prepare an antipasti dish, salad and a dessert.

When the pizza dough is ready, everyone will prepare their own pizza with a variety of toppings, then sit down and enjoy what they have made with wine or chilled beer.

PRICE PER PERSON EXCLUDING VAT
£115 - 16 to 22 people
£125 - 11 to 15 people
£135 - 4 to 10 people

Please note Pizza courses are not suitable for guests affected by Coeliac disease

Dishes selection: a plethora of toppings, 1 dessert

Pizza Fast & Fabulous

Duration: approx. 2 hours cooking and eating

After a demonstration from our chef on how to make the dough, you will be shown how to roll and top your pizza.

You will then roll and prepare your own pizza from the dough that has been made in advance of the class.

Enjoy the results of your pizza once cooked with a glass of wine or a chilled beer while standing enjoying a party atmosphere.

PRICE PER PERSON EXCLUDING VAT
£55 - 16 to 22 people
£65 - 11 to 15 people
£75 - 8 to 14 people
£110 - 4 to 7 people

Please note Pizza courses are not suitable for guests affected by Coeliac disease

Dishes selection: a plethora of toppings

Street Food Quick & Easy

Duration: approx. 2 hours cooking and eating

This course offers a combination of cooking, creating and eating the wonderful street food of Italy.

Our chef will guide the team through making delicious recipes garnered from the Caldesi travels around Italy. The class will be invited to relax together and enjoy the beer, wine and street food as the dishes are ready to be enjoyed.

PRICE PER PERSON EXCLUDING VAT
£80 - 16 to 22 people
£90 - 11 to 15 people
£100 - 8 to 14 people
£110 - 4 to 7 people

Dishes selection: any 5 dishes from our Street Food menu

The Low Carb Italian

Duration: approx. 3.5 hours cooking and eating

A class with all the indulgence of an Italian meal but with less of the carbs, our hands-on cookery course is designed to boost your team's energy, vitality, concentration and mood, through the preparation of dishes that are not only quick to prepare and good for your health but also practical so you can take them home to incorporate into your daily life.
Under the guidance of our chef, you will cook an array of tasty yet 'low carb' dishes such as.
Everyone will sit down and enjoy what has been prepared, wine is also included.

PRICE PER PERSON EXCLUDING VAT
£130 - 16 to 22 people
£140 - 11 to 15 people
£150 - 4 to 10 people

Dishes selection: any 4 dishes from our Low Carb menu

Add - Ons

All prices are excluding VAT

TEAM BUILDING AND COMPETITIVE COOKING

Any of our courses can be given a fun, competitive edge. Teams will be judged not just on the flavour of the food but on presentation, timing and communication. The chef will present a prize, which has been chosen by you to the winners. Please contact us to request a list of prizes such as signed cookery books available for you to purchase for the winning team

COCKTAIL RECEPTION

Add a cocktail at the beginning of your class as a welcome drink - from £10pp

ANTIPASTI RECEPTION

Small bites such as Tomato Bruschetta, charcuterie and Olives - £10pp

BOTTOMLESS DRINKS

Celebrate with your group with unlimited house wine or beer - starting at £20pp

ITALIAN CHEESE PLATTER

Enjoy a variety of Italian Cheeses with Tuscan honey, Mostarda di Frutta and Italian bread - £12pp

CHAMPAGNE RECEPTION

Upgrade your Prosecco to Champagne to welcome or toast your guests - £14pp

PRESENTS TO TAKE HOME

Surprise and delight your guests with personalized signed cookbooks from the Caldesi store or give them Italian homemade biscuits, wines and other gifts to take home

Terms & Conditions

1. Final numbers of guests are required no later than 1 week prior the date of the event. If the number decreases, the price per person won't be available for a refund or credit towards drinks or other items.
2. For Corporate or Group Bookings, reservations must be made in advance and a deposit of 50% must be paid upon booking. The remaining balance must be paid 14 days before the scheduled course. Prior to this 14 days, cancellations and changes in the number of participants are possible by notifying us.
3. In exceptional circumstances, and where spaces are available on a scheduled course, group bookings may be made on less than 28 days notice prior to the course. Where a course is booked in this way, then full payment will be required at the time of booking.
4. You should try to ensure that you have accurate numbers of attendees when making a group booking with us. However, if you are unable to confirm exact numbers at the time of booking, you should confirm the minimum number of attendees and then additional people may be added up until 5 days prior the event date, without exceeding our maximum capacity of 22 people.
5. You should try to let us have the correct number of attendees at least 14 days prior to the course date, because if the number of attendees decreases after this date, then there is no refund available on the total price paid. If the number of attendees increases, then you will be asked to pay the outstanding balance prior to the course date.

Cancellation Terms

In the unfortunate circumstances that you need to cancel the confirmed class,
LA CUCINA CALDESI's cancellation policy is as follows:

Cancellation must be advised in writing to office@caldesi.com.

Greater than 28 days in advance of the event – no fee will be charged; full deposit returned.
21 days and less in advance of event – 50% deposit forfeited.
14 days and less of the event – 100% deposit forfeited.