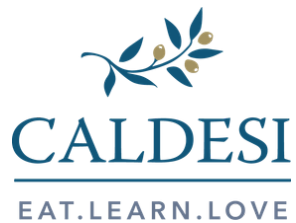


Corporate & Group Bookings



The La Cucina Caldesi Story

What began as a love for each other soon grew into a shared passion for Italian cuisine. Restaurateurs, chefs and cookbook authors Giancarlo and Katie Caldesi founded La Cucina Caldesi in 2005 with one clear goal: to share their Italian heritage and bring people together around the table.



Giancarlo Caldesi, Stefano Borella, Katie Caldesi

Giancarlo, originally from Tuscany, grew up learning the traditions of Italian cooking from his mother. His dedication to sharing authentic Italian cuisine in the UK earned him the prestigious title of Ufficiale for his contribution to Italian culture and gastronomy. Meanwhile, Katie deepened her understanding of food and culture by completing a Master's in Anthropology. Together, they have built a true culinary partnership, creating both a successful cookery school and restaurants.

Of course, this would not have been possible without their team of talented chefs. Chef Stefano has been a core part of La Cucina since it opened in 2005, and his experience, dedication and passion have played an important role in shaping the school and inspiring countless guests to cook with confidence.

The team's love for Italy, food and bringing people together is something you can truly feel in every class and experience.

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

What Each Course Includes

Welcome Drink

Start your experience with a glass of prosecco or a cappuccino/coffee upon arrival, the perfect beginning to your culinary day.

What's included

Enjoy a meal made from the dishes prepared during the class. Water is provided throughout, along with half a bottle of wine or two beers per person, or two soft drinks for alcohol-free guests.

Take Home a Caldesi Apron

Each guest receives a Caldesi-branded apron to wear during the class and take home as a keepsake.

Dietary Requirements

Our chefs are happy to adapt recipes to meet dietary needs - please let us know in advance so we can accommodate you.



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.



Our Courses

Hands-on classes inspired by Italy's rich traditions.



Italian Three Course Masterclass

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



Welcome to the class!

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.

The Main Dish

You will be making a delicious main course with vegetable sides.

The Dessert

Then it's time for dessert! Choose from one of the most classic Italian desserts - including Giancarlo's delicious tiramisu.

PRICE PER PERSON EXCLUDING VAT

£140: 16 TO 22 PEOPLE

£150: 11 TO 15 PEOPLE

£160: 4 TO 10 PEOPLE

Duration: approx. 3 hours cooking and eating
Dishes selection: 1 starter OR pasta, 1 main OR pasta, 1 vegetable side, dessert

Fresh Pasta - Quick & Easy

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

Fresh pasta!

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

The Dessert

The group will make a seasonal Italian dessert.



PRICE PER PERSON EXCLUDING VAT

£110: 16 TO 22 PEOPLE

£120: 11 TO 15 PEOPLE

£160: 4 TO 10 PEOPLE

Duration: approx. 3 hours cooking and eating
Dishes selection: 2 types of pasta, 2 sauces, 1 dessert

**Please note pasta courses are not suitable for guests affected by Coeliac disease.*

Pizza Making & Dessert

This class is for you if you want to learn how to make pizza dough from scratch and prepare a full Italian-style meal.

Welcome to the class!

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

Time for the Extras

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



Your Turn to Top

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

£120: 16 TO 22 PEOPLE

£130: 8 TO 14 PEOPLE

£140: 4 TO 7 PEOPLE

Duration: approx. 3 hours cooking and eating

Dishes selection: a plethora of toppings, 1 dessert

**Please note pizza courses are not suitable for guests affected by Coeliac disease.*

Pizza Fast & Fabulous

This class is for you if you want to learn how pizza dough is made and enjoy a quick, hands-on session creating your own delicious pizza.



Welcome to the class!

This class will begin with a demonstration on how to make pizza* dough, followed by guidance on rolling and topping your pizza.

No Waiting Around

Using dough that has been freshly made in advance of the class, you'll go straight from demonstration to creation – no time lost waiting for the dough to rise.

Your Turn to Top

When it's time to top your pizza, everyone will prepare their own with a variety of toppings, then sit down and enjoy what they have made with wine or chilled beer.

PRICE PER PERSON EXCLUDING VAT

£60: 16 TO 22 PEOPLE

£70: 11 TO 15 PEOPLE

£80: 8 TO 14 PEOPLE

£120: 4 TO 7 PEOPLE

Duration: approx. 2 hours cooking and eating

Dishes selection: a plethora of toppings

**Please note pizza courses are not suitable for guests affected by Coeliac disease.*

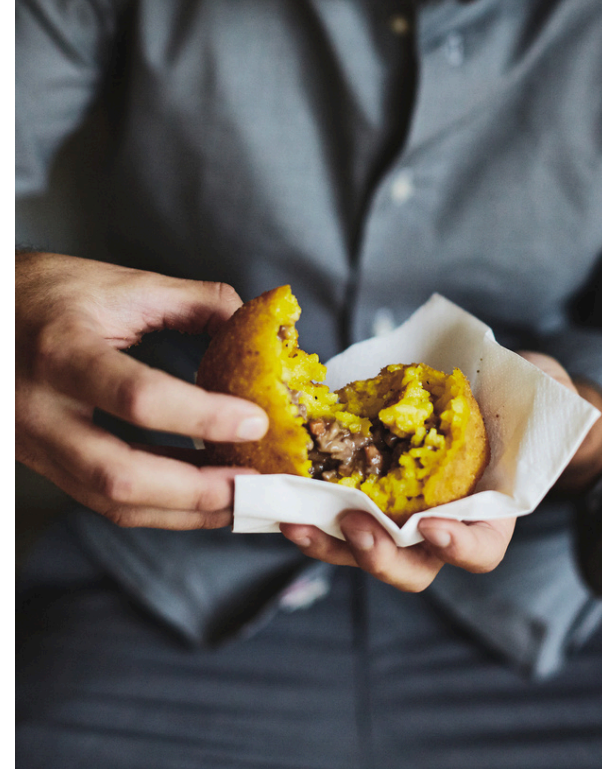
Street Food - Quick & Easy

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

Welcome to the class!

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

£90: 16 TO 22 PEOPLE £110: 8 TO 10 PEOPLE
£100: 11 TO 15 PEOPLE £120: 4 TO 7 PEOPLE

Duration: approx. 2 hours cooking and eating
Dishes selection: any 5 dishes from our Street Food menu

The Low Carb Italian

This class brings you the flavours of Italian cuisine with fewer carbs. You'll learn quick, healthy dishes that are easy to recreate at home.



Welcome to the class!

The chef gives a short introduction to the ingredients and techniques, and explains what you will cook.

Hands-on Cooking

You prepare a variety of low-carb Italian dishes with step-by-step guidance from the chef.

Shared Meal

Everyone sits down together to enjoy the dishes made during the class. Wine is included.

PRICE PER PERSON EXCLUDING VAT

£140: 16 TO 22 PEOPLE

£150: 11 TO 15 PEOPLE

£160: 4 TO 10 PEOPLE

Duration: approx. 3.5 hours cooking and eating

Dishes selection: any 4 dishes from our Low Carb menu

Add-Ons

All prices are excluding VAT.

Team Building & Competitive Cooking

Add a fun competitive twist – judged on flavour, presentation & teamwork.

Cocktail Reception

Welcome drink to start your class – from £10pp

Antipasti Reception

Italian bites like bruschetta, charcuterie & olives – £10pp

Bottomless Drinks

Unlimited wine or beer – from £20pp

Italian Cheese Platter

Selection of Italian cheeses with honey & bread – £12pp

Champagne Reception

Upgrade to Champagne for a premium welcome – £14pp

Gifts to Take Home

Cookbooks, Italian treats & personalised gifts



Terms & Conditions

1. Final numbers of guests are required no later than 1 week prior to 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.

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 to the event date, without exceeding our maximum capacity of 25 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 policy

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.

Let's create something delicious together - we'd love to host you soon.

For bookings and availability, contact us Monday to Friday between 9.00am and 5.00pm on **020 7487 0750** or email **office@caldesi.com**.

