



# Celebrate diverse backgrounds with global cuisine, chefs, and culture.

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## **PRIVATE COOKING CLASSES**

Our approach to cooking classes is built on a deeper appreciation for culture and cuisine. We connect you and your team with people and stories that create unforgettable memories because closer teams work better together.

Imagine stress-free connection where our dedicated team takes care of the details so you can focus on connecting with your team member and getting your hands dirty in the kitchen.

You book the class and pick the recipe - we handle the rest. It's easy. This way you get to participate alongside your group the entire time.

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**[SCHEDULE A CALL WITH US NOW!](#)**

# COOKING CLASS OPTIONS

90 Minute Cooking Classes

Chefs in 6 Different Countries

*"Knowing the story behind the dish or a bit about the person teaching makes it more meaningful. Like you're a part of that family or a local in the region for an hour."*  
- MELIKA P.



## VIRTUAL COOKING CLASS

- 10+ guests
- Shopping list provided
- Access to full recipe library
- No fees or taxes!
- \$75 per person, for the first ten people
- \$50 per additional person

## VIRTUAL COOKING CLASS + EYN RECIPE KIT

- 10+ guests
- EYN Recipe Kit provided
- 10 recipe options
- No fees or taxes!
- \$175 per person, for the first ten people
- \$160 per additional person
- Shipping & Handling

## VIRTUAL COOKING CLASS + EYN RECIPE KIT & WINE KIT

- 10+ guests
- EYN Recipe Kit provided
- Wine or Sake Tasting Kits
- 10 recipe options
- \$240 per person, for the first ten people
- \$225 per additional person
- Shipping & Handling

*\$750 minimum per event. Minimum 10 people in classes with recipe kits. We recommend group sizes of 10-40, but can customize an event if your group is larger.*

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# COOKING CLASS DETAILS

## WHAT TO EXPECT



Personal and fully interactive, our classes are taught live on Zoom by a [chef we visit on our trips](#) and moderated by a [TTLT host](#) to ensure your event is successful. Sign in to your class with prepped ingredients, ready to share the cooking adventure together. You and your group will cook alongside the chef from their home country, while asking questions, sharing stories, and creating memories!

## HOW IT WORKS



Confirm time, date, and recipe



Initial invoice for minimum 10 guests



Information for TTLT guest registration



Join your class with your group!

## IMPORTANT TO NOTE

- **Have more than 40 people in your class?** We can accommodate groups of up to 5,000 guests with a customized cooking experience. [Schedule a call with us to get started!](#)
- \$750 minimum per event.
- Minimum 10 people in classes with recipe kits.
- Overnight S&H quoted by zip code.
- Required lead time for booking is 16 days. Otherwise, a 15% rush fee applies.

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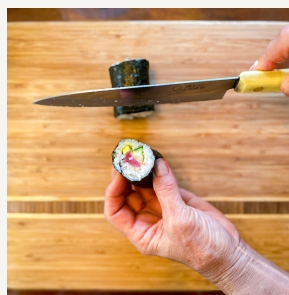
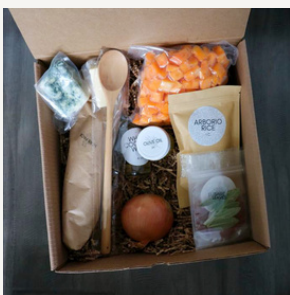
# EYN RECIPE KITS

EYN Recipe Kits offer an all-inclusive experience with every ingredient prepared ahead of time! Kits include: all ingredients pre-measured, prepped & labeled, a specialty tool tailored to the recipe, and a customized pdf for your event with kit instructions. The best part - it's delivered right to your door and we manage all shipping!

**VG - VEGAN | V - VEGETARIAN | GF - GLUTEN-FREE | DF- DAIRY-FREE**  
**INQUIRE ABOUT RECIPES WHICH ALLOW FOR EASY INGREDIENT MODIFICATIONS**

- Sushi with Yoko in Japan *GF, DF*
- Tortillas & Gallo Pinto with Wendy in Costa Rica *V, GF*
- Butternut Squash Risotto with Gaia in Italy *V, GF*
- Zucchini Risotto with Gaia in Italy *GF*
- Empanadas with Cristo & Yoli in Peru *V*
- Handmade Pizza with Chef Alain or Marika & Emanuele in Italy
- Lomo Saltado with Cristo in Peru
- Butter Chicken & Naan with Neha in India *V*
- Gyoza with Yoko in Japan *VG*
- Fresh Pasta & Cherry Tomato Sauce with Chef Alain in Italy *V*

We also have recipes that do not have an accompanying EYN Recipe Kit.  
Inquire about our Recipe Library of 50+ recipes!



HOLIDAY OFFERING!



## Crepes with Salted Caramel and Apple Compote Kit

In Marie's Crepes with Salted Caramel and Apple Compote class, you'll learn to make a delicious dessert perfect for the holiday season. The Crepe Kit and Cooking Class has ingredients shipped to each of your team members to create excitement for the class and so they can have key ingredients already on hand!

### **INCLUDED INGREDIENTS:**

- White Wheat Flour
- Buckwheat Flour
- Milk
- Oil
- White Sugar
- Cream
- Apples
- Cinnamon Stick
- Salt

*Excluded Ingredients: Butter and Eggs*

### **GREAT FOR:**

The Crepes Kit Class is great for gathering teams during the holidays or celebrating with clients. Talk with our Experience Advisor, Kathryn, to learn more ways we can customize the class to your group.

### **FOR MORE INFO**

Call (206) 222-4055 or email [kathryn@thetablesstraveled.com](mailto:kathryn@thetablesstraveled.com).

# PULL UP A SEAT AT THE TABLE



**Corporate Gifting**



**Offsite Corporate Events**

## DALLA FONTE GIFT BOX



## AROUND THE TABLE RECIPE COLLECTION



## TEAM RETREATS

Visit our friends around the world on a curated trip with exclusive insider access to local businesses, restaurants, and locations.

These relationship-based trips are great for executive experiences, retreats, team off-sites, culture-building events, QBRs, and more!

### **Destinations include:**

Italy, France, The United Kingdom, Portugal, Greece, Peru, Malaysia, Japan, Austria, Singapore, Costa Rica, Guatemala

*If your destination is not listed, please contact us. We can either provide support or put you in contact with a partner who does specialize in your destination.*