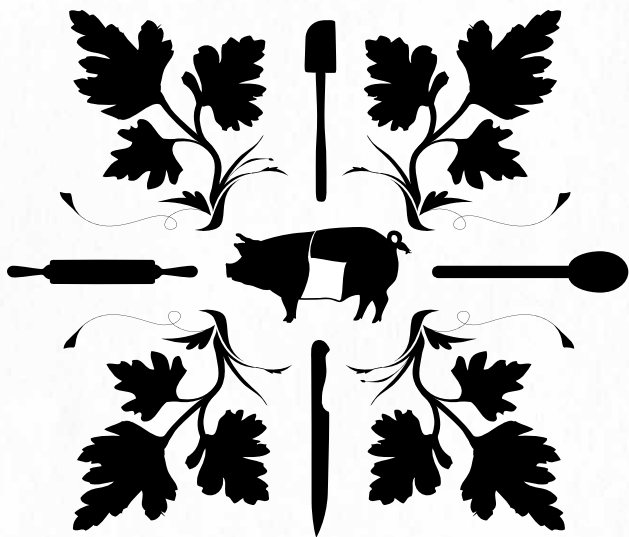


THE DIRTY APRON



COOKING SCHOOL



The Dirty Apron Cooking School is Vancouver's newest and most exciting culinary playground. Along with regularly scheduled classes, this unique venue is available for full facility hire, tailored hands-on cooking classes and customized dining experiences.

A fun alternative to the usual orienteering sessions or the office outing to the golf course, the Dirty Apron is an exciting way to reward, unite and inspire your team. From the competitive and challenging to the laid back, we offer a variety of experiences tailored to your guests; spend an afternoon learning, tasting, cooking, and of course, having fun!





Hands-on Experience

Prepare to roll up your sleeves and get your apron dirty!

Get to know your colleagues and clients better as chef David Robertson guides you step-by-step through the creation of a sumptuous three course meal. After each course is plated, you and your colleagues will gather in the communal dining room to sample your dish alongside some purposefully chosen wines. And not to worry, we'll take care of the dishes!

Teambuilding

A great way to turn-up the heat and work together under pressure!

A cooking challenge with a competitive edge, this is designed to get your team thinking and working as a group. Participants are split into teams that will cook against the clock, trying to out-do their opposing colleagues by preparing the delicious and professionally styled dishes.

This class is a great way to bring new teams together, revitalize existing bonds or just have a cook-off between friends to decide who the next Iron Chef is!



Demonstration Dine

For a more leisurely paced event sit back, enjoy and let us do the hard work.

Our highly skilled chefs whet your appetite by demonstrating and describing the specially selected dishes before serving them up in our stylish, intimate dining room.

Imagine your very own chef's table for the evening observe the techniques and methods used in the creation of your favourite dishes. Learn the inner secrets of the professional kitchen and observe the art of plating up restaurant style



Special Events

— This unique and flexible venue offers endless possibilities for product launches, press conferences, presentations, award ceremonies, seminars and gatherings. Located in heart of downtown Vancouver, the Dirty Apron guarantees a memorable event for any occasion.



Location:

The Crane Building, 540 Beatty Street, V6B 2L3

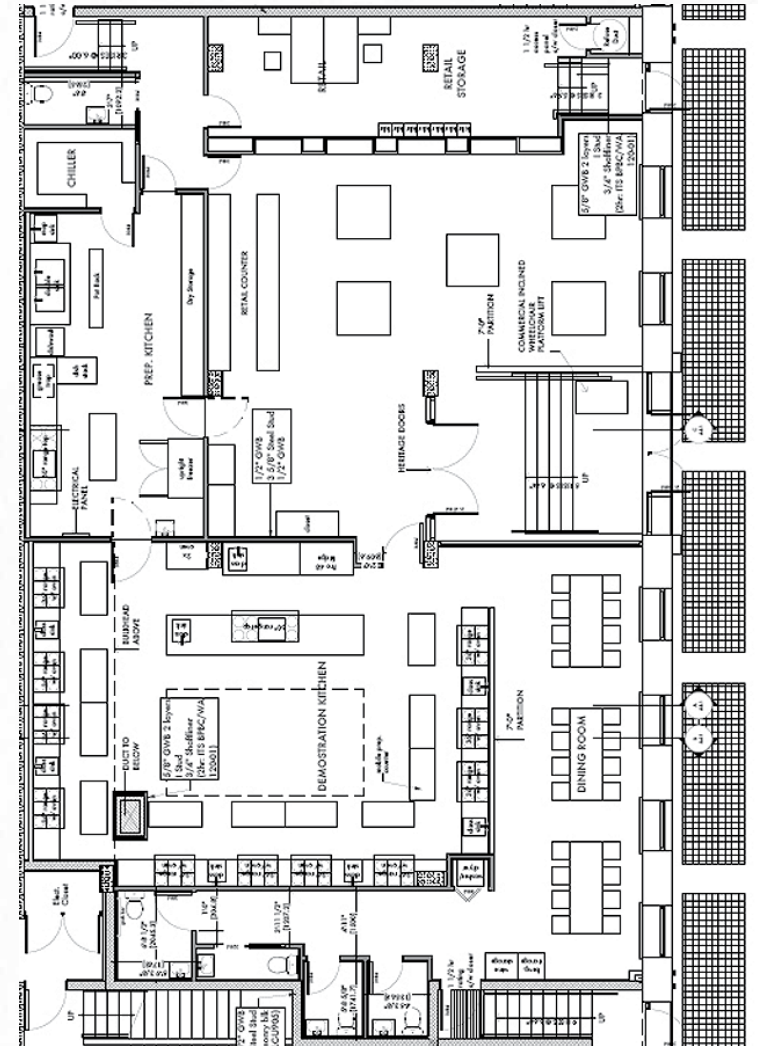
- ◆ Dedicated street level entrance
- ◆ Full wheelchair access and facilities
- ◆ Nearest Skytrain: Terminal
- ◆ Generous parking available

Capacity:

- ◆ Up to 120 people for demonstrations, presentations or drinks receptions
- ◆ Up to 40 people for banquet style dining
- ◆ Up to 22 people for hands on cooking class

Size:

Total venue	335 sq m (3600 sq ft)
Demonstration/ teaching kitchen	98 sq m (1050 sq ft)
Dining room	34 sq m (360 sq ft)
Retail and reception areas	66 sq m (720 sq ft)
Furnished office and storage	22 sq m (240 sq ft)
Preparation/ back kitchen	22 sq m (240 sq ft)



BEATTY STREET



Further Information:

To compliment your experience we can also create tailor-made gift-packs to include some essential ingredients and utensils from our cook shop such as our popular 'Dirty Apron' apron, for your guests to remember their experience.

Included in all our events are our specially selected house wines. We can also arrange for bespoke wine-pairing seminars to accompany your cooking experience.

For further information about available, package options and pricing please contact:

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