

*Private & Group
Events*

COOKING
CLASSES

2023-2024



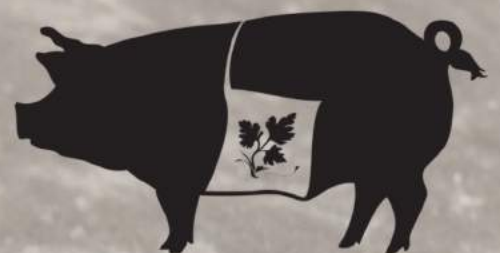
Canada's Most Exciting Culinary Playground

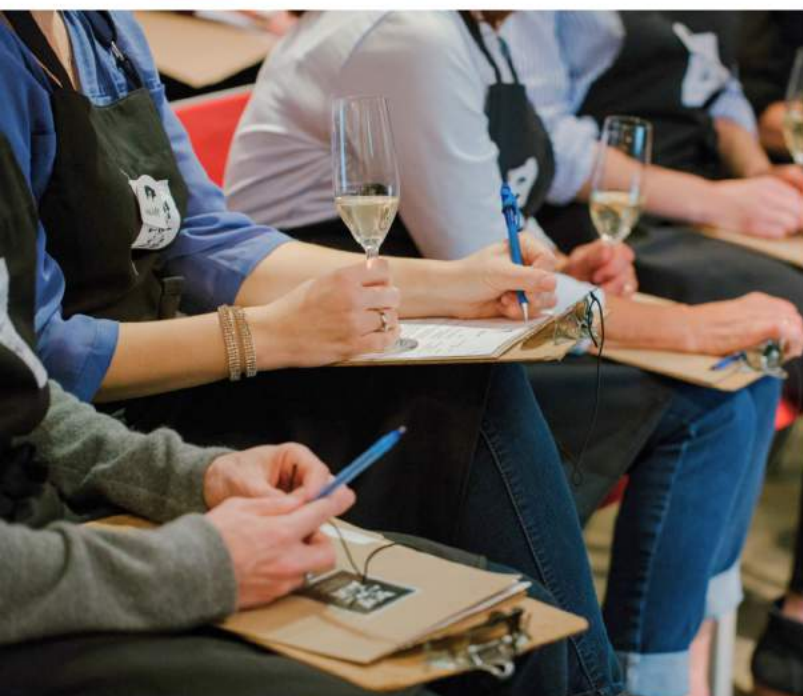
Born out of a passion for great food, The Dirty Apron is owned by husband and wife team, Chef David and Sara Robertson. David's formidable background as an award-winning chef, combined with Sara's passion for business and customer service has been a winning combination since The Dirty Apron opened in 2009.

Whether teaching over 10,000 students a year how to cook; providing beautiful food for our catering customers' most special life events; or making gourmet deli fare, The Dirty Apron's approach is centered around fresh, delicious ingredients, strong relationships with local farmers, growers and suppliers, and creating memorable moments.

Everyone loves food, and nothing unites people better than creating and sharing a meal. Utilize our unique venue for full facility hire, tailored, hands-on cooking classes, or personalized dining experiences. Whether you are looking for an event that is competitive and challenging one that is laid back and relaxed, The Dirty Apron will have you cooking-up a connection with your staff, colleagues, family or friends in no time.

The Dirty Apron is the perfect way to recognize, unite and inspire your group while learning, tasting, and cooking together in an exciting and interactive atmosphere.





Hands-On Cooking Class

Daytime from 11:00am-3:00pm

\$4,400

Evening from 5:30pm-9:30pm

\$4,950

Capacity:
22

Prices shown are before 8% gratuity and 5% tax.

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

Our hands-on cooking classes are a fun way to entertain colleagues, clients and friends, learn new skills and enjoy a delicious meal together.

From Italian or French cuisine, to meat, seafood or vegetarian cooking, choose from over 20 menus to best meet your party needs.

Our expert Chef instructor guides the group as you cook up your own extravagant three-course meal. As you complete and plate each course, you'll join your classmates in our beautiful dining room to enjoy your culinary creations and beverages.

Best of all, no one has to do the dishes!



Team Building Challenge

Daytime from 11:00am-3:00pm

\$4,700*

Evening from 5:30pm-9:30pm

\$5,400*

Capacity:
32

Prices shown are before 8% gratuity and 5% tax.

* base price includes 22 people.

with the option to add up to 10 additional guests (to the maximum of 32) at an additional \$140 per person + gratuity/tax

The Dirty Apron's Team Building Challenge is a cooking game with a competitive edge. It is a great way to bring new teams together, revitalize existing bonds, or just have a cook-off between friends to decide who really is the next Iron Chef!

Your group will be split up into 3 teams: appetizer, main course and dessert, and will each be guided through the recipe by their own Chef instructor.

The teams will cook against the clock-and each other-to see who will prepare the best dish! Each guest gets to enjoy the prepared 3 course meal with beverages in our dining room.

Create your custom menu choosing from a selection of appetizers, mains and desserts.



Space Rentals

Our facility, including our kitchen and dining room, can be yours to create within - whether it be to host a birthday party; celebrate a milestone; train your team in the kitchen; or host a group breakfast or lunch meetings.

Our catering menu with our (award-winning) sandwiches, salads, individual lunch boxes and platters will be the perfect add-on to make your event a success!

Email us for a custom quote!



Giving Back

Join together friends, colleagues and/or family for an event that benefits our community long after the event has passed.

Formulated as a team building event, your group will be preparing dozens of liters of three different, nourishing soups that will then be donated to one of our partner charities, such as Ronald MacDonald House.

Email us for a custom quote!

Additional Services

Catering

How about serving some charcuterie, alongside the welcome drink, upon your guests' arrival? We have a delicious variety of gourmet platters featuring fresh house-baked breads, artisanal cheeses, house-made spreads and more.



The Dirty Apron Cookbooks

Recreate Dirty Apron recipes at home long after your event is over! Your guests will love this take home keepsake. Our private event guests get 10% off!

The Dirty Apron cookbook : \$54.00 (reg. price \$60.00)
Gather cookbook : \$34.00 (regular price \$38.99)



Upgraded Wine Service

Three glasses of our house wine, beer and non-alcoholic beverages per person are included in the base price of your event. For wine enthusiasts and groups looking to impress their guests, we have a carefully selected list of upgraded wines available upon request.



Custom Take Home Gifts

With a curated selection of gourmet pantry staples, specialty ingredients and kitchen tool essentials from both local makers and international favourites, we can create custom take home gifts to fit any budget!



Frequent Questions

Are beverages included?

Three glasses of our house wine, beer and non-alcoholic beverages per person are included in the base price of our Hands-On and Team Building events. Additional beverages consumed at the event is charged the following day.

Can we bring our own wine?

Yes you can! Our corkage fee is \$20/bottle on top of the full event price. The wine must be delivered to The Dirty Apron one day in advance to be stored at the appropriate temperatures for service.

Can you accommodate dietary restrictions or allergies?

Most of our menus can be adapted to accommodate allergies/dietary restrictions as long as they are communicated to our Chefs prior to your event. We will offer substitutions on the menu.

Kindly note that as we share our kitchen with The Dirty Apron Catering and Delicatessen, we are not a nut-free or gluten-free facility and therefore cannot guarantee no cross-contamination.

What is the maximum capacity?

Our Hands-On events can accommodate up to 22 guests. For larger groups, you can book our Team-Building event for up to 32 guests. These maximum cannot be exceeded as our facility cannot physically accommodate more guests!

What if we are bringing fewer guests than the capacity?

All of our event pricing is based on a buy-out of the space, and the price remains the same for full capacity or less. There is no minimum to run an event and we encourage you to fill the room!

What is the difference between the Hands-On Cooking Class and Team Building Challenge?

Our Team Building style of event has competitive edge! We divide up your group into three teams: appetizer, main and dessert. A winner for best course is chosen at the end of the evening. In the four-hour Hands-On cooking classes, each guest cooks all three courses individually.

Do you require a deposit for the event?

Yes, we require a deposit of 50% of your base price upfront to book your event. The remaining of the base price is charged a month prior to the event. Final payment for the remaining balance is charged the day following your event.



Contact & Booking Inquiries

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THE DIRTY APRON

SCHOOL

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SHOP

COOKING CLASSES
DELICATESSEN
CATERING
TAKE-OUT MEALS
SANDWICHES
FLOWERS & MORE

WEEKDAYS 9:30AM-5:30PM
SATURDAY 8:30AM-5PM

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