



Thank you for your inquiry about our Corporate Team Building & Private Culinary Events!

We offer three levels of pricing:

Level One: \$1,200 minimum for a 2-hour/2-course private event for up to 12 guests. If you have a larger group than 12 people, the cost is \$100 for each additional guest, up to 24.

Level Two: \$1,800 minimum for a 3-hour/3-course private event for up to 12 guests. If you have a larger group than 12 people, the cost is \$150 for each additional guest, up to 24.

Level Three: \$2,400 minimum for a 4-hour/4-course private event for up to 12 guests. If you have a larger group than 12 people, the cost is \$200 for each additional guest, up to 24.

All of these include:

Exclusive use of the kitchen for a private hands-on cooking class with a customized menu for your group. Events also include a set of recipes and a Silverado Cooking School apron for each guest to take home.

Beverage program:

Wine and beer is not included in our event costs. Our staff would be happy to suggest wines to pair with each course. We have a wonderful wine list at retail prices (no restaurant mark-up). If you ask ahead of time, we can provide a list of Napa Valley Cult Wines and other hard-to-find California wines, as well as an extensive list of rare and vintage wines from around the world. You are also welcome to bring your own wine at a **corkage fee of \$10 per bottle**. We carry local beers and an assortment of non-alcoholic beverages.

About the school:

Located in the city of Napa, Silverado Cooking School showcases farm-fresh ingredients from Chef Malcolm's own farm, Stone Tree Farm, and ingredients from the finest local purveyors paired with world-class wines and brews from Napa Valley. All classes are led by a professionally trained chef, and culminate with students sitting down together to enjoy the meal they've just prepared.

If you have any questions or if you're ready to book a private class, please call us at (707) 927-3591 or email us at info@silveradocookingschool.com.