



Private Culinary Events & Corporate Team Building

About the cooking school:

Located in the city of Napa, the Silverado Cooking School showcases farm-fresh ingredients from our own farm – Stone Tree Farm and ingredients from the finest local purveyors from around the Napa Valley. In our state-of-the-art kitchen, culinary experiences are led by a professionally trained chef, and culminate with guests sitting down together to enjoy the meal they've just prepared.

Private events include:

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

Pricing:

There is a \$3,000 minimum for a 3-hour/3-course private event for up to 15 guests. If you have a group larger than 15 people, the cost is \$200 for each additional guest, up to a maximum of 24 people for a seated event. The three hours are inclusive of instruction, the cooking time in the kitchen, as well as three separate courses, individually plated throughout the 3-hour experience.

To reserve a private experience, we require a deposit of 50% of the total event cost, with the remaining balance due no later than 24 hours before the scheduled event date. Deposits are refundable up to 30 days before the event.

Beverage program:

Wine and beer are *not included* in our event costs. We have a wonderful wine list at retail prices (no restaurant mark-up) and our staff would be happy to suggest wines to pair with each course if desired. If you inquire 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. Guests are also welcome to bring in their own wine at no additional charge.