



the lazy Gourmet



Classroom Events



Virtual Events

While we may not be able to gather like we used to, we can still meet, and have fun interactive events that are engaging and connect us. What better way than to break bread together?!

We have successfully begun virtual cooking and cocktail events. These classes can be part of a bigger picture event that can include entertainment, music, speakers or are great as a stand alone event. We have compiled a few options for meals and cocktails. Don't see what you were wanting? Just ask us! We are constantly developing new classes to keep your friends, families, clients and colleagues meeting in the new normal!



HOW IT WORKS

- 01.** Place your order at least 7 days in advance and book a date a time with one of our event planners. Choose your menu, cocktail, wine or beer add ons.
- 02.** Once those details are sorted out and a deposit has been paid you'll be sent a Zoom room code with all the information needed to send to your guests , including anything they should have ready from their own kitchen (ie frying pan, spatula etc)
- 03.** On the day of the event each guest will be delivered their chef or cocktail kits to their door, including recipes for each dish we will be preparing. We make it as simple as possible, when possible things will be sliced or diced and pre measured out for your guests!
- 04.** Everyone will meet on the Zoom room at the time chosen and we will get to work! Our talented team will guide your attendees step by step through the meal and cocktail process, available to answer any questions, give tips and advice and stir up some conversation.

WHAT WE NEED FROM YOU

1. We will need names, addresses and phone numbers for each of your guests attending as well as we need to know any and all dietary at the time of ordering.
2. Please make your guests aware that they will receive an email with their delivery window for that day. The pricing below includes delivery within Vancouver, for delivery fees outside of Vancouver please see below.
3. If there is a time constraint please let us know. Meal prep and cooking ranges from 1-2 hours depending on the menu selected and cocktails take about 10-15 minutes each.

Delivery Fees

Vancouver	FREE
North and West Vancouver \$	\$25
Burnaby	\$20
Richmond	\$30
New West and Coquitlam	\$30
Surrey	\$40



Meal Kits

all packages have a minimum of 12 participants

Taco Night

\$75 per kit

feeds 2

Guacamole with Corn Tortilla Chips

Chili Tequila Lime Shrimp Tacos

with Pineapple Slaw and Flour Tortillas

Steak & Salad

\$80 per kit

feeds 2

Soy Ginger Garlic Marinated Flank Steak

Lemon Butter Hassleback Potatoes

Peach, Tomato, Burrata Salad

with Reduced Balsamic

Savoury Pie

\$75 per kit

feeds 4

Chicken Pot Pie

Gem Lettuce

with Champagne Vinaigrette

Coconut Curry Salmon on Banana Leaf

\$85 per kit

feeds 2

BC Salmon

with Red Curry and Coconut

Jasmine Rice

Mango & Red Onion Salad



Schnitzel

\$70 per kit

feeds 2

Pork or Chicken Schnitzel

Cucumber and Paprika Salad

Joel Robouchon's Mashed Potatoes

Summer Lunch or Dinner Platter

\$75 per kit

feeds 2

Seared Albacore Tuna Loin

Japanese Noodles

Orange, Avocado, Napa Cabbage Quick Pickled Cucumbers
and Sesame with Chilli Garlic Sauce

Vegetarian Pasta Night

\$60 per kit

feeds 2

Eggplant Parmesan with Fettuccine

Kale Caesar Salad

with Homemade Caesar Dressing and Sourdough Croutons

Cocktail Kits

all packages have a minimum of 12 participants

Watermelon Mojitos

\$45 per kit

makes 4 cocktails

Rum, Lime, Mint, Fresh Watermelon Juice

Blueberry Lavender Gin Sour

\$50 per kit

makes 4 cocktails

Blueberry Juice, Lavender Syrup, Lemon, Egg White and Gin

Champagne Sangria

\$85 per kit

makes 1 pitcher, serves 8

Sparkling Wine, Orange Liqueur, White Peach Juice, Lychee, Nectarines, Pears, Edible flowers

Cinnamon & Cherry Manhattan

\$55 per kit

makes 4 cocktails

Whiskey, Cinnamon Syrup, Cherry Juice, Sweet Vermouth

* If ordering cocktails only with no meal purchase please add \$10 for delivery

