



COOKING CLASSES June to November 2010

Wed 14 th July, 2010 6pm to 10 pm Hands on Class	French Classics A Bastille Day Treat – no one does dessert like the French. Join Vincent Gadan & learn the secret to French Desserts. Bon Appetit!
Tues 27 th July, 2010 6pm to 10 pm Hands on Class	Croquembouche – MASTERCLASS In our second master class for the year come join the fun of making and constructing the perfect Croquembouche and you get to take it home!
Tues 3 rd Aug, 2010 6pm to 10 pm Hands on Class	The Art of Pastry Join us for this introductory class which provides all the basics of pastry
Tues 24 th Aug, 2010 6pm to 10 pm Hands on Class	Dinner Party Desserts End your dinner party on the right note – learn some delicious desserts that can be made ahead of time to take the stress out of entertaining.
Tues 14 th Sep, 2010 6pm to 10 pm Hands on Class	High Tea Treats Are you hosting a baby shower or kitchen tea? Learn an array of mini sweet & savoury treats to ensure it's an occasion to remember
Tues 28 th Sep, 2010 4pm to 6pm Hands on Class	Kids in the Kitchen Is your child a future Masterchef? Find out by booking them a place in our popular kids class
Tues 5 th Oct, 2010 6pm to 10 pm Hands on Class	The Art of Pastry - Repeat Join us for this introductory class which provides all the basics of pastry
Tues 19 th Oct, 2010 6pm to 10 pm Hands on Class	French Classics No one does dessert like the French. Join us and learn the secret to French Desserts. Bon Appetit!
Tues 26 th Oct, 2010 6pm to 10 pm Hands on Class	Macaron – MASTERCLASS Learn how to make the delicate treat that is the Macaron. Beginners welcome.
Tues 16 th Nov 6pm to 10 pm Hands on Class	Macaron – MASTERCLASS – Repeat Due to popular demand, learn how to make the delicate treat that is the Macaron. Beginners welcome.
Tues 23 rd Nov 6pm to 10 pm Hands on Class	French Pastry By popular demand Vincent Gadan reveals the secret of the croissant & other French pastry treats.
Sun 28 th Nov 10am – 12pm Hands on Class	Kids in the Kitchen – Christmas Special Whether you're naughty or nice enjoy a couple of hours making holiday treats to prepare for the silly season. (January Kids Classes to be announced soon)
Tues 30 th Nov 6pm to 10 pm Hands on Class	Christmas Baking In this class it's all about Christmas. Learn to make your own festive treats.

For Bookings Contact Patisse: 02) 9690 0665 of info@patisse.com.au
www.patisse.com.au



What You Need to Know

But first a testimonial...

"I did a FANTASTIC class at Patisse. We did so much in just four hours. So fun, so comprehensive, complete recipes given to take away and we had dinner and wine as well. BRILLIANT!!!!!!!!!!!!!!" Sophie Goldrick – French Classics Class

Class Instructor

The Patisse cooking class series is lead by our Executive Chef Vincent Gadan and his team of formidable chefs. Formerly of Guillaume at Bennelong at the Sydney Opera House, Vincent's French background and natural flair makes our cooking classes a truly special event.

What should I wear?

As we are working in a commercial kitchen, we suggest you wear comfortable clothes with covered shoes and no jewelry. We will provide aprons.

What is the cost of the class?

All Hands on Classes are limited to maximum of 12 participants. Classes include tuition, recipes & light refreshment. Classes are \$140.00 per adult including GST. Children class – Kids in the Kitchen class only - \$65.00 per child including GST.

How do I book and pay?

By booking over the phone, email or in person, all attendees need to complete a registration form with full prepayment for confirmation. We can accept cash, cheque, Visa, Mastercard or American Express. We will do our best to accommodate waitlists should cancellations arise. Those who pay by credit card will incur a 2.5% surcharge fee.

Gift Vouchers

We can offer gift vouchers for classes as a special gift to a friend - you may like to offer these for one class or a range of classes.

<http://www.bestgiftcertificates.com.au/experience.aspx?experienceId=1527>

What if I need to cancel my class?

Unfortunately, money cannot be refunded or classes transferred. If you are unable to attend, why not send a friend to take your place.

Can I book a Corporate or Private Class?

Of course, we are happy to accommodate your needs: any of our listed classes can be customized to your needs for birthday parties, pre-wedding parties or corporate team building classes.

Reward Program

Book two or more classes and receive 10% off the total price for the second and any additional classes.

Events

Patisse is also available for hire for private events - you may like to consider the use of the Atrium space for a private dinner or cocktail reception.



Cooking Class Registration Form

CLASS:
DATE:
Name:
Address:
Contact Number:
Email:
PAYMENT DETAILS
Method of Payment – circle one Cash Cheque Mastercard Visacard Amex Gift Certificate
Card Number:
Card Name:
Expiry:
Signature:
Amount Paid:
ABOUT YOU
Do you cook? – circle one Daily Weekly Monthly Never
Do you have any allergies we need to be aware of?
Would you like to be on our mailing list? Yes No
Things you need to know – Terms & Conditions <ul style="list-style-type: none">• As we are working in a commercial kitchen, we suggest you wear comfortable clothes with covered shoes and no jewelry. We will provide aprons.• Money cannot be refunded or classes transferred – if you are unable to attend, why not send a friend in your place. Payments by credit card will incur a 2.5% surcharge.• Book over the phone or by email, or in person. All attendees must complete a registration form with full prepayment for confirmation.• In unforeseen circumstances or a class does not reach minimum numbers, we reserve the right to change the date or cancel.