

ICON COOKERY SCHOOL

SIP, COOK & DINE WORKSHOPS

PERFECT FOR CORPORATE EVENTS, PARTIES, BIRTHDAYS & MORE!

Looking for a new way to spice up your next event? Icon Cookery School is the perfect venue to celebrate your special occasion, add value to your conference or build team relationships within your organisation by delivering a unique and fun-filled experience..... Let's get cooking!

All sessions run for 4hrs and include an interactive cooking workshop and demonstration, a three-course shared meal and exclusive use of the venue. Bookings must be made at least two weeks in advance and require a minimum of 10 people (max 16pax).



\$160PP

Be greeted arrival with a glass of wine or margarita depending on your chosen menu. Then, guests are divided into four teams in which each team will get hands-on in the Icon kitchen to prepare, cook, and plate a selection of different main course dishes, under the instruction and guidance of our expert chefs. These dishes will then be served to share in our dining room for all guests to enjoy.

Afterwards, sit back and relax while you watch as our chefs take over the kitchen to prepare and serve a decadent dessert.

The Menus

MEXICAN FIESTA

On Arrival

Margarita.

Mains

- Pico de gallo.
- Guacamole.
- Crispy chicken tacos.
- Crispy fish tacos.
- Pulled pork nachos.

Dessert

Churros w/ caramel & chocolate dipping sauces.

DELIZIOSO ITALIANO

On Arrival

Glass of wine.

Mains

- Garlic pizza bread.
- Carbonara.
- Chicken & mushroom tortellini.
- Selection of pizza.
- Garden salad.

Dessert

Chocolate fondant w/ white chocolate ice cream.

\$180PP

Be greeted arrival with a glass of bubbles and selection of chef canapés.

Then, guests are divided into four teams in which each team will get hands-on in the Icon kitchen to prepare, cook, and plate a selection of different main course dishes, under the instruction and guidance of our expert chefs.

These dishes will then be served to share in our dining room for all guests to enjoy.

Afterwards, sit back and relax while you watch as our chefs take over the kitchen to prepare and serve a decadent dessert.

The Menus

MEDITERRANEAN FEAST

On Arrival

- Glass of sparkling wine.
- Chef's choice canapé selection.

Mains

- Bruschetta.
- Lamb rump w/ baba ghanoush & flat breads.
- Zesty lemon, zucchini & saffron infused risotto topped w/ butter poached prawns.
- Marinated squid salad.
- Rocket, pear, walnut & blue cheese salad.

Dessert

Espresso bavaois w/ marsala ice cream.

THAI BANQUET

On Arrival

- Glass of sparkling wine.
- Chef's choice canapé selection.

Mains

- Thai fish cakes.
- Thai pork larb.
- Prawn Prik King.
- Thai green chicken curry.
- Green papaya salad.
- Coconut rice.

Dessert

Mango sticky rice.

CLASSIC FRENCH

On Arrival

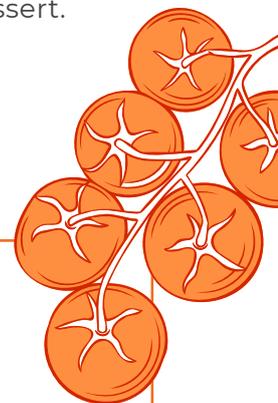
- Glass of sparkling wine.
- Chef's choice canapé selection.

Mains

- Brioche.
- Grilled asparagus w/ bearnaise sauce.
- Chicken pot-au-feu.
- Beef wellington.
- Potato dauphinoise.
- Rocket, pear, walnut & blue cheese salad.

Dessert

Crème brûlée.



For all enquiries or to book please contact us with your choice of workshop & menu, preferred date & time, plus number of guests.

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icon
THE COOKERY SCHOOL

Shop 5036 The Kitchens, Robina Town Centre Drive, Robina.

Terms & Conditions

These workshops run for 4hrs. Charges may occur if additional time is desired and must be prebooked. Please ensure on the day that long hair is tied back and enclosed shoes, with a good grip, are worn for safety. A 50% deposit is required to secure a date, with the remainder due two weeks before the class commencement date.