Private Cooking Classes & Storefront Gallery Events

Better than a TV cooking show, our Quince Studio is fully interactive. Come taste the difference!

Join us in our spacious studio kitchen & beautiful storefront gallery located in the Armoury District near Granville Island.
Better than watching a cooking show on TV, come into the working studio kitchen of Quince and learn the secrets of the trade from our Chef/Sommelier. Our private events are perfect for a birthday celebration, bridal shower or corporate team building event. You will have a great time with your family, friends or colleagues, while celebrating the occasion and learning about fine food and wine.

Quince Studio Events:

- **Private Hands-on Cooking Classes:** 3-3.5 hour - 3 course menu, evening and daytime bookings available
- **Quince Light Cooking Classes:** 2 hour, wine & hors d'oeuvre reception , cooking segment is an appetizer dish
- **Kitchen Demo & Tasting Bar Series:** 1.5 hour demonstration style classes

Private Hands-on Cooking Classes

min number: 12 people, max: 50 people

Our private cooking class events are 3-3.5 hours long and are based on a 3 course menu with paired wines. Typically we start in the early evening but we can also host your event over lunch or in the afternoon. Hors d'oeuvre, cocktails and sparkling water can be added as an option to start.
Our cooking classes are fully hands-on, led by our highly experienced chef instructors whose mandate is to de-mystify the art of cooking fine food.
We provide all utensils and everything you need including the wine, and a recipe booklet. For an extra challenge, we can arrange a black box competition for an additional cost of $100 per team.

evening booking rate: $132.00 pp, daytime rate: $122.00 pp

Private Hands-on Cooking Class Menus:

choose one appetizer, one main course and one dessert for the entire class from the following menu:

Appetizers:

- Dungeness Crab Cakes, Fruit & Vegetable Julienne Salad, Chili & Lime
- Wild White Mexican Prawn & Avocado, Grapefruit Salad
- Local Albacore Tuna Carpaccio Nicoise Style
- Summer Tomato, Raspberry Vinegar Marinated Red Onions, Sheeps Feta and Fresh Oregano
- Lemongrass & Chili Flank Steak, Toasted Almond, Cucumber, Mint Salad
- Indian Candied Salmon, Fresh Fennel, Salmon Roe and Creamy Tarragon Horseradish Dressing

Main:

- Seared Wild Local Albacore Tuna, Green & White Bean Salad, Rosemary and Lemon
- Roasted Free Run Chicken Breast, Warm Potato Salad with Crispy Schinkenspeck, Tarragon Cream
- Fennel & Cumin Crusted Lamb Sirloin, Roasted with Preserved Lemons, Pinenut & Currant Cous Cous, Poached Figs
- Smoked Red & Black Pepper Marinated Newport Steak, Red Wine Sauce, Roasted Yukon Gold Potatoes

- Wild Local Fish with a Sauce of Smoked Paprika, Squid & Chorizo, Puy Lentils
- Roasted Pork Tenderloin with Quince Paste & Red Wine Peppered Plums, Goat Cheese Polenta

Dessert

- Berry Shortcake, Mascarpone Cream
- Baked Fruit Galette, Lemon Ice Cream
- Lambic Cherry Beer Float, Coconut Macaroon
- Pecan Tart, Bourbon Cream

Quince Light booking rate: $93.00 pp, min number: 15 people max: 50 people.

This lighter version of our hands-on cooking class is 2 hours in length, perfect for wedding showers, engagement parties or more social-style events where cooking is not necessarily the focus.
The event starts with a reception in the storefront gallery with a glass of wine and hors d'oeuvre. Then join us in the kitchen to cook a dish which you will enjoy as a group with paired wine at our harvest table.

Includes: 5 hors d'oeuvres per person, 2 glasses of wine, one cooking course which is an appetizer chosen from the above list of appetizers from the hands on section.
We also offer a brunch version of Quince Light.

Kitchen Demo & Tasting Bar Series booking rate: $55pp, min number: 15 people

Right up-front, close and personal to the Quince Kitchen Bar. Quick (1.5 hrs), fun and informative demonstration-style classes in tapas and libations. Themes include: Sangria & Tapas; Cocktail & Hors d'oeuvre; Indian Bar Snacks.

See it. Learn it. Taste it!

Gifts : we have gift items, such as Quince French Black Aprons, Quince-Essential vinegars and oils, which make a nice memento for the culinary evening. We can organize to have your company logo embroidered on our aprons.

General Information for all Quince Private Bookings

- Gst is not included in the listed price
- Gratuity is not added onto the bill, it is left to the discretion of the client
- Hands 3 course menu for Private bookings last 3-3.5 hours. Please ensure your group arrives on time. We usually allow 20-30 minutes for everyone to arrive. In the event that your group would like to extend the length of an event in order to include speeches, ceremonies or socializing, an extra charge of $100 per hour will apply. This will apply 30 minutes after the finish time of your event.
- Daytime bookings can start anywhere between 12-3 pm. Evening bookings can start anywhere between 4-7pm.
- Upon booking, a 50% deposit is due along with a credit card number guaranteeing the balance. The balance is due within 7 days after the event. Any outstanding balance due past 15 days will be charged to the credit card. * Please note: we do not provide separate cheques; both the deposit and balance are charged to one host account Cancellation requires 30 days notice. Bookings made for November and December require 60 days cancellation notice. A $200 cancellation fee will be charged for cancellation notices less than 30 days (60 days in November/December) prior to the event. Canceling within 10 days of the event will result in loss of 50% the deposit. Canceling within 5 days of the event (1 week in November and December) will result in loss of 100% of the deposit.
- The menu for the class must be confirmed one week prior to your event. Exact numbers for the groups should be confirmed five days in advance. *** Please note: numbers confirmed are the numbers billed for.**
- Half a bottle wine per person, or equivalent in virgin cocktails, are included in the price of our Full Length Cooking Classes. Two glasses of wine per person are included in the price of our Quince Light Classes. Drinks consumed over and above this will be charged at the a la carte prices. Pellegrino is not included in the menu price. Let us know in advance if your group would like to put a cap on these drinks.
- If you would like to start your evening with hors d'oeuvre and/or cocktails, please ask us for our Hors d'oeuvre & Drink menu. We recommend 2-3 hors d'oeuvre per person. Our hors d'oeuvre platters are sensational too!
- We are able to offer a Seasonal Vegetarian 3 course menu, We do our best to accommodate dietary restrictions..

info@quince.ca