



ESTATE TUSCANY

Cooking School

Gourmet group culinary class for your family or workplace

on the grounds at Estate Tuscany, Pokolbin

Welcome

Thank you for your enquiry; we would be delighted to host your group. Since 2003, Estate Tuscany has been hosting cooking schools with three different options available depending on our group size, your budget, time of day and the style you're looking for.

The Cooking School at Estate Tuscany is a relaxing and fun way to experience a spectacular meal whilst learning about culinary art.

Headed by one of our talented chefs, you and your team will be involved in an afternoon of hands on experiences. Staff, venue hire, ingredients and equipment are included.

Get a group of friends or colleagues together and escape to the Hunter Valley Wine Country for something a little different.

Each guest is welcomed with a glass of Tyrrell's Moore's Creek sparkling on arrival. Additional beverages can be ordered from the wine list and paid for on the day.

**All prices inclusive of GST.*



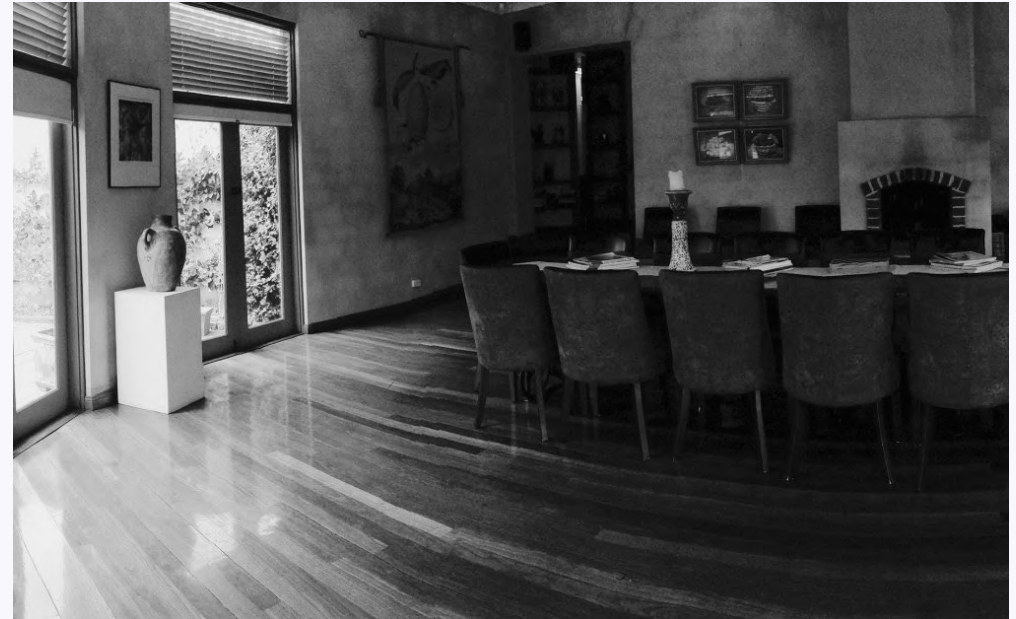
Room choices (depending on group size)

The location of each cooking school will depend on the group size, time of day and style of cooking school selected. Choose from The Mill or the Conservatory.



THE MILL RESTAURANT

Larger groups will be located in the *award-winning Mill Restaurant*. Situated atop a ridge overlooking 300 acres of grapevines and the Brokenback Range; a Hunter view second to none.



THE CONSERVATORY

Private dining room suitable for up to 20 guests; separate commercial kitchen adjoining. *The Conservatory* has stunning timber floor boards and a Tuscan feel, overlooking the swimming pool, gardens and bush lands.





Master Chef Challenge

3 hour master class with one of our talented chefs will assist your own cooking style and your understanding of fine cookery. This great team building experience fosters strategy and teamwork.

Each team is given a "mystery box" to create their 2 course menu under strict time-frames being judged on creativity, teamwork, presentation and taste.

There will be a set time to create each course, which is then judged by our Chef and management.

There will be an overall team winner for the day and a chef's dish of the day.

The food has a focus of local, organic and seasonal based menus with combinations of flavours which are simple yet mouthwatering; catering to all special eating requirements.

Minimum 10 guests | \$135PP | 3 hours (either 12pm or 5pm)

A top-down view of various fresh vegetables arranged on a white cutting board. The vegetables include several beets with their long, dark green leafy tops, several cucumbers of different sizes, and several small, round, yellow potatoes. The background is a plain, light-colored surface.

Guided Cooking School

Enjoy a 3 hour class with one our talented chefs as they guide your group through a two course menu.

This course will sharpen your culinary skills and techniques that you may not often use in everyday cooking, allowing you to learn and develop the confidence in creating dishes at home.

See the sample menu over page.

Minimum 10 guests | \$135PP | 3 hours (either 12pm or 5pm)

Sample Menu

Entrées ...

Pan fried gnocchi, sautéed wild mushrooms,
white wine cream sauce and shaved parmesan

Mediterranean Garlic Prawns

Mains ...

Miso poached chicken breast with snow pea,
cherry tomato, spanish onion and avocado salad

Oven baked Barramundi, green pea risotto and kale chips

Dessert ...

53% Chocolate mousse, blood orange and toasted almonds

Lemon grass panna cotta





Pizza & Pasta

Suitable for larger groups on a restricted time frame and budget, the Pizza and Pasta making class is full of fun and laughs.

Guests are taught how to make fresh pasta or pizza dough then get creative with sauces and toppings.

Minimum 10 guests | \$85PP | 1.5-2 hours (from 12pm)





Testimonials

“We had a team mystery box cooking experience here, and it was incredible! It was so well organised, with a beautiful table setting, generous amount of wine, and great rules for the game. It was really fun, and the hosts were very welcoming. Thank you for an incredible experience!”

SANDY SARA

“Thank you so much for your support, patience and assistance with our *third* workshop. Your staff are extremely welcoming, happy and helpful. It is lovely to arrive on day one and receive a warm, friendly welcome back. The meals were of a high standard and the personal touch added to the experience when the chef introduced himself to our group on the second evening. There was real pride in the meals presented. It was lovely to see the attention given to dietary requirements as well.”

M.COWIE . SINGLETON COUNCIL

“The service you provided to us from arrival to departure was excellent. The rooms were clean and comfortable. The highlight was the food. We ate in both restaurants and wow, the staff couldn't have been more attentive and having the chef come and talk to us was a nice finishing touch. Congratulations to all involved. I would recommend Tuscany Estate to anyone looking for a Hunter Valley escape or team bonding workshops. Will definitely be back.”

BIANCA . ABILITY OPTIONS



Other Services

WINE & DINE

The Mill Restaurant offers guests a fine dining experience, while *Brokenback Bar* presents a cafe-style bar where guests can sample wine and beer from the region.

CELEBRATE

Estate Tuscany is an ideal location for celebratory receptions all year round with stunning indoor and outdoor venues. *Weddings*, birthdays, and *corporate functions*.

STAY

Guests can experience a relaxing stay in *Tuscan-style accommodation*, with uninterrupted mountain views in the heart of premium wine country.



ESTATE TUSCANY

Cnr Hermitage Road & Mistletoe Lane
Pokolbin NSW 2320 Hunter Valley Australia

p + 61 2 4998 7288

Open 7 Days 8:00am till 8:00pm

events@estatetuscany.com.au

estatetuscany.com.au

