Whole Foods Market® Northbrook is committed to providing the highest quality natural and organic products available.

With a passion for food and culinary education our private cooking classes offer menus that feature only the freshest ingredients.

**EATING Seasonally**

Although today’s global market allows us to buy food grown anywhere in the world year-round, these options are not always the most sustainable. Eating seasonally allows us to experience a wide variety of unique foods and flavors. Our seasonal selections provide an exciting opportunity to try new foods and to experiment with seasonal recipes.

**WHAT WE OFFER**

Whole Foods Market® Northbrook offers private hands-on cooking classes for groups of 6–20. Classes range from $20–$50 per person.

We also offer demonstrations & tastings for larger groups pricing per person will vary*.

We understand the importance of dietary restrictions and will work with you to accommodate your needs. Classes and demonstrations are unique opportunities for corporate events, team builds, birthday parties, couple’s night out and more!

**CLASSES INCLUDE:**

- One-on-One lessons with Culinary Instructor Sarah Kurysz
- 2 – 3 hour class time
- Take-home recipes

**ADD-ONS**

- Pre-class Appetizers
- Screen printed Whole Foods Market® Northbrook cloth aprons
- Adding wine, beer or spirits to any class is a great idea!
  
  We can have wine paired with the meal, or if you think guests might want a variety of beverages, you can also purchase drink tickets to our Brook Bar for $5. This will give each person the ability to choose anything from hot tea and coffee to draft beers to wine and cocktails!

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* Large group demonstrations will vary on menu, price and time depending on your custom event.

* In order to confirm an event date, a deposit of $50.00 is required. Deposits can be fully refunded if cancellation is within 72 hours of scheduled event date.
At Whole Foods Market® Northbrook we have a passion for food and culinary education, and we are excited about the opportunity to host your private event.

Please contact Culinary Events Specialist, Sarah Kurysz
847.205.5353 X 107 • sarah.kurysz@wholefoods.com

**WINE TASTING • $50 PER PERSON**
Wine tasting is the sensory examination and evaluation of wine. In this class enjoy an in-depth tasting of 4–5 different wines. Learn everything from the grapes that produce each wine to how different growers and regions give their own flair to the wines we love.

To make this tasting a full experience, we will serve 4 different dishes, prepared to perfectly accompany each wine. Determine which wines you love the most, and enjoy another glass or more! Along with the food and wine pairings we will have additional delicacies prepared for your enjoyment.

An evening full of eat, drink and be merry! This event can be customized to suit an intimate evening out, or a large group gathering!

**FLATBREAD CHEF CHALLENGE • $40 PER PERSON**
Try your hand at making the perfect flatbread! Flatbread can have anything from sauce to olive oil and herbs, from sausage to kale, from fruit and strong cheese to classic mozzarella and basil.

This class is a true competition, with ballots, judges and of course a winner. In addition to bragging rights, there is a fabulous prize for first place.

**FROM SCRATCH PASTA • $35 PER PERSON**
Learn the techniques of making pasta by hand. Make all of the following for a complete Italian meal!
- Semolina Linguine
- Bison meatballs
- Hearty Vegetable Marinara or Parrano Alfredo
- Classic salad with Italian vinaigrette

**CUPCAKES & COCKTAILS • $20 PER PERSON**
Our cupcakes and cocktails class starts with a signature cocktail, and continues with hands on cake decorating!

Learn how to use fondant, create frosting and sugar flowers, and helpful writing techniques. This fun filled class is perfect for a relaxing, fun night out, and great for large groups!

**BE GOOD TO YOUR WHOLE BODY • $25 PER PERSON**
In addition to culinary delicacies, we have a passion for great products for your Whole Body!

At this class you will have the opportunity to create 4 different luscious spa products. Using our essential oils, you will be able to customize your creation perfectly! Enjoy a complementary glass of wine while letting your creative side have fun!

**CUSTOMIZED COOKING CLASS (PRICES RANGE)**
Have you ever wanted to know exactly how to cook duck, or prepare a healthy vegan feast? Are you excited to learn the fine nuances of pastries? We can teach you that! From candy making, to meatloaf, to vegan whipped cream and gluten-free crust, we can teach you the techniques for culinary success!