



Hen's Cooking Classes

Just Cook Hen's Class is a unique, exciting & hands on way to celebrate your Hen's party.

Our team of expert chefs will take you through how to prepare and cook an eclectic dinner party feast, making sure that you get your hands dirty!

We pride ourselves on ensuring the group is bubbling over with excitement. Our packages and event options are made to suit every Hen's needs. We tailor each event and menu to suit even the most discerning of palates and look forward to working with you to achieve a fabulous event.

All food, equipment, and reference material is provided and a wonderful meal to celebrate, toast and enjoy on completion!

Our Hen's events cater for all tastes, styles & desires and can be tailored to any appetite!

Whether your taste is naughty or nice, call us to find out how we can spice up your hen's night, making it one to remember!





Cooking Class for Gourmet Chicks!

When & Where

Class schedule and timeframes are agreed with the client based on when they want to hold their function. We run our classes at our Just Cook headquarters in Waverley or host the event at your home or suite. Alternate venues can of course be arranged at one of our corporate venues subject to availability and venue hire.

Packages & Rates

Hens Cooking Classes

Includes a 3 course meal, champagne on arrival, wine tasting with your main course and your own master Chef!

- **\$100 per person**

Additional Function Options

Event Theming & Styling

Some like being extra naughty while others like to keep it elegant. Just Cook can plan and style your event on your preferred theme!

- **Priced as per your requirements**

Topless Waiter (minimum 2 hrs)

Want more eye-candy? Hire another!

- **\$200 per hour**

Hen's Games & Prize Packs

Our mystery taste game, cocktail mixing competition, dessert whisk off or whip cream and topless waiter competition will ensure for an enjoyable session! Winner receives a prize pack courtesy of our Just Cook Sponsors

- **\$35 per person**

Cocktails

Choose from our selection of cocktails to enjoy

- **From \$6 per person**

Aprons

As a souvenir to remind yourself of the fantastic day you'll have!

- **\$20 per person**

Chefs Hats

A touch of professionalism

- **\$3.00 per person**

Additional Requirements

We always aim at ensuring your night is a fabulous occasion and are more than happy to assist you with any special requirements or requests that you may have thought of but don't know where to sort from. Please don't hesitate to discuss your requirements with us further and we will do our best to make sure we can include it in the event. Please don't hesitate to contact Ben on 0400 300 031 to discuss further.



HENS CLASS

3 COURSE EXAMPLE MENU

To Start

Seared King Prawns Chilli, Lemon and Herb Pesto

or

Warm Thai Beef Salad with Crisp Shoots Peanuts and Chilli

To Follow

Rolled Salmon Omelette with Wok Flashed Shoots and Wasabi

Or

Herb Roasted Lamb Rump with Parsnip Puree and Beetroot Confit

To Complete

BBQ Chocolate Molten Pudding with Grilled Strawberries

Or Baked Lemon Tart with Raspberry Compote

N.B: - We have hundreds of fantastic recipes and menu ideas. We look forward to discussing your requests. We also cater for any special menu or dietary requirements



BOOKING POLICY

Making a Booking

Just Cook accepts bookings by fax, email and phone up to one week prior to the event.

Just Cook accepts credit cards, direct deposit, cheques and Australian Post Money Orders.

50% deposit is required upon booking to secure function date and time.

Unless indicated, all quoted prices are exclusive of GST

All bookings are confirmed once payment has been made and funds cleared.
A duplicate receipt will be sent to the purchaser, along with event details.

Just Cook will send a reminder email or phone call to the client to confirm a few days before the event and confirm final numbers with the client.

Numbers confirmed 7 days prior to the event will be the minimum numbers charged for. Final payment is due 48 hours prior to the event. Payments are non-refundable.

Cancelling or Postponing a Booking

Cancellations, postponing or transferring a booking can be completed up to **fourteen days before** the event date without loss of 50% deposit. Please kindly note that after a deposit has been received regardless of the cancellation or postponement date a 10% of gross event quote total or \$300 processing fee (whatever the greater) will be charged or retained for administration costs.

Cancellations, postponing or transferring of a booking made after this time will result in loss of 50% deposit.

Refunds will not be made in the case where numbers drop after confirmed numbers have been made 7 days prior to your event.

Just Cook Cancelling or Postponing a Class

In these rare cases, *Just Cook* will contact all clients affected at least 48hrs beforehand to offer a full refund, or transferring of the booking to another date.

For further details or to arrange a time to meet one of our team, please don't hesitate to contact us on 1300 227 745 or 0400 300 031 or by email to events@bbqschool.com.au