



Choose the
ITALIAN SCHOOL of COOKING for
your SOCIAL & CORPORATE EVENTS!

LUAS BRINGS YOU
to Italy!!!
Red line:
Kylemore stop

COOKERY EVENTS

Cooking together is one of the most powerful tools to motivate staff at all levels. Our events are not cookery demonstrations but hands-on cooking experiences that work as a perfect icebreaker bringing people together. Enjoy then the rewarding pleasure of the meal you cooked paired with the finest Italian wine.

You will also have the chance to use a new space we have just opened, "Piazza Italia", a little corner of Italy for anyone who wants to chill out chatting, eating and drinking.

PIZZA PARTY

€ 35,00 PER PERSON – MINIMUM NO. OF PEOPLE: 17*

Special offer: € 30,00 PP (INSTEAD OF 35,00) WITH A MINIMUM OF 20 PEOPLE

Discover all secret to make the real Italian pizza and challenge your friends by creating your own pizza, focaccia, calzone and more!



2-COURSE ITALIAN DINNER PARTY

€ 50,00 PER PERSON – MINIMUM NO. OF PEOPLE: 13*

Special offer: € 45,00 PP (INSTEAD OF 50,00) WITH A MINIMUM OF 20 PEOPLE

During the challenge each group will cook and eat a delicious Italian Dinner!



3-COURSE ITALIAN DINNER PARTY

€ 60,00 PER PERSON – MINIMUM NO. OF PEOPLE: 13*

Special offer: € 50,00 PP (INSTEAD OF 60,00) WITH A MINIMUM OF 20 PEOPLE

During the challenge each group will cook and eat a complete Italian Dinner, from starter to dessert!



OUR PRICES INCLUDE:

1 BOTTLE OF WINE EVERY THREE PEOPLE,
WELCOME WITH "BRUSCHETTA CRASH COURSE",

COOKING SESSION WITH LUNCH / DINNER (THE TEAM WILL BE SPLIT IN GROUPS FOR THE CHALLENGE),
USE OF APRON AND RECIPE BOOK. **BONUS: PRIZE FOR THE WINNER GROUP**

FREE USE OF THE "PIAZZA ITALIA" ROOM & 20% DISCOUNT AT THE BAR FOR EXTRA WINE AND BEVERAGES

*FOR SMALLER GROUPS: minimum budgets to organize the event:
pizza € 595 - 2 courses € 650,00 – 3 courses € 780

OTHER EVENTS: WE ALSO ORGANIZE: BIRTHDAY PARTY, HEN PARTY, STAG PARTY, OTHER PRIVATE PARTIES...FUNCTION ROOM, CAKES, DJ SET, LIVE MUSIC AVAILABLE **OTHER SERVICES:** IN OUR VENUE FIND ALSO PROJECTOR, TV SCREEN, STEREO, IF YOU LIKE YOU CAN BRING YOUR FAVORITE VIDEOS OR MUSIC PLAYLISTS



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MENU

PRIMO (pasta main course)

- **Ravioli ricotta, limone e timo (VEG)**
(Home made Ravioli with Ricotta cheese, lemon zest and fresh herbs)
- **Tagliatelle with "amatriciana" sauce**
(home made Tagliatelle with pancetta, white wine and tomato sauce - or pesto **VEG**)
- **Cannelloni (VEG)**
(Oven baked cannelloni filled with ricotta and spinach)

PIZZA or SECONDO (pizza or vegetables or meat main course)

- **PIZZA!!!**
(Italian style pizza with lots of Pizza Toppings, Calzone, Focaccia, Treccia...)
- **Parmigiana di melanzane (VEG)**
(Aubergines, Mozzarella cheese, Parmesan cheese, Basil, Tomato sauce.)
- **Polpettone e patate al forno**
(Meat Loaf. Side order: roasted potatoes)

DOLCE (dessert)

- **Tiramisu'** (coffee Tiramisù or special version with limoncello and fruit)
- **Crostate** (tart with jam or ricotta cheese cream)
- **Flan al cioccolato** (hot chocolate cake)

OTHER DISHES AVAILABLE: CHOCOLATE BASED MENU - RICE & RISOTTO DINNER - HEALTHY IDEAS and lots more

TEAM CHALLENGE 3 COURSES: choose one course out of each category
(primo + pizza/secondo + dolce)

TEAM CHALLENGE 2 COURSES: choose one course out of 2 categories
(primo + pizza/secondo OR primo + dolce OR pizza + dolce)

TEAM BUILDING PIZZA: pizza based meal with lots of different pizza toppings

*Don't forget to inform us in advance about special diets
(vegetarian, gluten-free, food allergies or intolerances)*

