TERRA HOUSE

ESTABLISHED 2019
AKRON, NY

Corporate Cooking Workshops

Our corporate cooking workshops are designed to bring teams together through hands-on experiences centered around **collaboration, creativity, and connection**. These workshops encourage communication, shared problem-solving, and meaningful interaction — all while enjoying thoughtfully prepared food.

Workshops are ideal for team building, leadership development, client appreciation, and wellness initiatives.

Looking for a more immersive experience? Ask about our Half-Day and Full-Day Corporate Wellness Retreats.

Workshop Structure & Pricing

All workshops include: Professional facilitation, hands-on instruction, high-quality ingredients, nutritional information, a shared tasting or meal, use of space at Terra House

Workshops accommodate **up to 12 participants** unless otherwise noted.

Tier One: Interactive Team Workshops

1.5 - 2 Hours | $600 for up to 12 guests
Additional guests: $40 per person

Fun, interactive classes that are approachable and social.

Pretzel Class

Learn how to make soft pretzels from scratch, including shaping and baking. Guests will prepare dipping sauces and enjoy their pretzels during class.

Cannoli Class

Participants learn how to make classic cannoli shells and fresh ricotta filling, then assemble and decorate their own cannoli.

Sourdough Bread Class

Learn how to create and maintain a sourdough starter and bake artisan sourdough bread. Each guest takes home a starter and baguette.

Artisan Bread Class

Explore a variety of artisan breads while learning the full process from mixing and kneading to shaping and baking. Guests make a loaf to take home.

Focaccia Is Art Class

Create focaccia dough from scratch and turn it into edible art using herbs and vegetables. Guests bake and enjoy their focaccia together.

Artisan Ice Cream Class

Learn why ingredient quality matters while making custard-style ice cream. While the ice cream churns, guests prepare hot fudge, whipped cream, and fruit compote.

Mozzarella Making Class

Learn the process of making fresh mozzarella cheese with high-quality ingredients. Guests will stretch and shape their cheese and will get to enjoy some in class with fresh baked bread and will take their own cheese home.

Tier Two: Signature Team Experiences

2.5 - 3 Hours | $725 for up to 12 guests
Additional guests: $55 per person

Longer and more extensive culinary experiences with more in-depth instruction and time to enjoy what is prepared as a group.

Artisan Pizza Class

Learn to make artisan pizza dough, shape crusts, and build pizzas using high-quality toppings. Guests bake and enjoy their own pizzas.

Grilled Pizza Class

Similar to our artisan pizza class, with instruction focused on grilling pizzas. Guests prepare, grill, and enjoy their pizzas together.

Authentic Italian Pasta Class

Learn to make fresh pasta dough and shape multiple styles of pasta using high-quality ingredients. Guests enjoy the meal with fresh baked bread and a garden salad together at the end of class.

Gnocchi Making Class

Learn to master this Roman favorite. Instructions include both potato and ricotta recipes! Guests will enjoy their meal with a house marinara, house butter sage sauce, fresh baked bread and a garden salad.

Charcuterie Board Workshop

Learn how to build a balanced and beautiful charcuterie board, including cheese selection, accompaniments, and presentation techniques. Guests enjoy their boards during class.

Optional Enhancements

- Additional room time — **$75 per hour**
- Add artisan pizzas, vegetable platters, fruit platters, salad and/or a charcuterie board
- Dessert options available
- Beverage packages available upon request

Booking Information

- Full payment is required at booking
- Payments are non-refundable
- With a minimum of **48 hours' notice**, rescheduling may be discussed
- Workshops can be customized based on group size and goals

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