



## 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 Hours | \$475 for up to 12 participants**

**Additional participants: \$28 per person**

*Best for introductions, icebreakers, and shorter team sessions.*

#### Pretzel Workshop

Teams work together to prepare soft pretzels from scratch while practicing communication and coordination. Includes dipping sauces and shared tasting.

---

#### Cannoli Workshop

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

## **Bagel Baking Workshop**

Teams learn to knead, shape, and bake traditional bagels using organic flour. Participants enjoy one during class and take one home.

---

## **French Crêpe Workshop**

Learn to prepare classic French crêpes with whipped cream and fruit compote. A relaxed, interactive experience ideal for small groups.

---

## **Tier Two: Signature Team Experiences**

**2 Hours | \$525 for up to 12 participants**

**Additional participants: \$30 per person**

*Best for collaboration, engagement, and deeper connection.*

## **Taco Night Team Workshop**

Teams prepare taco shells from scratch while learning knife skills and kitchen safety. Includes preparation of fillings, guacamole, and salsa.

---

## **Sourdough Bread Workshop**

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

---

## **Artisan Bread Workshop**

Teams explore a variety of artisan breads, learning the full baking process from mixing to shaping and baking. Participants make a loaf to take home.

---

## **Focaccia Is Art Workshop**

Participants create focaccia dough and turn it into edible art using herbs and vegetables. A highly creative, collaborative experience.

## Tier Three: Immersive Culinary Experiences

**3 Hours | \$625 for up to 12 participants**

**Additional participants: \$35 per person**

*Best for leadership teams, client entertainment, and half-day retreats.*

### Artisan Pizza Workshop

Teams learn to make pizza dough, shape crusts, and build pizzas using high-quality toppings. Participants bake and enjoy their own pizzas.

---

### Authentic Italian Pasta Workshop

Participants prepare fresh pasta dough and shape multiple pasta styles. The experience concludes with a shared meal.

---

### Authentic Italian Lasagna Workshop

Teams prepare a full lasagna from scratch, including fresh noodles. Includes a complete shared meal with garlic bread and garden salad.

---

## 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