



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