



Private Teen Classes

The Niagara Falls Culinary Institute offers a unique product for groups to experience in the heart of Niagara Falls, just blocks away from the majestic wonder, Niagara Falls!

The beautiful newly-renovated facility opened its doors in September 2012 to approximately 350 students and the public. The facility boasts state-of-the-art culinary & pastry labs, along

with 5 unique retail & dining outlets staffed by students- truly a living classroom!

Help your group develop a taste for the extraordinary!

Niagara Falls Culinary Institute

28 Old Falls Street | Niagara Falls, NY | 14303
716.210.2525 | www.nfculinary.org



What Do We Offer?

This private cooking class will help teens build the essential skills a young chef needs to conquer the kitchen. Your teen(s) will learn the necessary skills to create healthy meals at home and provide the basis for a lifetime of learning and experimentation in the kitchen.

This 2-hour class includes preparing and enjoying the meal, beverages, paper goods, and a chef hat with an apron for each participant. It is a true hands-on experience!

Party Reservations

Ben Loomis

Director of Community Education

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You may select one meal for the event:

- **Mediterranean Chicken Sandwich-** Warm pita, grilled chicken, lettuce, tomatoes, feta cheese, and Greek Vinaigrette.
- **Buffalo Party-** Chicken Wings, Blue Cheese, Beef on Weck. Au Jus, Horseradish Mayonnaise, Celery and Carrots.
- **Monte Cristo Party-** Classic French toast stuffed with Ham, turkey and Swiss, served with maple syrup, powder sugar, and jelly.
- **Truffles Galore-** Oreo, Peanut Butter, and Chocolate Truffles from scratch. Dessert like a professional.

Pricing:

- \$40 per person for 6-10 teens
- \$35 per person for 11-20 teens

Adults can help for free. Adults can make their own meal will be charged \$30 each. Adults that want to stay can also order from Savor restaurant.



Booking Policies & Procedures

- This cooking class is recommended for children age 13-18.
- Parties are available for a minimum of 6 participating teens.
- A non-refundable deposit of \$50.00 is required at time of booking to confirm your date. This amount will be credited to your bill when paid.
- Full payment is due at the time of class but can be paid ahead of time. We accept credit cards or checks as payment.
- We ask that you try to reserve the date for your party at least 4 weeks in advance.
- Please notify us 10 days before the party date with your meal/dessert choice and final number of participants. The final invoice will be based on the reported final guest count.
- You may reschedule the event 2 weeks before the original event date. In the event of a cancellation, the Community Education department at NFCI will need to be informed in writing. Cancellation fees are as follows: 10 or more days before the event- deposit of \$50.00. 9 or less days – 100% of the estimated event cost.



***Please Note:** For kitchen safety and sanitation reasons, it is advised to wear long pants, a shirt with sleeves (not loose), and flat, closed-toe shoes. Tank tops and flip flops are not recommended since we will be in a working kitchen using knives and hot stoves and ovens. Long hair must be tied back. We will provide the child with an apron to wear during class. Due to Health Code regulations, no food or beverages are allowed to be brought on premise from outside sources.

Allergy and Dietary Restrictions: Facilities may contain dairy, eggs, crustacean shellfish, tree nuts, peanuts, wheat, & soybeans, which account for most known allergens. Be aware that cross contamination may occur among food products & we cannot guarantee that our food will be safe for customers with food allergies.

Unique Shopping Opportunities

Remember to save some time for your group to explore our retail and food outlets!

La Patisserie: offering fresh baked goods & coffee drinks along with locally made products.

Old Falls Street Deli: featuring fresh deli sandwiches for a casual lunch or dinner along with locally made products.

The Wine Boutique: featuring wines from the Niagara Wine Trail and around New York State for tasting & purchasing.

Barnes & Noble Bookstore: a unique, culinary-themed bookstore featuring epicurean delights, cookbooks, souvenirs, & assorted kitchen utensils.



The Niagara Falls Culinary Institute is an ideal attraction for groups with an open itinerary looking for shopping & dining.

Don't forget- you can purchase gift cards as well in case your group wants to explore the Institute on their own!

Conveniently located on Old Falls Street between Niagara Falls State Park and the Seneca Niagara Casino & Hotel. Come visit us!