



Adult 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!



Private Reservations

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What Do We Offer?

Niagara Falls Culinary Institute offers hands-on group cooking classes. They are ideal for private cooking parties or team building events or bus tours. Groups cook together alongside our executive chef. The class enjoys the meal that they created together. It is perfect for people to spend time together in a familiar & comfortable setting – the kitchen!

Cooking and Baking/ Pastry classes available for lunch or dinner –2.5 -3 hours; \$55-\$75 per person

For groups of 8 or more participants, each person will work with an executive chef to prepare their own meal. *Wine or alcohol can be purchased for an additional fee. Please ask when booking your class.

Beer, Wine or Spirits Classes – 2 hours; \$55 per person (see page 3) Private beer, wine, or spirits classes and tastings feature our professional sommelier working with you to develop a tasting experience that will be sure to enlighten your palette.

Cooking or Pastry Demo with small sample – Approx. 1 hour; \$25 per person

Your group will enjoy an interactive 1 hour cooking demonstration presented by a faculty member of the Culinary Arts or Baking & Pastry Arts program featuring participation from the audience & a small sample of the meal prepared.

Guided Tour of the Facility – Approx. 45 minutes; \$3 per person

These are 45 minute tours that encompass 3 floors: walk-throughs of kitchens, Ice lab, classrooms, atriums, history, and capabilities of the facility. Handicap accessible.



Niagara Falls Culinary Institute

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



Booking Policies & Procedures

- The Niagara Falls Culinary Institute offers group rates to groups of 20 or more.
- At least 30 days' notice of groups looking to book is recommended. Once a date is agreed upon, a contract will be issued.
- Final count is due 10 days prior to arrival. Customer will be responsible for payment of this amount, regardless of fewer guests the day of arrival. Additions in count after this time will result in a charge to cover costs of food and/or labor already incurred.
- Payment is accepted in the form of check or credit card.

***Please Note:** The Niagara Falls Culinary Institute is a multi-level facility & touring it does require an extended amount of walking & standing. The building is handicapped accessible & equipped with an elevator, but please consider the mobility of the members of your group.

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!



PRIVATE CLASS MENU OPTIONS

Cooking classes available for lunch or dinner—Approx. 2.5- 3 hours: \$55-\$75 per person

For groups of 8 or more participants - each person will prepare their own masterpiece.

1. **Banh Mi Sandwich**- Roasted pork tenderloin, quick pickles, Sriracha mayo, coleslaw, warm bun. \$55pp
2. **Satays**- From kebabs in the West to yakitori in the East, Asian streets are dotted with vendors selling this delicious type of street food. Join us as we share recipes for you to prepare at home. \$55pp
3. **Potato Crusted Pan Seared Salmon**-with Roasted Potatoes, Hericot Verts, Carrots and Dijon Butter Sauce. \$55pp
4. **Wok This Way**- Learn how to Stir Fry like a pro: chicken, broccoli, carrots, celery, mushrooms, authentic hoisin and soy sauce. \$55
5. **“Chopped” Competition**: Compete against your peers. 2.5 hours head to head competition, chef to create a secret basket. The clock is ticking. Winner will be chosen based on flavor, temperature, appearance, proper cooking technique, cleanliness and organization. \$55
6. **Fondue for all of you**- Learn to make your own cheese, broth and Oil cooked chicken, shrimp, broccoli, potatoes, carrots and mushrooms. \$55
7. **Everyone Loves Brittle**- Learn to bake like a star while you master making peanut, bacon, sesame and Cocoa Nib brittle. \$55
8. **Truffles Party**- A perfect Dessert. Fudgy Nut Truffles Filled with mounds of sweetness. \$55
9. **Cake Decorating 101**- Learn standard pearl, shell, swag and string work in royal icing \$75

****Wine can be purchased /paired for an additional fee. Please ask for more information when booking****

Cooking or Pastry demonstrations – Approx. 1hr.:

Your group will enjoy an interactive cooking demonstration presented by a faculty member of the Culinary Arts or Baking & Pastry Arts program featuring participation from the audience & a small sample of the meal prepared. **The cooking demo is only available to groups of 30-90 people for each demo. We reserve the right to combine more than one group for each demo.*

Beer, Wine, or Spirits classes – Approx. 2 hours: \$55 per person

**available to groups of 8 or more, Inquire within for a custom made class*

1. **Brews: Beyond Wheat, Wit, and Weiss:**
Explore a range of summer beer styles from across the region and the world.
2. **Around the World in a Glass of Bubbles:**
Learn the fascinating history, various production methods, and diverse flavors of sparkling wines from major wine regions across the globe.
3. **Cabernet franc from all the Regions of New York State:**
Compare this Loire and Bordeaux red wine as it is made here in the diverse zones of New York.
4. **Underappreciated and Excellent Wines from Southern Italy and Sicily**
Explore the strong wine values from the shores of the Mediterranean.
5. **Spirits Challenge:**
A short class on international styles of oak aged spirits, followed by a blind tasting of six high end “Mystery Products.

Discounts on classes may be available for groups of 15 or more.