



700 Kitchen Cooking School presents both individuals and groups with an exclusive opportunity to enjoy entertaining and engaging culinary programs. Savor the delights of learning to cook flavorful ethnic and regional cuisines. Discover new ways to entertain family and friends. From daily interactive hands-on culinary programs for individuals to unique culinary dinners for small groups, 700 Kitchen Cooking School offers new tastes, flavors and techniques for everyone regardless of experience.

Luxury getaway packages featuring 700 Kitchen Cooking School are available at the Mansion on Forsyth Park.

Class topics change on a periodic basis. Most classes are 2-3 hours in length.

All classes feature hands-on participation and of course you'll enjoy sampling the fruits of your labor at the end of your experience!



MANSION
ON FORSYTH PARK

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MANSIONONFORSYTHPARK.COM



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700 Kitchen Cooking School



700
KITCHEN®
COOKING SCHOOL

at Mansion on Forsyth Park

THE *ART* OF COOKING.

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INSPIRING PLACES[®]

A *Kessler* COLLECTION COOKING SCHOOL



700 KITCHEN® COOKING SCHOOL

ART OF ENTERTAINING

Entertaining can be an enjoyable experience when you know simple tricks and techniques to take away the stress. Create memorable special occasions using many of the menus and suggestions you'll discover in these classes.

HEALTHY COOKING

Healthy cooking doesn't have to be boring and flavorless. Develop an understanding of healthier cooking techniques and learn how to enhance your diet with the simple foods found in your grocery store.

HOLIDAY HOOPLA!

Every day is a holiday once you discover exciting and fun menus to celebrate the many special days throughout the year.

CULINARY DISCOVERIES

Enhance your understanding of food and cooking as you explore and discover the how and why behind cooking techniques and ingredients. From making homemade pasta to understanding what the nose "knows" about taste, you're sure to make many useful and fun culinary discoveries.

BAKERY AND CONFECTIONARY

Develop your "Inner Pastry Chef" as you learn basic and advanced skills for creating baked goods, desserts, candies and other enticing treats.

WORLD EXPLORER

Discover a world of culinary excitement as you explore the cooking techniques, ingredients and background of a variety of ethnic and regional cuisines.

FOR RESERVATIONS, PLEASE CALL
912.238.5158 OR 888.711.5114
TO RESERVE PRIVATE GROUP EVENTS,
CALL 912.721.5044

700KITCHEN.COM

700 KITCHEN COOKING SCHOOL PACKAGES

CULINARY GETAWAY FOR TWO

This 2 night/3 day package includes:

- 2 nights of deluxe accommodations with a late check-out
- Breakfast each morning in 700 Drayton Restaurant
- Dinner one evening in 700 Drayton Restaurant
- One regularly scheduled culinary program per person
- Complimentary 700 Kitchen Cooking School apron

PRIVATE GROUP EVENTS

Spice up your next group event with one of our hands-on culinary activities! You'll be the talk of the town when you host your next bridal shower, birthday party or team-building experience in 700 Kitchen!

SPOUSE PROGRAMS & PRIVATE GROUPS

Morning, afternoon or evening... we have a varied selection of menus and topics for your members, spouses or favorite group of friends! Choose from our current programs or select from our group program menu.

CULINARY CHALLENGE

For the ultimate thrill, try our "Team Culinary Challenge" where you'll jump-start your creativity and get to know your teammates as you face the challenge of preparing a buffet for your group with limited resources, limited time and no recipes.

This experience is ideal for groups and organizations looking for team bonding or building opportunities that hone cooking skills and challenge the group to perform. This experience is modeled after the challenge that many chefs around the world face in order to prove and refine their talents. Professional chefs facilitate the process in the unique 700 Kitchen Cooking School where teams work under deadline pressure to create a mouth-watering masterpiece using a variety of raw resources.

- Team members will apply basic cooking skills using unique ingredients to craft culinary creations that will delight their teammates. The team will participate in a demonstration of knife techniques and learn safety and sanitation skills.
- Donning their aprons, team members work under a deadline to utilize ingredients in their culinary "mystery bag" to prepare their group's contribution to the overall buffet.
- The team gathers together to present their culinary creations in an eye-pleasing arrangement on the buffet table and share their experiences as they sample the fruits of their labor.

