

Online Cooking Classes

By Eat with Ailsa



Website

www.eatwithailsa.com

Email

eatingwithailsa@gmail.com

Social Media

[@eatwithailsa](#)



Looking for a fun and affordable way to spice up your team's work social or virtual team building event this summer? Book a private weekday cooking class with me between April and July and enjoy a special offer of just £15 per person (usually £20)!

In my online cooking classes, you and your team will learn to make delicious meals from the comfort of your own homes. With a wide range of cuisines and dietary options available, there's something for everyone. Plus, my interactive and personalised classes are a fantastic way to foster team bonding and collaboration.

With this limited-time offer, you'll enjoy an even greater value for your team event. Book now to secure your preferred date and time and start looking forward to an unforgettable culinary experience!



How does it work?

Select a Date 📅 Check availability in my [Booking Calendar](#) - I recommend a start time of 6pm but can be flexible

Pick a Class 🔍 Check out the list of classes and pick the one which suits your group the most. Note: I can send over shopping lists for each if this helps

Confirm Class and Date ✅ Send a booking request through my [Booking Calendar](#) or send me an email on eatingwithailsa@gmail.com. I will confirm and send an invoice

Class Prep 🛒 Once confirmed, I will send an email with the shopping list and zoom invite with link to every participant

Day of the class 👩🍳 Enjoy cooking alongside your colleagues from the comfort of your own kitchen

Class Follow up ✉️ Every participant will receive a copy of the recipes so dishes can be enjoyed again and again

Classes to choose from

Delhi Dinner

- Butter Chicken
- Pilau Rice
- Fluffy Garlic Naan Bread

Suitable for **all levels**

Options available for: Vegetarian, Vegan, Gluten Free



Hanoi Street Food

- Bun Cha (noodle salad with pork meatballs)
- Summer Rolls
- Satay Dipping Sauce
- Nuoc Cham

Suitable for **less confident cooks**

Options available for: Vegetarian, Vegan, Gluten Free



Korean Kitchen

- Korean 'Fried' Chicken
- Kimchi Coleslaw
- Wasabi Salad
- Sesame Broccoli

Suitable for **all levels**

Options available for: Vegetarian, Vegan, Gluten Free



Spanish Tapas

- Patatas Bravas
- Gambas Pil Pil
- Chorizo al Vino Tinto
- Berenjenas Con Miel (Aubergine Fries)

Suitable for **more confident cooks**

Options available for: Vegetarian, Gluten Free



FAQs

Do you cater for dietary requirements?

Every class has a vegetarian option available as standard - I will run through each variation of the dish in the class so that all participants can choose which option to make at home. If you would like to make an enquiry about any specific dietary requirements please do not hesitate to send me an email.

How many people can join one class?

In order to book a class, a minimum of 5 participants is required, or a flat fee of £75 will be applied. The maximum number of participants for an interactive class is 20. For a less interactive class - there is no maximum!

How long is the class?

Each class will be roughly 2 hours - depending on the pace of the group.

Do you cater for other event types?

All classes are also available to book for non-corporate events, for example - celebrating a friend's birthday or a fun family get together.

Is it possible to set up more than one class e.g. for different teams?

If you would like to set up a series of classes for your workplace - send me an email to discuss a suitable arrangement for this.

What have other people said about your classes?

Had a great time doing our third cooking class with Ailsa. The pre-class information is clear and Ailsa is great at talking everyone through the different steps during the class. The food was tasty and I especially enjoyed the opportunity to cook and eat some different flavours to what I would normally make. Thanks Ailsa! - Ross

You can view more testimonials from previous class participants on my website: [Testimonials](#)



[View Booking Calendar](#)