

ELEVATED EXPERIENCES



STEIN ERIKSEN LODGE
DEER VALLEY



A COMPILATION OF CULINARY ACTIVITIES FOR GROUPS



MINIMUM 20 PEOPLE | MAXIMUM 40 PEOPLE

Classes not available 12/20 - 1/2; 2/10 - 2/25

PIZZA 101

From dough creation to sauce, toppings and extras, we'll show you how to make your own drool-worthy pizzas in the comfort of your own home.

Class available spring – late summer

\$110 per person, 1.5 hours

BRIOCHE, BRIOCHE, BRIOCHE

Learn how to use and make a very versatile dough – brioche! We'll cover sweet and savory applications of this buttery delight, and sample creations all along the way.

\$110 per person, 1.5 hours

BREAD FUNDAMENTALS

This session will cover everything you need to know about lean and enriched breads (including sourdough!) and how to shape, make and bake a variety of breads at home with only a few pieces of equipment.

\$90 per person, 1.5 hours



Photo by Fernando Delgado on Unsplash

PIES A LA MODE

Summer is the time for fresh fruit, and there's no better way to use it than in a pie. We'll go over pie doughs, fillings, assembly, and baking. We'll also cover recipes for the best accompaniment – ice cream!

\$110 per person, 1.5 hours

SEASONAL & HOLIDAY TREATS

Get ready for any upcoming holiday season by learning a variety of sweet & festive delights from around the globe, including breads, cakes and party-ready delights.

\$110 per person, 1.5 hours

SCANDINAVIAN SWEETS & TREATS

Learn all about Norwegian, Swedish & Danish baked goods and savory treats, and bring some of that Nordic flair to your own kitchen!

\$150 per person, 1.5 hours

CHOCOLATE SUMMIT

This class will explore the wide world of chocolate, with a guided tasting, recipe demos and samples and some hands-on time making your own chocolate truffles to take home.

\$150 per person, 1.5 hours





MEET YOUR MATCH: CHOCOLATE & WINE EDITION

In this class 3 dessert wines or ports are paired with our signature chocolates with a guided tasting experience.

\$200 per person, 1 hour

CHARCUTERIE BOARD MAKING

Learn how to create beautiful boards with perfect pairings and presentations. You will learn about food styling techniques, ingredient curation, and how to balance flavors and textures.

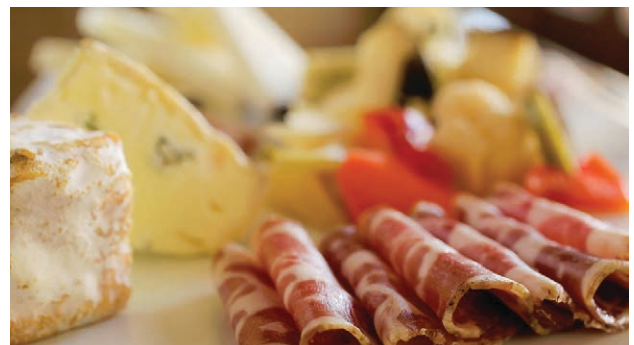
This class can also be paired with our Wine Tasting experience!

\$110 per person, 1 hour

WINE TASTING

Your senses are in for a treat as our sommelier guides you through a tasting of 4-6 wines. Learn to smell, sip, swirl, and savor the wine and enjoy a deeper understanding of varietals and vintages in this two-hour customizable class.

\$200 per person, 1.5 hours



MOCKTAIL 101

“How to make a balanced and complex mocktail”

Featuring a step-by-step example of 2 different styles of mocktails to represent different styles and preferences. All the fixings are provided for you to create your own version of the mocktails.

\$90 per person, 1 hour

CLASSIC WHISKEY COCKTAIL DUO

“Classic Old Fashioned Vs. Classic Manhattan”

Learn how to make both classic renditions of these famous cocktails. Decide for yourself with a side by side taste test.

\$110 per person, 1.5 hours

DIVE INTO MARTINIS

“How do you like your Martini?”

Shaken or stirred? Dry or dirty? Learn about the technique, style and base spirit behind what makes a martini such a specific, personally curated cocktail, and how to order your perfect martini. You will make 2 martinis with 2 different base spirits to experiment and find what your preference is.

\$110 per person, 1.5 hours



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CONTACT YOUR EVENT MANAGER
FOR AVAILABILITY AND MORE INFORMATION

