



BLVD PRIVATE CLASS OPTIONS

SMALL GROUP COOKING CLASSES WITH BLVD KITCHEN

Choose from a wide variety of our most popular lesson plans for your private lesson, or, if you are interested in learning a dish, cuisine or technique not listed here, just ask. We'll see what we can do! **Want to gift a class? It's as easy as [emailing us!](#)**

Menus with options for those with dietary restrictions are noted:

GF = Gluten-Free; VE = Vegan; V = Vegetarian | All Baking classes are Vegetarian

Classes with * include premium ingredients at an additional cost. Unless otherwise noted, adult classes are 90 minutes and kids classes are 60 minutes.

BLVD BASICS:

Chicken Basics (GF)
Egg Magic (V)
Fantastic Fish* (GF)
Grazing Boards for Beginners (GF, VE)
Knife Skills (GF, VE)
Main Dish Salads (GF, VE)
Meatballs & Marinara
Morning Classics (V)
Oven Roasting Skills (GF)
Salad for Supper (GF, VE)
Sheet Pan Supper (GF, V)
Simple Soups (GF, VE)
Stovetop Skills* (GF, V)
Summer Italian (V)
Vegetable Basics (GF, VE)
Weeknight Japanese (GF, V)

BAKING 101:

Afterschool Cookies
Artistic Focaccia
Banana Cupcakes with Cream Cheese Frosting
Best Biscuits Ever
Fresh Fruit Crisps (GF)
Frosted Holiday Sugar Cookies
Luscious Lemon Bars (GF)
Market Berry Shortcakes
Pecan Pie Tassies
Skillet Cornbread with Maple Butter
Sugar & Spice Pumpkin Bread
Shortbread Jam Tart
Stone Fruit Cobbler (GF)
Tea Party Scones
Zucchini Pound Cake

BLVD SUPPER MENUS:

Any of our [Group Cooking Menus](#) can be converted into a two-hour instructional class.

BLVD CULINARY WORKSHOPS:

Authentic Handmade Pasta (2 hours, V)
Best in Show Pie (3 hours, V)
Be a Brunch Boss (2 hours)
Decadent Chocolate Desserts (2 hours)
Dim Sum Dumplings (2 hours)
Fast & Fresh Mexican (GF, VE)
Festive Holiday Appetizers (GF, VE)
Global Flatbread Workshop (V)
Gourmet Pizza (V)
Great Greek Cuisine* (2 ½ hours, GF)
How to Feed Yourself in College (2 hours)
Intro to the Instant Pot (GF, V)
Healing Foods & Spices (2 hours, GF, V)
How to Grill Everything (2 hours, V)
Mastering Risotto (GF, V)
Parisian Macarons (2 hours, GF, V)
Passage to India (2 hours, GF, VE)
Spanish Tapas & Paella* (3 hours, GF, V)
Sushi & Sashimi* (2 hours)
Thai One On (2 hours)

BLVD KIDS:

Birthday-Worthy Vanilla Cupcakes
Chicken (or Veggie) Fried Rice (GF)
Cheesy Cornbread Muffins
Fabulous Frittatas
Fancy French Toast
Hummus and Pita Chips
Mac & Cheese Mania
Muffins! (Banana, Berry or Cornbread)
Oreo Truffle Bonanza
Pancake Perfection
Pizza from Scratch
Quesadillas & Guacamole (GF)
Rice Krispy Treats
Spaghetti & Meatballs
Veggie Sushi Rolls



PRIVATE/SMALL GROUP COOKING CLASSES: PRICING

In-Person Class Pricing: Adult classes: \$400 for a standard class for the first one or two students. Each additional student is \$100. Kids classes: \$275 for a 60 minute session for the first one or two students. Each additional student is \$75. For either type, if your lesson plan requires more time, each additional 30 minutes is also \$125. Max class size is six students.

BLVD BASICS and BAKING 101 classes fit easily into the standard class format, running 60-90 minutes per class, depending on the topic. BLVD CULINARY WORKSHOPS and SUPPER MENUS require additional time, as noted on the class listing. BLVD KIDS classes run 60 minutes and are suitable for chefs ages 6-10 (and their families!)

Private Zoom Class Pricing: Adult classes: \$200 for a standard class for the first device login. Kids classes: \$150 for a 60 minute session for the first device login. For either type, if your lesson plan requires more time, each additional 30 minutes is \$75. Each additional device log-in is \$50. If you are planning to have more than six guests join the class, please refer to our event pricing information for your group.

Multiple booking discount: If you wish to book a series of private lessons, a 5% discount will apply to the second class, and a 10% discount will apply to any additional classes. The discount is only available if classes are booked and paid for as a series in advance.

Gratuities: A service charge of 20% is added to all class fees. This is shared by your chef and the shopping and class prep team, and is very much appreciated.

ADDITIONAL DETAILS – IN PERSON CLASSES

Equipment: Your BLVD Chef will reach out to review the cooking equipment needed for your menu and discuss what is available in your kitchen. BLVD can send specialized tools, such as tortilla presses or pasta machines, with the Chef, and will also provide disposable plates, utensils and serving ware, if you prefer not to use yours. Just ask when we chat.

Ingredients: Class/Event fees are inclusive of ingredients. However, if the chosen menu requires premium or unusual ingredients, those costs are incremental and will be quoted in advance.

Recipes and Instructions: We provide a keepsake handout for each event which includes a detailed list of equipment needed, ingredients and instructions, so you can enjoy making the dishes again anytime.

Dietary Restrictions: Per the notes on the class listings, some menus are flexible enough to accommodate guests with dietary concerns. If we are made aware of these restrictions in advance, the chef can provide guidance during the event on any modifications. Information on dietary restrictions must be provided no later than 7 days in advance of your class.

Class Times/Schedule: Your BLVD Chef will arrive 20 minutes in advance of your scheduled start time to set up and will stay to help clear and clean up the cooking area. Your booking includes this additional time. If the Chef stays longer at your request, incremental time will be billed at \$125 for every 30 minutes.

Travel time: Class fees are inclusive of up to 30 minutes of estimated one-way travel time for the chef/staff. For locations farther away, we'll provide pricing for the additional time.



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Vaccination/Mask Policy: For your protection and ours, the BLVD culinary team is fully vaccinated, and will provide documentation if requested upon booking of your event. The staff will gladly wear masks during the event upon your request.

We strongly prefer that all eligible guests be vaccinated, but we are no longer requiring proof of vaccination for our in-person events. If any guests are unwell or may have been exposed to COVID leading up to your event, just let us know and we will be glad to provide credit so they can stay home with no cost penalty. Guests are not required to wear masks.

NOTE: This policy is subject to change based on guidance from local and national health authorities, to provide the safest possible experience for you, your guests, and our staff.

ADDITIONAL DETAILS – ZOOM CLASSES

Logistics: Once your booking is confirmed, we will send you a private Zoom link for your class. You will also receive a digital handout with the recipes, a list of all the required equipment and a shopping list for ingredients no later than 72 hours in advance of your scheduled class. If there are any specialized items needed, we'll provide links to online resources for you as well. Your chef will email you to introduce themselves with a class reminder, along with any pre-class prep instructions, the day before your session.

HOW TO BOOK YOUR CLASS

Booking Process, Deadlines and Payments: Booking is quick and easy! Simply [email us](#), or better yet, fill out our [brief event inquiry form](#), and our team will be back to you right away with answers to any questions that you have. After this initial consultation, BLVD will provide you with a detailed written proposal for your class, including the menu, your Chef, and the class date/time.

Private class fees are payable in full at the time of booking, but you do not need to finalize your lesson plan or let us know about the final headcount until 7 days in advance. At that time, we will bill you for any incremental ingredient costs, class time, and/or travel fees, if applicable. Incremental charges incurred the day of the event will be billed and due immediately.

We require **two weeks' notice** to book a class. Bookings made within two weeks of the scheduled event date are subject to a late booking premium of 10%.

Cancellation and Change Policy: Once booked, classes are non-refundable, but can be rescheduled with a week's advance notice. We're sorry, but other than for COVID-related absences, we are unable to provide credit if you have fewer guests than planned. If you need to add guests after the final headcount has been submitted, please contact us right away so we can check with the chef and confirm back to approve the change and bill you for the difference in price.

INTERESTED? Contact our Events Team!
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