



Private Cooking Class Details at The Hills Market

If you would like to schedule a private class with us, please e-mail manager@thehillsmarket.com.

Class structure: Our classes are demonstration classes hosted by one of our Professional Foodies. The first hour is spent in a demonstration showcasing a pre-determined menu. The second hour is spent in our Wine Department with a three course meal and accompanying beverages.

Pricing: Our classes are priced per person and include a full three-course meal (starter, main dish, side dish, dessert), three glasses of wine (including bubbly upon arrival), bottled water and Silver Bridge Coffee. Guests will also receive wine notes and recipes to take home.

Seafood: \$50 per person, plus tax and 18% gratuity

Beef: \$50 per person, plus tax and 18% gratuity

Poultry: \$45 per person, plus tax and 18% gratuity

Vegetarian: \$45 per person, plus tax and 18% gratuity

Additional Fees:

Weekend Classes (Friday, Saturday or Sunday): \$15 per person surcharge

Hands On Classes: \$250 fee

Opening Reception: We can provide a wine and beer reception with hors d'oeuvres based on your needs. See our Catering Menu for pricing.

Class size: We can accommodate between 12 and 32 people. Groups with fewer than 12 people must pay for 12 people.

Scheduling: All classes must be scheduled at least two weeks in advance. You will be charged based on the number of guests given to The Hills Market two weeks prior to your event. This number is locked and cannot change. Please notify us of any of your guest's dietary restrictions at this time and we will accommodate as needed.

Payment: Credit card information is required at the time of scheduling. One payment (for the full class) will be processed at the beginning of the class. We accept all major credit cards and cash. We are happy to keep a tab of any additional items purchased during the class.

No Cancellations: You will be charged the full price for the class.