



online@ue

intimate + engaging live virtual gatherings for the entire team

"We thank you + Chef Devin for organizing and delivering today's class, with professionalism + dynamism. I greatly appreciate your contribution to the group discussion as well as it helps employees feel more connected. We are confident that your contribution will assist employees during the current COVID-19 situation."

- Crown-Indigenous Relations and Northern Affairs Canada

hands-on + demonstrative cooking classes for corporate groups:

During these times, establishing connection with our peers + coworkers is more important than ever. As such, we invite you to join us virtually in the Urban Element kitchen. Allow our urban element chefs to instruct, educate + engage your team in a Hands-On Cooking Class. Choose from a selection of seasonal recipes and prepare a meal virtually with your team from the comfort of your own home. Complete meal kits are prepared for each guest in which include all pre-scaled + washed ingredients, recipes, preparation + equipment lists. You'll have the complete toolbox for an engaging team building event. Contactless curbside pickup or delivery is available.

includes:

- 1.5 hour live hands-on cooking class
- executive chef-instruction
- virtual setting, all participants on video in private class
- instant interaction along with opportunity for Q + A
- 2-portion meal kit for each participant (portion upgrade available)
- fresh + locally sourced ingredients, pre-scaled + washed
- UE signature recipes, preparation + equipment lists
- contactless curbside pickup or delivery (for an extra fee)

minimum 10 guests per reservation, small group rates also available

choose from UE's seasonal signature recipes:

italian comfort: classic chicken parmesan + pasta pomodoro

spring has sprung: olive + lemon braised chicken thighs, spinach + cumin rice, sautéed asparagus + green peas

indonesian 101: indonesian pork satay skewers with jakarta rice + spicy cucumber salad

middle eastern flavours: lamb kofta with chickpea + couscous salad, tahini mint yoghurt sauce

dumpling party: minced turkey dumplings (potstickers), baby bok choy + edamame, seasoned rice

how it works:

1. schedule your event date + time
2. select your menu
3. arrange for pick-up or delivery of meal kits
4. receive all details by e-mail
5. review all preparation notes + equipment list before scheduled class
6. prepare at home kitchen + follow link to gain online live access to privately scheduled class
7. enjoy + embrace the virtual team building experience from your home
8. continue the fun online even when your chef exits the call, the perfect opportunity for dessert!

notes:

- each kit serves 2-portions, upgrade to 4-portion meal kits available
- vegetarian choices are available, and most allergies/restrictions can be accommodated with prior notice
- add to your order: wine pairings, beer/cider, wine + non-alcoholic beverages, assorted dessert, sourdough baguettes, pecan caramel popcorn, artisan cheese, charcuterie + more
- contactless curbside pickup is included + delivery is available at an additional fee (either to one central location or individual destinations, inquire for more information)
- 15% pre-event planning/coordination fee and HST will be applied to final invoice, gratuities are left to our client's discretion
- minimum group booking of 10 is required for all private virtual hands-on cooking classes (we can accommodate smaller groups, however minimum charge for 10 will apply)
- we do not offer individual payment on private events; agreement holder is responsible for deposit, final invoice, and all associated cost

truly private.
truly inspirational.

For help planning your private virtual event, send me an email at

ashley@theurbanelement.ca

stay connected





“From the moment we walked into the urban element to organize our dinner, we knew we had chosen the perfect venue for our special occasion. Our guests are still raving about it!”

- Kym + Karen

corporate hands-on cooking class

hands-on + demonstrative cooking classes for corporate groups:

Join us for a Corporate Hands-On Cooking Class at the Urban Element. Be greeted with a warm smile by our friendly + inviting staff, a celebratory glass of bubbly + an artisan cheese board on arrival. Mix and mingle with your guests before being invited into our modern open-concept kitchen, where you will be introduced to our team and be given instruction as to the evening's events. Your guests will have the opportunity to rub shoulders with our community of professional chef-instructors. Guests will be divided into teams and will work with our seasonal recipes to assist in the preparation of a delectable 3-course meal. Guests are welcome to dine either around our intimate kitchen counter or at our communal harvest dining table. This is the perfect event for team building + client entertaining!

includes:

- 3-hour private venue rental
- cheese + bubbly on arrival
- hands-on cooking class
- chef-instruction + staff
- 3-course dinner
- fair trade coffee + assorted teas
- non-alcoholic beverages
- ue digital recipes

corporate events @ UE

- guest count required:
12 minimum, 30 maximum
- 15% event planning/coordination fee and HST applicable on all corporate events
- additional hours available at an hourly rental rate of \$125/hour plus the cost of staffing
- dietary restrictions will be accommodated for where necessary with given notice
- wine is available from our current wine list, billed upon consumption by the bottle; allow our sommelier to pair wines with each course, cost of wine + onsite sommelier additional
- choice of bar offerings + selections tailored to each event
- rentals may be needed for group sizes over 20 guests and for particular bar offerings, charges will be reflected on final invoice
- arrangements for offsite parking permits based on availability

truly private.
truly inspirational.

For help planning your rave-worthy event,
send me an email at

ashley@theurbanelement.ca

stay connected   