



Pasta Team Building for Beginners

Our best-selling private pasta class!

2 hours, 2 teams, head-to-head, competing to make the best fresh pasta from scratch under the tutelage of one of our expert chefs.

Guests will learn to make tagliatelle or farfalle from scratch (and/or filled pasta if desired, for which there is a small additional fee). Guests will sit down to enjoy their handmade pasta, with a delicious Pasta Evangelists sauce of their choice, at the end of the event.

WHAT'S INCLUDED

- Complimentary antipasti on arrival
- Unlimited Prosecco throughout the class
- 2 hour event with one of our expert pasta chefs
- All ingredients, tools & artisan pasta chef's apron provided
- We can accommodate most dietary requirements, including vegan and vegetarian

UPGRADE OPTIONS

- Unlimited Champagne +£35 per guest
- Tiramisù +£5 per guest
- Limoncello To End The Class +£5 per guest

GET IN TOUCH

0203 514 9188 / events@pastaevangelists.com



LOCATION

Pasta Academy in Farringdon
(capacity 30)

or

Pasta HQ in the City of London (capacity 30)

or

Other London venue
(we will organise a suitable venue
for groups of 30+)

PRICES

£68 per guest +VAT for lunchtime classes

£78 per guest +VAT for evening classes

Minimum charge of £2000 +VAT

for fewer than 25 guests (with some flexibility
for daytime classes)

