



PRIVATE EVENTS

COOKING CLASSES



***Willing to organize a fun gathering
with your group of friends or family?***

Let us help you out!



1. PICK YOUR COOKING TYPE : WE OFFER MORE THAN BBQ CLASSES !

INTERNATIONAL CUISINE

- FRENCH
- TAPAS
- MEXICAN
- BRAZILIAN
- JAMAICAN
- MIDDLE EASTERN
- WOK

BBQ COOKING CLASS

- AMERICAN SMOKING
- SEAFOOD BBQ
- MEAT BBQ
- BEER & BBQ
- OTHER

*Got a better idea?
Ask us about it!*

(Check our menu samples page 8/9)



*Just want to eat the food and not make it?
Ask for our Catering packages!*

2. PICK THE WAY YOUR EVENT WILL BE RUN ! FROM \$120PP

COOKING CLASS

ENGAGING & INTERACTIVE

Have your group “cooking up a storm” whilst enjoying a fun filled afternoon of gourmet delights – a 3 course gourmet BBQ lunch produced by your group under the tutorial of a professional chef. Ask now for the menu options!

From \$120pp



MASTERCHEF CHALLENGE

THE ULTIMATE BBQ COOKING COMPETITION

Teams gain points for following the recipes, fastest to serve, sabotage, best team chant... Each course is scored by the MC and the scores are added to the MasterChef score board. At the end, will be rewarded the winning team and the BBQ MasterChef of the Day.

From \$130pp



FOOD OLYMPICS

FUN & COMPETITIVE

Add some extra fun to your event for \$25 per person!

The group is broken up into teams and compete in a range of daring challenges similar to :

- Cream Filled Balloon Race
- Chilli Tasting
- Grenadine Beer Race
- What Ingredient is that?
- Food Relay Brain “Food” Strain!



3. ADD A DRINKS PACKAGE

STANDARD

- SOFT DRINKS

(WATER, JUICES

COCA-COLA, SPRITE, LEMONADE)

- 2 BEERS PER PERSON

INCLUDED

DELUXE

SOFT DRINKS

+ BEER

(EX: HOUSE BEER / CORONA / HAHN)

+ WINE

(EX: A.W. TEMPRANILLO 2017, A.W. SEMILLON 2018, A.W. ROSE 2018, PROSECCO)

\$40PP

PREMIUM

DELUXE PACKAGE

+ CRAFT BEERS

(EX: JAMES SQUIRE, ETC)

+ WINE

(EX: AUDREY WILKINSON SHIRAZ 2010, COCKFIGHTERS CAB SAV 2015, C. CHARDONNAY 2015, A W ROSE 2018, BLANC DE BLANC 2016)

\$50PP

Don't fancy a drinks package? Ask for a Consumption Bar Tab!



EXTRA DRINKS ADD-ON

Make your event even tastier with a beer or a wine matching with your dishes!



BEER MATCHING

4 TASTERS \$20PP

1. PALE ALE
2. GOLDEN ALE / SUMMER ALE
3. AMBER ALE
4. DARK ALE



WINE TASTING

4 TASTERS \$30PP

1. SEMILLON
2. CHARDONNAY
3. CAB SAV
4. SHIRAZ

> ASK FOR A WHITE OR RED ONLY OPTION!



COCKTAILS

1 COCKTAIL ON ARRIVAL \$10PP

CHOICE OF MARGARITA, CAIPIRINHA,
VODKA MULE, PINA COLADA,
COSMOPOLITAN...



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THE BBQ COOKING SCHOOL

4. EXTRA ADD - ON

SPEECH / PRESENTATION

- MICROPHONE SET
- SPEAKERS
- WHITE SCREEN + PROJECTOR
- TV

> TELL US WHAT YOU NEED!



PRIZE PACKS

- **BBQ CHEF STARTING PACK - \$25PP**
 - CHOICE OF THERMOMETER OR PRONG OR BEER-CAN CHICKEN
 - 1 SELLEYS BBQ TOUGH WIPES PACK
 - REDHEADS FIRESTARTERS
 - 1 REDHEADS DUAL FLAME GASMATCH
 - MURRAY RIVER SALT FLAKES
- **BBQ CHEF ESSENTIAL PACK - \$40PP**
 - BBQ CHEF ESSENTIAL PACK
 - + BBQ SCHOOL SPICE RUB
 - + 1 PUKARA OIL (CHOICE OF CHILI, GARLIC, LIME)
- **DELUXE BBQ CHEF PACK - \$100PP**
 - PREMIUM BBQ CHEF PACK
 - + 1 BOTTLE OF AUDREY WILKINSON WINE
 - + 1 FURI SHARPENER
- **PREMIUM BBQ CHEF PACK - \$200PP**
 - BBQ CHEF STARTING PACK
 - + 1 FURI 5 PCE KNIFE BLOCK

PERSONALIZED ITEMS

- CO-BRANDED APRONS FROM \$35

> ANOTHER IDEA? TELL US ABOUT IT!



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THE BBQ COOKING SCHOOL

MENU SAMPLES

TAPAS BBQ

ON ARRIVAL

AUDREY WILKINSON SANGRIA

TAPAS

“PINCHOS MORUNOS” SPICED MORISH PORK
SKEWERS AND MOJO PICON

BBQ SQUID WITH CHILLI JAM AND MINT,
FENNEL AND APPLE SALAD

STICKY WHISKY BRAISED BEEF SHORT
RIBS

“ALBONDIGAS DE POLLO” CHICKEN
MEATBALLS WITH SPICY TOMATO SAUCE

PATATAS BRAVAS

BRAZILIAN BBQ

ON ARRIVAL

CAIPIRINHA - CACHACA / LIME AND SUGAR

ENTREE

BRAZILIAN SPICED CHURRASCO CHICKEN
SKEWERS

MAIN COURSE

PEIXE NA FOLHA DE BANANEIRA - BAKED FISH IN
BANANA LEAF

PICANHA - CHURRASCO RUMP CAP WITH
MALAGUETA CHILLI SAUCE

SIDES

TOMATO SALSA / FAROFA / RICE / CHEESE BREAD

DESSERT

BRAZILIAN CHURRASCARIA STYLE GRILLED
PINEAPPLE, CINNAMON AND SUGAR

MEXICAN BBQ

ON ARRIVAL

MARGARITA

ENTRÉE

LIME AND HERB BARRAMUNDI TACOS WITH QUINOA AND
CORN SALAD

MURRAY RIVER PINK SALT MARGARITA

MAIN

ANCHO CHILLI PORK WITH PICO DE GALLO

“CARNE ASADA” CAPE GRIM FLANK STEAK IN ADOBO
WITH GUACAMOLE

DESSERT

MEXEGATO

MENU SAMPLES

MEAT BBQ

STARTER

BBQ PATAK'S ROGAN JOSH LAMB SLIDER
WITH CUCUMBER AND LEMON YOGHURT

ENTRÉE

BBQ CHICKEN AND ANCIENT GRAINS
SALAD WITH POMEGRANATE BALSAMIC
DRESSING

MAIN

MAILLE HONEY DIJON BBQ LEG OF LAMB
WITH LAMB FAT ROASTED POTATO &
ONION SALAD
BBQ CAPE GRIM SIRLOIN WITH
CHIMICHURRI AND ROCKET SALAD

MIDDLE EASTERN BBQ

MAIN

LAMB AND PISTACHIO KOFTA WITH FATTOUSH &
PITTA BREAD

BUTTERMILK CHICKEN SHISH KEBAB WITH LEMON
PICKLE, OREGANO & CAULIFLOWER SHAWARMA

GREEK STYLE BUTTERFLIED SHOULDER OF LAMB,
CUMMIN, LEMON & GARLIC

SIDES

BAKED FETTA - LEMON OIL AND THYME

TOMATO AND POMEGRANATE SALAD

BABA GANOIJ / HOMMUS / TABOULI

HOME MADE TURKISH BREAD

SEAFOOD BBQ

STARTER

PATAK'S KORMA BBQ KING PRAWN
SKEWERS WITH TOASTED COCONUT AND
LIME

ENTRÉE

BBQ SPICED CRUSTED SQUID SALAD

MAIN

BBQ WHOLE ROASTED SPICED SNAPPER
CRISPY-SKINNED SALMON FILLET WITH
WILTED GREENS, GINGER AND SESAME

MENU SAMPLES

AMERICAN SMOKING

ENTREE

BACON WRAPPED JALAPENO POPPERS

MAINS

UNCLE E-ROCK'S SMOKED BABY RACK RIBS WITH
APPLE BOURBON BBQ SAUCE

MEMPHIS STYLE SMOKED PULLED PORK WITH MOP
SAUCE & CABBAGE AND APPLE SLAW

TEXAS STYLE, SMOKED LOW AND SLOW, CAPE
GRIM BRISKET

SMOKED CORN WITH JALAPENO AND LIME BUTTER

DESSERT

SPICY CINNAMON & CHILLI CHOCOLATE BROWNIE

AUSSIE SMOKING

ENTREE

PULLED HICKORY CHICKEN TACO - CORN
AND AVOCADO SALSA

MAINS

SMOKED BASS STRAIT BEEF SHORT RIBS
WITH BOURBON PORTER GLAZE

REVERSED SEAR BASS STRAIT BEEF RUMP
WITH CHILI SALT, ROCKET AND HERB OIL

SMOKED POTATOES WITH GARLIC,
ROSEMARY AND SOUR CREAM

THE CLASSIC BBQ

ENTRÉE

BBQ HALF SHELL SCALLOPS WITH NAHM JIHM
DRESSING AND CRUNCHY SALAD

MAIN

JAMAICAN JERK BEER-CAN CHICKEN WITH
SWEET POTATO WEDGES

"THE PERFECT STEAK"
CAPE GRIM SCOTCH FILLET WITH FETA, BASIL
AND PEA SALAD

DESSERT

CHOCOLATE LAVA PUDDING WITH CREAM AND
BALSAMIC STRAWBERRIES

NSW VENUES



BBQ SCHOOL WILLOUGHBY

CAPACITY

FROM 10 TO 30



FAIRLAND PAVILION CENTENNIAL PARK

CAPACITY

FROM 20 TO 60



POTTERS BREWERY HUNTER VALLEY

CAPACITY

FROM 20 TO 100

- Got a larger crew? Contact us directly!
- events@bbqschool.com.au / 1300 227 745



MELBOURNE VENUES



**BEER DELUXE
HAWTHORN**

CAPACITY

FROM 20 TO 30



**NOTTING HILL HOTEL
NOTTING HILL**

CAPACITY

FROM 20 TO 80

BRISBANE VENUES



**BROOK HOTEL
MICHELTON**

CAPACITY

FROM 20 TO 30



**HAMILTON HOTEL
HAMILTON**

CAPACITY

FROM 20 TO 30



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OFF-PREMISE VENUES

HAVE YOU GOT ANOTHER VENUE IN MIND ? WE CAN ACCOMMODATE WITH A FEW REQUIREMENTS...

- APPROPRIATE FULLY COVERED OUTDOOR AREA TO UNDERTAKE THE ACTIVITY
- APPROPRIATE OUTDOOR LIGHTING FOR THE ACTIVITY
- APPROPRIATE SECURE STORAGE FOR BBQ'S AND OTHER EQUIPMENT (IF DELIVERED PRIOR TO EVENT)
- SMALL AMOUNT OF INDOOR SECURE STORAGE AREA FOR DRY GOODS AND EQUIPMENT ON THE DAY
- SMALL AMOUNT OF FRIDGE SPACE FOR DAIRY PRODUCTS, PERISHABLES AND VEGETABLES ON AND FOR THE DAY OF THE CLASS (CLEARED AFTER CLASS)
- PREPARATION AREA / KITCHEN SPACE FOR FOOD PREPARATION FOR CLASSES , WITH ACCESS THREE HOURS PRIOR TO THE EVENT
- TRESTLE STYLE TABLES FOR DEMONSTRATOR'S EQUIPMENT AND TEAM PREPARATION AND SERVING ETC DURING THE LESSON
- THREE BINS WITH BIN LINERS AVAILABLE FOR USE DURING THE CLASS
- NAPKINS, ENTRÉE, MAIN AND DESSERT PLATES AND ENTRÉE, MAIN AND DESSERT CUTLERY AVAILABLE FOR THE NUMBER OF GUESTS ATTENDING
- WATER, WINE AND BEER GLASSES FOR THE NUMBER OF GUESTS ATTENDING (WHERE APPLICABLE)
- EITHER COVERED OUTDOOR OR INDOOR DINNING AREA, SUITABLE FOR THE NUMBER OF GUESTS, INCLUDING TABLES, CHAIRS AND TABLE LINEN.
- VENUE STAFF TO SET TABLE, PLATES, CUTLERY, GLASSES, NAPKINS ETC FOR ATTENDEES. VENUE STAFF TO CLEAR AND CLEAN PLATES, GLASSES AND CUTLERY.
- AVAILABLE KITCHEN SPACE WITH SINK/DISHWASHER TO CLEAN BBQ SCHOOL EQUIPMENT AFTER CLASSES.

DON'T HAVE ALL THE ABOVE? WE CAN PROBABLY STILL ACCOMMODATE YOU!

IF YOU HAVE ANY QUERIES, QUESTIONS OR SUGGESTIONS PLEASE DON'T HESITATE TO CONTACT US



ENQUIRE TODAY !

- **CALL US ON 1300 227 745**

OR

- **EMAIL EVENTS@BBQSCHOOL.COM.AU**

After something different ? > Ask for our Catering packages !