

la Guilde
CULINAIRE



COOKING CLASSES 2.0

VIDEO-CONFÉRENCES !



Since 2008, La Guilde Culinaire's team and his chef Jonathan Garnier share their passion for cooking.

We now offer virtual formulas to answer the new social distancing needs that our society faces.

A new 2.0 formula has been created for a private event that centers around a culinary activity between friends or colleagues.

Take advantage of the knowledge our experts will bring in the comfort of your kitchen



OUR VIRTUALS FORMULAS

Cooking classes

1h to 2h - 2 recipes

- Create a gourmet meal with 2 dishes that can serve 2 to 4 people.
- Shipping of the recipes and ingredients directly to your guests.
- The class which takes place on a virtual platform of your choosing.

Mixology workshop

1h to 1h30 - 1 to 3 unique cocktails

- Making of 1 to 3 unique cocktails.
- Shipping of the recipes and ingredients directly to your guests.
- The class which takes place on a virtual platform of your choosing.

Wine tasting

1h to 2h - 3 to 6 wines (red/ white/ bubbles)

- This experience is tailored to your needs.
- Selection of the wine according to your budget and tastes.
- Tasting accompanied by our sommelier which takes place on a virtual platform of your choosing.



WITH OR WITHOUT PACKAGES

Choose the turnkey option and have us ship you the ingredients in an isothermal package.

Or receive a list of ingredients that you need to procure for your activity.



A man with a beard and styled hair, wearing a blue denim shirt over a white t-shirt, is focused on preparing vegetables on a wooden cutting board in a kitchen. The background shows a modern kitchen with light-colored cabinets and shelves filled with glassware. The lighting is warm and natural, highlighting the textures of the food and the man's clothing.

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PROGRESSION

1. Reserve a date
2. Choose a formula
3. Select your menu
4. Send the virtuals invitations
5. Cook with the Chef
6. Enjoy



MENU

COUP DE COEUR



Choose one of our favorites for a maximal experience

MENU 1

Italien vegetarian meatballs,
pan seared garlic zucchini
and polenta.

70% dark chocolate fondant

MENU 2

Homemade fresh pastas
Arugula pesto
and poached egg

Lemon pie deconstructed verrine

MENU 3

Homemade gnocchis
in a cream sauce, peas and bacon.

Apple and caramel soft cake.

MENU 4

Express vegetable Pad Thai

Decadent 70% dark chocolate
and coconut mousse

MENU 5

Seasonal vegetable risotto

Chef's panna cotta
and jelly

MENU 6

Chef's sushis

70% dark chocolate
and banana crisp



MENU

AU CHOIX



**To create your own menu, select :
starter + main course
or
main course + dessert .**

STARTERS

- Vegetable napoleon, Provincial style
- Vegetarian samosas and banana mayo
- Hot goat cheese toast and arugula

MAINS

- Peanut butter chicken, sautéed vegetables and rice
- Mushroom risotto
- Honey mustard pork tenderloin, roasted potatoes and root vegetables.

DESSERTS

- 70% Cacao Barry Ocoa dark chocolate fondant
- Fine apple pie and caramel
- Cheesecake verrines and berries

MENU

CHRISTMAS TIME



CHRISTMAS MENU 1

Tempeh crisps with meat pie seasoning

Duck leg confit, cranberries chutney,
seasonal vegetables and gourmet
polenta..

CHRISTMAS MENU 2

Gingerbread house confection
workshop.

Cookie cutting
and decoration tool kit.

CHRISTMAS MENU 3

Christmas log confection,
chocolate ganache and jelly.

Decoration workshop.

MENU

MIXOLOGY



Québec Mojito



(Rum, beer, mint and lime...)

Gin Tea mule

(Gin, tea, lime, ginger beer...)

Mango Colada



(Rum, mango juice, pineapple juice, coconut milk, lemon juice, pepper...)

Mai tai

(White rum, Triple Sec et almond sirup...)

Spritz du chef



(Gin or vodka, strawberry puree, tonic and grapefruit juice...)

Tiramisu cocktail

(Amaretto, coffee, cream, vanilla, marshmallow...)

Pimp d'or

(Rum, coconut milk, almond sirup and grapefruit juice...)



**For more informations, contact us:
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