

PRIVATE AND GROUP
EVENTS

2025

COOKING
CLASSES

*(toast buyers
welcome)*



CANADA'S MOST EXCITING CULINARY PLAYGROUND



Born out of a passion for great food, The Dirty Apron is owned by husband and wife team, Chef David and Sara Robertson. David's formidable background as an award-winning chef, combined with Sara's passion for business and customer service has been a winning combination since The Dirty Apron opened in 2009.



Whether teaching over 10,000 students a year how to cook; providing beautiful food for our catering customers' most special life events; or making gourmet deli fare, The Dirty Apron's approach is centered around fresh, delicious ingredients, strong relationships with local farmers, growers and suppliers, and creating memorable moments.



Everyone loves food, and nothing unites people better than creating and sharing a meal. Utilize our unique venue for full facility hire, tailored, hands-on cooking classes, or personalized dining experiences. Whether you are looking for an event that is competitive and challenging one that is laid back and relaxed, The Dirty Apron will have you cooking-up a connection with your staff, colleagues, family or friends in no time.

The Dirty Apron is the perfect way to recognize, unite and inspire your group while learning, tasting, and cooking together in an exciting and interactive atmosphere.





HANDS-ON COOKING CLASS

Prepare to roll up your sleeves and get your apron dirty!

Our hands-on cooking classes are a fun way to entertain colleagues, clients and friends, learn new skills and enjoy a delicious meal together. From Italian or French cuisine, to meat, seafood or vegetarian cooking, choose from over 20 menus to best meet your party needs.

Our expert Chef instructor guides the group as you cook up your own extravagant three-course meal. As you complete and plate each course, you will join your classmates in our beautiful dining room to enjoy your culinary creations along with beverages. Best of all, no one has to do the dishes!

WHAT IS INCLUDED?

3 drinks per person (selection of house wine, beers and non-alcoholic drinks)

The 3 course menu of your choice

An apron for each guest to take home

TIMELINE: 4 hours duration

5:15pm (or 10:45am for daytime): Your guests arrive, enjoy our welcome drink

5:30-9:30pm (or 11:00am-3pm): For each course, our Chef instructor will do a demonstration for about 30min.

Your guests will then go to their stations and be cooking for 20-30min.

When they are done, they will get to enjoy their culinary creations along with beverages in our dining room.

PRICING:

(max. capacity 22 guests)

Daytime* (11:00am-3:00pm)

\$4,400

Evening (5:30pm-9:30pm)

\$4,950

Prices shown are before 10% gratuity and 5% tax.

*Due to our summer kid camps, daytime events are not available during spring break, July and August, except for Saturday mornings.



TEAM-BUILDING CHALLENGE

The Dirty Apron's Team Building Challenge is a cooking game with a competitive edge. It is a great way to bring new teams together, revitalize existing bonds, or just have a cook-off between friends!

Your group will be split up into 3 teams: appetizer, main course and dessert, and will each be guided through the recipe by their own Chef instructor.

The teams will cook against the clock-and each other-to see who will prepare the best dish! Each guest gets to enjoy the prepared 3 course meal with beverages in our dining room.

Create your custom menu choosing from a selection of appetizers, mains and desserts.

WHAT IS INCLUDED?

3 drinks per person (selection of house wine, beers and non-alcoholic drinks)

The 3 course menu of your choice

An apron for each guest to take home

TIMELINE: 3.5 hours duration

5:15pm (or 10:45am for daytime): Your guests arrive, enjoy our welcome drink

5:30-6:45pm (or 11:00am-12:15pm): All your guests will join us into the kitchen to make their dish with their teammates and under the supervision of their Chef instructor (for about an hour).

6:45-9pm (or 12:15-2:30pm): Team main course and team dessert will join us in the dining room, while team appetizer plates and serve their creation to the rest of the group. Once your guests finished their appetizer, team main course will go back to plate and serve their dish. And later so will team dessert.

PRICING for up to 22 guests:

+\$160 per additional guest (max. capacity 32 guests)

Daytime* (11:00am-3:00pm)

\$4,700

Evening (5:30pm-9:30pm)

\$5,400

Prices shown are before 10% gratuity and 5% tax.

*Due to our summer kid camps, daytime events are not available during spring break, July and August, except for Saturday mornings.

SPACE RENTAL

Our facility, including our kitchen and dining room, can be yours to create within – whether it be to host a birthday party; celebrate a milestone; train your team in the kitchen; or host a group breakfast or lunch meetings.

Our catering menu with our (award-winning) sandwiches, salads, individual lunch boxes and platters will be the perfect add-on to make your event a success!

PRICING:

Email us at events@dirtyapron.com
for a quote!



GIVING BACK

Join together friends, colleagues and/or family for an event that benefits our community long after the event has passed.

Formulated as a team building event, your group will be preparing dozens of liters of three different, nourishing soups that will then be donated to our partner Ronald MacDonald House.

Pricing falls under the Team-Building event, with an extra \$2.00 packaging fee per litre of soup donated (you will be making approx. 100L of soup) and a \$50.00 delivery fee.



ADDITIONAL SERVICES

CATERING

How about serving some charcuterie, alongside the welcome drink, upon your guests' arrival? We have a delicious variety of gourmet platters featuring fresh house-baked breads, artisanal cheeses, house-made spreads and more.



GATHER COOKBOOK

Recreate Dirty Apron recipes at home long after your event is over! Your guests will love this take home keepsake. Our private event guests get 10% off!

Gather cookbook : \$34.00 (regular price \$38.99)



UPGRADED WINE SERVICE

Three glasses of our house wine, beer and non-alcoholic beverages per person are included in the base price of your event. For wine enthusiasts and groups looking to impress their guests, we have a carefully selected list of upgraded wines available upon request.



CUSTOM TAKE HOME GIFTS

With a curated selection of gourmet pantry staples, specialty ingredients and kitchen tool essentials from both local makers and international favourites, we can create take home gifts to fit any budget!



FREQUENT QUESTIONS

Are beverages included?

Three glasses of our house wine, beer and non-alcoholic beverages per person are included in the base price of our Hands-On and Team Building events. Additional beverages consumed during the event will be added to your final invoice.

All our Private Events include our House wine package by default. For wine enthusiasts and groups looking to impress their guests, we have carefully selected a list of upgraded wines available to order.

Email us at events@dirtyapron.com to get our Event Wine List

Can you accommodate dietary restrictions or allergies?

Most of our menus can be adapted to accommodate allergies/dietary restrictions as long as they are communicated to our Chefs prior to your event. We will offer substitutions on the menu.

Kindly note that as we share our kitchen with The Dirty Apron Catering and Delicatessen, we are not a nut-free or gluten-free facility and therefore cannot guarantee no cross-contamination.

What is the maximum capacity?

Our Hands-On events can accommodate up to 22 guests. For larger groups, you can book our Team-Building event for up to 32 guests. These maximum cannot be exceeded as our facility cannot physically accommodate more guests!

What if we are bringing fewer guests than the capacity?

All of our event pricing is based on a buy-out of the space, and the price remains the same for full capacity or less. There is no minimum to run an event and we encourage you to fill the room!

What is the difference between the Hands-On Cooking Class and Team Building Challenge?

Our Team Building style of event has competitive edge! We divide up your group into three teams: appetizer, main and dessert. A winner for best course is chosen at the end of the evening. (Best for: staff gatherings). In the four-hour Hands-On cooking classes, each guest cooks all three courses individually. (Best for: client appreciation events).

Do you require a deposit for the event?

Yes, we require a deposit of 50% of the event base price upfront to book your event. (Your Deposit is refundable in case of cancellation with a minimum of 30 days notice).

The remaining of the base price is charged a month prior to the event. Final payment for the remaining balance is charged the day following your event.



CONTACT AND INQUIRIES

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THE DIRTY APRON

SCHOOL

N 540

SHOP

private events

COOKING CLASSES
DELICATESSEN
CATERING
TAKE-OUT MEALS
SANDWICHES
FLOWERS & MORE

WEEADAYS 8:30AM-5:30PM
SATURDAY 8:30AM-5PM

CLASS REGISTRATION

Catering

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