



Central Street Cookery School EC1

ST LUKE'S
COMMUNITY
CENTRE

Part of St Luke's Community Centre



Central Street Cookery School EC1

Our contemporary, award-winning cookery school in St Luke's Community Centre, Central Street, near Old Street, can be hired for cookery classes, product launches, recipe tasting and development, courses, filming, photoshoots and special events.

From team building sessions to hen parties, corporate entertaining to Christmas dos, we can work with you to create a truly unique day in this colourful setting.

Central Street Cookery School is fully equipped and spacious, with eight domestic cookery stations, one of which is wheelchair accessible, with adjoining dining space. We can suit any dietary requirements if you let us know in advance. We are fully licensed for alcohol.

Central Street Cookery School is community-focused, with all revenue from private hire used to offer free or low-cost community cookery classes for local children, families and older people in need. This helps us promote wellbeing and healthy eating,

encouraging people to minimise food waste, and helping people discover the joy of healthy cooking at home. By booking with us you are directly helping us provide first-class services to prevent social exclusion, helping tackle food poverty and improving the wellbeing of local residents.

Central Street Cookery School has built an excellent reputation since 2012, hosting prestigious events and launches for the food and wine industry. Some of our clients include Michel Roux, Ainsley Harriot, John Torode, the Bank of England, Sainsbury's, ITV, the City of London Corporation, Deliciously Ella, ASDA and Olives from Spain.

*“Thank you very much for hosting our team building event. We had such a good time and were very impressed by the **high standard** of organisation and facilities. Your team were amazing!”* • SARAH WILLIAMS, LINKLATERS LLP



Kitchen Hire

It's easy to hire our kitchen - call us to check dates, then fill in a booking form, agree to our T&C and we can confirm your booking.

A four-hour booking allows enough time for you to set up, deliver, eat and clear the space of your belongings, equipment and guests – leave the cleaning to us! Some people require extra time at the beginning or at the end of their session. If this is the case, you are welcome to hire the school for as long as you need to.

*“Central Street Cookery School had everything for me. The location is excellent and easy to get to. The management and staff are excellent and efficient. The kitchen is **beautiful, light and well equipped**. The price is incredibly good value and the money goes to charity.”*

• ALEX MACKAY, GUILD OF FOOD WRITERS COOKERY JOURNALIST OF THE YEAR AWARD WINNER

Rates

	Weekday		Weekend	
	Cost	+20% vat	Cost	+20% vat
Half day (4 hours)	£395	£474	£485	£582
Evening (4 hours)	£500	£600	£485	£582
Full day (8 hours)	£660	£792	£770	£925
Extra hour	£97	£116.40	£115	£138
Additional Assistant				
4 hours	£62	£74.40	£62	£74.40
8 hours	£102	£122.40	£102	£122.40

The cookery school is part of a charitable organisation and all income generated from hiring our kitchen enables us to deliver much needed cookery-related services to our local community.

We require a non-refundable deposit of 10% on all bookings.

If you want to cancel your hire, here is our policy:

- 60 days written notification – 50% of total hire cost
- 30 days written notification – 100% of total hire cost

What is included?

Our rates include use of our fully functioning and fully equipped kitchen and scullery and its equipment, aprons, cutlery, crockery, glasses and the use of an industrial dishwasher, the use of one flip chart (on request), music system (on request) and WiFi.

The price includes the services of one assistant who is enough for 14 participants. **If your hire is for 14-24 people you are required to hire an extra assistant.** (please see Rates table above).

We can also make arrangements for extra staff such as kitchen porters or front of house. Please ask for more information.

Our rates exclude the use of consumables, such as cling film, baking paper and kitchen foil. If you require these please let us know and we can give you a price list.



Cookery-themed events

Interested in a cookery-themed event for your organisation but not sure what to choose? These are some examples of what we can offer. Speak to us if you want us to create something just for you.

Changing Chefs Challenge – team building event

This fun and engaging cookery competition involves the creation and delivery of a buffet dinner designed by your team members, all from ingredients chosen by our chefs and given to the participants as a mystery box.

Teams will rotate amongst the different cooking stations and create a delicious meal. Participants develop creativity, quick thinking and decision-making whilst strengthening team performance, all in a fun and friendly environment.

What happens?

The group is split into teams. Two-hour cooking session where the teams rotate according to the chef's instructions. One to 1½ hr for eating, drinking and award giving. Most events last four hours from arrival to leaving time. We can adjust timings to suit your preferences.

Costs:

£1,100 for up to 12 people

£90 per head thereafter

Prices include VAT

Maximum group size:
24 people

Includes welcome drink

BYO £6 corkage / person
(or order from our wine list)

If your hire is for 14-24 people you are required to hire an extra assistant.



Cook & Dine experiences – corporate entertainment

Our Cook & Dine events offer your group the opportunity to create a delicious menu based on a particular subject, with the guidance of one of our experienced chefs, making team work fun!

You can try anything ranging from Spanish tapas and Mexican street foods to Italian pasta making and macaroon making workshops. Just tell us your cooking preferences and we will offer delicious suggestions that suit your team and what you'd like to achieve from the day.

What happens?

The group will be split into teams. Two-hour cooking session where the teams work towards making a meal. One hour for eating, drinking and being merry. Most events last four hours from arrival to leaving time. We can adjust timings to suit your preferences.

Costs:

£900 for up to 12 people

£70 per head thereafter

Maximum group size:
24 people

Prices include VAT

Includes welcome drink

BYO £6 corkage / person
(or order from our wine list)

If your hire is for 14-24 people you are required to hire an extra assistant.

Hen parties / birthday celebrations

If you're looking for a way to make your party unique, we have lots of options for you to come and enjoy a cooking-themed party.

If there is something specific you want to try, just tell us and we'll organise it for you! Or take a look at the options below.

Cook & Dine

Our Cook & Dine experiences can be tailored for parties, offering you the opportunity to create a delicious menu based on a particular theme with guidance from one of our experienced chefs. Just tell us your cooking preferences and we will come with some delicious suggestions for you! There are some options in the Cook and Dine section on page 8.

Baking fun

Baking together can be so much fun, and adds an interesting element to any party. We have a number of delicious baking ideas: gingerbread homes; Swedish princess cake; chocolate masterclass; macaroon party; afternoon tea treats; naughty profiteroles.

Costs:

£850 for up to 12 people

£65 per head thereafter

Maximum group size:
24 people

Prices include VAT

Includes welcome drink

BYO £6 corkage / person
(or order from our wine list)

*If your hire is for 14-24 people
you are required to hire an
extra assistant.*

*“Wow... thank you so much for **a truly wonderful evening** on Saturday. Everyone had an absolutely brilliant time! Matt, our chef, and his colleagues were so **welcoming and helpful**. I cannot thank you enough for all your kindness and for a fantastic time. You have all gone above and beyond... Your staff and cookery school are **fantastic**! Well done.”*

• HILARY SANDS, HEN PARTY

Festive events

Fancy a Christmas event with a difference? There are some exciting options to choose from, making your event fun, challenging and enjoyable.

You can challenge your team to make their own Christmas meal, then all sit down and enjoy the fun! We offer themed Christmas menus that go from traditional turkey with the trimmings to our amazing Festive Bake-Off Extravaganza.

Christmas with a Twist:

Winter apple and brie salad with maple syrup dressing

Turkey roulade with wine gravy or butternut squash and fetta filo tart with pea and mint pure (v)

Gratin dauphinoise, glazed carrots, parmesan sprouts, braised kale and homemade stuffing

Chocolate Christmas pudding.

Festive Bake-Off Extravaganza.

Do you think you have a Star Baker among your team? Why not try out our baking competition where your team will be asked to make their own gingerbread creations. Past events have included making train sets, villages and even discos. This activity includes a buffet meal that is suitable for meat eaters and vegetarians.

What happens?

The group is split into teams. Two hours of cooking or baking fun where the teams work towards making their creations. One to 1 ½ hr for eating, drinking, being merry and award giving. Most events last four hours from arrival to leaving time. We can adjust timings to suit your preferences.

Costs:

£900 for up to 12 people

£70 per head thereafter

Maximum group size:
24 people

Prices include VAT

Includes welcome drink

Bake-Off Extravaganza includes a Ploughman's style buffet

BYO £6 corkage/person
(or order from our wine list)

If your hire is for 14-24 people you are required to hire an extra assistant.



How to find us:

Central Street Cookery School is conveniently located off Old Street, within easy walking distance of Old Street, Angel and Barbican tube and overground stations.

The address of Central Street Cookery School is St Luke's Community Centre, 90 Central Street, London EC1V 8AJ.



St Luke's Community Centre Room Hire

St Luke's Community Centre offers a range of modern and flexible event spaces, perfect for meetings, conferences, training, parties or events for grown-ups and kids alike. For more information about room hire or to book a site visit, please contact the Reception Team on [020 7519 8181](tel:02075198181) or email roomhire@slpt.org.uk

Why not combine room hire at St Luke's with a cookery session at the Cookery School? Please ask for more information.