

Start your own “happy hour” with good food,
good wine, and good friends.

“Shake” things up with a private bartending class

Class lasts approximately 60 minutes and takes place right at the bar in Sazerac!

Ideal size: 10 – 20 guests. Classes available Monday – Wednesday only @ 3:00pm*

Each guest will receive:

- Custom recipe booklet
- 2 cocktails per person
- House made hors d’oeuvres
- Stainless beverage shaker
- Demonstration of five classic cocktails

\$60 per person

***based on availability**



Be the *Top Chef* in your own kitchen with Executive Chef, Jason McClure’s gourmet cooking class

We’ll provide the recipes, the freshest ingredients and chef instruction - you just add the guest list. This class held in Sazerac’s bistro is a sure thing for the gourmet enthusiast.

Class lasts approximately 90 minutes and takes place at the Bistro in Sazerac.

Ideal size: 10 – 15 guests. Classes available Saturdays only at 1:00 p.m.*



Each guest will receive:

- Custom recipe booklet
- Each course paired with the perfect wine

\$90 per person, *based on availability



*Food and Beverage subject to service charge and Washington State sales tax
Please contact Whitney Brown, Director of Catering at 206-516-5007 for more information*

Cooking Class Sample Menus

Each course is served with a classic wine pairing

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Silky Parsnip Soup with Crouton and Roasted Hazelnut Oil
Chicken Cordon Bleu with Manchego, Cured Ham and Arugula
Valrhona Chocolate Truffles

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Spicy Tuna Tartare with Fresh Avocado
House Made Ricotta Dumplings with English Peas and Cured Bacon
Heirloom Apple Buckle with Brandied Raisins and Crème Chantilly

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Warm Goat Cheese Croquette, Arugula, Apples, Pears & Toasted Hazelnuts
Butternut Squash Risotto, Pancetta, Crab & Bellwhether Farms Crecenza
Banana Maple Strudel with Bourbon Cream

Menus are samples only and subject to change based on seasonality and the availability of the freshest produce, meats, poultry and seafood.



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