

Bistro Trio Euro Tavern

Cooking with Chef Javier Perez

You may be wondering what a cooking demo with Chef Javier consists of and how you can book one for your group. Well, we have included class details in this document along with other frequently asked questions to get you started. First off, thank you for your interest! Chef is excited to cook with you.

STEPS TO BOOKING A COOKING DEMONSTRATION:

1. Fill out our online request form (optional), call, or visit us to request a cooking demo.
Request Link: <https://form.jotform.com/210137319365149>
2. We will contact you to approve your chosen date and further coordinate the details of your event.
3. Chef will create your class menu (taking into account any noted dietary restrictions), and we will send it to you for review and approval.
4. Our team will begin preparation for your class date.
5. We will need a final headcount from you at least two (2) days before your scheduled class. In that headcount, you can note how any guests have special dietary restrictions.
6. Along with your final headcount, let us know how you will be paying for your event – a single group payment or individual payments.
7. Show up, and have a great time!

CLASS INFORMATION:

Cooking classes are held on weekdays and, typically, start between 1:00 pm and 2:00 pm. The event will last about two hours, leaving plenty of time for your guests to mingle and enjoy themselves. We hold all classes when the restaurant is closed to the public so that your party has our full attention. We can accommodate a minimum of 16 guests and a maximum of 20 guests. (A highly number of guests may be approved with notice). Participants will be seated in parties of two.

Once we approve of class date, we'll confirm your class price and menu. It is preferred that participants make their payment at least 24hrs before your scheduled class. Two drinks per person are included in the price of your experience, and any additional drinks will be an extra charge. This price does not include server tips. Our servers volunteer their time during cooking classes, so we recommend that your participants tip their server(s).

CLASS EXPERIENCE:

Your cooking demonstration will be centered around your main entree, but we've included a full dining experience in the price of your class. This dining experience includes:

- Charcuterie Board – meats, cheeses, bread
- Two Welcome Drinks of Choice - (white or red wine, beer, tea, or soft drinks)
- Starter Course – salad or appetizer
- Main Course
- Cooking Demonstration
- Dessert

Chef Javier will introduce himself, and class will begin. We will serve your appetizer or salad once everyone is settled. Guests can ask questions and engage with Chef as he demonstrates your main course entrée. Then, we will serve your entrée and dessert.

YOUR CLASS MENU:

Each class menu is custom-made.

Starter Course:

Once you have chosen a cuisine style for your class (French, Spanish, Italian), you may choose whether you want an appetizer or salad as your starter. Chef typically decides what your appetizer or salad will be, but suggestions from our guests are always welcomed if they would like something specific. This starter will be served to everyone.

Main Course:

Your cooking demonstration will be centered around your main course entrée. You may request a specific dish for Chef Javier to demonstrate. You can also decide whether or not you want your entrée to include pasta, potatoes, etc. Most proteins and cooking methods are typically included in the \$55 starting price. If the cost of your chosen demonstration dish has to be adjusted per the market, we will let you know of any price increase right away.

Alternatively, you can let Chef Javier choose your demonstration dish, create a full menu around it, and we will send it to you for approval. This entrée will be served to everyone.

Cuisine Options:

- Italian
- French
- Spanish

French dishes include a plethora of options such as Beef Bourguignon, Bouillabaisse, Chicken Cordon Bleu, Trout Almondine, etc.

Spanish dishes may include but are not limited to Paella, Manchego Chicken, Gazpacho, a variety of tapas, salads, specialty meats such as Jamón Serrano or Jamón Iberico, a number of fish dishes, etc.

Italian dishes may include but are not limited to Tortellini, Lobster Ravioli, Risotto, Lasagna, Frutti Di Mare, Cioppino, Salads, etc.

Special Dietary Needs:

We can also accommodate participants with special dietary needs upon request. For these guests, Chef Javier can add a secondary entrée option to your menu. It will not be the focus of your demonstration, but it will be served to all who need it. This alternative entrée will be sent to you ahead of time for approval alongside the rest of your menu.

We will need your final headcount at least two days prior to your scheduled class. In that headcount, just specify how many guests will need the alternative entrée.

****An overview of this information is explained on our Class Request Form, and you are more than welcome to fill out your choices there. Once you submit your Request Form, we will review your details and contact you about approval and further coordination. ****

Request Link: <https://form.jotform.com/210137319365149>

ADDITIONAL DETAIL:

Remember, parts of this class may be recorded or photographed and also uploaded to any of our digital platforms for viewing. Digital platforms may include our website, social media pages, and any other online platform.

Other than that...

- Please behave modestly.
- Please drink responsibly.
- And, most importantly, HAVE FUN!

Chef Javier and our team look forward to serving you.

FREQUENTLY ASKED QUESTIONS:

Q: Are there class participant minimums or maximums?

A: We require a minimum of 16 participants per class, and can accommodate a maximum of about 20 participants. Please, contact us directly if you would like to schedule a group event greater than 20 guests.

Q: What is the price of a cooking demonstration with Chef Javier?

A: Class prices start at \$55 per person, not per couple. If the cost of your chosen demonstration dish has to be adjusted per the market, we will let you know of any price increases concerning your class right away. Tax will be included in your price. Price does not include server tips.

Q: Is our class price per person or per couple?

A: Class prices are per person.

Q: What is included in our class price?

A: Your experience includes a full dining experience: a charcuterie board, a starter course, and a main course demonstration. Two starter drinks per person are also included in the price of your experience, and any additional drinks after that will be an extra charge.

Q: Can we make one, large payment as a group?

A: Yes. Your registering party can make a single, large payment on behalf of the whole group, or you can pay individually before or on the day of your class.

Q: When should I pay for my class?

A: Participants may pay the day of their class, but we prefer that participants make payment at least 24hrs prior to their class. Simply, contact us and ask for our manager to submit your card payment. Alternately, the registering party can collect monies from all participants and make one large payment on behalf of the entire group the day of your scheduled class.

If you have any further questions, we'd be happy to answer them.

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