THE COOKING SCHOOL

Fall/Winter 2026-2027

Event Catalog



Welcome to Class!

With our seasonal catalog of events, we invite you into our kitchen to develop your skills through networking, celebrations, team-building experiences.

For more information, please visit our website https://rivercafes.com/ or send an email to sh-americas-thecookingschool@ubs.com

Important Class Information: Menu selections, food allergies, and dietary restrictions must be submitted **two weeks prior to your event**. If no menu is requested, our team will select one on your behalf.

In-Person Event Details

- Cost: **$7.40 per person,** paid by either credit card or cost center. Sales tax applied to all credit card payments
- Capacity: **5-10 guests** per class
- Guest count must be finalized **1 day before the event**
- **Cancellations** made within **24 hours** of event start are liable for all charges
- Seasonal cocktails and mocktails are available upon request during booking

Virtual Event Details

- Cost: Host will be responsible for all AV fees
- Hosted in a private **60-minute Teams session**
- **Choose Your Class Type:**
  - **Cook Along** Virtual Class**:**
    - Prepare a recipe at home while following our chef live on your preferred electronic device
    - 7 business days before your event, you will receive a recipe, ingredient list, and required equipment needed to participate
  - **Demo Style** Virtual Class: Watch our chef prepare a recipe on your preferred electronic device

Cooking School Experiences

Please select one menu item:

Pizza Party Workshop (P, S)

Cajun Mac & Cheese (P)

Chicken Fettuccine Alfredo (SF)

Sushi Rolling 101 (SF, SW)

Shrimp Quesadilla with Lime Garlic Crema (SF)

Maple Glazed Salmon & Charred Brussels Sprouts (SF, SW)

Chinese Dumplings: Pork or Shiitake-Cabbage (P, SF)

Seared Steak with Crispy Duck Fat Potatoes

Seasonal Dessert: Pumpkin Mousse Tart (P, SF)



Health & Wellness Icons

Each UBS Cooking School recipe is carefully crafted to combine fresh, wholesome ingredients while reducing food waste and keeping sustainable cooking top of mind. The following icons highlight each recipe's wellness features:

- (P) – Plant Forward
- (S) – Sustainability Driven
- (SW) – Healthy Food Swap
- (SF) – Superfoods