

THE COOKING SCHOOL

Fall/Winter 2025-26
Event Catalog



Welcome to Class!

The Cooking School has always been a place to explore culinary literacy. With our seasonal catalog of events, we invite you into our kitchen to develop your skills and expand your knowledge through networking, post-meeting celebrations, and team-building experiences.

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

Details: In-person Events

What do I need to know?

- There is a maximum of 10 students per event and a minimum of 5. Please confirm your total guest count one day prior to your event. Please arrive at the Cooking School 5 minutes before your required start time.
- All in-person classes are **\$7.40 per person** paid by either credit card or cost center. Sales tax will be applied to all credit card transactions. In-person events canceled within 24 hours of event date will be liable for all charges.
- You will be guided through the execution and completion of **1 menu item from 1 section** of your choice.
- Your menu selection will need to be submitted 2 weeks before the event or selection will be chef's choice.
- When sending in your menu selection, please inform us of all information on food allergies or dietary restrictions in the group.
- You can add a seasonal cocktail or mocktail; ask us during booking.
- Bring your appetite and have fun! The chef will do the rest.

Details: Virtual Events

What do I need to know?

- Virtual Events run for 45 - 60 minutes in a private Teams session; the Teams link and meeting invite will be created by you.
- You can choose to host either a demo-style (if your group plans to watch without cooking along) or cook-along class (if your group plans on cooking along with the chef during the class).
- Your menu selection will need to be submitted 2 weeks before the event or selection will be chef's choice. Prior to your event you will receive the recipe, equipment list, and shopping list; we will ask you to distribute this to your guests so that they can prepare for the event.
- Guests will need a working area – kitchen – with an oven and stove. Guests will need a computer device they can set up and see from their work area: laptop, iPad, smart phone, etc. All ingredients and equipment should be out and ready prior to class.
- The cooking classes are of no cost; however, the shopping cart is up to you.

Health & Wellness

Each UBS Cooking School recipe is carefully crafted to combine fresh, wholesome ingredients while reducing food waste and keeping sustainable cooking top of mind. We have categorized some of the recipes in the guide to help you better identify the wellness benefits.

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

Cooking School Hit List

The UBS Cooking School offers a selection of our all-time favorite classes to get your team into the kitchen to cook up some fun. Join expert chefs Chef Sydney and Chef Brian in these hands-on experiences that will inspire your next meal or event.

Please select from the following class options:

Pizza Party Workshop (P)

Sushi Rolling 101 (SF, SW)

Chinese Dumplings (SF, P)

choose either pork or shiitake & napa cabbage

Seasonal Dessert: Pear & Caramel Trifle (P)



Did you know?

- Inside-out Sushi Rolls originated in the U.S., with the California Roll featuring rice on the outside to cater to Western tastes.
- Hawaiian pizza, despite its name, was invented in Canada by a chef in 1962.
- Chinese dumplings have a history of over 1,800 years, dating back to the Han Dynasty and initially created as medicinal food.



Global Inspiration

The UBS Cooking School offers a global culinary adventure, featuring international dishes led by Chef Sydney and Chef Brian. Join your team to explore flavors and ingredients from classic cuisines worldwide - bon appétit!

Please select from the following class options:

Chana Masala with Garlic Naan (P, S, SF)

Kung Pao Shrimp & Sesame Cucumber Salad (SW, SF)

Senegalese Peanut - Garlic Chicken (SW, SF)

Sizzling Steak Fajitas with Jalapeno & Lime (SF)

Moroccan Merguez & Spiced Lentils (SF)



Did you know?

- In Senegal, peanuts are a staple crop, featured in iconic dishes like maafe (peanut stew) & used extensively in sauces & snacks.
- The Moroccan name merguez comes from the Arabic word murgaz, meaning "spicy sausage"—fitting for its bold flavor profile.
- The famous "Kung Pao" name comes from Ding Baozhen, a 19th-century Qing-dynasty governor whose title inspired the name for the original dish.



Seasonal Celebrations

The UBS Cooking School offers a celebratory culinary experience, featuring seasonal dishes led by Chef Sydney and Chef Brian. Learn in our kitchen as you explore the flavors and ingredients of classic autumn & winter cuisines - cheers!

Please select from the following class options:

Parmesan Twists & Sundried Tomato Spread (S, P)

Northern Italian Pasta with Butternut Squash (P, S, SF)

Salmon & Leeks in Lemon Cream Sauce (S, SF)

Maple-glazed Chicken & Spiced Sweet Potatoes (SW, SF)

Butter Basted Steak & Roasted Wild Mushrooms (SF)



Did you know?

- Northern Italian pasta dishes typically rely on butter or cream instead of olive oil, plus rich local cheeses and game meats.
- Maple syrup naturally contains more calcium than milk, adding a nutritious boost.
- Renowned chefs, including Gordon Ramsay, endorse butter basting for its ability to produce a restaurant-quality steak at home.

