

**THE COOKING SCHOOL**  
Spring/Summer 2026  
**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/> or send an email to [sh-americas-thecookingschool@ubs.com](mailto: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) – Spring & Summer Superfoods

# Cooking School Hit List

Join us in the UBS Cooking School to turn up the heat on collaboration and creativity. Join expert chefs Chef Sydney and Chef Brian for a hands-on experiences that will build relationships and inspire team bonding.

*Please select from the following class options:*

**Pizza Party Workshop** (P, SF)

**Sushi Rolling 101** (SF, SW)

**Chinese Dumplings** (SF, P)

**Pad Thai** (P, SF)

**Seasonal Dessert: Key Lime Pie** (P)



## *Did you know?*

- Pad Thai rose to fame in the 1930s–40s when Thailand promoted it as a unifying, affordable national dish during a period of modernization.
- Despite its popularity, pepperoni is an Italian-American invention inspired by spicy cured meats, not something you’d traditionally find on pizza in Italy.
- Authentic Key lime pie is pale yellow; bright green versions usually get their color from food dye.





# Global Inspiration

The UBS Cooking School offers a global adventure with internationally inspired recipes. Invigorate team synergy by swapping the boardroom for the kitchen as we explore flavors from around the world.

*Please select from the following class options:*

**New Orleans Crab Po Boy with Cajun Remoulade (SF)**

**Hawaiian Glazed Ahi Tuna & Pineapple Salsa (SW, SF)**

**Shawarma Spiced Chicken with Feta-Herb Sauce (SW, SF)**

**Spanish Tapas: Garlic Shrimp & Pan con Tomate (SW, SF)**

**Korean Beef & Noodle Stir-fry (SF)**

## *Did you know?*

- Po Boys date back to New Orleans in the 1920s, when striking streetcar workers, called *poor boys*, were fed hearty sandwiches to keep them going.
- One popular origin story says *tapa* means cover, small plates were placed over glasses of wine or sherry to keep flies out.
- The word *shawarma* comes from the Arabic term for *to turn*, a nod to the rotating vertical spit that slow-roasts the meat.

# Farm-to-Table

The UBS Cooking School invites you to celebrate the seasons with our farm-to-table dishes featuring local ingredients. Learn recipes for success that will develop kitchen skills, motivate engagement, and strengthen team connections.

*Please select from the following class options:*

**Creamy Red Pepper Pasta with Burrata & Prosciutto (P, SF)**

**Roasted Salmon & Caprese Pasta Salad (S, SF)**

**Honey Chipotle Shrimp Tacos with Scallion Lime Slaw (SF, SW)**

**Peach BBQ Chicken & Potato Salad (SF)**

**Seared Steak with Mango-Avocado-Black Bean Salsa (SF)**



## *Did you know?*

- Roasted Red Pepper Pasta with Burrata riffs on classic Italian ingredients but leans modern—perfect for contemporary menus and crowd-pleasing pasta specials.
- Peach BBQ chicken celebrates peak peach season and Southern barbecue traditions - sweet fruit + savory meat is a time-tested combo.
- Honey chipotle shrimp tacos blend Mexican flavors with modern American street-food flair.

