



## **Ate Plates Degustation Dinners/ General Information**

This is a unique opportunity to join the Urban Graze team as they cook for you! Enjoy an eight course degustation dinner built around a theme. Whether it is French, Italian, Vietnamese etc, all of the menus are developed especially for that particular date as each dinner focuses on the best of the seasonal produce. You may choose to watch as your meal is cooked in the kitchen or choose to just relax and dine in an intimate atmosphere with like-minded foodies.

It is absolutely imperative that if you or your guest has a food allergy, that Urban Graze is made aware when you make a booking. Please make a note in the comments box. We will do our best to accommodate allergies, however we may not in certain and extreme cases, and we will contact you to discuss your booking.

Each guest is obliged to bring a bottle of wine each that will be allocated by email a week beforehand to match a course. This means that you will get the opportunity to experience 8 different wines as well as 8 fabulous courses hence the name "Ate Plates". If you do not drink wine, are allergic, have religious beliefs regarding alcohol, we can accommodate your needs but we *must* be contacted prior to the dinner to make alternate arrangements.

We request that each wine is valued at \$15 and up. This price structure will give some consistency to the quality and will help contribute to a lovely evening for all guests. If your wines are required to be served chilled, please bring them chilled.

Ate Plates are also available to private parties of eight guests who wish to book their own event on an available evening at the cooking school. Please contact us directly for availability.

Due to council regulations we are required to notify clients that parking should be made in our driveway which is located in Coral Crescent. Entrance to the school is located on Patterson Ave.