

Culinary Classes at The Armoury

Chef Lee offers a variety of classes for beginner to intermediate home chefs looking to learn something new, advance their skills and have fun in a great environment.

Join us for one of our community classes or contact us to book a private session with friends, family, or colleagues.

Note: All workshops include ingredients and tasting. Due to Covid, classes are demonstration focused.

<https://www.auroraarmourycfwi.ca/reservations> to book your session or email cfwiaurora@niagaracollege.ca

Soups and stews for the winter – February 2, 2022 **FULL CLASS**

\$55 per person, \$100 per couple

What better way to stay warm than enjoying a warm soup and stews in the kitchen? Learn new ways to incorporate stews and leftovers into your soup!

Spanish tapas – February 16, 2022

\$65 per person, \$120 per couple, optional wine tasting \$35 per person

Feeling like traveling but you can't? Come to the Armoury for an exclusive Spanish tapa tasting so you can entertain your own. Try our 8-course menu with an optional wine pairing for the night.

It's Taco night – March 10, 2022

\$60 per person, \$110 per couple

Are you tired of eating same tacos every week? Chef Lee will incorporate seasonal produce and meats to spice up your taco night.

Plant-based cooking – March 24, 2022

\$60 per person, \$110 per couple

Our diet seems to be constantly changing but never enough time to try new flavors. Come try out our umami-rich ingredients such as mushrooms and hearty legumes to include in your daily cooking regimen.

All about pasta – March 31, 2022

\$65 per person, \$120 per couple

Come try different variations of hand-made noodle and pastas using winter ingredient fillings and sauces so next time you will be hosting your friends and family with delicious flavors all on your own.

Weeknight Meals in 30 minutes- April 7, 2022

\$65 per person, \$120 per couple

Are you tired of cooking same meals every time? This demonstration and tasting course will inspire you to incorporate new ingredients and flavor notes into your daily meal. With a help of simple sauces and cooking technique your meals will never be same.

Introduction to NC Wine – April 14, 2022

\$60 per person

You don't have to go Niagara to try our house-made NC wines. Come join us at the Armoury to try 6 varieties of red and white wines with Chef Lee's complimentary snacks.

Sauces 101 – April 21, 2022

\$50 per person, \$90 per couple

Join us in our tasting and demonstration course to learn about key sauces that are versatile for all types of meals. Chef Lee will guide you through perfect sauces for salads, poultry, and vegetarian dishes to give that extra boost that it needs

Introduction to NC Beer – April 28, 2022

\$45 per person

You don't have to go Niagara to try our house-made NC Beer. Come join us at the Armoury to try 6 varieties of Niagara College's Beer with Chef Lee's complimentary snacks.