WATERHOUSE COOKERY SCHOOL

Offering bespoke staff away days, client entertainment packages and private parties, perfectly suited to your needs.

The Waterhouse Cookery School allows you and your party to Cook like a Chef, Eat Healthily and Support a Good Cause, whilst enjoying a unique experience.

020 7033 8505 ¦ katie@shoreditchtrust.org.uk

What we offer

Are you looking for a one of a kind experience to help your staff to bond and grow as a team? Or an unforgettable event that will be talked about for months to come?

Throw on an apron and get stuck into the chef's life, preparing delicious, healthy food to share and enjoy when you come together to eat at the end of the day!

Waterhouse Cookery School is a one of a kind opportunity for team building, bonding and learning new skills.

The unique setting of our training restaurant, home to Blue Marble Training, perfectly equips our team to guide you through the process of cooking, whatever your ability, allowing everyone to learn and experience something new.

Our informal classes can be tailored to suit the needs of your group, so whether you are looking to improve team work, incite some friendly 'Ready-Steady-Cook' style competition, or simply learn some new skills together, Waterhouse Cookery School can provide the experience you are looking for.

We have fantastic conferencing facilities available, including two fully-equipped meeting rooms and a breakout space - a great base from which to run your own team building and reflective activities to make your Cook and Eat session part of a larger away day.

Waterhouse Cookery School directly supports the charitable work of Shoreditch Trust, **so treat your colleagues, clients or friends to a great evening of therapeutic cooking; informative skills training; healthy eating tips; and memorable fun, in a relaxed, informal setting, while supporting a good cause.**

Our packages are bespoke, so please get in touch to design your perfect experience.

"In a nutshell, we loved it!"

The team said "it was one of the most enjoyable and memorable away-days they had ever had."

On the day

Our team of professional chefs and nutritionists will help you to prepare a healthy menu of your choice, teaching technical skills such as bread making, butchery or fish filleting, whilst offering plenty of tips for healthy eating.

Once you have created your culinary masterpiece, you can relax and reward yourselves with a glass of prosecco in our restaurant, while we put the finishing touches to the meal. Then, it's time to enjoy your delicious meal and a glass of wine together, in our peaceful canal-side setting.

Cook like a Chef ¦ Eat Healthily ¦ Support a Good Cause

The Waterhouse Cookery School is suitable for groups of up to 24 people. The Cook and Eat element lasts approximately 3.5 hours. Larger teams of 12-24 will be split into two groups that will cook different courses of the meal in rotation.

"They provided excellent facilities for us to work at when we weren't in the kitchen. The organisation, facilities and cookery school trainees were all fantastic."

Sample Menu

You can customise your menu to suit dietary requirements and preferences, or even to focus on particular skills you would like to learn. Our team will produce a healthy menu reflecting your choices, combining familiar flavours with fresh twists for a memorable, exciting meal. Please see some examples of what your menu could offer below.

Starters

Vietnamese Summer rolls and dipping sauce

Salt and pepper squid salad

Caramelised goats cheese, pear and chicory

Mains

Fillet of seabass, sauce vierge

Fragrant beef masala, naan bread and mango salsa

Pan fried guinea fowl breast, Puy lentil, salsa verde

Desserts

Chocolate fondant

Dark fruits cheesecake

Sticky toffee pudding and custard

"They taught us how to prepare a three course meal which we ate at the end of the day...

The meal was a great success."

Prices

The cost of your experience will depend on the details of your day - prices start at £100 per head, but will vary with the addition of conference space, additional food and drink, and depending on the size of your group.

The basic package starts at £100 per head and includes:

Cookery tuition

Nutritious tips

A three-course meal

½ bottle of wine

A glass of prosecco

Additional items:

Conference facilities - from £30/hour

Hot drinks - £1.75 per person, per round

Additional wine - from £14.50 per bottle

Buffet lunch - from £12 per head

Are you a social enterprise or charity? If so, please enquire about our discounted rates.

All prices exclude VAT. A deposit will be required when your booking is made.
Terms and Conditions will be agreed upon booking.

To get a quote or to book your designer day, get in touch now:

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Who we are

Our sessions are delivered by Shoreditch Trust's Food for Life and Blue Marble teams; by choosing us, you will be directly supporting our programmes' work and that of Shoreditch Trust, a registered charity that provides specialised support and personal development activities to people in the community who are struggling with difficult circumstances.

Food for Life is dedicated to addressing the issue of child and adult obesity in Hackney by delivering practical, hands-on healthy eating and cooking activities to participants of all ages and backgrounds. The courses show residents that eating healthily doesn't mean having to compromise on flavour and taste, and allows them to gain knowledge and confidence with cooking in a fun, informal setting.
The Food for Life team will share their expertise with your group on how to eat healthily during the cookery session.

Blue Marble Training provides pastoral support and guidance to vulnerable young people facing challenging situations. The culinary training scheme teaches key skills, applicable both in and outside of the kitchen, which will help them to find employment and motivation for future pursuits. Our chefs are pictured on the left below.

For every group of 12 that attends a Waterhouse Cookery School session, we can run 3 Cook and Eat sessions in the community.
Visit www.shoreditchtrust.org.uk to find out more.

Getting here

Overground - the nearest Overground station is HAGGERSTON - six minute walk via Kingsland Road.

Underground - the nearest Underground station is OLD STREET - 20-25 minute walk via Pitfield Street.

Bus - the following buses stop on Kingsland Road (Laburnum Street stop KD northbound, KL southbound), a 3 minute walk from the premises: 67, 149, 242, 243.

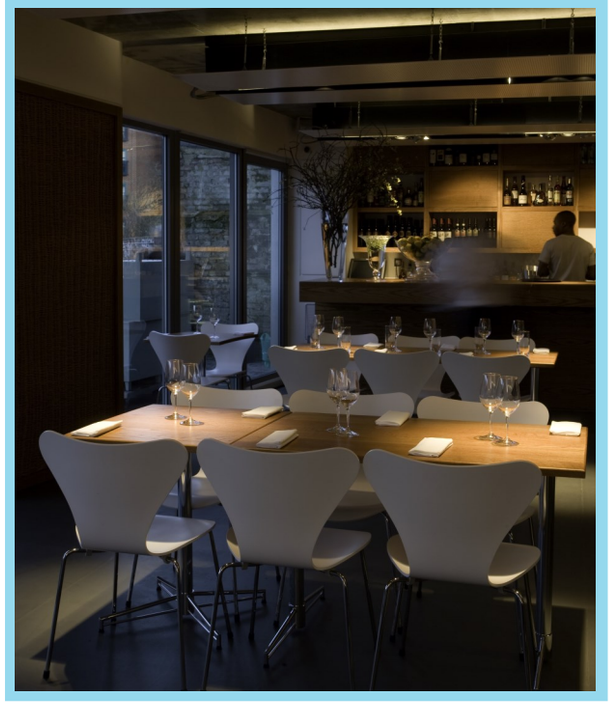
Road - Orsman Road is just off Kingsland Road (the A10).

We also encourage walking or cycling, where possible! There are bike parking facilities available.

Our venue

Waterhouse Restaurant was established by Shoreditch Trust in 2008 to house Blue Marble Training, a culinary training programme for young people experiencing challenging circumstances. Waterhouse uses locally sourced meat, fish, vegetables and diary, and is constantly working towards being socially and environmentally aware and friendly.

Our modern, eco venue is situated in a charming waterside setting, overlooking Regent's Canal in Shoreditch. This peaceful environment is the perfect place to relax and watch the world go by - on barge, bike or foot! You can escape the bustle and enjoy tasty, quality food, or a delicious cappuccino, in our hidden canal-side haven.



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