



• Pasta Ferrazza •

# PRIVATE CLASSES

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# CLASS & PRICE LIST

## The Italian Pasta Experience

A full four-course Italian feast.

3-4 hours 

£60 pp

## Focaccia & Tiramisu

Two classics in one, with a charcuterie break in the middle

2.5 hours    

£60 pp

## From Flour to Fork

Relax and enjoy your own handmade pasta cooked for you

3 hours    

£55 pp

## Make and Take

Learn up to 10 different shapes and sauce from scratch

2 hours   

£45 pp



Vegetarian



Vegan



Dairy Free



Gluten Free



Available on request

## LOCATIONS

The classes can all be hosted anywhere you like. We already collaborate with locations in and around Warrington, Wigan, Altrincham, Mobberly and more.

And we're always on the lookout for new and exciting spaces, so if there's somewhere you have in mind, let me know.

Your home kitchen, a local coffee shop, an office, a garden, an event space.

Once we have a date in place and a space you like, everything else will be taken care of. The flour, the aprons, even the tables and chairs if we need them.



# HOW TO BOOK

To get started, feel free to contact me via email or direct message:

Email: [stev@pastaferazza.co.uk](mailto:stev@pastaferazza.co.uk) | IG or FB: [@pastaferazza](#)

## FAQ

### What is the minimum amount of people I can book? And is there a maximum?

The minimum amount is 6 people. The maximum per class is 20 people.

### Will you come to where I am?

For private events, I charge 50p/mile, so as long as it's within reason, we can make it work.

### Are there any other charges?

Yes. And you are free to opt out of any of them if you want to provide your own. The table centre piece is £5. And providing crockery and cutlery is £5.

### Can we bring drinks?

This totally depends on the venue. Most venues are bring-your-own. However, if the venue has an alcohol licence, drinks will be available to purchase.

### Do I have to pay up front?

Not at all. First, we'll confirm the booking and lock in a date for a £100 deposit. Full payment (minus your deposit) will be due two weeks before the event.

### How do I cook it at home?

Each class comes with a digital guide, with the recipes as well as cooking tips and tricks.

### What's actually included in each class?

#### The Italian Pasta Experience

Start with a non-alcoholic Aperitivo and Lemon Lime Ricotta Bruschetta. Learn to make semolina pasta dough, various pasta shapes from different regions in Italy, and make a classic pomodoro sauce. Once the hard work is done, enjoy a burrata caprese starter, your own pasta with sauces, and finish with a classic home made tiramisu. - Ideal for special occasions.

#### From Flour to Fork

An experience similar to The Italian Pasta Experience but as a three course meal, excluding burrata caprese course. Enjoy your handmade pasta as a meal and finish the event off with a tiramisu for dessert. You'll also have a portion of pasta and sauce to take home and enjoy.

#### Make and Take

A relaxed session making pasta and sauce, with no meal included. You'll each have two portions of handmade pasta and sauce to enjoy at home. - Perfect for groups wanting to learn and have fun.

#### Focaccia & Tiramisu

A hands on class, where you make a rosemary and sea salt focaccia as well as a classic tiramisu, focusing on techniques and quality ingredients. This is technical class, but extremely delicious.

### Do I need to bring anything at all? An apron, tupperware, any equipment?

No, absolutely everything is provided. Just bring yourself. And drinks if it's BYOB.

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