

Italian Kitchen

CHEF-LEAD PASTA MAKING EXPERIENCE



CLASS IS IN SESSION & DINNER IS SERVED!



SPECIALTIES

Bring your team together with an interactive and unforgettable culinary experience. Guests will roll up their sleeves and take part in a hands-on pasta-making class, guided by our expert chefs in the art of authentic Italian cuisine.

Following the class, your group will enjoy an exclusive private dining experience featuring the freshly made pastas you've crafted together.

This unique package blends team building, culinary education, and fine dining into one seamless event perfect for corporate groups, client entertainment, or celebrating milestones in style.

PASTA CLASS IN THE LA SERRA ROOM

CORPORATE PACKAGE

6 PEOPLE | \$199pp

BOOKING REQUEST



CORPORATE PACKAGE

6 PEOPLE | \$199pp

DETAILS

Pasta Making

1.5h / 2h

3 Types Of Pasta

potato gnocchi, raviolo du dauphine,
and choice of fettucine or spaghetti

Dining Experience

1h/1.5h dining experience

INCLUDED

Complimentary Welcome Prosecco
or non-alcoholic cocktail

Choice of house red or white wine with your meal

Bring home an Italian Kitchen branded apron
and a pasta cutter wheel

Pasta Tower with the pastas made in the class, served with
3 classic sauces (pesto, pomodoro, cacio e pepe)

ENHANCE YOUR EXPERIENCE

Pasta Kit Upgrade | \$45pp

Rolling pin, ravioli mold, fluted wheel, square and round ravioli cutters

Premium Pasta Kit Upgrade | \$60pp

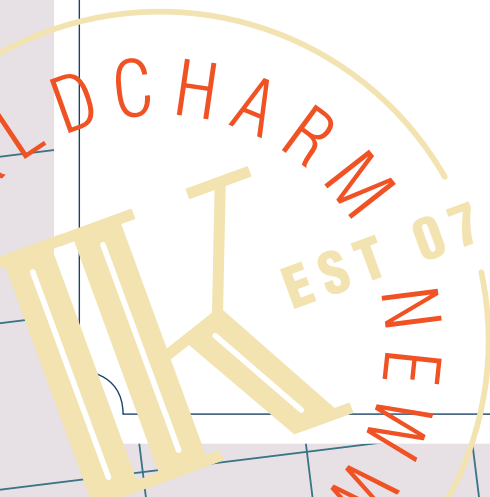
Rolling pin, ravioli mold, dumpling press, fluted wheel, square and
round ravioli cutters, round cutting ring for tortelli and mezzelune

Pasta Upgrade | \$19pp

add Lobster to Cacio e Pepe

Dessert Upgrade | \$9pp

Table Side Tiramisu Family Style
Affogato





GLOWBAL RESTAURANT GROUP

BOOK WITH US TODAY

604 687 2858 | SALES@GLOWBALGROUP.COM

BOOKING REQUEST

GLOWBAL

COAST

Italian
Kitchen

BY ITALIAN KITCHEN
TRATTORIA

BLACK+BLUE

ROOF

FIVE SAILS

RILEY'S
FISH & STEAK

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.