

## ON THE EDGE CULINARY ACADEMY & EVENT PLANNING

We have created a relaxed and unique atmosphere where people can share their passion of culinary creations. Whether it's a birthday party, a team building event or a Chef's Table, every experience at The Edgewater Inn is sure to stimulate both your mind and senses.

Our culinary activities include:

**Cooking Classes** - both practical and themed for individuals, couples, and groups.

**Corporate Events** – enjoy interactive demonstrations and activities, as well as challenging black box activities.

**Team Buildings** – hands-on experience that helps build trust, camaraderie and cooking skills combined with a sense of accomplishment as a team.

**Private Parties** - for social gatherings such as: wedding showers, baby showers, birthdays, escape weekends, holiday celebrations and anniversaries.

Your experience or event will be tailored to meet your specific needs. You and your guests can be as hands-on as you wish. The preparation and set-up is designed to provide the kind of experience you want your guests to have. We take our commitment to culinary arts seriously.

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### Cooking Classes:

**Couples** – For the love of cuisine. Heat things up in the kitchen and indulge in some quality time with your loved one in a couples cooking course. Dine together and enjoy your creation with fine wine in the On The Edge restaurant.

**Knife Skills** – For the art of cuisine. Impress your guests with the small details. Expand your knowledge and techniques of how to use different knives and culinary tools. Marvel at the art and intensity of our Chef's

culinary techniques. Learn how to work properly with poultry, beef, lamb, shellfish, fish and vegetables.

**Trend Setting Essentials** - Tour the world as we discover a variety of trend setting cuisine. Individual classes that are perfect for the novice cook seeking instructions on culinary techniques or a seasoned cook, seeking enhancement of their skills.

**Corporate Events:** Any reservation for 6 or more people qualifies as a group booking. Whether it's an employee reception, product launch or team building exercise, we will design a menu and experience that's tailored for your specific needs.

The menu is designed with your personal preferences in mind and the degree of participation you want your guests to experience. The set up will be arranged based on your direction and we offer one stop shopping for any extra services such decor, specialty cakes or overnight accommodation.

Special requests or menus that cater to individual needs such as: food allergies, food preferences or dietary restrictions will be addressed with care and ideally should be identified up-front to ensure every guest has an exceptional experience.

Our goal is to ensure every culinary experience led by our Chef is both educational and entertaining. We are committed to working together to design the right balance for your unique event.

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**Corporate Team Building:** Promote teamwork, build morale, and bond through food and fun. Learn useful cooking tips, and enjoy the sense of accomplishment as a team. Your group will be divided into teams where each prepares a course on the menu. Choose from a customized three-course menu.

## Black Box Challenge

A staple of international culinary competitions, the 'Black Box' is the ultimate test of skill, creativity and artistic merit. Your group will be divided into teams where each will be provided with a box filled with ingredients – meat, spices, fruits, vegetables, dairy products, stocks – and within a limited amount of time, each team must create a course using all of the ingredients. Of course, our team will lead you through this challenge.

## Meet with a Twist

Book a meeting for up to 12 at The Edgewater Inn. Conduct business in our luxury suite then rejuvenate over a meal period with a Team Building Exercise or a Black Box Challenge. If that's too active for you, simply sit back, relax and enjoy a cooking demonstration with a plated lunch or dinner prepared by one of Kennebunkport's best chefs.

## Chef's Table

Add a new dimension to your client entertainment with the ultimate Chef's Table dining experience. Enjoy fine foods, expertly and beautifully prepared before your eyes.

## Product Launch

What better way to garner attention and impress clients, suppliers, media or employees than to launch a product or hold training at the On The Edge Culinary Academy. Impress while making everyone feel comfortable in a sophisticated yet relaxing atmosphere. The ideal setting for: training sessions, presentations and receptions. The perfect fit for wine tasting dinners, equipment trials, media launches and more.

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**Private Parties:** Any reservation for 6 or more people qualifies as a group booking. Whether it's a birthday party, girl's night out or dinner party, we will design a menu and experience that's tailored to meet your specific needs. The menu is designed with your personal preferences in mind and the degree of participation you want your guests to experience.

Special requests or menus that cater to individual needs such as food

allergies, food preferences or dietary restrictions will be addressed with care and ideally should be identified up front to ensure every guest has an exceptional experience.

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**Cancellation Policy:** Upon booking, the On The Edge Culinary Academy requires a deposit payable by credit card. Final numbers are due within 72 hours of the event with balance due on the day of the event. If an event is cancelled more than 30 days prior to the event a 10% non-refundable deposit is kept and the 40% balance is returned OR a credit for the full amount is issued. All credits must be used within 6 month of the original booking date. Should the function be cancelled less than 30 days prior to the event, the full deposit is forfeit.

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**Contact:** To book your next culinary experience or to arrange a personal consultation, contact us today. Please call us at 207.967.3315.

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*The Edgewater Inn*