



# DOWNTOWN MARKET CLASSES & EVENTS

CULINARY CLASSES • COCKTAIL CLASSES • SPECIAL EVENTS



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DOWNTOWNMARKETGR.COM

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**DOWNTOWN  
MARKET  
GRAND  
RAPIDS**

# CLASSES AT THE MARKET

Looking to become more confident in the kitchen? Have the desire to eat healthier, be greener, or cook more? Or do you simply want a new and fun activity for your next “date night” or “girls’ night out”? Check out all the fun classes offered at the Downtown Market.



REGISTER FOR CLASSES AT:  
[DOWNTOWNMARKETGR.COM/CLASSES](http://DOWNTOWNMARKETGR.COM/CLASSES)

## DINNER SERIES

PREPARE TO MAKE SOME NEW FOODIE FRIENDS AS YOU WORK TOGETHER WITH OTHER CLASS PARTICIPANTS TO CREATE (AND EAT!) A MEAL IN A FUN, HANDS-ON ENVIRONMENT. AGES 16+.

### THAT'S AMORE: A ROMANTIC EVENING IN ITALY ✕

*Thu, February 14, 6p-8:30p • \$90/person*

In this hands-on Valentine's Day class, make your own ravioli from scratch! You'll create a sweet and nutty butternut squash ravioli cooked in a rich brown butter sauce. Learn how to emulsify balsamic vinegar straight from Italy, and use it to dress a complementing salad. Figs, apricots, and a sicilian marsala lend their flavors as you create a traditional italian compote served over ice cream. Pair your creations with a beverage available for purchase from our curated list.

### WARM UP THE IRISH WAY ✕

*Sat, March 16, 6p-8:30p • \$90/person*

Join us for a St. Patrick's day celebration like no other! Begin the night by making classic brown butter soda rolls and irish sausage. Then, experience a traditional irish colcannon—a delicious medley of softened cabbage, leeks, and potatoes. Finally, warm up with homemade irish coffee! Sip on Guinness available for purchase.

### SLOW YOUR ROLL: BEGINNER SUSHI ✕

*Sat, March 30, 6p-8p • \$75/person*

*Fri, May 3, 6p-8p • \$75/person*

In this beginner sushi experience, our expert chef will lead you through the basics of rolling, cutting, and preparing three classic sushi rolls. You will learn basic japanese knife skills, proper sushi plating, and expert garnishing techniques. This class is all about preparation, plating and presentation! Pair your rolls with a beverage available for purchase from our curated list.

### COOKING WITH CRAFT BEER (21+) ✕

*Sat, April 13, 6p-8:30p • \$90/person*

*Fri, June 28, 6p-8:30p • \$90/person*

We're lucky to live in the city with the best craft brews, so don't just drink the good stuff—learn to cook with it too! This beer-inspired menu will include a refreshing seasonal salad with a pale ale vinaigrette, delicious brown ale-braised chicken, and rich chocolate stout cupcakes. Yes, beer in dessert! Complement your meal with your favorite brew, available for purchase from our curated list.

### GET TO KNOW GNOCCHI ✕

*Sat, April 20, 6p-8:30p • \$90/person*

Discover the expert tips and techniques behind the traditional potato pasta of northern Italy as you create two five-star gnocchi dishes! You'll learn everything from selecting the right potato to cutting and shaping the morsels for that light, fluffy texture you love. To top it off, you'll cook up a savory brown butter sauce and a seasonal shaved root veggie salad. Pair your meal with a wine selection available for purchase from our curated list.

### D.I.Y. THAI (GF, DF) ✕

*Fri, May 24, 6p-8:30p • \$90/person*

*Fri, July 26, 6p-8:30p • \$90/person*

Experience the flavors of traditional thai cuisine with its strong aromatic components and spicy edge. Using authentic thai ingredients, you will learn how to make tom yum goong (hot & sour soup), thai green beans, and a delicious chicken pad thai. You'll want to ditch the takeout with these new skills and recipes! Pair your creations with a beverage available for purchase from our curated list.

### TAPAS DE BARCELONA ✕

*Sat, June 22, 6p-8:30p • \$90/person*

Entice your international palate as you explore bold and flavorful staples of spanish cuisine. You will use traditional ingredients to make tapas favorites such as pan con tomate (tomato bread), stuffed piquillo peppers, patatas bravas, and tortillas española. Pair with a beverage available for purchase from our curated list, including a selection of spanish wines.

## WORKSHOPS

GET HANDS-ON WHILE WORKING TOGETHER WITH NEW FOODIE FRIENDS AND LEARN THE INS-AND-OUTS OF MAKING CULINARY CREATIONS THAT YOU CAN TAKE HOME AND ENJOY! SAMPLING IS ENCOURAGED. AGES 16+.

### CHINESE NEW YEAR: DUMPLING WORKSHOP 🍡

*Sat, February 2, 2p-4p • \$75/person*

Join us in celebrating the Year of the Pig this Chinese New Year by making Xiaolongbao—traditional chinese soup dumplings! Master the art of filling, forming, pinching, and preparing. Take dozens of your creations home to continue celebrating after you leave this workshop. Pair your culinary experience with a beverage available for purchase from our curated list.

### RUIN YOUR RESOLUTION 🍷 WORKSHOP

*Fri, February 22, 6p-8p • \$90/person*

After hitting the gym hard in January, it's time to ruin that New Year's resolution by self-indulging with two decadent take-home recipes. We'll start by making an unforgettable batch of chocolate stout brownies. Then, you'll learn how to make the richest mac 'n cheese you've ever tasted using a *secret ingredient*. Trust us, this class will be worth a cheat day!

### FAT TUESDAY PACZKI WORKSHOP 🍩

*Mon, March 4, 6p-8p • \$75/person*

It's time to celebrate the best time of the year—Mardi Gras! In this hands-on class, you'll learn how to make your own raspberry filled pączkis from scratch. Roll, bake, fill, and taste your perfect pączkis, but don't eat them all! Go home with a dozen pączkis to share with your family and friends or just keep for yourself!

### FRENCH TART WORKSHOP 🥧

*Sat, May 18, 2p-4:30p • \$90/person*

*Sat, July 13, 2p-4:30p • \$90/person*

Indulge your inner pastry chef as we learn the hands-on techniques for two classic tart doughs. In this class, you will learn french pastry techniques, including *mise en place* (planning ahead), dough preparation, and proper handling. Bake and take home two seasonal fruit tarts and a whole batch of your own handcrafted dough!

## PASTA WORKSHOP

Sat, June 8, 2p-5p • \$90/person

Can't decide between fettuccine, tortellini, and cavatelli—why not have them all? During this three-hour pasta workshop, you will make a variety of hand-made pasta dough, learn the basics of making pasta with fresh ingredients, how to shape and fill your pasta, and how to use different types of dough. Go home with a variety of pasta to share with your friends and family!

## TAKE-AND-BAKE ALTERNATIVE CRUST PIZZA WORKSHOP

Sat, July 20, 2p-4p • \$75/person

Looking for tempting pizza ideas to make at home? Join us and discover how to make two pizzas featuring unique toppings and crusts! We'll start by making a mushroom fontina pizza with a quinoa crust and follow it with a sautéed onion and bacon pizza with a rice flour crust. You'll leave with two delectable pizzas to take home and freeze for a delicious dinner option during your busy week.

## COCKTAILS

MIX IT UP IN ONE OF OUR COCKTAIL CLASSES! TRY YOUR HAND AT MAKING, SHAKING, AND POURING LIBATIONS OF ALL KINDS IN THESE CLASSES LED BY A PROFESSIONAL BARTENDER AND BEVERAGE ENTHUSIAST. ADULTS 21+.

## NEW YEAR'S COCKTAIL RESOLUTION

Sun, January 6, 4p-5:30p • \$60/person

In this hands-on class, you will learn how to make two cocktails that won't sabotage a healthy diet! Start by stirring up a delicious pomegranate paloma to boost your antioxidants, followed up by a carrot-citrus crush, which is packed with vitamin A and vitamin C. You will leave this class with the skills to make cocktails that are as good for your taste buds as they are for your body!

## VALENTINE'S DAY LOVE POTIONS

Sun, February 10, 4p-5:30p • \$60/person

Come celebrate your love of cocktails in this Valentine's Day cocktail class. We'll start with a cupid's kiss—a vodka centric chocolate and cherry flavored cocktail that will put hearts in your eyes. Then we'll move on to a sparkling ginger daisy—a gin based cocktail containing aphrodisiacs like ginger and cherry flavors topped with some bubbly! You will be feeling the love after this class—xoxo!

## CLASSIC NOLA COCKTAILS

Sun, March 3, 4p-5:30p • \$60/person

Join us as we head south to indulge the best way we know how—with perfectly crafted cocktails! We'll create two popular New Orleans drinks that will have you feeling the *Big Easy* vibes. Start with a *sazerac*—a rye whiskey cocktail with absinthe and lemon, followed by a *ramos gin fizz*—a fluffy cocktail made by vigorously shaking gin, egg whites, and more! These recipes may be inspired by Mardi Gras, but you'll want to mix them up all year long!

## NEXT LEVEL COCKTAILS

Sun, April 14, 4p-5:30p • \$60/person

Join us for a class designed to increase your beverage knowledge, teach you some important hands-on bar techniques, and entertain you with two cocktail recipes that have some real history behind them! Take a journey with us as we learn about the beginnings of the *dark 'n stormy* followed up with the *last word*—a cocktail that uses gin and chartreuse!

## CINCO DE MAYO COCKTAILS

Sun, May 5, 4p-5:30p • \$60/person

Celebrate Cinco de Mayo with us as we whip up two delicious cocktails! Explore the fresh flavors of pineapple and lime as we create a *grilled pineapple margarita*, followed by a *chavela*—a mexican beer cocktail that will delight your taste buds and put you in a festive mood for the rest of the day!

## TIKI COCKTAILS

Sun, June 9, 4p-5:30p • \$60/person

Get into the island spirit as we celebrate the south pacific by making two tiki inspired cocktails! Join us as we create the classic *singapore sling*, followed by a *test pilot*—a tiki drink inspired by the legendary "founding father" of the tiki bar, Don the Beachcomber. We hope you're thirsty, because it's tiki time!

## ICE IS NICE

Sun, July 14, 4p-5:30p • \$60/person

Beat the heat with frozen versions of two traditional cocktails that never disappoint! We start by blending up an *old fashioned*, followed by the iconic italian cocktail, the *negroni*. We'll explore the different uses of ice, why ice matters when mixing up a cocktail, and more tips and tricks the pros use to push their cocktails to the limit!

# SIMMER CAMP

AT THE DOWNTOWN MARKET

- KIDS AGES 7-11
- EXCITING 3-DAY CAMPS
- HANDS-ON COOKING
- 9 CULINARY DESTINATIONS

## FLAVORS OF THE WORLD: JAPAN, ITALY, AUSTRALIA

Tue, June 18-Thu, June 20, 9a-11:30a • \$175/child

Tue, June 18-Thu, June 20, 1p-3:30p • \$175/child

Join us on a culinary tour to three thrilling destinations:

**DAY 1:** Enter the land of the rising sun as we embark on a flavorful journey through Japan and create homemade sushi rolls and japanese fried rice.

**DAY 2:** Make a personal pizza the way the Italians do—using locally-grown herbs and fresh produce. Then, before you say "ciao", you'll learn to create a homemade gelato.

**DAY 3:** Celebrate the Aussie heat as we throw a few skewers on the barbie. Then, kick back with your best mates and enjoy a refreshing summertime dessert from *down under*—fruity pavlova.

## FLAVORS OF THE WORLD: THAILAND, SOUTH AFRICA, ENGLAND

Tue, July 23-Thu, July 25, 9a-11:30a • \$175/child

Tue, July 23-Thu, July 25, 1p-3:30p • \$175/child

Join us on a culinary tour to three thrilling destinations:

**DAY 1:** Create harmonious flavors the thai way with these classic thai treats including spring rolls and a crunchy cabbage salad. Then, cool off with chocolate-covered banana pops.

**DAY 2:** Trek the coast of South Africa while tasting national favorites like a summer fruit smoothie, cucumber zucchini salad, and *Bobotie* (meat and egg casserole).

**DAY 3:** Head to merry-old England and enjoy tea time sandwiches, oat scones, and a british blueberry crumble that would make the queen proud.

## FLAVORS OF THE WORLD: SOUTH KOREA, JAMAICA, CANADA

Tue, August 6-Thu, August 8, 9a-11:30a • \$175/child

Tue, August 6-Thu, August 8, 1p-3:30p • \$175/child

Join us on a culinary tour to three thrilling destinations:

**DAY 1:** Learn to snack in style as we cross the globe and create classic korean BBQ chicken wings, *jeon* (savory vegetable pancakes), and South Korea's favorite beverage—banana *uyu* (sweet banana milk).

**DAY 2:** Taste your way through Jamaica with spicy staples like jerk chicken, red beans and rice, and baked plantains that will make you say, "Ya Mon!"

**DAY 3:** Travel north and dig into classic canadian cuisine like mushroom gravy poutine and Newfoundland snowball cookies. And nothing's more canadian than making maple-cured bacon, *Eh?!*



# SPECIAL EVENTS

Indoor and outdoor fun, all throughout the Market, all year round! Bring the whole family and have some food and fun!



## DOWNTOWN MARKET WEDDING SHOWCASE

Sat, January 12, 10a-1p

Join us at the Market as we highlight the event capabilities of the hottest wedding venue in town!

Tour our beautiful event spaces  
Get a taste of our preferred caterers  
Meet photographers and videographers

Learn about entertainment options  
See floral, linen, and tablescapes designs  
Have some fun with our events team!



## SPICY SATURDAY

Sat, January 19, 9a-8p

Escape the cold and spice up your Saturday with flaming featured items being served throughout the Market Hall. This is a one-day-only event featuring sizzling specials that will have any fiery food enthusiast crying tears of joy!



## NATURE DAY

Sat, February 2, 10a-1p

Grab your family and come enjoy the third annual Nature Day at the Downtown Market with Blandford Nature Center, Outdoor Discovery Center, and Casa La Parrot. See animals up close, learn about artifacts and enjoy Greenhouse activities!



## DOWNTOWN MARKET ICE BAR: TROPICAL CHILL

Thu, February 14, 4p-7p

Sat, February 16, 12p-8p

Fri, February 15, 4p-8p

You're invited to join us at the Ice Bar: Tropical Chill—where the daiquiris aren't the only thing that's frosty! Grab a tropical cocktail from the Ice Bar and embrace the cold with some frozen tundra yard games. Put a lei around your neck and get ready for some island fun and entertainment!



## FLIGHT FRIDAY

Fri, April 19, 9a-8p

Join us for a Friday full of flights, bites, and Market delights! Market Hall merchants and restaurants will have beverage and food flights available for purchase, one day only. Trying something new has never been so easy—you never know, you might just find a new favorite drink or dish!

# PRIVATE CULINARY EXPERIENCES

AT THE DOWNTOWN MARKET



LOCATED IN OUR STATE-OF-THE-ART TEACHING KITCHEN

HAVE A GROUP THAT LIKES TO ROLL UP THEIR SLEEVES AND GET TO WORK? BRING THEM DOWN TO THE MARKET AND GET A HANDS-ON EXPERIENCE! NIBBLE ON HORS D'OEUVRES WHILE OUR SKILLED CHEF GUIDES YOUR GROUP THROUGH A FABULOUS MEAL! BOTH EDUCATIONAL AND ENTERTAINING, THIS WILL BE AN EVENT YOUR GUESTS WILL DEFINITELY REMEMBER.

## PERFECT FOR

- BIRTHDAY PARTIES
- GIRLS'/GUYS' NIGHT OUT
- BACHELORETTE PARTIES
- DINNER PARTIES
- REHEARSAL DINNERS
- BRIDAL SHOWERS
- BABY SHOWERS
- OFFICE OUTINGS
- COCKTAIL PARTIES
- TEAM BUILDING
- NETWORKING EVENTS
- CLIENT APPRECIATION
- MANAGER RETREATS
- HOLIDAY PARTIES
- FUNDRAISERS
- EMPLOYEE APPRECIATION

CALL 616-805-5308 EXT202 OR EMAIL [EVENTS@DOWNTOWNMARKETGR.COM](mailto:EVENTS@DOWNTOWNMARKETGR.COM) TO BOOK YOUR PRIVATE CULINARY EXPERIENCE

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