



DOWNTOWN MARKET CLASSES & EVENTS

CULINARY CLASSES • SEASONAL MARKETS • SPECIAL EVENTS



616.805.5308
DOWNTOWNMARKETGR.COM

435 IONIA AVE SW
GRAND RAPIDS, MI
49503

**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**



HANDS-ON

PREPARE TO MAKE SOME NEW FOODIE FRIENDS AS YOU WORK TOGETHER WITH OTHER CLASS PARTICIPANTS IN A FUN, HANDS-ON ENVIRONMENT. AGES 16+.

SLOW YOUR ROLL: BEGINNER SUSHI

Tue, September 11, 6p-8p • \$75/person
Sat, October 13, 6p-8p • \$75/person
Sat, October 20, 6p-8p • \$75/person
Sat, November 10, 6p-8p • \$75/person
Tue, December 4, 6p-8p • \$75/person
Thu, December 13, 6p-8p • \$75/person
Sat, January 26, 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.

WRAP AND ROLL: A TASTE OF VIETNAM

Tue, September 18, 6p-8p • \$75/person
Sat, January 5, 6p-8p • \$75/person
Tue, January 22, 6p-8p • \$75/person

Join us to learn the proper techniques of rolling and wrapping two Vietnamese classics—pork egg rolls and shrimp summer rolls. Then discover the secrets of blending fish sauce, rice wine vinegar, chili paste, and other traditional ingredients to create delicious dipping sauces. To accompany your rolls, celebrate other flavors of the east with a traditional Thai peanut salad. Pair your creations with a beverage available for purchase from our curated list.

COOKING WITH CRAFT BEER (21+)

Fri, September 21, 6p-8:30p • \$90/person
Tue, November 13, 6p-8:30p • \$90/person
Sun, January 20, 4p-6:30p • \$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.



KNIFE SKILLS 101: VEGGIE ESSENTIALS

Sat, September 22, 12p-2p • \$70/person
Sat, October 20, 10a-12p • \$70/person
Sat, November 3, 12p-2p • \$70/person

In this class you will cover the fundamentals of using your kitchen knives while creating a flavorful vegetable stock to take home. This class will cover knife types and uses, proper handling, sharpening techniques, and how to make essential types of cuts such as mincing, dicing, brunoise, and julienne. Learning these skills will ensure you prepare your vegetables properly, saving you time and effort in the kitchen.

TAPAS DE BARCELONA

Sat, September 22, 6p-8:30p • \$90/person
Fri, November 9, 6p-8:30p • \$90/person
Sat, January 12, 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 and sangrias.

BUON APPETITO:

AN EVENING IN ITALY 🍷

Fri, September 28, 6p-8:30p • \$90/person
Fri, November 2, 6p-8:30p • \$90/person
Fri, November 16, 6p-8:30p • \$90/person

In this hands on class, make your own ravioli from scratch! You'll make a sweet and nutty butternut squash ravioli, cooked in a rich brown butter sauce. Learn how to emulsify balsamic, straight from Italy, 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.

STEW & BREW 🍷

Fri, October 5, 6p-8:30p • \$90/person
Fri, October 19, 6p-8:30p • \$90/person

Join us and discover how well local beer pairs with a classic Louisiana gumbo, famous for its dark roux. Then you'll use your newfound culinary skills, and a little beer, as you cook up authentic sweet cornbread and chocolate stout brownies. Pair your creations with a beverage available for purchase from our curated list.

GET TO KNOW GNOCCHI 🍷

Fri, October 26, 6p-8:30p • \$90/person
Fri, December 7, 6p-8:30p • \$90/person
Tue, January 8, 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 tomato sauce, a delectable rich Alfredo, and a seasonal shaved root veggie salad. Pair your meal with a wine selection available for purchase from our curated list.

ASIAN-INSPIRED APPS 🍷

Sat, November 3, 6p-8p • \$75/person
Fri, January 18, 6p-8p • \$75/person

Gain a deeper understanding of the flavors and techniques that make asian cuisine unique. Master the art of filling, forming, pinching, and preparing crispy crab rangoons and tender steamed pork dumplings with dipping sauces you make yourself. Pair your creations with a beverage available for purchase from our curated list.

PIE CRUST TO BE THANKFUL FOR 🍷

Mon, November 19, 2p-4p • \$75/person
Mon, November 19, 6p-8p • \$75/person
Tue, November 20, 2p-4p • \$75/person
Tue, November 20, 6p-8p • \$75/person

Love a good homemade pie? Then this class is for you! Master a classic pie crust that puts your grandmother's to shame. You'll create two delicious twists on the traditional Thanksgiving pie—a salted caramel pecan pie and a spiced bourbon apple pie. You'll go home with two pies, along with recipes to recreate your pies for years to come.

D.I.Y. THAI (GF, DF) 🍷

Fri, November 30, 6p-8:30p • \$90/person
Fri, December 14, 6p-8:30p • \$90/person
Fri, January 25, 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 and sour soup), thai green beans, and a delicious chicken pad thai. Wrap up your evening and cleanse your palate with a tasty coconut-lime sorbet. 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.



KIDS AGES 5-10 WILL WORK TOGETHER TO LEARN KITCHEN SKILLS, MAKE DELICIOUS NEW FOODS, AND HAVE TONS OF FUN! CLASS PARTICIPANTS WILL GET HANDS-ON INSTRUCTION FROM OUR CHEF INSTRUCTORS.

KIDS COOKIE WORKSHOP 🍪

Sun, November 25, 10a-11:30a • \$60/person
Sun, November 25, 12:30p-2:00p • \$60/person
Sun, December 2, 10a-11:30a • \$60/person
Sun, December 2, 12:30p-2:00p • \$60/person
Sun, December 9, 10a-11:30a • \$60/person
Sun, December 9, 12:30p-2:00p • \$60/person

Kids will enjoy making these special holiday creations as they learn simple techniques to make beautiful holiday cookies. Skills learned will include outlining, piping, and other special royal icing techniques. In this class, the cookies are pre-made, the icing is already mixed, and the focus is on frosting and decorating. Kids will leave the mess with us and take home 3 dozen festive holiday cookies—enough for the whole family... and Santa too!

GREENHOUSE

FLEX YOUR GREEN THUMB BY LEARNING A NEW TECHNIQUE OR TWO TO TAKE YOUR GARDEN TO THE NEXT LEVEL. AGES 16+.

MAKE-YOUR-OWN MOUNTED MOSS GARDEN 🏡

Thu, October 4, 6p-8p • \$90/person

Join us in the greenhouse where you'll use preserved mosses, lichen, pine cones, feathers, and more to merge your inner artist and gardener. Then, take your hanging, maintenance-free, glowing garden home with you to show off your work.

FANTASTIC FERN PLAQUE WORKSHOP 🏡

Sun, November 18, 12p-2p • \$90/person

In this workshop, you'll mount your very own staghorn fern onto a one-of-a-kind wooden board. Learn the proper method to mount these dramatic ferns, named for their long antler-like fronds. You'll leave the class with your completed plaque and knowing the ins-and-outs of staghorn fern care.

SENSATIONAL SUCCULENT VERTICAL GARDEN 🏡

Sun, December 9, 12p-2p • \$90/person

Spruce up a wall in your home or office with a hanging box garden filled with easy-care succulents! In this class, choose from a variety of colorful succulents, both large and small, for your living work of art. You'll leave with a framed vertical garden and the knowledge to keep it thriving.



HOLLY JOLLY COOKIE BASH

BRING YOUR HOLIDAY COOKIE-MAKING TRADITION TO THE DOWNTOWN MARKET!

In this hands-on class, bake the day away with four festive cookies that will get you invited to all of the holiday parties this season. In this popular holiday class you will leave with eight dozen cookies, including the following:

- French chocolate mendiants, a traditional french Christmas confection of decadent chocolate treats garnished with candied nuts and fruits
- Raspberry linzer cookies—crisp and buttery holiday cookie great for sharing
- Lemon cranberry shortbread cookies that will add some zest to your holidays
- Chocolate swirl meringue cookies—fluffy little treats that perfectly complete your holiday cookie platter

Sat, November 24, 9a-12p • \$125/person

Sat, November 24, 2p-5p • \$125/person

Sat, December 1, 9a-12p • \$125/person

Sat, December 1, 2p-5p • \$125/person

Sat, December 8, 9a-12p • \$125/person

Sat, December 8, 2p-5p • \$125/person

Sat, December 15, 9a-12p • \$125/person

Sat, December 15, 2p-5p • \$125/person



SPECIAL EVENTS

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



5 YEARS OF FOOD & FUN: THE DOWNTOWN MARKET'S 5TH BIRTHDAY PARTY

Sat, September 8, 12p-8p

Celebrate 5 years of food and fun with a birthday party like no other! Both kids and adults are invited to enjoy giant inflatables, birthday crafts and activities, yard games, giveaways, live music, a cake eating contest, and more!



VINTAGE STREET MARKET

Sun, September 9, 10a-4p

Shop the Vintage Street Market, Grand Rapids' only monthly vintage market. Whether you are looking for the perfect couture vintage dress, or a hand painted vintage sideboard, the Vintage Street Market is where you'll find that exciting treasure to complete your collection. Learn more at VINTAGESTREETMARKETGR.COM



DOWNTOWN MARKET WEDDING SHOWCASE

Sat, September 15, 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

Learn about entertainment options

Get a taste of our preferred caterers

See floral, linen, and tablescapes designs

Meet photographers and videographers

Have some fun with our events team!



ARTPRIZE 2018 AT THE MARKET

On display 9/19-10/7

We are extremely proud to be an official ArtPrize Venue! Our goal is to extend the wonderful ArtPrize experience into our neck of the woods and provide awesome art and tasty food! Stop by and check out our 12 featured artists, 20+ Market Hall merchants, 2 full service restaurants, rooftop greenhouses, teaching kitchen, and so much more!





MADE IN MICHIGAN POP-UP MARKETPLACE

Sat, September 22, 9a-4p

This Pop-Up Marketplace will feature 50+ vendors who proudly “make” in Michigan! Check out everything from artisan products, hand-made clothing and accessories, and local treats. For a complete list of vendors visit MADEINMIPOPOP.COM



SMALL PLATES, BIG IMPACT 2018

Thu, October 11, 5:30p-9:30p • \$100/person

For one night only, we’re opening the Market Hall to guests of the Downtown Market Education Foundation. Small Plates, Big Impact makes the Market exclusively yours for one unique dining and entertainment experience. Purchase tickets at DOWNTOWNMARKETGR.COM/SPBI



A VERY MERRY MARKET DAY

Sat, November 17, 10a-5p

Shop for all of your holiday gifts at our Artisan Market! Afterwards, head downstairs and enjoy food and fun at one of our 20+ Market Hall merchants. Brought to you by the Made in Michigan Pop-Up Marketplace.



WINTER WONDERLAND AT THE DOWNTOWN MARKET

Wed, December 5, 4p-8p

Experience the magic of the season... Downtown Market Style! Enjoy special offers from our Market Hall Merchants, experience delicious food and beverage demos in our Teaching Kitchen, and shop our Holiday Artisan Market. Don't forget to share your wish list with Santa in the Greenhouse!



SNACKS WITH SANTA

Tue, December 11, 3:30p-6:30p

On Tuesday, December 11, your children will have the chance to share a snack with the big man in red! In addition to meeting Santa, kids can also play holiday bingo, make special holiday crafts, and more!



VISITS WITH SANTA

Fri, December 14, 12p-3p

Sat, December 15, 12p-3p

Sun, December 16, 12p-3p

Stop by to visit the big guy himself! Bring your letter to Santa to ensure you land on the “nice” list this year.



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