



Olaf(s) Kochschule  
Eventlocation  
im Chalet-Stil    



I want to inspire you!

Cooking Classes / Cocktail Courses / Events / Weddings / Team Building



# You decide!

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Cookery course

Cocktail Course

Tastings

Happenings

Wedding Venue

Team building

and and and....



# Come in and feel comfortable!

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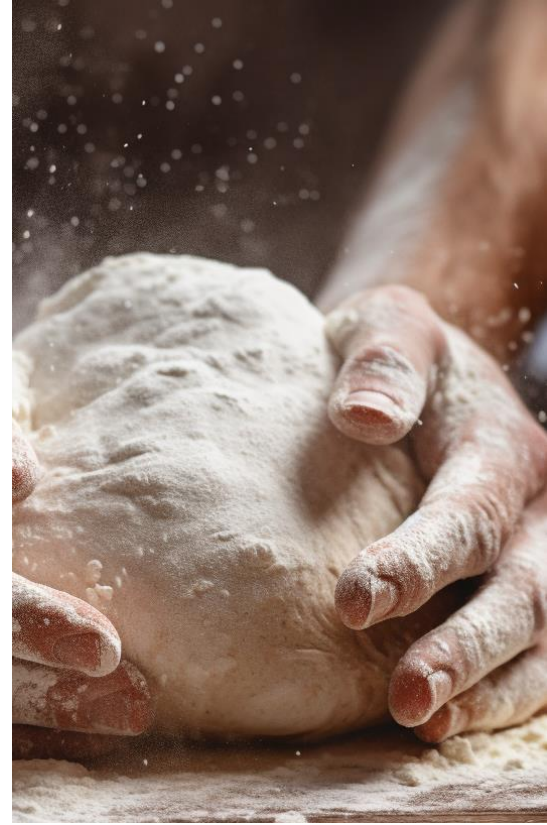
Welcome to my extraordinary event location, a place that inspires the senses and promises unforgettable experiences!



In this brochure, we would like to invite you into a world where cooking classes, cocktail courses, tastings and events become a true feast for the palate and mind. Our event location is not only a culinary paradise, but also the ideal wedding location for the most beautiful day of your life. Dive in and discover the variety of culinary options and events I have in store for you. Let me pamper you and experience unforgettable moments together with your loved ones. Whether you are a passionate foodie, a mixology enthusiast or a future bride and groom - in the event location you will find the perfect place to make your culinary dreams come true. I look forward to welcoming you to my event location and giving you an unforgettable time that will enchant your senses and warm your heart. Welcome to my world of enjoyment and celebrations!  
See you soon your Olaf

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## WHAT CAN YOU EXPECT!



# Cooking

PRIVATE COOKING CLASSES FOR UP TO 15 PEOPLE  
FROM 15 PEOPLE AND FROM 25 PEOPLE  
COOKING CLASS TOPICS



## Private cooking class up to 15 people

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It should be fun, promote the team or are you planning a family celebration? Then this cooking class is just right for you! We cook up to 5 courses (with 15 participants) and enjoy the food at a set table. Of course, you can choose the topic, scan the QR code there you will find a form, just fill it out and send it.



# Cooking class from 15 people

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Are you looking for an event for a larger group? In this course, we combine a cooking class with a cocktail course and thus create a kitchen party with many small dishes.

These are also eaten immediately after production. Cocktails are prepared the same time. This creates a well-rounded evening with active participants.

Interest? Scan the QR code!



# Cooking classes from 25 people

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For even larger groups, I offer the "Co-Chef Kitchen Party". The cooking class, where you can give the food the finishing touch and your own touch.

The Keller Lounge (from 35 people) and the event location are relaxed. Drinks are available at the bar to mix yourself and from the fridge to take out.

Interest? Scan the QR code!





## Schedule of the public cooking classes booked via the homepage page!

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There is a limited number of participants in the cooking courses. After booking and paying, I will send you a ticket by email. This booking confirmation is transferable, but firmly tied to the date. I ask you to be on time, because there will be an aperitif beforehand. After a short explanation of the menu and the ingredients, the cooking is then done on the stoves. You don't need to bring aprons or knives with you. Only hunger, lust and good mood. I'll give you tips and show you little tricks on how to cut and not make life in the kitchen too difficult. After about 2 hours we start enjoying the first course. Of course, we arrange the plates together. With a few small tricks, the first masterpieces are created, which we then enjoy together at the table with a good glass of wine.

With a full stomach and a strong espresso, a nice cooking class comes to an end.

Yours, Olaf

On the next two pages you will find the topics I offer!





## Cooking Class Topics:

Kamikaze the kitchen party

Alpine cuisine

Spice cuisine of India

Italian cuisine

Sinfonie Paste

Japanese cuisine

Thai cuisine

Cajun Küche

Mexican cuisine

Arab Orient

Prices, dates and more information at [www.olafskochschule.de](http://www.olafskochschule.de)

[WWW.OLAFSKOCHSCHULE.DE](http://WWW.OLAFSKOCHSCHULE.DE) / [INFO@OLAFSKOCHSCHULE.DE](mailto:INFO@OLAFSKOCHSCHULE.DE)



## Cooking Class Topics:

Spanish cuisine

French cuisine

Meat tasting

Grillen

Sausage SeminarGrill

Bread & Stews

Everything from the sea

Seasonal cuisine

Alpenküche

Lobster & Beeffillet

Preise, Termine und mehr Infos unter [www.olafskochschule.de](http://www.olafskochschule.de)

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# Cocktail course procedure

## Attention only from the age of 18!

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There is a limited number of participants in the cocktail courses. After booking and paying, you will receive a ticket for the respective course by email. This booking confirmation is transferable, but firmly tied to the date. I ask you to be punctual. After the aperitif it starts. We mix different cocktails, you don't need to bring anything with you, just whim and mood. However, it is best not to come by car, as most cocktails contain alcohol. We'll give you tips and show you little tricks on how to conjure up a delicious cocktail quickly and without much effort. After about an hour there is a small snack, not. The cocktail course takes place downstairs in the basement lounge. Please bring a jacket, as it is not very warm down there even in midsummer. We look forward to seeing you!



Interest? Scan the QR-Code!



# Cocktail course

## Prices, dates and tickets

### About [www.olafskochschule.de](http://www.olafskochschule.de)

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Discover the world of exotic flavors and refined blending arts! Our cocktail course is your ticket to an unforgettable experience. Learn how to mix the perfect cocktails from expert bartenders and impress friends and family with your new skills. Immerse yourself in the art of mixing. It starts in the vaulted cellar at the old Lahn bridge.

Please bring a jacket with you, as it is quite cool in the vaulted cellar even in the warm months. There is a snack, but it is not meant to be full, so don't come too hungry.

Interest? Scan the QR-Code!



# Tasting Whisky / Gin / Rum

Prices, dates and more information at  
[www.olafskochschule.de](http://www.olafskochschule.de)

Interest? Scan the QR-Code!



# Welcome to an unforgettable adventure of taste!

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Immerse yourself in the world of the finest spirits and discover their fascinating nuances of taste. Our exclusive tastings offer you the opportunity to take a look behind the scenes of these handcrafted masterpieces.

What can you expect?

**Whisky:** From smoky and peaty to sweet and fruity, explore the diversity of Scottish and international whiskies. Our experts share their knowledge and help you identify the complex flavors.

**Gin & Tonic:** We provide you with a selection of premium gins and tonic waters. Learn how to find the perfect blend and choose garnishes that will make your drink unique.

**Rum:** Travel through the Caribbean islands and taste different types of rum. Learn how age and production affect taste. Discover why rum is so versatile and can be enjoyed for cocktails or on its own.

Embark on a culinary journey that will enchant your senses. We look forward to sharing this unforgettable experience with you!





# Team Building

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Come with your team and experience a great event. Leave the cooking class strengthened, because cooking welds you together!

We cook different dishes and put together a fantastic menu, who cooks together decides the lot, so there are no desired groups.

Don't worry, even those who don't like cooking find the evening super exciting and are surprised at how well they can actually cook.

I'm looking forward to seeing you!



Interest? Scan the QR-Code!



# Children's Cooking Class

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Cooking is fun and most of all together with friends! How about a cooking party together for your next birthday? Together you cook a delicious 3-course menu and of course you can eat it afterwards! The children should be between 10 years and 13 years old.

Interest? Scan the QR-Code!

# Teen Koch Course

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This course is specifically aimed at young people aged 13 to 16. Whether you already have cooking experience or are newbies, you are welcome to join us!

Creative recipes: Together we conjure up popular dishes such as pasta, hamburgers and co.

After cooking, we enjoy our creations together. There is nothing better than feasting and exchanging ideas with like-minded people.

Course duration: Approx. 4 hours full of enjoyment and fun.

Let's swing the wooden spoons together and experience unforgettable moments in the kitchen!



# Wedding!

## The most beautiful day of your life!

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Welcome – your dream wedding location for unforgettable celebrations!

Are you planning your wedding and looking for the perfect location to celebrate the most beautiful day of your life? Then you've come to the right place! Olaf(s) Kochschule event location offers you a unique atmosphere that will make your wedding an unforgettable event.

We cordially invite you to get to know Olaf(s) Cooking School and let yourself be enchanted by the unique atmosphere. Make an appointment for a viewing today and let me advise you personally. I look forward to welcoming you and helping you make your dream wedding come true!



Interesse? Scanne den QR-Code!



# Your event, your celebration!

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Olaf(s) Cooking School is the ideal place to celebrate your birthday, wedding anniversary, or confirmation. With us, every celebration will be an unforgettable culinary experience.

Enjoyment in an exclusive atmosphere: Our stylish location offers space for you and your guests to celebrate your special moments. Fine wines and gourmet dishes: Enjoy excellent food prepared by me and fine wines.

Contact me now to plan your event and experience a tailor-made celebration.

Let's make your celebration an unforgettable event together!



Interest? Scan the QR-Code!

# Spices

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Our handmade spices are a real treasure of taste! Each mixture is made by me with the utmost dedication and precision to give the dishes that certain something. From exotic spice combinations to classic favorites, my spices are a feast for the senses.

Experience the quality, freshness, and magic of homemade spices. Bring variety into your kitchen and let yourself be inspired by the variety. Discover the difference that true craftsmanship makes.



Interesse? Scanne den QR-Code, hier geht es zum Online-Shop!

# Olaf(s) Gewürzregal

Vegetable broth

Taster in the shaker

Steak seasoning

Black Fish

Pea stew grandma's style

Grandma's style potato pot

Cream goulash

Minced meat stew grandma's  
style

Olaf(s) Hühnerfrikassee

Wild - with a difference



# Olaf(s) Gewürzregal

Thai style

Süßkartoffelcurry

Burmese Chickpea Curry

Sri Lankan style curry

Indian Curry

Gambo in New Orleans style

Tomato and Me

Bolognese

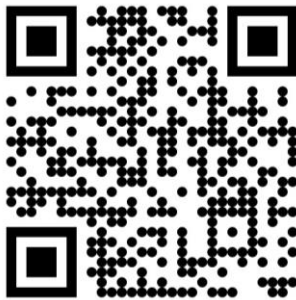
Chili con carne



Interesse? Scanne den QR-Code, hier geht es zum Online-Shop!

# More information? This is the fastest way to get them!

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Home page



Courses



Private cooking  
class



Coupon

# Price list events (birthdays, weddings, family celebrations)

## Minimum

Thank you for your interest in organizing an event at Olaf(s) Cooking School. Since I am a restaurateur and not a real estate agent, I do not charge any room costs and no service fee, but I have to ask for a minimum turnover. This minimum turnover is calculated by the hour.

Why do I have to do this?

The risk of an event is that the number of participants changes significantly on the day of the event or that the guests do not drink so much, so there is a great danger that the event is no longer profitable for the restaurateur, as the personnel costs, ancillary costs and the purchase of goods do not change. This risk must not be borne by the restaurateur, but by the organizer.

Minimum turnover means: Everything you consume during this time will be charged. If you stay below the minimum spend, the difference will be declared as room costs. If you get over that, this cost center will be omitted.

Upper area: Minimum stay 4 hours!

290,00 € per hour

Upper area and cellar lounge (possible from 30 people):

400,00 € per hour

Incl. room costs, service costs, electricity, heating and VAT, etc.

Sunday bonus: 10 % (nowadays it is almost impossible to find staff who want to work on a Sunday, this can only be done via the allowance)

Yours, Olaf

Ps. Of course it shouldn't be a hunt either, I understand that all too well, so if you stay a little longer than a full hour, I'll of course charge it proportionately.

As of: 05/ 2023

Please also note the terms and conditions

# Price list cooking classes and Team building in euros and per person!

Start is at 5:30 p.m., the end is 10:30 p.m

From 10 people 105,00 €

9 Persons 110.00 €

8 Persons 115,00 €

7 Persons 125,00 €

Under 7 people flat rate  
850.00 €

Prices include food and drinks such as sparkling wine, wine, beer, softs and water but no schnapps

The following will be served:

White wine: Insight No. 1  
by Nick Köverrich, Moselle

Red wine: From the barrel  
to tap yourself

The recipes are sent by PDF

Additional service: (only by arrangement and reservation)

- Stay until 0:00 a.m. or 01:00 a.m.? Of course it is possible, please ask as this depends on the number of people!

- Pure meat or lobster cooking classes, price on request

Cooking courses are exempt according to §4 No.21a)bb) of the Value Added Tax Act!

# Price list cocktail course: Per person and in euros

Start is at 6:30 p.m., the end is 10:30 p.m

Up to 10 people flat rate € 690.00

Each additional person € 50.00

Prices include drinks such as cocktails, water, softs, beer, wine and sparkling wine and a small snack buffet, nothing to eat to the full, but something for the stomach.

Additional service: (only by arrangement and reservation)

Until 0:00 a.m., a flat rate of € 200.00 remains, excluding drinks from 10:30 p.m. (will be billed according to the card) including a service staff

Instead of a snack buffet, a pasta buffet with antipasti as a starter (start at 6:30 p.m., will be set up downstairs in the basement)

Various appetizers such as Parma ham, Italian. Salami, roasted vegetables, olives, dried tomatoes, Grana Padano, tomato mozzarella, etc.

Two pasta dishes (one vegetarian)

Cocktail courses are exempt according to §4 No.21 a) bb) of the Value Added Tax Act!

Per person € 19.90 surcharge

# Price list children cooking classes

## Times:

Mondays, Tuesdays and Wednesdays: by appointment (duration 3.5 hours)

Thursdays, Fridays and Saturdays: Doors open at 10:45 a.m., start at 11:00 a.m. to 2:30 p.m.

## Prices:

10 -12 persons € 32.50 per child

9 children € 35.00 per child

8 children 37.50 € per child

Under 8 children flat rate € 280.00

Prices include VAT, food and drinks such as softs and water

We would be happy if we would cook with your children.

# Price List Teenager Cooking Classes

## Times:

Mondays, Tuesdays and Wednesdays: by appointment (duration 4 hours)

Thursdays, Fridays and Saturdays: Doors open at 10:45 AM, start at 11:00 AM to 3:00 PM

## Prices:

10 -12 teenagers 39.50 € per child

9 children 42.50 € per child

8 children 47.50 € per child

Under 8 children flat rate € 360.00

Prices include VAT, food and drinks such as softs and water

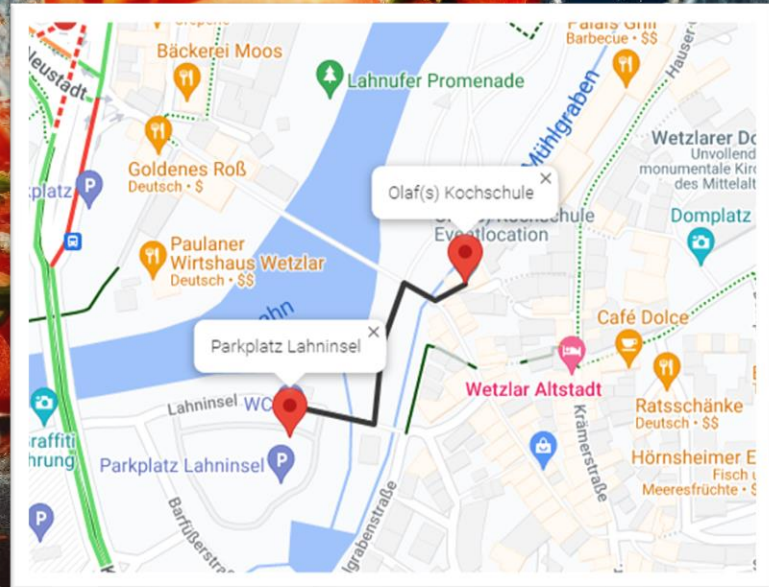
We would be happy if we would cook with your children.

I'm looking forward to seeing you!

YOU CAN FIND ME HERE!

SEE YOU

YOURS, OLAF



Eselsberg 8 /// 35578 Wetzlar