Make pasta with a flour+water chef!

From mixing dough to shaping and filling pasta, your guests will learn all the steps to making fresh pasta from scratch. During the lesson your guests will enjoy snacks and wine. At the end of the class, everyone will sit down to a three-course dinner with wine pairings.

Each guest will leave with fresh pasta to cook at home and a copy of the flour+water cookbook, signed by Chef Thomas McNaughton.
The Dough Room at flour+water
where all of the pasta is made

Capacity: 8 guests
Pricing: $350 per person (exclusive of taxes & fees)
requires a minimum food & beverage spend of $2,500

We have two spaces available for private pasta classes!

The Upstairs at central kitchen
our premier event space

Capacity: 12 guests
Pricing: $350 per person (exclusive of taxes & fees)
requires a minimum food & beverage spend of $3,500