

Appetizing News

Winter 2007

PACIFIC
INSTITUTE
of
CULINARY
A·R·T·S

Celebrating 10 Years

Pacific Institute of Culinary Arts is pleased to be celebrating our **10th Anniversary**, and in conjunction with this momentous milestone the Institute was awarded the **2006 Consumers' Choice Award for Business Excellence** in the BC Trade School category – *the first culinary school in Canada to receive this award!*

Annual "2 for 1" Special

Santa Claus and his reindeer may have come and gone but our students will be dashing in our kitchens preparing lunch and dinner for our popular **'2 for 1' restaurant special**. Join us **Monday to Thursday** throughout the months of **January and February**. Reserve early at (604) 734-4488 or on our website www.picachef.com Please note that during this special, reservations are limited to six people per party.

Customized Wedding & Special Occasion Cakes

To make your celebration truly a moment to remember, consider ordering a cake from our Bakeshop & Café. We provide cakes to mark any occasion whether it be a birthday, anniversary, graduation, shower, or wedding. Visit our website for ideas or bring your own. Rob Wood, our Custom Cake Decorator, is available for complimentary consultations. Contact Rob at rob@picachef.com or (604) 734-4488.

And The Winner Is... You!

To commemorate our 10th Anniversary and to thank you for your continued support we will be holding a draw. Restaurant customers who join us for dinner on Friday and Saturday evenings during the months of March and April can enter to win a **\$1,000.00 gift certificate** for either a group cooking class, or a private dinner in our restaurant. One ballot per person per visit.

Spring Break Gourmet Camps

Allow our Executive Chef Christian Velden to educate and entertain your tweens and/or teens **March 19th to March 23rd, 2007**. Those aged 9 to 12 will learn how to make fresh pasta and sauces, fish and chips, caramel and sorbets on Monday, March 19th and Tuesday, March 20th. Cost: \$125.00, + GST. Teens aged 13 to 17 can join Chef Christian for kabobs, quick breads and sandwiches, strudel and homemade yogurt on Wednesday, March 21st, Thursday, March 22nd, and Friday, March 23rd. Cost: \$195.00, + GST. Contact us to enroll.

Hobby Classes for the Young at Heart

If your driver's license says you're not a tween or teen (never mind those who say otherwise!) and you have a creative spark, fan the flames with our hobby classes.

Our **Basic Cake Decorating Class** commences January 20th and April 14th, and our **Wedding & Special Occasion Cake Decorating Class** begins on March 3rd.

Or for those with a savory tooth, customize a gourmet class with instruction from our European Chef Instructors. Call us (604) 734-4488 for more information.

Upcoming Events

Celebrate **Wednesday, February 14th** – the day of romance – with an exquisite lunch or dinner in our restaurant. We will be featuring a delectable 3-course menu for lunch for \$26.00 per person* and a luscious 5-course menu for dinner for \$50.00 per person.*

Ring in the **Chinese New Year** with us on **Saturday, February 24th**. We will be featuring an Asian-inspired 4-course menu including Crispy Shrimp, Tomato Lemongrass Soup, Asian Flank Steak with Sesame Scallops and Lychee Nut & Pineapple with Mango Sorbet. Cost: \$40.00 per person.*

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At the entrance to
Granville Island



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Calendar of Events

Saturday, January 20th
Basic Cake Decorating Class
10:00AM – 2:30PM (4 weeks)

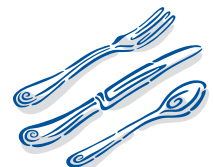
Monday, January 22nd
Basic Wine Comprehension Course
7:00PM – 9:00PM (4 weeks)

Wednesday, February 14th
Valentine's Lunch & Dinner

Saturday, February 24th
Chinese New Year Dinner

Saturday, March 3rd
Wedding & Special Occasion Cake Decorating Class
10:00AM – 2:00PM (5 weeks)

Monday, March 19th to Friday March 23rd
Teen and Pre-teen Gourmet Camps



* Beverages, taxes and service charge additional. Not applicable for '2 for 1.' Reserve online or call (604) 734-4488.

**Moving? Please notify us
of your change of address.**

Winter – Spring Programs



Cake Decorating

Learn how to decorate celebratory cakes with our own Wedding Cake Decorator, Rob Wood. **Our Basic Cake Decorating Class** will teach participants how to decorate cakes with butter cream and royal icings. Cost: \$250.00 + GST

Class Schedule: Four consecutive Saturdays
 Class Time: 10:00AM to 2:30PM
 Commencing: January 20th, 2007 **or** April 14th, 2007

After the basics, join Rob for an advanced class, **Wedding & Special Occasion Cake Decorating**. In this class, participants will learn the basics of rolled fondant, gum paste, and royal icing. Cost: \$475.00 + GST

Class Schedule: Five consecutive Saturdays
 Class Time: 10:00AM to 2:00PM
 Commencing: March 3rd, 2007

Those who have completed our Wedding & Special Occasion Cake Decorating Class can continue **Exquisite Gum Paste Flowers**. Participants will learn more about making these beautiful masterpieces! Cost: \$300.00 + GST

Class Schedule: Two consecutive Saturdays
 Class Time: 10:00AM to 3:00PM
 Commencing: May 26th, 2007



Basic Wine Comprehension

We are pleased to continue to offer our popular Basic Wine Comprehension Class taught by Sommelier Robert Stemachuk. Cost: \$285.00 + GST

Class Schedule: Four consecutive Mondays
 Class Time: 7:00PM to 9:00PM
 Commencing: January 22nd, 2007

For more information or to register for any or all of these courses, please contact us (604) 734-4488.



Pre-teen and Teen Gourmet Camps

For the young Anna Olsen or David Rocco in your family aged 9 – 12, we are offering a Pre-teen Gourmet Camp. Cost: \$125.00 + GST

Monday, March 19th, 2007	Pasta & Sauces, Cookies and Caramel
Tuesday, March 20th, 2007	Fish & Chips, Coloured Oils, Applesauce and Sorbet

And for the aspiring Giada De Laurentiis or Jamie Oliver aged 13 – 17, our Teen Gourmet Camp will be offered... Cost: \$195.00 + GST

Wednesday, March 21st, 2007	Fruit Salad in Chocolate Cup, Kabobs and Muffins
Thursday, March 22nd, 2007	Soups, Quick Bread & Sandwich and Sorbets
Friday, March 23rd	Salad Dressings, Vegetable Strudel and Yogurt