

EDINBURGH
FOOD & DRINK
ACADEMY

CHRISTMAS 2026

Private Events Brochure

Prices valid for dates between
1st – 31st December 2026



7 Queen Street
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www.efda.co.uk





OUR ACADEMY

Join us in the heart of Edinburgh and discover the award-winning Edinburgh Food & Drink Academy (EFDA), set in our beautiful Georgian townhouse. Whether our visitors are complete beginners or a confident cooks, our expert chef-teachers bring Scotland's vibrant food and drink culture to life through hands-on cooking classes, baking workshops, tastings, and live demonstrations.

Perfect for families, friends, corporate groups, or solo explorers, EFDA welcomes guests aged 9+ and caters to every skill level. Our versatile spaces make every visit unique: a bright, fully equipped professional kitchen where up to 20 can cook side by side; a spacious demonstration theatre seating 50 for demonstrations and tastings and an elegant period dining room, ideal for a meal with up to 46 guests or hosting intimate boardroom-style events.

From Scottish classics to modern flavours, EFDA offers a memorable culinary experience in the heart of the city.

Located a short 5-minute walk from Waverley Station, Princes Street bus stops, and St Andrew Square trams.

**We do all we can to make our experiences accessible to all
Special diets – please enquire for further information.**





SPANISH TAPAS MASTERCLASS

Turn Christmas into a food fiesta with an evening of irresistible Spanish tapas. In this vibrant class, explore the flavours of Spain cooking iconic small plates — perfect for sharing. A delicious, hands-on showcase of creativity and learning.

Duration is 2 ½ hours including dining time.

Together we'll make 5 - 6 dishes from a sample menu selection:

- Glass of wine with dining
- Patatas Bravas with Chorizo
- Gambas al ajillo or Champinones al ajillo
- Albondigas con Salsa Picante
- Espinacas con Garbanzos
- Tortilla Espanola
- Padron peppers with romesco / mojo verde
- Almendrados

Suitable for groups of up to 16 guests:

Minimum of 8 guests: £1120 flat rate for the group

9 – 16 guests: £130 per person

17 – 20 guests: £110 per person

(Prices are inclusive of VAT)





ITALIAN PASTA MASTERCLASS

Discover the joy of fresh, handmade pasta in this relaxed, fun filled experience.

Working in pairs, everyone will learn how to make traditional dough, roll it out, then shape then tortellini. Moving on to prepare lemon-and-ricotta filling, whip up a vibrant pesto and pick up practical tips for making perfect pasta every time.

Duration is 2 ½ hours including dining time.

Menu:

- Glass of wine with dining
- Lemon & ricotta tortellini
- Rocket pesto
- Green salad with Olive Oil and Balsamic

Suitable for groups of up to 16 guests:

1 – 8 guests: £960 flat rate for the group

9 – 16 guests: £115 per person

(Prices are inclusive of VAT)





ASIAN STREET FOOD

A journey through Asia's bustling street food scene from Japan to Vietnam and other culinary hotspots. An interactive experience creating a vibrant selection of authentic dishes whilst discovering distinctive flavours, ingredients and cooking styles of the region.

Duration is 2 ½ hours including dining time.

Together we'll make 5 - 6 dishes from a sample menu selection:

- Glass of wine with dining
- Japanese white miso aubergine (Vegetarian, Vegan, Gluten Free)
- Thai style Corn Fritters (Vegetarian)
- Gyoza with Pork
- Thai Fish Cakes
- Sweet Chilli dipping sauce
- Paenang Prawn Curry with rice (contains peanuts)
- Gochugang fried chicken
- Noodle salad with sesame dressing

Suitable for groups of up to 20 guests:

1 – 8 guests: £995 flat rate for the group

9 – 16 guests: £120 per person

17 - 20 guests: £110 per person

(Prices are inclusive of VAT)





KOREAN STREET FOOD

Join us for a taste of Korea's most beloved comfort food – crispy fried chicken with a spicy gochujang glaze.

This hands-on experience will show you how to achieve that crunchy coating on perfectly cooked chicken, plus how to balance the flavours with a refreshing sesame slaw.

Duration is 2 hours for cooking only, 3 hours including dining time.

Menu for the evening:

Crispy, spicy and seriously addictive – Korean Gochujang Fried Chicken

Suitable for groups of up to 16 guests:

1 – 6 guests: £420 flat rate for the group

7 – 16 guests: £70 per person

To add on dining time (dining room & staffing) there is a flat rate charge of £250

(Prices are inclusive of VAT)



MEXICAN STREET FOOD

Savour the bold, vibrant flavours of Mexican street food in this lively, hands-on cook & dine experience.

Learn how to build the layers of flavour and use spices more confidently showing you how to increase the depth of flavour without overdoing the chilli!

Duration is 2 hours for cooking, 3 hours with dining.

Together we'll make:

Corn Tortillas from scratch

Fish Tacos – using your freshly made tortillas

Smoky spiced corn ribs

Suitable for groups of up to 16 guests:

1 – 6 guests: £420 flat rate for the group

7 – 16 guests: £70 per person

To add on dining time (dining room & staffing) there is a flat rate charge of £250

(Prices are inclusive of VAT)





CURRY IN A HURRY

It's always tempting to reach for a takeaway, but in this 1½-hour class you'll learn how to create a quick, flavour-packed curry from scratch — a recipe you'll come back to again and again. The chicken version is cooked with a homemade spice paste, and while it simmers, you'll prepare fragrant spiced basmati rice to serve alongside it.

Duration is approx. 1 ½ - 2 hours for cooking, 3 hours with dining

You'll make:

- Ayam Kapitan (Captain's Curry) — with chicken
(or a vegetarian/vegan sweet potato & butternut squash alternative)
- Spiced Basmati Rice

Suitable for groups of up to 16 guests:

- 1 – 6 guests: £420 flat rate for the group
- 7 – 16 guests: £70 per person

To add on dining time (dining room & staffing) there is a flat rate charge of £250

(Prices are inclusive of VAT)



CHRISTMAS CANAPÉS & FIZZ PACKAGE

A fully interactive experience for your group to prepares canapés in teams, which are then served with drinks, reception style, in our Georgian Dining Room.

Duration is approximately 2 – 2.5 hours including reception time.

What's included:

- Private kitchen experience with our professional chefs
- Preparing a selection of different canapés in pairs/ small teams (minimum of three types of canapé)
- Detailed recipe packs to take away
- Private reception to enjoy your freshly made canapes with two glasses of Prosecco per person*

**upgrades to Champagne or cocktails are available*

Suitable for groups of up to 16 guests:

Up to 8 guests: £895 flat rate

9 – 16 guests: £115 per person

(Prices are inclusive of VAT)



CHRISTMAS COOKING & DINING EXPERIENCE

Prepare a three-course festive meal in a unique immersive experience for your group. Suitable for lunch or dinner. Duration is approximately 3 ½ hours, including dining time.

What's included:

- Glass of Fizz on arrival
- Private kitchen cooking experience with our chef teachers
- Dining in our Georgian Dining Room, with festive décor and crackers
- Menu and experience upgrades available, with full wine and drinks list

Sample Menu:

Roasted beetroot and goats cheese salad

Chicken supreme with Christmas cranberry stuffing: served with garlic & herb roasted new potatoes and seasonal greens

Orange posset with mulled cherries and Shortbread

Suitable for groups from 8 - 20 guests:

Minimum of 8 guests: £1120 flat rate

9 – 16 guests: £140 per person

17 – 20 guests: £150 per person

(Prices are inclusive of VAT)





CHRISTMAS BAKING & FIZZ PACKAGE

A fully interactive group baking experience followed by drinks in our Georgian Dining Room. Duration is approximately 2 ½ hours, including the drinks reception time.

What's included:

- Private kitchen baking experience with our professional chefs
- Baking in pairs, x2 Christmas favourites e.g. Mince Pies and Gingerbread Men
- Tea and coffee
- One glass of Prosecco per person*
- Baked items can be taken away or enjoyed with festive fizz.
- Detailed recipe packs to take away

** Upgrades to Champagne & cocktails are available*

Suitable for groups for up to 16 guests:

Minimum of 8 guests: £720 flat rate

9 – 16 guests: £90 per person

(Prices are inclusive of VAT)



ENHANCE YOUR DAY:

As part of your festive culinary experience at Edinburgh Food & Drink Academy, enhance your package* with some suggested items below:

Drinks & Food:

- Festive fizz or Champagne
- Wine with dinner or during reception
- Cocktails, mocktails and mulled wine
- Whisky & Cheese Tasting Experience

Gifts bags can include:

- Branded aprons
- Re-usable jute bags
- Miniature bottles of flavoured cooking oils
- Flavoured Gin Miniatures
- Jars of Edinburgh Honey
- Gift Vouchers for cookery experiences
- Chef's hats

...And more!

* Additional costs apply