



WEEKEND BAKING CLASSES

The Butchers Club is happy to announce that their baking maestro and Head Pastry Chef Nick Ratzlaff will be kicking off all-day Saturday baking classes. The experience will be inclusive of welcome bites, a Bellini, nibbles from a charcuterie board as well as free-flow mimosas and red or white wine to enjoy all day long. Guests will be able to take home their rewards, whether they are homemade doughnuts, savory puffs, bagels, pies, bread or éclairs, depending on the class.

The second class in the series, All About That Pie (HK\$650 per head), will teach you and your friends how to make two delicious medium-sized sweet pies: one fruit and one cream. Private classes are also available and include a private car, courtesy of the Hong Kong-based luxury car Go Lux.

PART TWO: ALL ABOUT THAT PIE

- A fun-filled afternoon
- Learn how to make two sweet pies:
 - One medium-sized fruit pie
 - One medium-sized cream pie
- A selection of charcuterie, cheese, fruit and yogurt offered throughout the day

COURSE INCLUDES

- Buffet of nibbles and a Bellini
- Charcuterie board
- Your scrumptious "homemade" baked goods
- Free-flow mimosas and wine
- Pick-up service with Go Lux for private parties of 10 or more (subject to availability)