



January - April 2016 Calendar of events

We offer classes and demonstrations on food preparation, crafts, decorating, health flowers, relaxation and much more. It will also be your room for corporate or community group meetings, children's parties and social gatherings with your friends. Look in-store for our busy calendar of events or call Sandra Brown at 613 831-9274 for more information.

See You Upstairs at Brown's.



Stittsville

1251 Main Street

www.yourindependentgrocer.ca

brownsyig@gmail.com

how to register

1. **Register and pay in person or by phone at Customer Service at (613) 831-9268. Full payment must accompany registration and may be made in cash, by Interac, Visa or MasterCard. GST is added to all classes and room rentals.**
2. Classes are filled on a first come, first served basis. A place in class is assured only if registration is received at least 3 days prior to class. Last-minute registration is the decision of the Cooking School Coordinator or Chef.
3. Brown's Independent Grocer reserves the right to cancel or postpone classes with less than 8 registered participants.
4. Register both your name and phone number on the class list. Your phone number is essential in case of class changes or cancellations.
5. Credits for future classes are offered in place of refunds. If you are unable to attend a class, you must inform the Coordinator at least 48 hours in advance to be eligible for credit. We are unable to offer credit for 'no shows'.
6. **Registration Procedures for Telephone Orders.** Signatures are required for all Upstairs at Brown's telephone credit card bookings. If it is a Hands-On remember to wear comfortable footwear. Upstairs at Brown's appreciates your cooperation.

For further information, or to book a birthday party, call Upstairs at Brown's Coordinator, Sandra Brown at (613) 831-9274 or 613-324-1525 or email brownsyig@gmail.com

MORE ABOUT UPSTAIRS AT BROWN'S

What's for Dinner?

Starved for good dinner ideas? Check out our regular What's for Dinner demonstrations every Thursday from noon-1pm for the months of **January-June** classes will commence **Thursday January 7, 2016 to Thursday June 11, 2016 and resume Thursday September 8, 2016**. One of our Cooking School chefs demonstrates an easy-to-make meal, and then sends you off with a recipe and grocery list in hand so you can recreate the meal at home. **FREE!**

Private Classes and Room Rentals

Interested in learning a cooking technique, or exploring a cuisine not offered here? We are happy to arrange private team building cooking classes for groups of 12 or more. Our room may also be rented for private functions such as corporate meetings, sales presentations and product showcasing. For more information, call **Sandra Brown at (613) 831-9274 or 613-324-1525 or email brownsyig@gmail.com**

Looking for Meeting Space?

Upstairs at Brown's is available for business and private meetings. We offer plenty of free parking, space for 30 people or more, and readily available coffee and freshly prepared food. For more information, and to book Upstairs at Browns, please call Sandra Brown at (613) 831-9274.

Class Food Tastings

Our regular cooking classes include tasting portions of all dishes prepared. In our hands-on baking classes, registrants are encouraged to take home 'the fruits of their labour'. For health reasons, all other food must be consumed during the class. Our assistants are not authorized to package food to take home.



There's always something cooking upstairs at browns

ADULT COOKING CLASSES

The French Alps featuring chef Erick Le Pors

Wednesday January 20, 6:30-8:30pm

Tonight join chef Erick Le Pors a former Cordon Bleu Master Chef, second level culinary curriculum. Erick has a strong knowledge of French classical cuisine and will share it with you during his class tonight. On the menu this evening; fondue savoyarde, Arctic char or trout (depending on availability of fresh fish), grenobloise (décliné au broccoli), une tartiflette, and to finish, gateau de Savoie with myrtilles (blueberry). \$35 Bon Appetit!

Tour of Asia featuring Chef Thuy Nguyen (hands-on 2 hours class, up to 16 people)

Wednesday January 27, 6:30-8:30pm

Are you warm yet? If not, put your skills in cooking school today and work with Chef Thuy Nguyen to stir up into the kitchen for a nice tour! Stop in Hong Kong for a morning breakfast wonton soup, move on to China to have some snacks such as golden pot stickers and mini egg rolls. The last stop is in Vietnam with thit kho voi dua (braised pork with egg and fresh coconut slices). \$40

Fat Tuesday Feast for Mardi Gras with Chef John Wright

Wednesday February 3, 6:30-8:30pm

February is mardi gras month and come fat Tuesday its time to eat your fill of rich delicious food before lent starts. Tonight chef john wright will introduce you to some rich and delicious mardi gras recipes for your mardi gras party. We start with an appetizer of jambalaya paddles great for cocktail apps, the main course is blue cheese lobster beignets with spicy avocado cream and a side of Cajun veg sauté and finishing up with a southern flaky biscuit beignets with praline sauce and of course garnished with Chantilly cream. \$35

Child Care Connection (CCC)

Thursday's Jan 14, Feb 11, March 10, April 14, May 12, June 9, 7-8pm

Are you a parent looking for home child care? Are you a caregiver looking for clients? Then CCC is for you. Join us for our next meeting and start the child care connection process. For more information contact Child Care Providers Resource Network - www.ccpn.com or call Doreen Cowin at 613-749-5211 ext 23.

RED CROSS FIRST AID & CPR COURSES

First Aid 4U is offering WSIB approved First Aid & CPR Courses on January 2 & 3, 9 & 10, March 19 & 20

You have the choice of Standard First Aid & CPR C (2 day course) or Emergency First Aid & CPR C (1 day course). Register online at www.FirstAid4U.ca or call 613-314-4299 for details and pricing.

WEIGHT WATCHERS

Weight Watchers is Upstairs at Browns!

Every Tuesday evening ~ weigh-in 5:30-6pm meeting at 6:15-6:45pm

Weight Watchers is a safe and sensible way to manage your weight. Through discussion groups, learn more about nutrition, activity and why you behave the way you do with food. Receive support and motivation every step of the way from our Service Providers and from your fellow members. For more information, call (613) 725-1200 or visit us at www.weightwatchersofeasternon.ca.

Mediterranean Italian featuring

Home cook Rosanna Rybak

Wednesday February 10, 6:30-8:30pm

Enjoy a wonderful culinary experience with cook Rosanna Rybak as she shows you how to prepare an easy but, elegant Mediterranean dinner. For starters; crostini with caramelized onion, goat cheese & pear. Followed by an easy but, delicious broiled butterflied leg of lamb Mediterranean style, rosemary potatoes and asparagus. For dessert a versatile raspberry crostata. Buon Appetit!

\$30

Vegetarian Indian featuring chef

Pradeep Sultania

Monday February 22, 6:30-8:30pm

Join chef Pradeep of the Fairmont Chateau Laurier as he shows you how to prepare; vegetable lentil soup, spinach and onion pakoras, cauliflower and potato bhaji, paneer tikka masala (Indian cheese), bhatura (Indian Deep fried Bread) \$35

Vietnamese Appetizers with chef

Thuy Nguyen (hands-on up to 16 people; 2 hours)

Wednesday March 2, 6:30-8:30pm

Chef Thuy Nguyen calls out for help in the kitchen. Join us Upstairs at Brown's to have some fun in the kitchen! This class calls out for: Grill perilla/Vietnamese red mint beef wrap with shiitake, lemongrass served with rice vermicelli and nuoc cham, and grilled shrimp skewer with lemongrass, banh xeo (sizzling pan cake) with shrimp, pork, herbs and vegetable. \$40

Ever Popular Indian cuisine with chef Pradeep Sultania

Monday March 3, 6:30-8:30pm

Join chef Pradeep of the Fairmont Chateau Laurier as he shows you how to prepare fish pakoras, chicken tikka masla curry, Indian shrimp curry, and vegetable stuffed nan bread. \$35

Slainte, here's to Ireland and Paddy's day recipes with chef John Wright

Wednesday March 9, 6:30-8:30pm

Slainte in Gallic means cheers in Ireland, if your having a paddy's day party this year you 'd best come Upstairs to the Brown's cooking school and spend an evening with chef John Wright who is a second generation Irishman and has a love for Guinness and every thing Irish. He will show you some great paddy's day recipes for your green day party. We start with a Guinness cheese dip and a side of roasted baguette accompanied by puff pastry pistachio twists. The main course is an old Irish recipe called St Patrick's day casserole corn beef, potatoes, carrots and other ingredients covered with phyllo pastry and a dessert brownie called luck of the Irish brownie. (green in the middle) see you there slainte! \$35

a passion for fun cooking classes

Sushi Party with Chef Thuy Nguyen
(hands-on 2 hours class, up to 16 people)

Monday April 4, 6:30-8:30pm

What could be more fun than a sushi party! Chef Thuy Nguyen will share the techniques of slicing, rolling, shaping and preparing the delicate art of Sashimi, California, Rainbow, Maki and Tiger roll. You will also learn how to prepare a daikon and carrot salad and tempura shrimps. This class will leave you eager to throw a party so you can impress your family and friends. \$35

Gluten Free Baking with Chef Maggie Runacres

Wednesday April 6, 6:30-8:30pm

If you or a loved one are gluten-intolerant, then this class is a must. Let Maggie Runacres show you that going gluten-free doesn't have to be boring and bland! She'll use everyday ingredients to create gluten-free German chocolate cookies, all the taste of German chocolate cake in an easy rich chocolate cookie! Gluten free maple butter blondie scooped with a butterscotch sauce made with pure maple syrup, then a scoop vanilla ice cream. Gluten free chicken pot pie with sour cream flaky pastry & to finish off the evening gluten-free cinnamon doughnut muffins craving a doughnut, try these quick and easy gluten-free breakfast muffins. \$35

Indo- Chinese Fusion Bombay Style with Chef Pradeep Sultania

Wednesday April 11, 6:30-8:30pm

Join Pradeep Sultania of Ottawa's renowned Fairmont Chateau Laurier Hotel as he teaches you the secrets of cooking authentic, Indo Chinese fusion Bombay style meals in your own home. Tonight's mouth-watering menu includes; sweet and sour vegetable soup, shrimp chili fry, Bombay chicken Manchurian & vegetable fried rice. \$35

Meet the Beatles! (a recipe from each one and a few songs as well)

Wednesday April 13, 6:30-8:30pm

Most of you will remember the Beatles or at least will have heard of them. One of the most popular bands ever to come out of the 60s and 50 years later we are still listening. Ever wonder what kind of diet they had or what were their favorite foods. Tonight chef John Wright who is a true and loyal Beatle freak.. who grew up with their songs and music, will take you through a menu of recipes from each Beatle. Starting with Sir Paul McCartney's spinach tart and a main course from John Lennon called Johns corn flake chicken with a side of Ringo's egg plant Parma pesto rounds, finishing with George Harrison's savory truffles which are named after a Beatle song. Each person will receive in their hand bio's and info on each one of the Beatles. If you loved the Beatles or grew up with them and want to relive your youth or maybe just learn something maybe you didn't know about them come to the Upstairs @ Brown's cooking school and sing she loves you ya ya ya!! \$35

CHILDREN'S PROGRAMS

Our Goal

As the leader in Children's Cooking Programs, Upstairs at Brown's is committed to offering innovative, high quality classes and birthday parties at reasonable prices in our community.

Allergies

Upstairs at Browns is NOT a peanut or allergy free zone.

Pre-registration and Payment

Pre-registration for all classes is essential. Pre-register and pay at Customer Service for one or more classes, in person or by phone with a credit card. Full payment must be made at time of registration. No refunds or credits are offered for children's classes.

Ages

All children's classes are age specific. Children must be in the age range in order to be registered.

Special Needs

Children with special needs must be accompanied by a parent or adult caregiver.

Birthdays Upstairs

Visit the cooking school Upstairs at Brown's for information about fabulous cooking parties full of cooking, feasting and fun, or call Sandra Brown (613) 831-9274. A non-refundable deposit is required to book a birthday party.

Little Chefs- Ages 3-5

Sign up early for this incredibly popular program which provides loads of fun and learning in the kitchen! Parents and tots work together to explore and taste foods with beginner recipes. Preschoolers learn basic kitchen skills as well as develop important social skills. **Please register by 8pm the day before for classes, classes will run with a minimum of 5 children. We are now offering Saturday morning classes, selected weekends.** Craft and story time provided at each class. **Each class \$8 per tot (free to parent/caregiver!)**

Snowy Day Little Chefs

Tuesday January 5, 10-11am

Wednesday January 6, 10-11am

Today in the Brown's cooking school we are baking yummy snicker doodle cookies. While the cookies are baking little chefs will make a fun craft to take home and enjoy story time together.

Hockey SENS-ational Cupcake Class

Tuesday January 12, 10-11am

Wednesday January 13, 10-11am

Sign up early for this one!!!! Calling all junior Sens fans!! Visit us Upstairs at Brown's to ice and decorate 3 Ottawa Senator Cupcakes. Little Chefs will also get to make a fun hockey craft and enjoy story time together.

a passion for fun cooking classes

Winter Little Chefs!

Tuesday, January 19, 10-11am

Wednesday, January 20, 10-11am

Let it snow! Come in from the cold and make some homemade hot cocoa cookies!! Little chefs will make a wintery craft to take home and enjoy listening to a fun winter story.

Beavertail Little Chefs!

Tuesday January 26, 10-11am

Wednesday, January 27, 10-11am

Saturday January 30, 10-11am

In honor of Winterlude, today little chefs are making a Canadian Rideau Canal favourite, Beavertails!! While the pastries are cooking, little chefs will enjoy making a cute craft to take home and winter story.

Ground Hog Day Little Chefs!

Tuesday February 2, 10-11am

Wednesday February 3, 10-11am

Saturday February 6, 10-11am

In honor of ground hog day little chefs will be making ground hog day chocolate haystacks! While the haystacks are setting little chefs will make a cute ground hog day craft to take home and enjoy listening to a story together.

Valentine Little Chefs!

Tuesday February 9, 10-11am

Wednesday February 10, 10-11am

Kiss! Kiss! Hug! Hug! Love is in the air! Today little chefs will bake their very own pan of pink rice crispy treats to give to their special Valentine. Little chefs will also enjoy their own chocolate fountain snack and a Valentine's Day story together. XOXOXO!

Pancake Little Chefs

Tuesday February 16, 10-11am

Wednesday February 17, 10-11am

Saturday February 20, 10-11am

In honor of Shrove Tuesday that was February 9th, we are making ABC buckwheat pancakes in the cooking school today. While the pancakes are flipping little chefs get to make a fun craft to take home and enjoy story time together.

Norm of the North Little Chefs!

Tuesday, February 23, 10-11am

Wednesday February 24, 10-11am

Everybody will love the movie "Norm of the North" so today little get to make frozen hot chocolate and polar bear cookies. While the cookies are baking little will make and fun "Norm of the North" craft to take home and then enjoy story time together!

Maple Little Chefs!

Tuesday March 1, 10-11am

Wednesday March 2, 10-11am

It's maple syrup time and today tots are making maple syrup scones. While the scones are baking little chefs will enjoy making a fun craft and enjoy story time together.

Irish Little Chefs!

Tuesday March 8, 10-11am

Wednesday March 9, 10-11am

Saturday March 12, 10-11am

Top of the morning to ya tots! Today we are baking Shamrock sugar cookies. While the cookies are baking little chefs will make a St Patricks Day craft and listen to story time!

Bunny & Butterfly Cake Workshops

Tuesday March 22, 10-11am

Wednesday March 23, 10-11am

Hop or fly to it tots!! Bunny cakes and now Butterfly cakes are at Brown's! Little Chefs will cut chocolate or vanilla cake to make a bunny head or butterfly shape. Little chefs then spread on colorful icing and decorate their very own original cake creation. Cakes will be boxed ready to take home and snack and story time will be provided. \$14

Eggcellent Little Chefs!

Thursday March 24, 10-11am & 1:15-2:15pm

It's egg dyeing time little chefs!!! Today little chefs will have the opportunity to visit different egg dyeing stations Upstairs at Brown's and create a variety of uniquely decorated Easter eggs. Snack and story time will be provided. \$8

Springtime Little Chefs

Tuesday March 29, 10-11am

Wednesday March 30, 10-11am

Spring has sprung little chefs! Today we are making lemon curd tarts. While the tarts are baking little chefs get to make a fun springtime craft and enjoy and spring story together.

Waffle Chefs!

Tuesday April 5, 10-11am

Wednesday April 6, 10-11am

Saturday April 9, 10-11am

Today chefs we are having a pajama party and making waffles with fresh fruit. Come dressed in your pj's today and mix and measure your very own Belgium waffle batter. Little chefs will then make a fun craft to take home and enjoy story time together.

Western Little Chefs!

Tuesday April 12, 10-11am

Wednesday April 13, 10-11am

Today little chefs we are going to the ranch and making cowboy cookies. While the cookies are baking will enjoy making a fun western craft and enjoy story time together.

Earth Day Chefs!

Tuesday April 19, 10-11am

Wednesday, April 20, 10-11am

Saturday, April 23, 10-11am

Today tots are making "Earth Day" chocolate pudding cakes. While the cakes are baking little chefs will enjoy making a special "Earth Day Craft" and listen to story time together.

Garden Chefs

Tuesday, April 26, 10-11am

Wednesday April 27, 10-11am

Saturday April 30, 10-11am

Spring has sprung tots! Today we are making cranberry orange muffins. While the muffins are baking chefs get to make a fun springtime craft and enjoy and spring story together.

KITCHEN KIDS – AGES 6-10YRS

Children must be 6 yrs of age to attend these classes, we offer classes for ages 5 on Tuesday & Wednesday mornings as well as selected Saturday mornings)

The kids are taking over the kitchen! Drop your kids off at these classes designed to introduce junior chefs to the basics of cooking. Classes focus on healthy eating, kitchen safety, table etiquette and cleanliness and of course, tons of fun! \$14

Ottawa Senators Cake Class (This class will also be offered to children ages 11-14yrs)

Saturday, January 16, 10-12 & 2-4pm

Sign up early for this one!!! Calling all Sens fans!! Visit us Upstairs at Brown's to ice and decorate your very own Ottawa Senators cake. Special appearance and autograph signing session and will be made by Spartacat!!! Snack and photo of child with Spartacat will be provided. \$14

Apres Ski!

Saturday January 23, 10-12pm

After a long day of skiing you will need something to warm you up. Come on out and learn to make some great French Canadian recipes. On the menu; mini tourtiere's, Poutine (of course!) and pouding chomeur. Bon Appetit! \$14

March Break Cooking Camp -

Foods Around the World

FOUR-DAY CAMP March 14-17th, 10 -1 pm for Ages 6-13yrs (children MUST be 6 yrs of age to attend camp)

Not going away for March Break? Come travel to the Upstairs at Brown's cooking school as our taste buds venture to cuisines from around world. Learn to make; fettucine alfredo, caesar salad, garlic bread and pizelle pastries from Italy. Then we take a trip to Mexico & make chicken quesadillas, nachos, Mexican cinnamon cookies & sangria. We are then off to Morocco to enjoy Moroccan chicken, couscous and a yummy dessert of orange cake. In honour of St Patty's Day we will make luck of the Irish chicken soup, poppy seed posy rolls, lucky charm crispy squares and leprechaun fizz!!

Sign up early for this camp, as space is limited. Lunch & snack provided daily. \$100/4-day session or \$25 per day

Valentines Day Pretty In Pink!!

Saturday, February 13, 10-12pm & 2-4pm

Love is in the air!!! Today junior chefs will make; some special treats for the ones you love. First we are making pink heart shaped sugar cookies, pink cupcakes topped with chocolate hearts and last but not least -- pink lady squares (no worries boys, you can call them pink gentleman squares, if you like). For snack kids will the get to visit our Upstairs at Brown's chocolate fountain and dip a variety of fruit and sweets to their hearts content!!!! OXOXOXOXO \$14

Upside Down Chefs!

Saturday February 27, 10-12pm

Today we are making fun foods that are all made upside down. On the menu, upside down pizza's, upside down salad in a jar and for dessert- upside down strawberry cakes! YUM! \$14

Maple Syrup Chefs!

Saturday March 5, 10-12pm

The sap is running and you will too because you won't want to miss this class! On the menu today-Come on upstairs to Brown's and make some delicious foods using maple syrup. On the menu, delicious cornmeal pancakes with blueberry maple syrup and sliced fruit, easy maple bacon donuts and maple fudge. You may need a trip to the dentist after this class! \$14

Eggcellent Egg Dyeing

Wednesday March 23, 6:30-8:30pm

Thursday March 24, 6:30-8:30pm

Join us Upstairs at Brown's for this eggcellent extravaganza egg dying class. Kids will have the opportunity to dye eggs using a variety of egg dying techniques at different stations. Eggs will then be packaged up to take home and snack will be provided. Sign up early for this one! \$14



Easter Bunny and Butterfly Cakes

(NOTE this class is a workshop & is being offered to children ages 3-14yrs, ages 3-5 must be accompanied by a parent) (Children ages 6-14yrs may be dropped off or attend with parent)

(Several dates and times to choose from)

Saturday March, 26, 10-11:30pm & 1-2:30pm

Sunday March 27, 10-11:30am

Bunny cakes and now Butterfly cakes have hopped and flown backed to Brown's! Sign up early for this one! Create a bunny head or butterfly cake. Spread on icing and decorate your own original special cake to take home and share with your family at Easter. \$14 Snack provided.

April Fools Foods!

Saturday April 2, 10-12pm

Come on out and make some fun April fool's day foods to trick your friends and family. On the menu- Faux French fries with chocolate "gravy", Chicken "not" pie and chocolate broccoli cookies. Now this, will be a fun class no joking! \$14

Spring is in the Air!

Saturday April 16, 10-12pm

Today we have some perfect recipes for Spring time. Come on out and learn to make delicious pasta primavera, phyllo wrapped asparagus with prosciutto and for dessert, scrumptious cherry hand pies. Sign up early. You won't want to miss this class! \$14

JUNIOR CHEFS- AGES 11-14YRS

The junior chefs are taking over the kitchen! Drop your junior off at these classes designed to introduce junior chefs to the basics of cooking while also challenging their culinary techniques and skills. Classes focus on healthy eating, kitchen safety, table etiquette, cleanliness and of course, tons of fun! \$14

Ottawa Senators Cake Class (This class will also be offered to children ages 6-10 yrs)

Saturday, January 16, 10-12 & 2-4pm

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Apres Ski!

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Canadian Red Cross Babysitting Course
(for kids ages 11-15)

Friday January 22, March 18

(the Friday's are PD Days for selected school boards)

Learn about caring for children, safety, emergencies and first aid. Red Cross Babysitting manual and certificates are issued. Bring a baby sized doll/ teddy bear and a lunch or purchase your lunch in store. Course cost: \$55(+hst). Register online at www.firstaid4u.ca or call 613-314-4299

Home Alone (For Kids Ages 9-12)

Friday January 29, March 18, April 22,

6:30-8:30pm

If your child is spending time alone before or after school this interactive workshop is designed to prepare children to look after themselves during these times. Children learn about home safety when not being supervised by an adult and learn how to handle callers at the door and on the phone as well as when and how to call emergency numbers. Kids also learn how to make safe and healthy snacks after school. This workshop will help make both you and your child feel more confident when they are home alone. Snacks and instructional guide are provided. \$20

Valentines Day Pretty In Pink!!

Friday, February 12, 6:30-8:30pm

Love is in the air!!! Today junior chefs will make; some special treats for the ones you love. First we are making pink heart shaped sugar cookies, pink cupcakes topped with chocolate hearts and last but not least -- pink lady squares (no worries boys, you can call them pink gentleman squares, if you like). For snack kids will get to visit our Upstairs at Brown's chocolate fountain and dip a variety of fruit and sweets to their hearts content!!!! OXOXOXOXO \$14

Down the Upside Down Chefs!

Friday February 26, 6:30-8:30pm

Today we are making fun foods that are all made upside down. On the menu, upside down pizza's, upside down salad in a jar and for dessert- upside down strawberry cakes! YUM! \$14

Maple Syrup Chefs!

Friday March 4, 6:30-8:30pm

The sap is running and you will too because you won't want to miss this class! On the menu today-Come on upstairs to Brown's and make some delicious foods using maple syrup. On the menu, delicious cornmeal pancakes with blueberry maple syrup and sliced fruit, easy maple bacon donuts and maple fudge. You may need a trip to the dentist after this class! \$14

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Easter Bunny and Butterfly Cakes

Workshops (NOTE this class is a workshop & is being offered to children ages 3-14yrs, ages 3-5 must be accompanied by a parent)

(Several dates and times to choose from)

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Snack provided

April Fools Foods!


Friday April 1, 6:30-8:30pm

Come on out and make some fun April fool's day foods to trick your friends and family. On the menu- Faux French fries with chocolate "gravy", Chicken "not" pie and chocolate broccoli cookies. Now this, will be a fun class no joking! \$14

Spring is in the Air!

Friday April 15, 6:30-8:30pm

Today we have some perfect recipes for Spring time. Come on out and learn to make delicious pasta primavera, phyllo wrapped asparagus with prosciutto and for dessert, scrumptious cherry hand pies. Sign up early. You won't want to miss this class! \$14



CHILDREN'S ALL INCLUSIVE BIRTHDAY PARTY PACKAGES

Recommended for Ages 5 and Up

EACH BIRTHDAY PARTY PACKAGE INCLUDES:

- Upstairs at Brown's invitations
- Several Cooking Themed Parties to choose from: pizza, waffle, Mexican, cake decorating, sundae party, baking party and new appetizer party
- Friendly and knowledgeable staff to provide set-up, cooking instruction and clean-up
- All cooking ingredients for a complete party menu
- A personalized chocolate or vanilla birthday cake fresh from Brown's bakery
- Napkins, tableware, beverages, birthday candles
- A tasty treat for each guest to decorate and take home

At a cost of only \$18 per child (plus HST), 10 children minimum, our 2 hour parties are really cooking. For your convenience, additional food or party items may be purchased in our store!

Call Sandra Brown at Upstairs at Brown's
@ 613 831-9274 or 613-324-1525 or email
brownsyig@gmail.com to book your party

