





GROUP
DEMONSTRATION
COOKING CLASSES

INFORMATION PACK





Gather a group, sit back and learn in one of our group demonstration classes. Sample each dish as you learn how to create impressive duck dishes at home.

ALL CLASSES INCLUDE

Tea, coffee, hot chocolate on arrival

10% discount on retail product on the day

A printed copy of all recipes created in class

A glass of wine served with the main meal.

All wines sampled in classes are available for purchase at 10% off the listed prices at the end of the class.

DUCK DEMYSTIFIED



\$50_{pp}

\$35_{pp}

30+ guests

\$55_{pp}

\$40pp 20+ guests

\$60_{pp}

\$50pp 20+ guests

STANDARD

MAIN

Vietnamese Braised Duck Legs

Duck a l'Orange

Duck Fat Roast Potatoes & Pumpkin

DESSERT

Duck Fat Chocolate Tarts

PREMIUM

ENTRÉE

Peking Duck Pancakes
Smoked Duck and Feta Quiche

MAIN

Vietnamese Braised Duck Legs

Duck a l'Orange

Duck Fat Roast Potatoes & Pumpkin

DESSERT

Duck Fat Chocolate Tarts

WINE MATCHING

ENTRÉE

Peking Duck Pancakes
Smoked Duck and Feta Quiche

Tinnocent Bystander Pinot Gris

MAIN

Duck and Red Wine Ragu

Tamara Ridge Pinot Noir

Duck a l'Orange

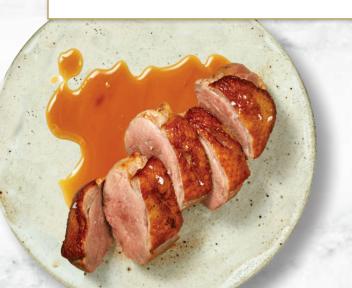
Tinnocent Bystander Chardonnay

Duck Fat Roast Potatoes & Pumpkin

DESSERT

Duck Fat Chocolate Tarts

📍 Brown Brothers Cienna



ASIAN INSPIRED

\$50_{pp}

\$35_{pp}

STANDARD

ENTRÉE

Asian Peking Duck Leg Salad

MAIN

Salt, Pepper & Chilli Duck Breast
Cauliflower Rice
Duck Fat Roast Potatoes



\$55_{pp}

\$40pp 20+ guests

PREMIUM

APPETISERS

Peking Duck Pancakes Thai Style Duck Cakes

ENTRÉE

Asian Peking Duck Leg Salad

MAIN

Salt, Pepper & Chilli Duck Breast
Cauliflower Rice
Duck Fat Roast Potatoes

\$60_{pp}

\$50pp

WINE MATCHING

APPETISERS

Peking Duck Pancakes
Thai Style Duck Cakes

Tamar Ridge Riesling

ENTRÉE

Asian Peking Duck Leg Salad

Tinnocent Bystander Pinot Gris

MAIN

Salt, Pepper & Chilli Duck Breast Cauliflower Rice

Duck Fat Roast Potatoes

P Devil's Corner Resolution Pinot Noir



FESTIVE

\$50_{pp}

\$35pp

STANDARD

MAIN

Vietnamese Braised Duck Legs Duck Breast with Cherry & Port Sauce Duck Fat Roast Potatoes & Pumpkin

DESSERT

Duck Fat Chocolate Tarts



\$55_{pp}

\$40pp

PREMIUM

ENTRÉE

Apricot & Almond Duck Neck Stuffing
Confit Duck & Caramelised Onion
Tartlets

MAIN

Vietnamese Braised Duck Legs

Duck Breast with Cherry & Port Sauce

Duck Fat Roast Potatoes & Pumpkin

DESSERT

Duck Fat Chocolate Tarts

\$60_{pp}

\$50pp

WINE MATCHING

APPETISERS

Apricot & Almond Duck Neck Stuffing

T Devil's Corner Riesling

ENTRÉE

Confit Duck & Caramelised
Onion Tartlets

Tinnocent Bystander Pinot Gris

MAIN

Braised Duck Legs

Duck Breast with Cherry & Port Sauce

Duck Fat Roast Potatoes & Pumpkin

TWine Master Series

DESSERT

Duck Fat Chocolate Tarts

T Brown Brothers Cienna

To book contact the showroom@luvaduck.com.au or call (03) 8645 1201





228 Ingles St, Port Melbourne 3206 (03) 8645 1201

showroom@luvaduck.com.au