



the  
agrarian  
kitchen®

2024 / 2025 CORPORATE EXPERIENCES



Cooking Classes

Private Dining

Bespoke Experiences





*The longing for a deeper connection with the earth. A yearning to cultivate fresh produce for ingredient-driven cuisine. A passionate drive to engage with local sustainable growers. A way to connect with community.*

### *Welcome to The Agrarian Kitchen*

An extraordinary destination for an unforgettable corporate experience, The Agrarian Kitchen encompasses a restaurant, cooking school, kiosk and thriving kitchen garden, just 30 minutes from Hobart in the lush Derwent Valley.

It's the perfect venue to escape the hustle and bustle of city life, reward and strengthen your team, impress and connect with clients, and nurture collaborations, on a culinary adventure.

## THE AGRARIAN KITCHEN STORY



In 2008, co-founders Rodney and Séverine opened a cooking school and farm within their home in the old schoolhouse in Lachlan, Tasmania. Borne from a longing to connect back to the earth, and to grow and cook authentic food with real ingredients, the cooking classes quickly grew in popularity.



Now, The Agrarian Kitchen finds its home within the intriguing location of New Norfolk's former mental asylum, Willow Court. The enterprise comprises an award-winning restaurant, cooking school and outdoor kiosk, all centred around a vast produce garden.

## SUSTAINABILITY

At the heart of The Agrarian Kitchen is a deep desire to celebrate and protect the environment for generations to come. Throughout the enterprise, every action, ingredient and product is scrutinised through the lens of sustainability, and waste is viewed as a critical resource, creating a closed-loop composting system that nourishes the kitchen garden.

With 90% of the produce used in the restaurant, kiosk and cooking classes sourced from the on-site garden, and the remainder procured from exclusively Tasmanian organic farms, The Agrarian Kitchen is a hyperlocal experience that facilitates an authentic connection to place and sustainable values.

## CORPORATE EXPERIENCES

If you're seeking an uplifting way to reward the team, enhance communication, impress clients or cultivate business connections, an enriching day spent foraging, cooking and feasting in a unique environment could be the ideal solution.

From intimate workshops to luxurious dining experiences, these exclusive corporate packages have been curated to suit every need.





## Option One

### PHASMIDA ROOM DINING PACKAGE

The Phasmida Room is home to The Agrarian Kitchen Restaurant experience.

The space boasts many original features of the building, including the 15-foot pressed metal ceiling and linoleum floor, and is surrounded by large sash windows, which flood the room with natural light.

It also features a large Les Cheminées Philippes fireplace as a focal point, and two "Phasmida" lights handmade by Melbourne lighting artist, Christopher Boots.

The Phasmida Room dining packages includes a generous three-course, shared style menu based on the freshest produce of the day. Beverage menus are curated to suit your tastes and budget, with beverages charged on consumption.

#### DURATION

Three hours for lunch or dinner (add more time if adding tour and/or canapés)

#### FOOD

Three-course, shared style menu - \$120 per person

#### BEVERAGES

Charged on consumption to suit your budget

#### GUEST NUMBERS

Maximum 100 guests

#### MINIMUM SPEND

Monday - Thursday: \$5,000 inc. GST

Friday - Sunday: \$10,000 inc. GST

#### OPTIONAL ADD-ON INCLUSIONS



One-hour tour of The Agrarian Kitchen Garden - \$15 per person



Pre-event drinks/canapés served in the kitchen garden (no tour) - \$650 hire fee

Pre-event drinks and canapés served on the front lawn - no hire fee

Cheese course (when available) - \$15 per person

Canapés - \$6 per canapé, per person



## *Option Two*

### LONG ROOM DINING PACKAGE

As the name suggests, The Long Room is a narrow room, comprising original Yorkshire sliding sash windows looking out onto the herb garden and lawn area. This room is flooded with natural light and full-length sheer curtains.

The Long Room is perfect for smaller, more intimate groups, while still enjoying a beautiful space within The Agrarian Kitchen walls.

The Long Room dining packages includes a generous three-course, shared style menu based on the freshest produce of the day. Beverage menus are curated to suit your tastes and budget, with beverages charged on consumption.

|               |   |
|---------------|---|
| DURATION      | Three hours for lunch or dinner (add more time if adding tour and/or canapés) |
| FOOD          | Three-course, shared style menu - \$120 per person                            |
| BEVERAGES     | Charged on consumption to suit your budget                                    |
| GUEST NUMBERS | Minimum 9 guests; maximum 32 guests   |
| MINIMUM SPEND | Friday - Sunday lunch: \$1,600 inc. GST<br>All other times: \$5,000 inc. GST  |

#### OPTIONAL ADD-ON INCLUSIONS



One-hour tour of The Agrarian Kitchen Garden - \$15 per person



Pre-event drinks/canapés served in the kitchen garden (no tour) - \$650 hire fee

Pre-event drinks and canapés served on the front lawn - no hire fee

Cheese course (when available) - \$15 per person

Canapés - \$6 per canapé, per person





### *Option Three*

## GARDEN TOUR + COOKING CLASS + LUNCH

If you're seeking a fun way to motivate the team, boost communication or enhance teamwork, this tailored experience for smaller corporate groups offers an ideal solution.

Bond as you forage for fresh produce in the flourishing kitchen garden, and discover the incredible network of local farmers and fisherfolk. Learn how to transform produce into a three-course menu with a hands-on cooking class in the inviting kitchen, fully equipped with the latest AEG appliances.

Then sit down together and relish a feast matched with the finest Tasmanian wines.

#### DURATION

9:00 am – 4:00 pm

#### COST

\$440 per person

#### GUEST NUMBERS

Minimum 10 guests; maximum 24 guests

#### INCLUSIONS



**Tea/coffee** and a sweet treat on arrival.



**One-hour guided kitchen garden tour** where guests will harvest the ingredients for the class, and learn about growing fruit and vegetables, composting systems, no-dig gardening and more.



**Hands-on cooking class** led by co-founder, Rodney Dunn. As a group, guests will make an entrée, main course, side dish and dessert. Recipes will be provided on the day.



**Three-course lunch** where guests will enjoy the fruits of their labour, matched with Tasmanian wines and ending with a herbal tisane from the garden.





### *Option Four*

## GARDEN TOUR + COOKING DEMONSTRATION + LUNCH

For groups of 25 people or more, this option allows you to savour The Agrarian Kitchen experience in a relaxed and enjoyable manner.

Take a tour of the kitchen garden and learn the art of growing produce in a no-dig garden with a comprehensive composting system.

Watch a cooking demonstration using produce from the garden in the warmth of the modern country kitchen, then enjoy a mouth-watering three-course shared style meal prepared by The Agrarian Kitchen team.

#### DURATION

4.5 hours

#### COST

\$300 per person including GST

#### GUEST NUMBERS

Minimum 25 guests; maximum 50 guests

#### INCLUSIONS



**One-hour guided kitchen garden tour** where guests will learn about growing fruits and vegetables, composting systems, no-dig gardening and more.



**One-hour cooking demonstration** of one dish led by co-founder, Rodney Dunn.



**Three-course lunch**, served shared style, including dessert and matched with two glasses of Tasmanian wine, and ending with a herbal tisane from the garden.



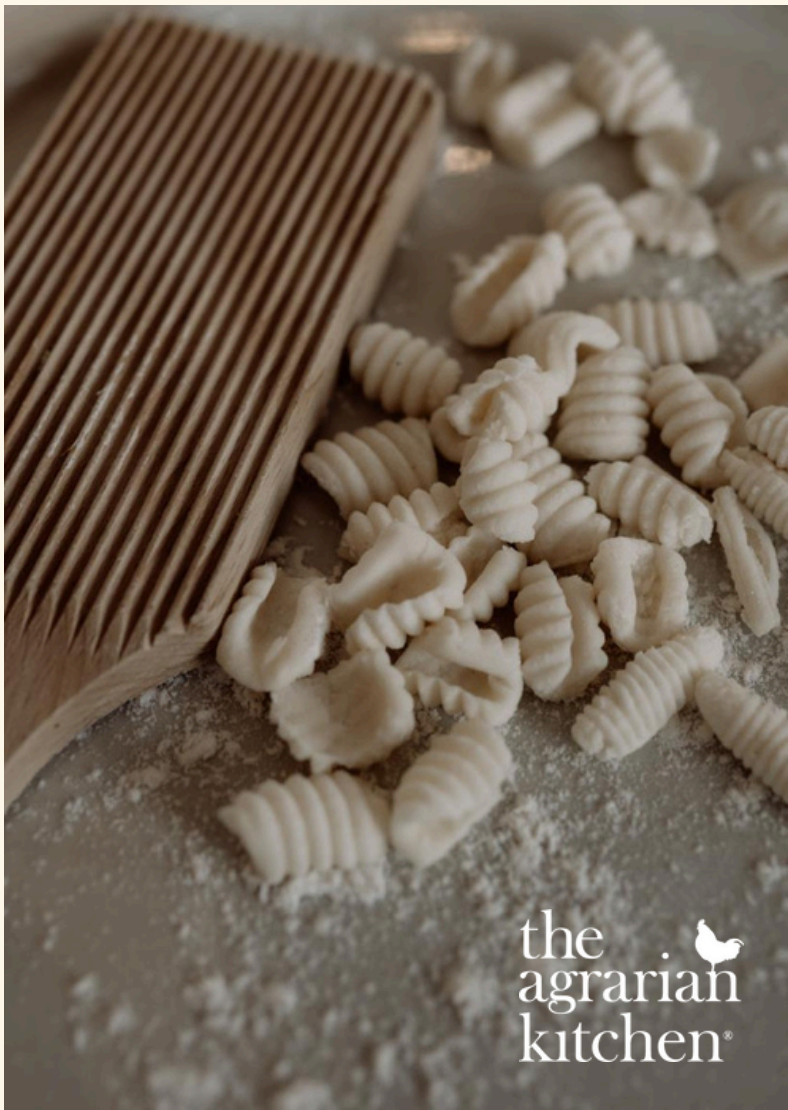


the agrarian kitchen





## COOKING CLASSES



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## CORPORATE GIFTS + FAVOURS

Reward your team, indulge clients, entertain guests or celebrate business success with the unique range of products from The Agrarian Kitchen portfolio:

### **The Agrarian Kitchen Cookbook - \$50**

The Agrarian Kitchen Cookbook invites you on a culinary journey from garden to table. Authored by The Agrarian Kitchen co-founder Rodney Dunn, this culinary treasure unveils farm-to-fork recipes, celebrating seasonal, sustainable ingredients, that everyone can recreate at home.

### **The Agrarian Kitchen Truffle Cookbook - \$70**

Embark on a gourmet adventure with The Agrarian Kitchen Truffle Cookbook. Crafted by Rodney Dunn, this edition explores the rich, earthy world of truffles. Discover mouthwatering recipes, blending the enigmatic flavour of truffles with fresh, seasonal ingredients.

### **The Agrarian Kitchen Candle - \$90**

Indulge in the essence of The Agrarian Kitchen with this garden-inspired candle. Crafted by The Raconteur, it captures the earthy notes of tree moss, carrot seed, bitter fennel, and rhubarb. Top notes of orange, bergamot, cardamom, rosemary, and ginger evoke the garden's bounty, while cedarwood and birch tar represent kitchen smoke. Handmade with 100% soy wax and pure cotton wicks, and free of harmful additives, the candle burns for 60+ hours.

### **The Agrarian Kitchen Preserves + Jams - from \$15**

Share and savour the season's bounty with a delicious selection of jams and preserves sure to keep your guests talking about the occasion for months to follow.

### **The Agrarian Kitchen Box of Goodies - \$70**

A gift-wrapped box, including one or our vinegars, a jam, relish and large pickles.







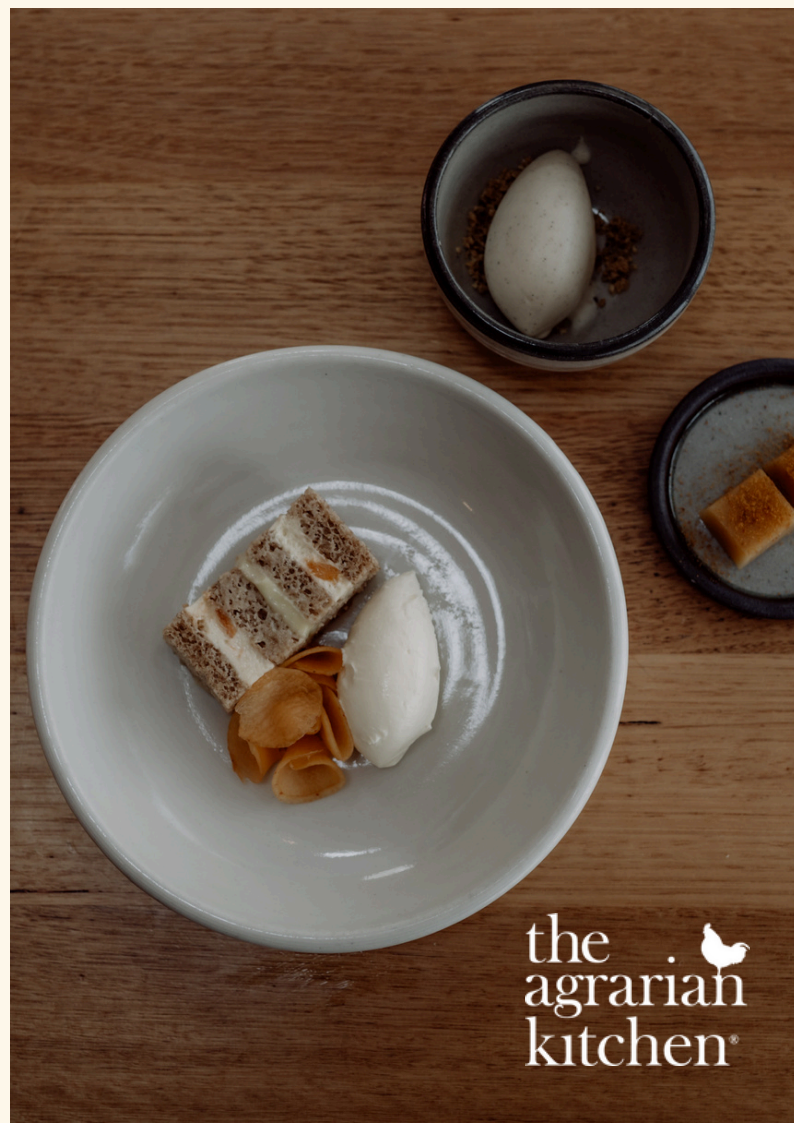


## RESTAURANT DINING ROOM



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# THE LONG ROOM



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For more information or to book a  
corporate experience, please contact:

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