



# Workshops at Studio Aruana

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Themed Workshops

| O | ARUANA



Your event with flavor...

An incredible space for creation and tasting

Studio Aruana is a luxurious space for creation, tasting, and relaxation. It is a place for business meetings, where the main protagonists are our Guests, Chefs, and an extraordinary venue.

Discover the details of inspiring culinary meetings and special events at the Aruana Culinary Studio for groups from 8 to 200 people.







# CULINARY WORKSHOP

Workshops designed for conference groups and culinary enthusiasts – from 8 to 20 participants. For larger groups (up to 200 people), the studio space can be expanded to include the mezzanine of the Kaskada Restaurant. Participants will learn to cook together, integrate, and have fun under the supervision of the Head Chef and the Aruana restaurant team.

- › Participants cook independently, learning basic culinary techniques, work organization, mise en place, serving, and dish presentation using professional equipment.
- › The workshops conclude with a tasting of the prepared dishes.
- › Each participant receives a kitchen apron\* along with a notebook and recipes.
- › All participants receive the recipes for the dishes they prepare.
- › Studio Aruana is exclusively reserved for the duration of the workshop.
- › There is an option to enhance the workshop experience with wine pairing and the assistance of a Sommelier.
- › Available for participants – coffee, tea, and water.
- › We recommend adding a wine tasting package

Duration: approximately 2-4 hours.

\*For the duration of the workshop.

A 10% service charge applies.





# THEMED WORKSHOPS

Join us for an unforgettable culinary journey through the flavors of the world. Discover the secrets of various cuisines and get inspired to create exceptional dishes. Our workshops are designed for everyone—from beginners to experienced cooking enthusiasts.

- › Asian cuisine – Learn the secrets of oriental dishes. Together, we will prepare aromatic curry, crispy spring rolls, and perfectly balanced sushi. You will master the use of spices, sauces, and traditional cooking techniques.
- › Mediterranean cuisine – Transport yourself to the shores of the Mediterranean. We will prepare classic Greek salads, Italian pasta, Spanish tapas, and light, healthy dishes full of fresh herbs and olive oil.
- › Polish cuisine – Traditional flavors with a modern twist. Learn how to make pierogi, cook borscht, bake homemade bread, and prepare desserts such as sękacz or cheesecake. Perfect for those who want to explore authentic Polish cuisine.
- › French cuisine – Embark on a journey to the land of love and finesse. We will teach you how to prepare exquisite dishes such as ratatouille, onion soup, or crème brûlée. You will also learn the secrets of making perfect croissants.
- › American cuisine – Get inspired by flavors from across the ocean. We will prepare juicy burgers, classic BBQ, pancakes with maple syrup, and homemade baked potatoes with delicious sauces.
- › Vegetarian cuisine – Colorful, healthy, and full of flavor. Learn to prepare vegetarian curry, fiber-rich salads, creamy soups, and desserts made from natural ingredients.
- › Italian cuisine – Travel to sunny Italy and uncover the secrets of authentic Italian flavors. Together, we will prepare classic risotto, homemade gnocchi, thin-crust pizza, and tiramisu that will delight your taste buds.





# LIQUEUR WORKSHOPS

- › Workshop participants work independently based on recipes and guidelines prepared by the Sommelier present during the workshop.
- › Preparation of liqueurs using seasonal fruits and herbs.
- › Overview of the process, including preparation, aging, and decanting of liqueurs, as well as learning how to select the appropriate alcohol.
- › The workshop concludes with a joint tasting of the previously prepared liqueurs.
- › Each participant takes home their own handcrafted liqueur.
- › Option to expand the offer with additional assortments.

Duration: approximately 1 hour.

Price for a group of up to 10 people  
A 10% service charge applies.



# TASTING EVENINGS

A tasting menu is a unique meeting with the creators of Restaurant Aruana—a one-of-a-kind spectacle that presents a symphony of flavors from selected dishes on the restaurant's menu and exceptional seasonal specialties. This event unveils the secrets of culinary artistry, with Chefs preparing dinner right in front of you, in the luxurious setting of the modern Studio Aruana.

- › Tasting dinners with the opportunity to observe the chef and the team at work.
- › Possibility of exclusive studio rental for a **private dinner**, ensuring a discreet and intimate atmosphere.
- › The price applies to groups of **10 to 20 people**. For smaller groups, an additional fee applies.

Duration: up to 5 hours.  
A 10% service charge applies.



Signature tasting menu



Sommelier's wine package



Beverage package (water, coffee,





Studio Aruana is a comfortable space for creation, tasting and relaxation. It is a meeting place where the main characters are Guests, Chefs and culinary arts at the highest world level.

Make sure that the setting of your event will be memorable for your guests. The designer interiors of Studio Aruana combined with a unique cuisine will create comfortable conditions for important business and private meetings.

How else can you use the luxury studio space? By organizing:

- › Conference meeting
- › Breakfast or press conference
- › Cooking shows
- › Presentation of your brands/products
- › Private lunch or dinner

## RENT A STUDIO AS A CONFERENCE SPACE



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ASK FOR DETAILS



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