

private class

in-person couples classes (my kitchen)

• \$275 + the cost of groceries for 2 adults (add \$125 per extra adult)

- \$500 + cost of groceries for two separate classes, 2 adults (add \$125 per extra adult)
- Class is 2-2½ hours long
- We will have a phone chat and agree on a date and time for your class and what you want to learn. Shelagh accommodates all kitchen skill levels
- For class ideas, **<u>click here</u>**. Your choice. I'm here to help you with your cooking conundrums
- $\boldsymbol{\cdot}$ SheCooks. Design policy is all students $\underline{\text{must}}$ be vaccinated and boosted in order to attend
- We meet at the agreed time, in Shelagh's newly renovated Saint Paul kitchen, don our aprons, cook and learn!

Guaranteed fun for your group!

about shelagh & shecooks.design

Shelagh has a passion for all things food. As both a designer and now chef, Shelagh has art-directed food publications and produced logos, packaging, and branding for multiple small food businesses. SheCooks, a whole grain baking mix business, was opened in 2006, supplying the Twin Cities area with delicious, healthy, and locally-produced mixes. Shelagh teaches cooking classes and develops recipes (and makes her neighbors happy!) in her home kitchen. Shelagh attended and earned her cooking certificate from the Dublin Cookery School in Blackrock, Ireland, 2020. Shelagh is a bonafide Hibernophile (a lover of all things Ireland/ Irish), and also runs a yearly food tour of her glorious Ireland!

Cancellation Policy: Please understand that a lot of time and resources go into the advanced preparation for a successful class. If you cannot book enough people, a minimum of two (2) weeks' notice is required for a change of date or cancellation; a 20% cancellation fee will apply. If canceled within two (2) weeks or less, the class payment is forfeited.



contact shelagh and let's cook together!

shelagh geraghty mullen

651.271.6919 hello@shecooksdesign.com holiday parties birthdays anniversary wedding gifts bridal showers or you just want to learn!

corporate clients:

Land O' Lakes CarVal Investors Thrivent Women Who Really Cook Cooks of Crocus Hill St. Paul Rotary Clutch ICA Food Shelf University of St. Thomas MN Lawyers Mutual Christ Child Society, D.C. State of MN | Dept. of Admin. Irish Fair Minnesota Celtic Junction Arts Center PepsoCo.









