

Events-in-a-box Marketplace

(Virtual Events)

Cooking

Pasta Making Class



Follow along with our pasta making expert as you learn how to make a classic pasta recipe with an authentic Italian tomato sauce, known as passata. Participants will experience a fun and interactive cooking class, including:

- Making fresh pasta using the provided kit
- Making a simple but delicious passata sauce
- Reviewing cooking preparations and techniques

Recipe makes 2+ servings. Great for sharing a meal with family or friend!

Duration
60 minutes

Pizza Making Class



Follow along with our pizza-making expert as you learn how to make a classic pepperoni pizza recipe.

Participants will experience a fun and interactive pizza making class, including:

- Making fresh dough using the provided kit
- Mixing and matching toppings
- Reviewing cooking preparations and techniques

Recipe makes 2+ servings. Great for sharing a meal with family or friend!

Duration

90 minutes

Mexican Cooking Class



Beginning with an overview of the history and cultural origins of the dish, a seasoned culinary expert will lead participants through an authentic Mexican recipe, reviewing cooking techniques and preparations. Participants will have the chance to ask questions along the way in this hands-on cooking class. No cooking experience needed!

Choose any recipe from the following:

- Chilaquiles
- Taco
- Churros

Each recipe makes 2 servings. Great for sharing a meal with family or friend!

Duration

60 - 75 minutes

Paella Cooking Class



Bring the joy and flavor of paella to your home by learning how to make Spanish paella in an online cooking class.

Our culinary expert will walk you through the steps of making the perfect paella, while answering all of your paella questions. In a step-by-step cooking demonstration, we'll cover:

- How to use key ingredients like saffron, chorizo, and rice to create a balanced dish in flavor and texture
- The significance of the paella pan and its culinary and historical merits
- Creating paella variations using different ingredients

By the end of the class, you'll be able to build and make a paella dish that is uniquely your own.

Recipe makes 6 servings. Great for sharing a meal with family and friends!

Duration

60 - 75 minutes

Dumpling Making Class



Learn how to make homemade dumplings from scratch in this virtual dumpling making class.

In this fun class, a live instructor will show you how to:

- Prep your dumpling ingredients
- Make dumpling wrappers
- Mix ingredients from your kit to create a filling with dried mushrooms or anything you'd like!
- Wrap dumplings in various shapes like triangular, crescent, or pleated
- Steam, boil, or pan fry dumplings

Each recipe makes 2 servings. Great for sharing a meal with a family member or friend!

Duration

90 minutes

Bread Baking Class



Butter your team up with a delicious bread baking class. An experienced bread maker will lead your team through some favorite homemade recipes.

Using the provided kit, our expert bread baker will guide participants through a classic recipe, while sharing fun baking facts and pro-tips along the way. Learn the basics of bread baking at home, including:

- Preparing ingredients and supplies
- Mixing methods for different types of breads
- Kneading and rising

As you bake with your team, dive into a Q&A with your instructor who will keep your team interacting and learning together!

Duration
60 minutes

Cheese Risotto Cooking Class



Learn how to make delicious cheese risotto from scratch.

A culinary expert will lead participants through a classic Italian-American homemade recipe, reviewing cooking preparations and techniques. Participants will have the chance to ask questions along the way. No cooking experience needed!

Each recipe makes 2 servings. Great for sharing a meal with a family member or friend!

Duration

75 minutes

Donut Making Class



Using the provided kit, our baking expert will teach you how to whip up at least 6 homemade donuts with a delicious glaze. While you're waiting for your donuts to bake, enjoy fun donut trivia and interactive games to keep your team engaged!

Each recipe makes 2 servings. Great for sharing a meal with a family member or friend!

Duration

60 - 90 minutes

Pretzel Making Class



In a live virtual class, an experienced baker will demonstrate how to make 2-4 soft pretzels. Using the provided kit, participants will learn how to make their own pretzel dough as well as dough kneading and knot techniques. Your instructor will be available to answer any questions, and will provide fun baking facts and pro tips as you chat and bake with your team.

Gluten-free option is available for an additional \$15 per kit.

Each recipe makes 2 servings. Great for sharing a meal with a family member or friend!

Duration
90 - 105 minutes

Cheese Tasting



Learn how to taste, talk, and think about all things cheese in a virtual cheese tasting class.

Our cheese expert will guide participants through experiencing the look, smell, taste, and other characteristics of each cheese from your kit, as well as drawing lasting conclusions about each flavor profile.

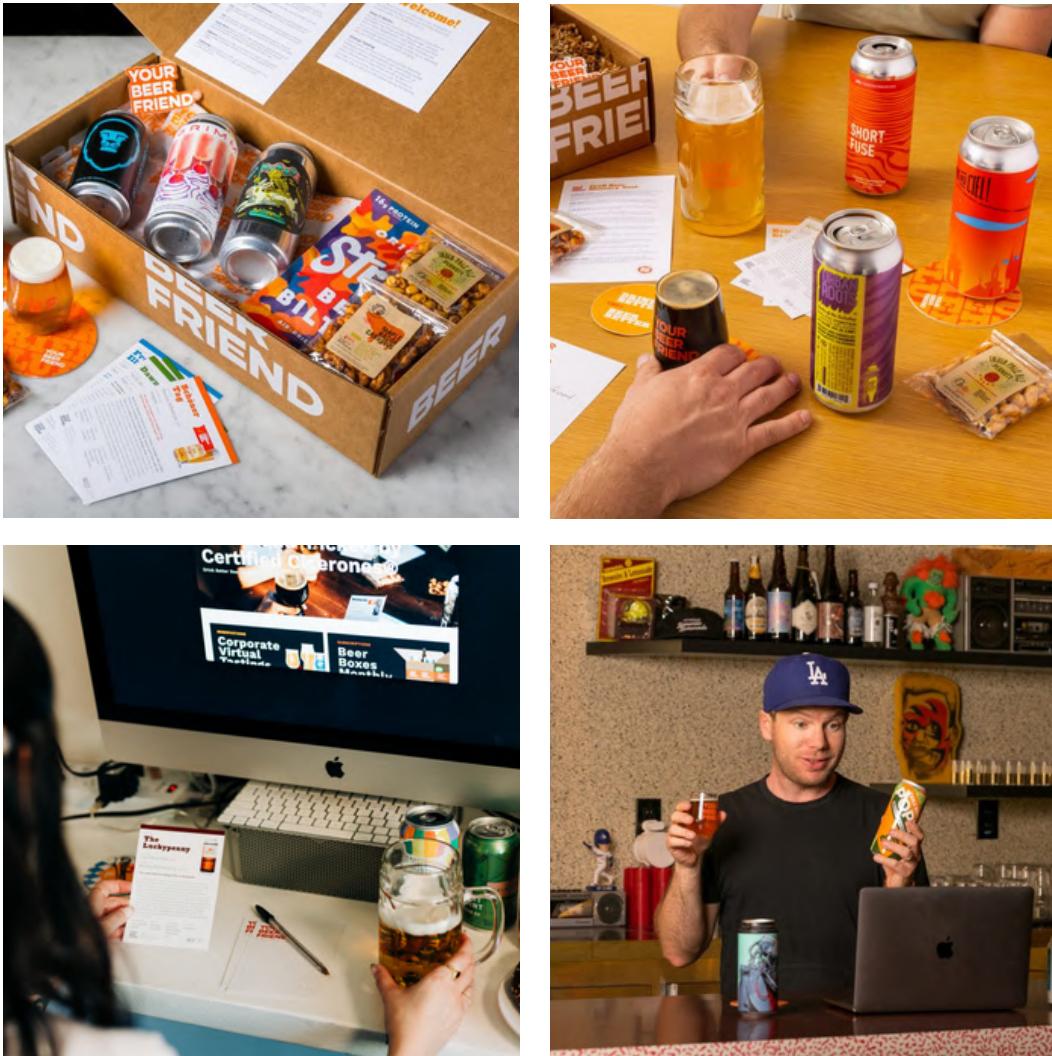
This tasting experience is followed by a Q&A where participants can ask about anything cheese.

Duration

60 minutes

Beer

Virtual Beer Tasting



Virtual beer tastings are easy to setup, fun to participate in and inclusive for all types. Each Virtual Beer Tasting lasts about 1 hour and is guided by a Certified Cicerone®. It's a Q&A style tasting, so lots of interaction about flavor notes, beer styles, food pairing, glassware selection and anything else beer-related that the attendees would like to chat about.

All tastings have the option to include a 4 beer package or, if the attendees prefer, they can receive a gluten free or non-alcoholic package.

We can accommodate groups of any size, so it's perfect for corporate teams or friend groups that are spread all over the country.

Duration

60 minutes

Wine

J. Cage Cellars

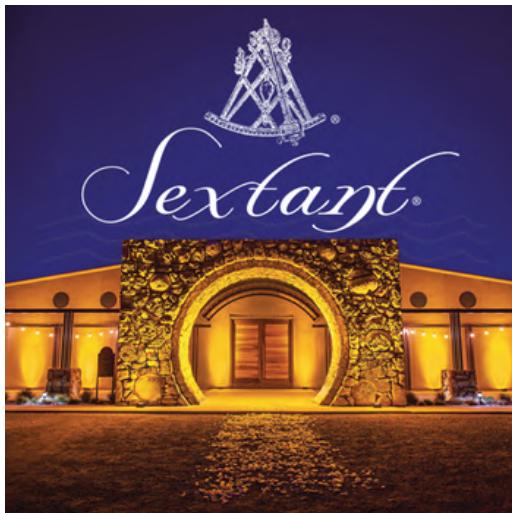


Virtual Wine Tastings with Roger and Donna of J. Cage Cellars are Fun, Interactive and Private. Let us bring our boutique Sonoma wine tasting experience to you. Perfect for connecting with friends and family, corporate team building, sales presentations, client appreciation and wine education. J. Cage wines are available exclusively from our winery.

Duration

60 minutes

Sextant Private Virtual Tasting



Let us help you orchestrate a memorable virtual event! Whether an online toast with friends and family or hosting a company happy hour, our team can curate a virtual tasting experience for any occasion. We make it easy! Just let us know who you want to invite, and we will take care of the rest.

Duration

60 minutes

Bouchaine's Virtual Wine Tasting Experience



Bring Napa to your home, office, or high-profile meetings!

Your virtual wine tasting experience includes:

- 1 bottle of our 90+ point estate wine (choose Chardonnay, Pinot Noir, or a Rosé)
- 1 etched Bouchaine wine tumbler
- Wine discussion with a Bouchaine sommelier
- Napa views broadcasted on a 4K camera system

Duration

60 minutes

Cocktails

Basics — Daiquiri & Margarita



Participants will make a classic rum Daiquiri and Margarita in addition to a lime cordial. Intended to teach you the fundamentals so that you can make a cocktail out of anything!

Our virtual mixology class with kits brings people together to learn, create, and bond over delightful libations. Participants will learn all about the basics of becoming an expert mixologist, including how to:

- Craft 2 classic cocktails using the provided mixology kit (Make 1 serving of each recipe)
- Master bartending skills and mixology techniques
- Pair ingredients and flavors so you can create your own custom cocktails later

Duration

60 minutes

Bubbly — French 75 & Airmail



Participants will make a French 75 and Airmail in addition to simple syrup, an essential ingredient for any cocktail.

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Duration

60 minutes

Bourbon/Whiskey — Old-Fashioned and Manhattan



This class implements one of the most difficult bartending techniques — stirring! Participants will mix a classic Old-Fashioned and Manhattan. Note: Non-alcoholic option is not available.

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- Master bartending skills and mixology techniques
- Pair ingredients and flavors so you can create your own custom cocktails later

Duration
60 minutes

Tequila — Margarita and Tequila Sunset



Tequila takes the spotlight in this tropical-inspired mixology class. Participants will make a Margarita and Tequila Sunset that will make you feel like you're on vacation.

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- Master bartending skills and mixology techniques
- Pair ingredients and flavors so you can create your own custom cocktails later

Duration

60 minutes

Mules -Moscow Mule and Gin Mule



Participants will learn how to make a Moscow Mule and level up the classic drink with a delicious gin variation.

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- Craft 2 classic cocktails using the provided mixology kit (Make 1 serving of each recipe)
- Master bartending skills and mixology techniques
- Pair ingredients and flavors so you can create your own custom cocktails later

Duration

60 minutes

Lunch and Learn

Virtual Lunch and Learns



This hosted experience delivers high-value engagement in a relaxed, virtual format. Participants receive a lunch of their choice—such as pizza, burgers, or other comfort meals—delivered to their doorstep ahead of the session.

The event combines practical education with casual interaction, making it an ideal platform for showcasing solutions, sharing insights, or hosting thought leadership conversations. Designed to remove friction from attendance and boost participation, Virtual Lunch and Learns offer a turnkey way to connect with decision-makers, drive meaningful conversations, and leave a lasting impression—all during the lunch hour.

Duration

60 minutes