

HOSTING A COOKING PARTY WITH IN MY OWN KITCHEN JNR

Thank you for choosing In My Own Kitchen Junior for your child's birthday celebration! This document includes all the extra information you need to know for a smooth, fun, and stress-free party experience.

What's Included?

- 📂 Fresh ingredients
- 💀 Chef-approved recipes
- 👕 Stylish aprons (returned at end)
- 🕅 All necessary utensils & consumables (e.g., patty cases, trays, decorating items)

We bring everything to your home so you can sit back and enjoy the fun!

Important Information

- Cost: \$55 per child
- Minimum: 6 kids
- Maximum: 10 kids
- Duration: Approx. 1–1.5 hours
- Location: Your home! We bring all the equipment
- Travel Fee: A \$15 fee may apply for bookings 20+ mins from Brisbane North (Everton Park)
- 💬 Contact us for an exact quote and availability.



COOKING PARTY IDEAS

የ Pizzeria Party

Top and bake your own pizza using premade dough, then roll and create mini pizza scrolls.

🥺 Biscuit Bonanza

Mix, roll and decorate a range of biscuits – from jam drops to choc chip. Get creative with custom designs!

👙 Cupcake Extravaganza

Decorate pre made cupcakes with delicious icing, sprinkles and lollies. Advanced decorating available at extra cost.

\delta Sushi Adventure

Roll and slice your own sushi rolls with a mix-and-match of fillings. Seaweed alternatives available for fussy eaters.

🍔 Gourmet Burgers Galore

Shape and cook burger patties (beef, chicken or vegetarian) and build your own burger with fresh salads.

🧀 Mexican Fiesta

Choose between burritos or nachos! Kids cook Mexican-style mince (beef, vegetarian or chicken) and build their own plate.

Additional ideas for older or adventurous kids:

- Fresh pasta (ideal for small or older groups)
- Donut or cookie decorating
- Rice paper rolls
- Dumpling making



WHAT TO EXPECT ON THE DAY

Arrival & Setup

- I arrive 15 mins before the activity starts
- I bring all utensils and ingredients
- I need a table/bench space (I can bring a trestle if needed)
- Kids get their own station (some shared equipment)

Food Consumption

- Food made during the party is intended to be eaten on the day
- Takeaway containers are not provided
- Basic paper plates or bowls will be supplied for serving the food

Cooking Time

• 11-1.5 hours depending on activity and number of guests

Premade elements may be used for ease (e.g., precooked sushi rice, pizza dough and cupcakes)

Clean-Up

- I clean as I go and wipe benches at the end
- Please choose a space with easy-to-clean surfaces



SAFETY. ALLERGIES & RISK INFO

- All Efforts are made to accommodate allergies
- Note: This is not an allergen-free business
- Traces of gluten, nuts, etc. may still be present Risk Management
- Cooking involves some inherent risk
- Child-safe tools and methods are always used
- (e.g., enclosed choppers, electric frypans, child-safe knives)

Let's Celebrate with Food & Fun!

To book your cooking party or chat about custom options, contact:

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