

Get social with Sydney Seafood School's great dinner party classes

Sharing a meal with friends is one of today's most popular social activities. Now Sydney Seafood School has taken it a step further with its new Saturday night Quick'n'Delicious classes - a chance to combine a cooking lesson with a social Saturday night out. Kick off with seafood canapés and a glass of wine before whipping up three quick and delicious seafood dishes perfect for casual entertaining, then relax over dinner with another glass of wine. And to make it more like a dinner party, book a bench of six people for this class and only pay for five.

Sydney Seafood School manager, Roberta Muir, says she's observed a few trends emerging in recent years: "The cult of the celebrity chef continues to grow, and people want a chance to really connect with them, to pick their brains," Muir says. "Another request we often get is for smaller classes, where people can cook in pairs, and we also know that guests are keen to try a range of wines with their meal." To fill this gap in the market the School has introduced special dinner party classes hosted by leading chefs with a wine expert matching a different wine to each course. Muir explains: "These classes have a more intimate format, with just twenty guests cooking in pairs under the chef's guidance to prepare a three-course menu (including dessert). Then they sit down at one long table with the chef and sommelier to enjoy the meal and discuss the food and wine. Coming up, Damien Pignolet hosts a French dinner party on 11 May with wine by Paul Boothby of Fine Wine Partners, and Alessandro Pavoni hosts an Italian dinner party on 19 June with wine by Giorgio De Maria of wine bar 121BC.

The School, now in its 22nd year, continues to attract a who's who of the Australian food scene, with a line up including Ross Lusted (The Bridge Room); Chris Manfield (Universal); Brent Savage (Bentley Restaurant & Bar); Giovanni Pilu (Pilu at Freshwater); Justin North (Bécasse); Richard Ptacnik (Otto); Dan Hong (Ms.G's); Dietmar Sawyere (Berowra Waters Inn); Stefano Manfredi & Gabriele Taddeucci (Osteria Balla); Stephen Hodges (Fishface); Ajoy Joshi (Nilgiri's); Matthew Kemp (Montpellier Public House); David Thompson (nahm London & Bangkok); Warren Turnbull (Restaurant Assiette & District Dining); Matt Moran (Aria); Lyndey Milan (with Greek food and wine from her new book *Lyndey & Blair's Taste of Greece*); Frank Camorra (MoVida) and Phil Wood (Rockpool).

Little wonder that, come May, the School's gift certificates are the go-to Mothers Day gift for the Mum who has everything. Especially if you tell her you'll be doing the class with her ... giving a gift money can't buy – a shared experience. They can be purchased and printed online or ordered over the phone.

The February - June program of classes and latest FISHline News can be viewed at www.sydneyfishmarket.com.au. Classes can be booked online and gift certificates purchased from the website.

Contact Sydney Seafood School on +61 2 9004 1111 or sss@sydneyfishmarket.com.au and FISHline on +61 2 9004 1122 or fishline@sydneyfishmarket.com.au

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For more information or high resolution photographs please contact Sydney Seafood School Manager, Roberta Muir, at robertam@sydneyfishmarket.com.au, or on +61 2 9004 1140.

Media & Industry welcome to sit in on a class as guests of Sydney Seafood School. [Click here](#) for the latest issue of FISHline News.