

Lisloughrey Lodge

Lisloughrey Lodge stands proudly on a spectacular ten acre site overlooking Lough Corrib. Panoramic lake views, mature woodlands and Lisloughrey Quay combine together to produce a truly unique setting.

Situated close to Galway and Connemara, this beautiful lakeside hotel maintains the tradition of a fine Country House combined with the contemporary luxury and style of today.

The seamless fusion of design and warm hospitality provides a unique environment where you can explore the outdoors, sample delicious cuisine, relax and unwind.

Chef Wade Murphy



Wexford native Wade Murphy's passion for cooking started at a young age, helping his Grandmother, a well known and respected local cook, with her various catering undertakings.

A graduate of DIT Cathal Brugha Street, during his illustrious culinary career Wade has worked in many renowned restaurants and hotels from Marlfield House, Wexford, The Conrad Hotel, Dublin to a number of Four Seasons Hotels around the world including Dublin, New York, Chicago, London and Sharm El Sheik.

Since coming to Lisloughrey Lodge, Wade has truly put the hotel on the map as a centre of culinary excellence. His talent and experience has won Lisloughrey Lodge two AA Rosettes, recognition as Best Restaurant in Connaught 2008 (Food and Wine Awards), and National Winner - Georgina Campbell Irish Breakfast Awards 2009. Wade is a member of Euro Toques, a European organisation of Chefs, whose main objective is to protect the fine quality and flavours of food.

Cookery School Courses

Two Day Culinary Experience

Our exclusive two day culinary programme is designed for both novice and experienced chefs with an appreciation for fine living and a desire to expand their culinary horizons. You will explore cuisines, flavours, and culinary techniques through tastings, demonstrations and attentive, hands-on cooking instruction in a state of the art working kitchen, led by our award winning **Executive Chef, Wade Murphy**.

With a focus on all culinary aspects from techniques to presentation, guests experience the essentials of gastronomy in a casual, social and fun setting.

Courses use only top-quality ingredients with a focus on local artisan producers.

Course Cost

€495 per person sharing or
€575 single

Price Includes

• Deluxe Accommodation for 2 nights • Daily Breakfast
• 2 Dinners • 2 Lunches • Cookbook, Apron and Recipes
Optional wine seminar, dinner and accommodation on Sunday €115 per person sharing or €165 single

Course Outline

Sunday (Optional)

18:00hrs Wine Tasting and Seminar
20:00hrs Welcome Dinner

Monday

09:30 – 09:45 Introduction
09:45 – 10:00 Kitchen Orientation
10:00 – 12:30 Cooking Session
12:30 – 14:00 Lunch
14:00 – 17:00 Cooking Session
19:30 Dinner

Tuesday

09:30 – 12:30 Cooking Sessions
12:30 – 14:00 Lunch
14:00 – 16:30 Cooking Sessions
19:30 Dinner

Capacity

Class size is limited to a maximum of 8 participants

Taste of Success!

Culinary Team Building

Food naturally brings people together. Gourmet cooking classes are the perfect recipe for a fun team building activity providing the perfect circumstances for your team members to relax and forge the personal relationships that are an essential ingredient of successful teams. With the assistance of our professional chefs, team members work together to prepare a gourmet meal in a fun and entertaining environment. Your staff take on the cooking duties of chopping, slicing, dicing, all while having a good laugh and sipping on champagne.

Package Includes

Interactive team building cooking course, Gourmet lunch or dinner with wine, cook book, apron and recipes.

Cooking Session Only

€150 per person

Cooking Session and Overnight Stay

€215 per person sharing or €275 single

Show me Some Cooking!

Culinary Demonstrations

Join Chef Wade Murphy as he demonstrates the preparation of some of his favourite recipes reflecting fresh seasonal flavours with a focus on local artisan producers. Afterwards, over a glass or two of wine, taste the dishes and enjoy chat with Chef Wade.

Package Includes

90 minute cooking demonstration
Food tasting with wine

Demonstration Only

€50 per person

Demonstration and Overnight Stay

€120 per person sharing or €185 single

Contact us today to find out more about our courses

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