



**Market  
on a  
Mission**

# PRIVATE CLASSES

## vegan + allergy-free baking **Jennifer Lee's Bakery**

120–150 min | 10–24 guests | \$50–75pp

Have you ever wanted to learn how to bake, cook, or decorate allergen-friendly foods? This is your chance! Jennifer Lee's Bakery is a completely vegan and top allergen-free bakery. Choose from a variety of options, including cannoli\*, cinnamon buns, soft pretzels, and ravioli\* for an engaging hands-on experience! *\*Non-vegan fillings available by request*



## spice blending class **Curio Spice Co.**

60–90 min | 15–30 guests | \$100pp (first 15 guests), \$40pp each additional

Discover the power of flavor, memory, and history while connecting with team members in this engaging and creative class, The Art & Power of Spice! Guests will learn about the basics of spices, including how to toast, grind, bloom and store them, and have the opportunity to make a seasonally appropriate blend that showcases Curio's exceptional, directly-sourced spices supporting small farmers worldwide. After enjoying a snack that incorporates the spice blend, guests will walk away with their own jar, a spice wheel, and a code for 15% off their next Curio purchase!



## cupcake decorating **Melt In Your Mouth**

75–90 min | 8–18 guests | \$50–95pp

Learn to decorate your own beautiful cupcakes made with no artificial colors, flavors, or preservatives with expert guidance from the team at Melt In Your Mouth! In this class, you'll learn a variety of techniques to decorate your own enticing creation, and walk away with 6-12 freshly baked and frosted cupcakes to enjoy and share with loved ones.



## oyster shucking **Red's Best**

60–75 min | 8–25 guests | \$55pp (8–15 guests), \$49pp (16–25 guests)

Learn the art of oyster shucking with the Red's Best team. In this hands-on class, you'll receive expert instruction from one of their fishmongers and discover the techniques, tips, and traditions behind opening and enjoying oysters like a pro. Each guest will enjoy 8 fresh oysters, served with classic accompaniments including lemon, mignonette sauce, and cocktail sauce. All tools are provided, and the Red's Best team will guide you step by step to build confidence and skill.



## watercolor painting

Laurel Greenfield Art

60–90 min | Up to 25 guests | \$65pp

Enjoy a private painting workshop with Laurel where she'll walk you through the entire painting process from start to finish. You'll learn basic painting techniques and leave with a painting you're proud of. All materials are included.



## candle making

Lifebloom

90 min | Up to 25 guests | \$80–95pp

The candle making experts at Lifebloom will provide a thorough 90-minute overview of the candle-making process and an instructive lesson on how to pour a 9-oz or 18-oz candle in a handmade concrete vessel from start to finish. Guests will have the opportunity to customize their candle, selecting their own vessel color, fragrance, wick, and natural toppings.



## jewelry making

Oohjacquelina

90 min | Up to 10 guests | \$75pp

The Oohjacquelina team will guide you and your guests in making your own handcrafted jewelry. Each guest will have the opportunity to choose between making a bracelet or necklace, as well as their own hand-hammered ring. Additional options and upgrades are available for an added charge.



Additionally, we can work with any vendor to curate a private class suitable for you and your guests.

*Events will be held in The Nook at Boston Public Market.  
A room rental fee of \$500 will be applied.*

**Please get in touch with Amy, [agilbert@bostonpublicmarket.org](mailto:agilbert@bostonpublicmarket.org) for inquiries.**



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