

Australis Flavors

Cooking Class

[2026]



Hotel
CABO DE
HORNS

Hotel
COSTA
AUSTRALIS



Discover Patagonia through its essence. **Australis Flavors** is an immersive culinary experience that brings together regional cuisine, local mixology and Patagonian traditions in a warm, interactive setting.

Guests will learn how to prepare our signature **Calafate Sour** alongside our culinary team and enjoy a **three-course menu** inspired by the local ingredients and recipes featured on our menu.

Designed to be shared and savored, this experience invites guests to connect with the authentic flavors and spirit of Patagonia—one sip and one bite at a time.

YOUR AUSTRALIS FLAVORS EXPERIENCE

- Welcome reception.
- Patagonian cocktail workshop featuring the preparation of our signature Calafate Sour, accompanied by a regional appetizer.
- Interactive cooking session led by our culinary team, where guests will prepare an appetizer, main course and dessert inspired by our menu and tailored to each group's preferences.
- Digital recipe booklet featuring all dishes prepared during the experience.
- Concluding lunch or dinner, depending on the scheduled program.



Includes



Apron



Ingredients



Digital recipe
booklet



Appetizer &
wine pairing



Exclusive venue for
groups of 10–20

TOUR OPERATOR RATE

USD \$ 85 Per person

DURATION

2,5 hours

LOCATION

Hotel Cabo de Hornos o Hotel Costa Australis