

INTRODUCTION
TO HYR LIVE.



HYR LIVE IS REINVENTING HOSPITALITY WITH LIVE FOOD AND BEVERAGE CLASSES AVAILABLE ANYTIME, ANYWHERE.

LEARN FROM THE BEST

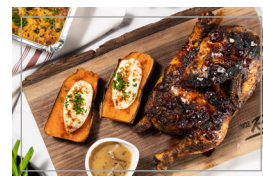
Our expert hospitality instructors guide every step of your experience, making each Hyr Live class interactive and fun.

GO BEYOND RECIPES

Explore the meaning behind each recipe, expand your knowledge, and learn to taste and talk like an expert.

STREAM, PROFESSIONALLY

Each Hyr Live class is streamed from a professional studio, with multiple cameras angles and lighting designed to provide an exceptional user experience.



READY TO GET STARTED? REACH OUT!



info@hyr.live



www.hyr.live



@hyrlive



646.455.3928



647.560.8905

HYR LIVE #GOLIVE

CLASSES STARTING AS LOW AS \$595 FOR AN INTERACTIVE 60-MINUTE EXPERIENCE

VIRTUAL CORPORATE EXPERIENCES.

VIRTUAL TEAM-BUILDING ACTIVITIES TO ENGAGE WITH YOUR TEAM.



VIRTUAL EXPERIENCES

Unite your team for a great experience, no matter where your employees are located.

ENJOY VARIETY

Choose from a range of hospitality activities based on your team's needs and interests.

THE HIGHEST STANDARD OF QUALITY

We work with expert instructors and production professionals who deliver quality, interactive and fun events!



Newark
Venture
Partners

"We'd been searching for a genuine way to reconnect with our colleagues in this remote work environment and Hyr Live was the perfect team bonding experience- interactive, relaxed, engaging. The setup was a breeze, too!"



"Having this be our first big virtual get together, there were lots of nerves to make sure everything ran smoothly, and everything was seamless! Hyr took care of all of the details, the tech was advanced and seamless, our host was knowledgeable and a consummate professional - everyone had a great time! Would 100% use HYR again for my virtual events!"

Forbes

"A company that is coming at the right time."

Inc.

"There are tantalizing directions a platform like this can take."



"The most engaging happy hour we've had during the entire pandemic."

**TORONTO
LIFE**

"Torontonians who are shaking up the tech sector."

HOW IT WORKS.

LET US HELP YOU PLAN, SCHEDULE AND EXECUTE YOUR VIRTUAL CORPORATE EXPERIENCE.



WHAT'S YOUR TEAM SIZE?

Share the number of participants likely to attend the Virtual Experience.

WHAT ACTIVITIES WOULD YOU LIKE TO TRY?

Select your experience from our list of events or let us help you design a custom event!

WE WILL HELP TAKE CARE OF THE DETAILS

Find the best package that fits your team and budget. Whether that means you'd like food or drinks shipped to your participants, a Chef's Kit, or if you'd be all set with the ingredients listed on the professionally designed menu card.

ENJOY THE EXPERIENCE!

Our trained and experienced instructors will ensure an engaging and enjoyable experience. The classes are streamed to ensure participants can engage and ask questions along the way, and can see what the instructor is doing from multiple perspectives.

OPTIONS OF CLASSES & INSTRUCTOR INFORMATION.

CORPORATE VIRTUAL EVENTS DONE RIGHT

WHETHER IT'S 10 OR 250 PARTICIPANTS, WE'VE DONE IT. GET IN TOUCH WITH OUR TEAM TODAY.



- BAKING
- COOKING SKILLS
- COOKING (ASIAN, FRENCH, AMERICAN, AND MORE!)
- COOKING WITH CANNABIS
- CHEESE AND CHARCUTERIE PAIRINGS
- #BEERBETTER WITH A CERTIFIED CICERONE



CHEF RAQUEL FOX
ISLAND GURL FOODS

Fall in love with the joy of cooking.



CICERONE MICHELLE THAM
LEARN TO BEER BETTER

Take a beer journey to taste, smell and pour like never before.



CHEF PHIL NGUYEN
ASIAN COOKING

Discover new menu items that are clean, simple and delicious.



MIXOLOGIST LEAH YOUNG
ELEVATED COCKTAILS

Learn the fundamentals of bartending in a simplified way.



CHEF TAYLOR BARBET
BAKING AND PASTRY

Impress your family, friends and guests with some classic sweets.



ANDREW CARLETON SMITH
WINE AND FOOD EXPERT

Curate any global culinary experience at home.



CHEF PAT NEWTON
COOKING WITH CANNABIS

Unearth the secrets to cooking responsibly with cannabis.



CHEF MIKE ANGELONI
ITALIAN COOKING

From his family to yours, learn classic Italian dishes.