



COOKING SCHOOL OUTDOORS

THE HILTON BATON ROUGE CAPITOL CENTER

The Viking Cooking School may be the most enjoyable school on earth – even the homework is fun. Weekly classes cover everything from knife skills to party menus to children’s cooking classes. Our curriculum combines down-home southern culture with epicurean expertise for a one-of-a-kind experience. From the novice to the experienced cook, kids, moms and dads, business professionals, and others come alone, or together with friends, to attend our classes each year. If you love to cook, entertain, or just appreciate the pleasure of great food, the Viking Cooking School is the place to indulge your passions.

THE PERFECT INGREDIENT FOR YOUR SPECIAL EVENT

Your neighborhood Viking Cooking School is the perfect place for corporate and social events of any kind. Whether you are looking for a company team-building experience, meeting space, entertaining clients or celebrating an anniversary we can custom design a special event to meet your needs.

- Team Building
- Recruiting Functions
- Board Meetings
- Bridal Showers
- Luncheons
- Supper Clubs
- Holiday Parties
- Birthday Parties
- Facility Rental

HANDS-ON WORKSHOPS

Demonstrations, Chef’s Table and Best of Class types are available.

MAKE YOUR NEXT EVENT SIZZLE

Want to spice up your next big event or sales conference? Take it to a new level of sizzle as you learn outdoor cooking tips and techniques under the guidance of our skilled Viking Cooking culinary staff. If you love to cook, entertain, or just appreciate the pleasure of great food, the Viking Cooking School Outdoors is the place to indulge your passions. The Hilton’s pool deck overlooking the Mississippi River is the perfect location for the new Viking outdoor grilling experience. In an outdoor pavilion, the Viking Cooking School Outdoors provides a first class atmosphere for those who love to cook, entertain, or just appreciate the pleasure of great food. Work side-by-side with your friends, family or colleagues, and enjoy an amazing food that you prepared together.

VIKING COOKING SCHOOL OUTDOORS

- Classes of 16-36 people
- Located on the Pool Deck overlooking the Mississippi River
- Convention and meeting groups have the opportunity to upgrade their food and beverage to a Viking Outdoor experience
- Available for Private events with the Viking Chef Experience
- Themed classes are such as Girls’ Night Out, Romantic Date Night and Classic Steakhouse will be scheduled weekly
- Viking Rewards and Retail Merchandise are available for purchase



**[Prepare foods from rustic to exquisite
in our one-of-a-kind Outdoor Workshops.]**

VIKING COOKING SCHOOL OUTDOORS CLASSES

CULINARY BASICS

Designed for both the novice cook and seasoned home chef, Viking's signature Culinary Basics workshops will empower you to cook with confidence. These technique-driven hands-on cooking classes focus on classical culinary skills that are relevant to the home cook today.

DATE NIGHT

If the way to someone's heart is through the stomach, then this class will have your loved one right where you want them! Things heat up fast as you learn cooking tips and techniques under the guidance of our skilled culinary staff. Enjoy an entertaining, enlightening evening preparing the perfect romantic meal with your special someone, then sit down together to enjoy an amazing dinner. Or, come by yourself to learn how to re-create the perfect, romantic dinner at home for the one you love.

GIRLS' NIGHT OUT

Break from the norm and treat you and your girlfriends in our Girls' Night Out class. Share flavorful food over great conversation and a spirited libation, and enjoy an evening of laughing, learning and lingering.

CLASSIC STEAKHOUSE

America enjoys a long, enduring love affair with steak. Considered the ultimate comfort food, steak is luxurious, yet familiar. In this elegant steakhouse class, juicy, sizzling cuts of beef are redefined to include deliciously unexpected presentations. Enjoy the pleasures of good food, good wine and good company while creating classic steakhouse recipes with a contemporary twist. Or discover how to re-create your favorite steakhouse recipes at home in this dynamic workshop.

FISH COOKERY

Are you intimidated at the thought of cooking fish at home? Well, don't let your fears get the better of you. After taking our fish cookery class, you'll understand all the tools, tips and techniques needed to conquer your fear of fish forever. From grilling and searing to steaming and sautéing, you'll be cooking fish like a pro in no time!

BARBECUE BASICS

In our smokin' hot barbecue class, discover tried-and-true tips and techniques for preparing the grill, regulating the heat, smoking, grilling – and the dying art of low-and-slow, fork-tender barbecue. Cook like a pit master as you learn the basic principles for outdoor barbecue; then, learn to prepare uniquely delicious, people-pleasing side dishes. Whether you're a tailgate warrior, a backyard grillmeister – or just enjoy the "Q" – this class is for you.



COOKING SCHOOL
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Visit vikingcookingschool.com or let your catering/sales manager know if you are interested in a private class for your group.