APPETIZER EVENTS

Canapés and Hors d'oeuvres

AROUND THE WORLD EVENTS

Around the World Hors d'oeuvres

Café Italiano

French Bistro

Latin Sizzle

ENTERTAINING EVENTS

Dinner with Friends

Entertaining Buffet

Weekend Entertaining

Casual Dinner Party

Black Tie Entertaining

DESSERT EVENTS

Desserts to Die For

Chocolate Obsession

BREAKFAST / BRUNCH EVENTS

Celebration Brunch

KIDS AND TEEN EVENTS

Cooking for Friends and Family

Homemade “Fast Food”

I’ll Make Supper

Let’s Bake!

Choose the class style and menu perfect for your upcoming event. Contact your local Viking Cooking School for pricing information or to book your special event.

1215 Ridgeway Road, Suite 101
Park Place Centre
Memphis, TN 38119

P  901.763.3747
F  901.763.3727

VIKINGCOOKINGSCHOOL.COM
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
- holiday parties • supper clubs
- facility rental • birthday parties
- bridal showers • luncheons • board meetings

Experience step-by-step demonstrations of food preparation and techniques. Taste exquisitely prepared food, learn tricks of the trade from our culinary instructors, and leave with the confidence to try the recipes on your own. This interactive format encourages informative discussions and fun question and answer segments. The Demonstration class style is great for larger groups. Demonstration classes last approximately two hours.

In our Hands-On Workshops, everyone participates in preparing and eating a gourmet meal together. Groups are divided into smaller teams, each of which will work on a part of the preselected menu. After cooking together, under the direction of our culinary instructors, the entire group will sit down to enjoy the meal and discuss what they have learned. Hands-On Workshops are the perfect setting for groups of 16 or less (varies by location). Hands-On Workshops require a minimum of six people and last approximately three hours.

Select from our popular menu selections or choose any class offered on vikingcookingschool.com.

Because the Viking Cooking School will customize each Special Event to meet your needs, our fee structure varies by event and is based on class style, menu selection, and the number of participants that will be attending the event. Please contact your local Viking Cooking School for pricing information and assistance in planning your upcoming event.

YOU TAKE CARE OF THE GUEST LIST, AND WE'LL HANDLE THE REST!
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
- holiday parties • supper clubs
- facility rental • birthday parties
- bridal showers • luncheons • board meetings

YOU TAKE CARE OF THE GUEST LIST, AND WE’LL HANDLE THE REST!

VIKINGCOOKINGSCHOOL.COM
DEMONSTRATIONS
Experience step-by-step demonstrations of food preparation and techniques. Taste exquisitely prepared food, learn tricks of the trade from our culinary instructors, and leave with the confidence to try the recipes on your own. This interactive format encourages informative discussions and fun question and answer segments. The Demonstration class style is great for larger groups. Demonstration classes last approximately two hours.

HANDS-ON WORKSHOPS
In our Hands-On Workshops, everyone participates in preparing and eating a gourmet meal together. Groups are divided into smaller teams, each of which will work on a part of the preselected menu. After cooking together, under the direction of our culinary instructors, the entire group will sit down to enjoy the meal and discuss what they have learned. Hands-On Workshops are the perfect setting for groups of 16 or less (varies by location). Hands-On Workshops require a minimum of six people and last approximately three hours.

CHOOSE A MENU
Select from our popular menu selections or choose any class offered on vikingcookingschool.com.

PRICING
Because the Viking Cooking School will customize each Special Event to meet your needs, our fee structure varies by event and is based on class style, menu selection, and the number of participants that will be attending the event. Please contact your local Viking Cooking School for pricing information and assistance in planning your upcoming event.