Event Services | 2023

SMMERIA

COMPART





The Sommelier Company is the leading provider of expert-guided wine, spirits & specialty food tasting experiences for corporate and private events.



Sommelier & Wine Specialist Network

- The largest sommelier & spirit specialist network
- Experts in fine wine, spirits, specialty food products
- Nationwide events, managed by an expert team
- Custom packages for a wide range of budgets



Our Sommeliers



Our wine & spirits specialists are certified by the leading educational bodies in the world, including:

• Society of Wine Educators

- Court of Master Sommeliers
- The Council of Whiskey Masters
 - Wine & Spirit Education Trust
 - Institute of Masters of Wine
 - Wine Scholar Guild

Many have extensive experience in winemaking and the wine trade.

More Than 500 Sommeliers & Specialists Reliably Available

The Largest Sommelier & Specialist Network in the U.S. and Abroad



We're America's Go-To Provider of Private Tasting Experiences

Corporate clients & partners include . . .







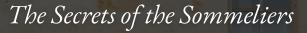


We've Created Thousands of Successful Tasting Events Nationwide...



... In a Variety of Seated, Reception-Style, and Team Activity Formats

Seated Seminars





- How to taste like the sommeliers
- Wine history, culture and etiquette
- Key regions, appellations and grapes
- Recommendations and shopping tips
- The art and science of food pairing
- How to start your own collection



Popular Wine Tasting Themes

- Wine Classics from Around the World
- Kings & Queens of the Old World
- France vs. Italy
 - Old World vs. New World
- Exploring the Wines of California
- Hidden Gems of the Southern Hemisphere
- Multi-course Dinner & Wine Pairing

Other Popular Themes

Whiskey, Tequila, Brandy, Rum, Gin, Beer, Saké, Mixology, Cigars & More



Intimate Groups





Our sommeliers can provide elegant, entertaining experiences for small groups of any size.

Food and wine pairing dinners with sommelier and chef speakers are a popular option for executive off-sites, board meetings, and client appreciation.



SOMMELIER FIRESIDE DINNER FIVE COURSE MENU WITH WINE PAIRINGS

JOIN US FOR "A COMPARISON OF OLD WORLD AND NEW WORLD WINES" WITH CERTIFIED SOMMELIER JORN KLEINHANS MENU BY EXECUTIVE CHEF ALFONSO RAMIREZ

> ONE NIGHT ONLY SEPTEMBER 25 AT 6:15 PM

AMUSE Uni, pumpernickel, onion jam, Fresno chile Patina Cuveo, Brut, France

SECOND COURSE Day boat scallops, Patagonia shrimp, lobster reduction baby fennel 2011 Ferrari Carano, Saunghon Blanc, Napa Valko, California 2040 La Chatellenie, Joseph Mellot, Sancerre, France

THIRD COURSE Smoked ham hocks, beluga lentils, poached quail egg 2005 Domaine Coste-Caumartin ler Cru, Prior Nov, Burguman, France 2009 Packer Station by Four Parker, Phot Nov. California

FOURTH COURSE Roasted maple leaf duck breast, swiss chard, eggplant purea, braised beets, hazelnuts 2007 Gamble Paramount Montage, Cabernet Sauvignon

and Merlot, California 1999 Château Andron Blanquet, Cabernet Sauvignon and Hortol. St Estéphe: Bordeaco, Enance

DESSEDT Lemon bar, preserved Meyer lemons, mascarpone cream Champagne grapes 2000 Domain Du Mas Blanc, Dessert Wine, France 2008 Grgich Hills Violette, Dessert Wine, California

\$70 per person | \$110 with wine pairings

Call to reserve | 714 444 5900 Don't forget: Wine Wednesdays | 25% off all wine bottles



fax and grativity additional monu subject to change 714 444 5900 | pinotprovence.co



Tasting Receptions

Walk-Around Reception & Networking Formats

This casual format balances the priorities of social interaction and an insightful, entertaining experience, ideal for

Pre-dinner welcome & cocktail hour
Relaxation after a day of meetings
Business networking opportunities
Offering a local touch to travelers



Large Events

Company Off-sites, Conferences & Incentive Events

The Sommelier Company has a significant presence in all major U.S. cities, and many cities abroad. We can accommodate events of any size without the need of travel costs.

Large events create opportunities for novel themes and a variety of specialty tastings, including non-alcoholic options like rare coffees, chocolates, honeys or olive oils.



Team Building Workshops

Blind Tasting and Wine Blending Master Classes



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Blind Tasting and Wine Blending Master Classes

Blind Tasting Workshop: Guests learn the secrets of "blind" tasting from a professional sommelier—the skill of methodically identifying a wine's grape variety, region of origin, age, and other key characteristics by appearance, smell and taste alone. After an initial non-blind tasting of 8 wines, bottles are covered and served again in random order. Participants may work together to identify the wines, or compete to correctly identify the greatest number.

Wine Blending Workshop: Participants taste and learn to appreciate key characteristics of 8 distinctive wines made from single grape varieties. They learn about the history and culture surrounding each wine and receive a crash course in the purpose and methods of wine blending. They work individually or divide into competing groups to create their own proprietary blends. Each group presents its unique blend and a tasting panel of judges determines the winner.

Virtual Tasting Experiences

Bring the Tasting Room to Audiences Anywhere



- Shipping throughout the U.S., Canada, Europe, and Australia
- Accommodation for small teams or up to hundreds of attendees
- Client engagement, team incentive, sales and marketing, team building, or executive or board gatherings

Expert-Led Winery & Distillery Excursions

Wineries and distilleries operate in all fifty states of the Union. We offer popular guided tours in California, Oregon, Washington, New York, Virginia, Texas, Missouri, Kentucky, Tennessee, and beyond.









Corporate Gifts



Special Touches for Client or Team Appreciation

- Gift certificates
- Auction or raffle items
- Wine & spirits accessories
- Access to old and rare bottles
- Holiday or seasonal wine sets
- Etching, engraving, custom labels
- Baskets, gift boxes, or wooden crates
- Custom landing pages to order

Summary

Why Choose The Sommelier Company?

- Location and date flexibility. We are the largest network of wine and spirits experts, with unrivaled events capability.
- Seasoned team of experts managing events. Clients value our efficiency, professionalism, and focus on event success.
- **Quality of experience.** All our events are led by certified experts with speaking and entertaining experience.
- **Independence.** We do not represent any beverages used in our tastings. Tasting discussions are objective and informative.

Contact Us for More Details and an Immediate Quote

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www.SommelierCompany.com

