Wine a Bit – You’ll Feel Better

“Wine is not just an object of pleasure, but an object of knowledge; and the pleasure depends on the knowledge” Roger Scruton.

Our wine tasting experiences are relaxing, fun and educational. They will increase your wine knowledge and understanding, and provide a great opportunity for your team to relax and network.

Your team will be divided into smaller groups where they will taste different wines and then answer a few questions. Our wine expert will share comments and engage in a discussion with the group they explore 6 wines.

We cover a wide range of topics during the tasting, including:

- How wine is made
- New and old grape varieties and wine styles
- Storing and serving wine
- Food and wine pairing
- Life expectancy of wines
- How to choose wine

**Group Size:** 10-100

**Time Frame:** 1-1.5 hours

**Setup Fee:** $290

**Cost:** $40 per person – Wines

Prices are per guest and subject to HST
Food and Wine Pairing
Wine and food go hand in hand, each working to enhance the other to create the ultimate culinary experience. Our wine guide will take you on a flavour adventure as we pair specific wines with a variety of tastes, creating a symphony of flavours on your pallet. Throughout the experience our Wine Guide will talk about how wines work with different flavors.

Each individual tasting plate to consist of: Salami, Prosciutto, Aged Cheddar or Asiago Cheese, Lemon Wedge, Olives, Chocolate, Slice of Apple. In addition, sliced baguette and water will be available to each participant to cleanse their pallet.

Group Size: 10-100
Time Frame: 1-1.5 hours

Setup Fee: $290
Cost: $14 per person – Tasting Platters
$40 per person – Wine Tasting
Wine Tasting Dinner
Drinking fine wine with good food is one of life’s great pleasures. Our wine expert will match a wine with each course of your dinner to showcase the progression of wine strengths and highlight how this evolves throughout the meal.

Select one of the following menus:
- Tender Arugula & Smoked Trout topped with Fennel Slaw, Citrus Dressing
- Penne Rigate with Prosciutto, Peas & Peppers in Light Tomato Coulis
- Grilled Sirloin topped with Braised Short Ribs, Wilted Spinach & Mashed Potato
- Flourless Chocolate Cake with Raspberry Compote
- Bread and Sweet Butter

- Vodka Martini Salmon Gravlax with Three Mustard Dill Sauce and Tender Greens
- Casarecce with Tomato & Crispy Basil
- Seared Noisettes of Veal Loin with Morel, Shiitake & Oyster Mushroom Sauce, Soft Polenta
- Chocolate Pot de Crème with Orange-Berry Compote

**Group Size:** 10-100

**Time Frame:** 1.5-2 hours

**Setup Fee:** $290

**Cost:** $84 Surcharge per person
- $120 à la carte

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