

Delicious  
Experiences

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VIRTUAL,  
HYBRID &  
IN-PERSON

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# EVENTS CATALOG <sup>2025</sup>





## Delicious Experiences

Delicious Experiences helps companies **bring remote teams together** to celebrate and deepen their bond, **strengthen connections with clients**, and **improve employee happiness**. Our unique culinary experiences focus on bringing people together through engaging, fun, virtual, hands-on events that help catapult your teams and clients to a different time and place.

Behind Delicious Experiences is a full-range **technology and logistics platform** which ensures **a seamless experience** from booking until the last drop or bite has been savored.

Our concierge team can customize the event to your needs, ship ingredients and branded items directly to guests, provide a branded experience from RSVP through delivery, and make sure creating a winning event is stress-free for you.





# Over 10 Years of Unforgettable Experiences

"Working with Delicious Experiences has been **the best vendor partnership during my 5 years at Google!** The level of comfort they gave me dealing with my teams in the Americas, LATAM, Canada, South Africa, EMEA and APAC made me trust them with all of the coordination. I can NOT wait to work with them again! They were truly phenomenal."



- Rachel Caroline Duré. Equity, Diversity, Inclusion & Belonging

"I highly recommend Delicious Experiences—they made celebrating our international team effortless! From seamless shipping to speedy, responsive communication, they handled everything. The result? **A priceless boost in team morale and appreciation.**"



- Marja Bendiksen. ABP

"Delicious Experiences **absolutely nailed it!** Our leadership team had a really great time taking a breather and connecting with each other."



- Darren Mowry. Managing Director, AWS Europe, Middle-East, and Africa





### High caliber experts such as Vance Henderson

Vance spends his time traveling the country inspiring bartenders, consumers, and spirits enthusiasts alike as the U.S. National Brand Ambassador for Hendrick's Gin, a role for which he won the 2020 Brand Ambassador of the Year award. Over the past two decades, Vance has won numerous "Best of" cocktail awards and competitions, and ran beverage programs for Ark Restaurants, Guests Counts Hospitality, Think Food Group, and Good Essen Group, and his work has been widely featured in numerous national publications. His unique approach to teaching cocktails combines games and activities along with shaking, stirring, straining, sipping, and drinking for a particularly Delicious Experience.

# IT'S 5 O'CLOCK SOMEWHERE

Learn the secrets behind the perfect cocktail and turn your home into the bar of your dreams. Join an award-winning mixologist for a special event in which you'll learn about spirits and dive deep into expert flavor pairings as you shake, stir, sip, laugh, and taste. The host will guide the group through a number of activities, focused on engaging the guests, forming stronger bonds, and creating shared experiences and memories.

*\* Guests may opt for **alcohol-free** distilled spirits in their kits. The Experience can cater to various dietary requirements including **gluten-free** and **vegan**.*

### Optional upgrades to be sent to each guest:

- Branded barware set
- Branded cocktail glasses
- A selection of paired chocolates
- Artisanal snack selection
- A cocktail smoking gun and exploration of smoked cocktails during the experience
- Additional branded items and packaging are available







### High caliber experts such as Andra Johnson

Over the past sixteen years, Andra “AJ” Johnson has worked with some of the Washington DC’s most popular restaurants including Michelin Starred Bresca, Stephen Starr’s Le Diplomate, and Robert Wiedmaier’s Mussel Bar & Grill. She currently serves as a partner and bar director at Serenata, a full-service Latin American themed craft cocktail bar located inside La Cosecha in Washington DC’s Union Market. She is also working on a book, *White Plates, Black Faces*, which addresses the “cultural neglect” of African-Americans in the restaurant industry. AJ holds a certification of Ciceron Certified Beer Server and is a Level I in the Court of Master Sommeliers.

# EXPLORING LATIN AMERICA THROUGH COCKTAILS

Latin America is full of fun and beautiful flavors that represent the diverse and nuanced cultures of different countries. In this class, take a trip to different countries through cocktails that feature indigenous and authentic ingredients.

Join an award-winning mixologist for this special event in which you’ll learn about spirits and dive deep into expert flavor pairings as you shake, stir, sip, laugh, and taste. The host will guide the group through a number of activities, focused on engaging the guests, forming stronger bonds, and creating shared experiences and memories.

*\* Guests may opt for **alcohol-free** distilled spirits in their kits. The Experience can cater to various dietary requirements including **gluten-free** and **vegan**.*

### Optional upgrades to be sent to each guest:

- Branded barware set
- Branded cocktail glasses
- A selection of paired chocolates
- Artisanal snack selection
- A cocktail smoking gun and exploration of smoked cocktails during the experience
- Additional branded items and packaging are available



### High caliber experts such as Dr. Brooke Scheller

Dr. Brooke Scheller, DCN, CNS, is a pioneering leader in functional nutrition and wellness, known for her innovative approach to health and alcohol-free living. Founder of Functional Sobriety and author of *How to Eat to Change How You Drink*, Dr. Scheller combines deep expertise in clinical nutrition with a mission to support holistic well-being. Her work has empowered individuals worldwide to improve brain health, boost energy, enhance focus, and achieve balance through nutrition. With an engaging and approachable style, Dr. Scheller offers transformative guidance that makes her a sought-after expert in wellness and sobriety.

# WINTER WELLNESS ELIXIRS

Warm up this winter with a curated collection of health-boosting beverages. Enjoy golden mylk, a soothing blend of turmeric and spices that supports immunity and relaxation. Sip on herbal drinks, expertly crafted to balance body and mind. Elevate any gathering with festive, rejuvenating drinks, infused with seasonal flavors for a comforting and nourishing Experience.

*\* This Experience can cater to various dietary requirements, including **gluten-free** and **vegan**.*

### Optional upgrades to be sent to each guest:

- Beautiful steeping tumbler set
- Glassware
- Artisanal hot chocolate and a handcarved traditional Molinillo whisk
- A selection of paired artisanal chocolates
- Artisanal snack selection
- Additional branded items and packaging are available





### High caliber experts such as Ruth Kennison

Ruth Kennison has been a chocolate diva and educator for over 12 years. She started her career studying chocolate-making at The French Pastry School and The Chocolate Academy under M.O.F. Stephane Treand. Ruth has followed her dessert passions around the world – taste-tasting vanilla beans in Tahiti, selling homemade madeleines in Sydney, Australia, and honing her chocolate skills in Asia alongside a former pastry chef from Spain's El Bulli Restaurant and with chocolate greats in Paris. Ruth is among a select group of instructors in the U.S. teaching bean-to-bar chocolate making, has launched her own chocolate line, and is the founder of The Santa Monica Chocolate Society.

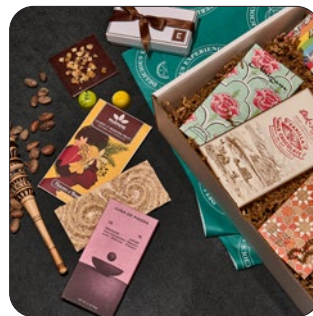
# BEAN TO BAR: A CHOCOLATE TASTING JOURNEY

Like with fine wine, delving into the complexity of bean-to-bar chocolates is a full sensory experience. Build bonds with your group as you touch, smell, and taste a variety of chocolates from diverse origins. Taught by an award-winning chocolate educator, this Experience will have you tour the world through the work of the growers and chocolatiers working to create some of the world's best single-origin chocolates and inclusion bars.

*\* This Experience is **family-friendly**, and can cater to various dietary requirements.*

### Optional upgrades to be sent to each guest:

- Paired cocktail or mocktail
- Mexican hot chocolate kit with handmade traditional Molinillo whisk
- Branded apron
- Branded hot cocoa mug
- Additional branded items and packaging are available





### High caliber experts such as Megan Giller

Megan Giller is the author of *Bean-to-Bar Chocolate*, a Gourmand World Cookbook Awards winning book that takes readers on a journey through America's craft chocolate revolution. She is a food writer and journalist whose work has been published in *The New York Times*, *Slate*, *Zagat*, *Food & Wine*, and *Modern Farmer*. Giller has written extensively about the food scenes in both New York City and Austin, Texas, and her blog *Chocolate Noise* was a 2016 *Saveur Food Blog Awards* finalist.

# CRAFT CHOCOLATE & WATERCOLOR JOURNEY

Have you ever seen colors while tasting certain flavors? Allow us to take you on a delightful tour of cross modality - an interaction of two of our favorite senses... or in simpler terms, taste fine chocolate and paint the Delicious flavors you are tasting.

This guided tour of world class chocolate and interactive artistry will let your group's creativity run free and bring them together around flavors, smells, senses, creativity, and humor. Let watercolor be your muse to exploring flavors from around the world.

*\* This Experience is **family-friendly**, and can cater to various dietary requirements.*

### Optional upgrades to be sent to each guest:

- Branded sketchbook
- Branded apron
- Paired cocktail or mocktail
- Additional branded items and packaging are available





### High caliber experts such as Lasheeda Perry

Lasheeda Perry, also known as the Queen of Flavor, is a pastry chef and lover of all things sweet. Lasheeda won season 2 of Sweet Genius on the Food Network and was a finalist on Best Baker in America. She was also on the Food Network's Beat Bobby Flay (and she did) as well as Netflix's Ada Twist, Scientist. Lasheeda was an executive pastry chef for Four Seasons Hotels and Resorts as well as the Bon Appétit Management Company. She received her culinary education from Johnson & Wales University in Providence, RI, and has studied in Ireland, Australia, and China to enhance her culinary skills. Today, Lasheeda focuses on culinary education as well as brand development and consulting.

# A “NAILED IT!”-STYLE DECORATING COMPETITION

Get set for a fantastic Nailed It-style Cake Pop Decorating Challenge! This event is the ultimate treat for those who adore friendly competition and delectable sweets. Assemble your guests and race against time to replicate a professionally decorated masterpiece.

Choose from an array of seasonal and special occasion themes, ensuring non-stop excitement as you unleash your creative flair, nurture camaraderie, and strengthen relationships.

*\* This Experience is **family-friendly**, and can cater to various dietary requirements, including **gluten-free** and **vegan** options.*

### Optional upgrades to be sent to each guest:

- Branded apron
- Branded board
- Artisanal hot chocolate
- Artisanal chocolate selection
- Artisanal snack selection
- Seasonal cocktail/mocktail add-on





### High caliber experts such as Georgia Green

After training at Le Cordon Bleu, Georgia Green founded the wildly acclaimed Georgia's Cakes. She has attracted celebrity clients such as Rihanna and Cara Delevingne, a devoted following on YouTube and Instagram, and has collaborated with brands including Cadbury, Facebook and Lancôme. Having displayed her wedding cakes in Harrods Food Hall and the recently opened Wedding Gallery in central London, Georgia's Cakes is becoming the new trend in the industry. Georgia is now focusing her energy on hosting cake decorating workshops, both physically and virtually, with participants from all over the world.

# MAKE YOUR OWN HOT COCOA BOMBS

This trending treat is a great way to bring your group together for a fun activity. Your guests will make their own hot cocoa bombs, filled with festive seasonal surprises. Whether your bomb is a smashing success or just a smashed mess, let any stress melt away when you all sit back and relax over a cup of your homemade hot cocoa (an optional cocktail or whisky add-on is always an option to make this a happy hour!).

*\* This Experience is **family-friendly**, and can cater to various dietary requirements, including **gluten-free** and **vegan**.*

### Optional upgrades to be sent to each guest:

- Branded apron
- Branded board
- Branded hot cocoa mug
- Spiked cocoa addon (alcoholic/non-alcoholic)
- A selection of paired artisanal chocolates
- Artisanal snack selection
- Seasonal cocktail/mocktail addon
- Additional branded items and packaging are available





### High caliber experts such as Lior Lev Sercarz

Lior Lev Sercarz is the chef, spice blender, and owner of La Boîte, a biscuits and spice shop in New York City. Over the past decade, Lior published three cookbooks. His latest was named by The New York Times as one of the best cookbooks of 2019. Lior and La Boîte have been featured in publications including The New York Times, Vogue, In Style Magazine, Every Day with Rachel Ray, Food & Wine Magazine and the SAVEUR 100 list. Over the course of his career, Lior has worked closely with the world's top chefs, developing custom blends for their restaurants and product lines.

# EXQUISITE BUTTER CANDLES & GRAZING BOARDS

Bring your team or clients together for a one-of-a-kind interactive experience that sparks creativity and connection. Participants will collaborate to create a unique edible butter candle—an unexpected and delightful centerpiece that doubles as a tasty dip.

The experience goes beyond the butter candle, inviting participants to decorate stroopwafels and craft a stunning grazing board filled with a variety of textures and flavors to share. Perfect for team-building, client engagement, or simply celebrating together, this activity is designed to foster connections, inspire creativity, and leave a lasting impression on all who participate.

*\* This Experience is **family-friendly**, and can cater to various dietary requirements, including **gluten-free** and **vegetarian**.*

### Optional upgrades to be sent to each guest:

- Branded wooden grazing/cutting board
- Branded natural wood and glass spice jar
- Branded apron
- Paired ready-to-drink cocktail/mocktail
- Paired cocktail/mocktail making kit
- Additional branded items and packaging are available



### High caliber experts such as The Cooking Touch

Three chefs - Matteo Giuliani, Max Amini, and Stefano Acciai - met in 1999 behind the classroom desks at Florence's prestigious Aurelio Saffii culinary academy, and never looked back. After impressing Italian and global eaters with their professional cooking, they opened The Cooking Touch in 2012. They offer private cooking experiences that combine the traditions and roots of Tuscan cooking while sprinkling each dish with a touch of modern culinary innovation. With their philosophy of honoring local ingredients and deep commitment to taking care of guests, you will easily understand why their motto is "Cooking for someone is granting them happiness."

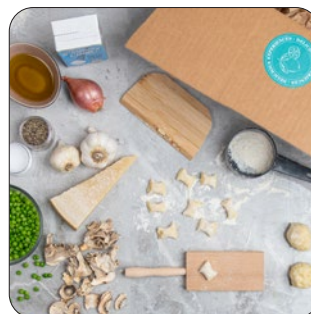
# ESCAPE TO ITALY

Whether dreaming about the rolling hills of Tuscany, or the little Italian nonna in Rome making homemade comfort food, we all deserve a little break to uplift our homes with the scents of Italy. Let your guests discover just how easy it is to make fresh pasta and build up their confidence in the kitchen and with each other in this fun guided Experience.

*\* This Experience is **family-friendly**, and can cater to various dietary requirements, including **gluten-free** and **vegan**.*

## Optional upgrades to be sent to each guest:

- Branded cutting board
- Branded apron
- Paired cocktail or mocktail
- Paired wine
- A selection of paired artisanal chocolates
- Artisanal snack selection
- Additional branded items and packaging are available







### High caliber experts such as Ayesha Nurdjaja

As the daughter of an Indonesian father and an Italian mother, Ayesha grew up with the smells and tastes of exotic flavors in her home. Since graduating from the Institute of Culinary Education, Ayesha has led kitchen teams at Bar Artisanal and Michelin-starred Picholine under chef Terrance Brennan, and at Michelin-starred A Voce under chef Missy Robbins. She was Executive Chef at Il Bordello, Red Gravy, Hundred Acres and is currently the Executive Chef of Shuka, a Mediterranean inspired farm-to-table restaurant in New York City. You can find her as a guest judge on episodes of “Chopped”, and “Beat Bobby Flay” and is often featured on The Today Show with Al Roker.

# THE SHAKSHUKA EXPERIENCE

Stemming from North Africa, and popularized as an iconic Israeli comfort food, this simple, yet flavor-layered dish has taken the world by storm, appearing on tables in brunch spots across the globe. Shakshuka can be eaten for breakfast, lunch, or dinner, making this class a great option any time of day and for global groups spanning across different time zones.

*\* This Experience is **family-friendly**, and can cater to various dietary requirements, including **gluten-free** and **vegan**.*

### Optional upgrades to be sent to each guest:

- Branded cutting board
- Branded apron
- Paired cocktail or mocktail
- Paired wine
- A selection of paired artisanal chocolates
- Artisanal snack selection
- Additional branded items and packaging are available





### High caliber experts such as SalsaQueen Zapata

Born and raised in Monterrey, Mexico, SalsaQueen moved to the US at the age of 17. Her journey was shaped by personal experiences, including the heartbreaking loss of her first son to childhood leukemia at 19 months. This memory later influenced the choice of the sugarskull for her brand's logo, a 'Day of the Dead' symbol, celebrating departed loved ones. Establishing her brand as a single mother to provide for her seven children, she showcased her resilience and entrepreneurial spirit. From humble beginnings with a handheld chopper in her kitchen, SalsaQueen steered her brand to success, now marking its presence in nearly 1,500 stores across 30 states. As a testament to her unwavering commitment, she even legally changed her name to SalsaQueen.

# TACO TUESDAY

Dive into the delightful art of taco-making with our Taco Tuesday Experience. Kick off your culinary adventure by crafting your very own tortillas using a traditional tortilla press, ensuring they're fresh and perfectly textured. Pile on the rich fillings, zestful sauces, and a sprinkle of Mexican magic. Whether you're a taco aficionado or a newbie to the realm of tortillas, this experience promises flavors that dance on the palate and memories that linger long after the last bite.

*\* This Experience is **family-friendly**, and can cater to various dietary requirements, including **gluten-free** and **vegan**.*

### Optional upgrades to be sent to each guest:

- Branded cutting board
- Branded apron
- Paired cocktail or mocktail
- Paired wine
- A selection of paired artisanal chocolates
- Artisanal snack selection
- Additional branded items and packaging are available



# TASTING THROUGH THE WORLD OF WHISKEYS

What do you love about whisky? Or whiskey? Or both. Understand the world of bourbon, scotch and rye (oh my!), the meaning of single-barrel or single-malt, and enjoy a virtual journey across distilleries, regions, and flavors. Experience, through tasting, what makes the process of whiskey-making truly unique and learn techniques to train your nose and palate.

*\* This Experience can cater to various dietary requirements.*

## Optional upgrades to be sent to each guest:

- A selection of paired artisanal chocolates
- Branded crystal whiskey tasting glasses
- Additional branded items and packaging are available

## High caliber experts such as Tracie Franklin

As the National Ambassador to the US of Glenfiddich Whisky, Tracie was able to integrate her focus on inclusivity, education, and entertainment with one of the world's most respected brands. She traveled the United States sharing whisky history, traditions, and innovation with beginner and connoisseur imbibers. She was a guest on the Today Show, featured in Forbes magazine, and in 2020, she won the US Scotch Whisky ambassador of the year award from Whisky Magazine. She recently stepped away from Glenfiddich to pursue a new and groundbreaking opportunity in the American whiskey industry.





### High caliber experts such as Hugo Gamino

Hugo Gamino artfully bridges the domains of culinary mastery and fashion. After dedicating over a decade to top U.S. kitchens, including stages at Michelin-starred establishments, he ventured into the fashion world, working for iconic brands like Brooks Brothers and TOM FORD. Hugo's culinary passion drew him back, this time to the Chicago Cubs as Director of Operations Premium, where he not only innovated restaurant concepts but also spearheaded their distinguished beverage program. Now based in Phoenix, Hugo is penning a unique short story cookbook, capturing the essence of his multifaceted journey.

# A NEW APPRECIATION FOR MEXICO'S TEQUILAS

Celebrate the culture of Jalisco with a sensory experience exploring tequilas and mezcal.

Use all your senses as you discover the incredible range of subtle sipping tequilas while learning the long-standing history and origins of this slightly sweet agave-liquor.

*\* This Experience can cater to various dietary requirements.*

### Optional upgrades to be sent to each guest:

- A selection of paired artisanal chocolates
- Cantaritos kit (2 handmade clay cups, paper straws, juicer, chili salt, grapefruit soda)
- Branded tequila glasses (pair)
- Branded tequila tasting sheet
- Two full-sized tequila bottles
- Additional branded items and packaging are available





### High caliber experts such as Wendy Zeng

As a Chengdu native, Chef Wendy Zeng spent her formative years in her grandfather's kitchen, immersed in the flavors and techniques of the region's complex cuisine and mastering the intricacies of the region's diverse palate. At the age of 10, she moved to Memphis, Tennessee, where she discovered Southern BBQ and soul food. She realized that, similar to Sichuan cuisine, Southern food is about family, history, and the dishes that bring us together. Her culinary style weaves together the flavors and techniques of her familial roots with LA's local influences. As the host of thematic pop-ups and supper clubs, she brings the values of her childhood to every table, fostering community through flavorful dining experiences.

# SPICE UP YOUR LIFE WITH SICHUAN CUISINE

Recognized by the UN as one of the world's greatest "city of gastronomy", the capital of Sichuan, Chengdu, is known for the sophistication of its cooking and the amazing diversity of ingredients and dishes. In this experience, Chef Wendy will teach you the techniques and understanding of flavor pairing required to cook sumptuous Sichuan meals and, of course, explore the rich cultural essence of Sichuan cuisine. Chef Wendy will bring you into her family's treasured dishes that she learned growing up in China. Mix this with her upbringing in Memphis, Tennessee, and her current career catering meals from her backyard farm in East LA, and you have the perfect storm for a fun and entertaining learning experience.

*\* This Experience is **family-friendly**, and can cater to various dietary requirements, including **gluten-free** and **vegan**.*

### Optional upgrades to be sent to each guest:

- Branded cutting board
- Branded apron
- Paired cocktail or mocktail
- Paired wine
- A selection of paired artisanal chocolates
- Artisanal snack selection
- Additional branded items and packaging are available



### High caliber experts such as Lior Lev Sercarz

Lior Lev Sercarz is the chef, spice blender, and owner of La Boîte, a biscuits and spice shop in New York City. Lior and La Boîte have been featured in publications including The New York Times, Vogue, In Style Magazine, Every Day with Rachel Ray, Food & Wine Magazine and the SAVEUR 100 list. Since the beginning of his career, Lior has worked closely with chefs from around the world, developing custom blends for them and for other customers with all levels of cooking experience. Over the past decade, Lior published three cookbooks. His latest was named by The New York Times as one of the best cookbooks of 2019.

# SPICE BLENDING MASTERCLASS

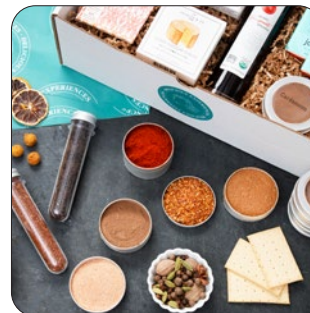
Embark on a sensory adventure guided by a world-class spice expert and chef. This unique Experience offers a fantastic opportunity for participants to form deeper connections and enrich their relationships, as they bond over shared experiences and the nostalgic feelings and memories that spices, flavors, and smells can evoke.

Each guest will receive a Delicious Spice Kit with premier quality spices, ingredients, an exceptional olive oil, and other delicacies to use in their kitchen. As each participant works to customize spice blends that are specific to their palate, they will gain the skills (as well as the spices) they need to elevate their cooking to the next level.

*\* This Experience is **family-friendly**, and can cater to various dietary requirements, including **gluten-free** and **vegan**.*

### Optional upgrades to be sent to each guest:

- Branded spice jar
- Branded cutting board
- Branded apron
- Paired cocktail or mocktail
- Artisanal snack selection
- Additional branded items and packaging are available







#### **High caliber experts such as Kevin Fink**

Chef Fink, named FOOD & WINE Magazine's "Best New Chef" in 2016, a 2018 and 2019 finalist for "Best Chef Southwest" and a 2020 finalist for "Best Chef: Texas" James Beard Award, has opened renowned Emmer & Rye, Hestia, Kalimotxo, Henbit and TLV. After the start of his career fifteen years ago, Fink's culinary achievements include: cooking at 13 Gobbi in Florence, Italy, and front of house service at Thomas Keller's iconic restaurant, The French Laundry, which was awarded Restaurant Magazine's World's Best Restaurant in 2003. Fink continued his career by staging at Copenhagen's Noma, holding the same Restaurant Magazine rank for three years following The French Laundry.

# THE SUPERSTAR CHEF EXPERIENCE

Enjoy intimate, insider access to masterful, award-winning chefs who will teach your guests the art of cooking top dishes from their own homes. Past experiences have included The Steak Experience with Kevin Fink (nominated by FOOD & WINE Magazine and the James Beard Foundation for Best Chef in Texas and Southwest awards), Badass Burgers class with Nate Appleman (James Beard Award winner and former culinary director of Chipotle), and Perfect Weekend Brunch experience with Elizabeth Blau (credited with transforming Las Vegas into a world-class culinary destination, a judge on Iron Chef America, and returning guest on Travel Channel and the Martha Stewart Show).

#### **Optional upgrades to be sent to each guest:**

- Branded cutting board
- Branded apron
- Paired cocktail or mocktail
- Paired wine
- A selection of paired artisanal chocolates
- Artisanal snack selection
- Additional branded items and packaging are available



### High caliber experts such as Craig Collins

One of fewer than 250 people worldwide to have achieved the esteemed rank of Master Sommelier, Craig Collins has spent the past 20 years immersed in the beverage industry, from wineries to distribution and from importing to restaurants. He now represents some of the most pedigreed wines as the Italian Portfolio Manager for VINTUS, one of the premiere import companies in the US. He sits on the Board of Directors for the Court of Master Sommeliers and frequently participates as a speaker and judge at wine and food festivals across the country.

# WINE LIKE A PRO — EXECUTIVE WINE TASTING

Join one of the world's only Master Sommeliers to learn how to taste wine like a pro. During this wine tasting journey, you will be guided through the wine tasting practice as you develop your palate and gain a deeper understanding of the world of wine.

Thematic options for this session can include:

- Comparative Tasting of New World vs Old World Wines: explore unique expressions of a particular favorite grape variety from appellations around the world to gain a deeper understanding of what makes the flavors and tastes different.
- Journey Through Italy (or France, or Napa Valley, etc.): journey through the wines of a specific country or region to explore what makes your favorite country unique and diverse in their wine profiles.
- How Winemaking Influences the Flavor of Wine: during this tasting you will learn about common winemaking techniques and how these techniques influence the flavors of wine.

### Optional upgrades to be sent to each guest:

- Branded crystal wine glasses (pair)
- A selection of paired chocolates
- Cheese plate
- Additional bottle of premium wine shipped after the experience
- Additional branded items and packaging are available