paired

TASTINGS AND EVENTS

A Luxury At-Home Sommelier Experience

Host Information Package – Bubbles & Brunch

Thank you for your interest in hosting a Paired Event. Randi will be your private sommelier. This is an opportunity for you to host a wine tasting event for your guests with none of the planning or leg work!

Glassware, flatware, and cheese pairings will be provided, all you must do is invite your guests! As the name 'Paired' would suggest, each wine is expertly paired to a cheese that enhances the quality of each wine. You and your guests will be amazed at how the right food completely changes the wine.

How long is the tasting?

Set up: 1-1.5 hours

Randi will arrive and set the table with the wines, cheeses and/or charcuterie.

Tasting: 1.5-2 hours

Guests will enjoy a balanced party that includes a professional wine tasting, wine information, interactives, and time for your guests to socialize.

Clean up: 30 mins

After the tasting, guests should be directed to another room while the party is cleaned up for you. If you choose to serve the remaining wine, or additional beverages, please provide glassware for your guests.

How much wine is served during the tasting?

Each taste is 2 oz. A flight would be equivalent to 2 standard drinks.

Every attendee is offered a spittoon if they would prefer not to consume the alcohol.

Remaining wine from the bottles, or other beverages are served at the hosts discretion.

How many people can I invite?

The prices are standard for parties up to 12 people. Please inquire directly for parties of events larger than 12.

All guests must be of drinking age in the province the party is held. Minors will not be served, nor are able to attend. Everyone is subject to ID checks at the discretion of Randi.

What do I have to provide?

➢ Be sure that you have a large enough table and enough seating, or multiple tables to seat all your guests. Each taster will need 18 inches of table space minimum (6' table holds 8 guests maximum). Guests can be split between a table and an island in the same vicinity.

➢ It is your responsibility, as host, to ensure that your guests have a viable option for transportation or accommodation after drinking alcoholic beverages. Paired Tasting and Events assumes no liability for the injury and or fatality of guests due to the consumption of liquor at your event. By filling out the booking form you agree to the Release of Liability Policy as outlined at pairedtastings.org.

➢ Tastings must be held at a privately owned residence. For tastings held at a commercial property, please contact Randi. She will guide you in your pursuit of liquor licencing and offers a wide range of services including standing events with wine stations. Paired will create an amazing tasting experience for your guests, clients, or employees.

Do you Travel?

Paired Services the entire Southern, Ontario area.

Travel is included up to 50 km from Hamilton, Ontario

Travel beyond 50 km radius is $0.55 kilometer round trip from Hamilton, Ontario

What is the cost?

$1450 +tax for 4-12 people, includes the following:

➢ set up and take down
➢ glassware and flatware
➢ sourcing of wines
➢ 6 bottles of wine
➢ 6 food pairings
➢ Full brunch charcuterie board including meat, spreads, breads, tea sandwiches, lox, cakes, croissants, nuts, fruit, vegetables, and antipasto (as pictured)
➢ complete private sommelier experience

Terms of Payment

Paired uses the FreshBooks invoicing platform. You will receive an invoice via email and will be able to access it online at any time. You can print the invoice for your records.

Payment options include Interac e-Transfer or by credit card payment with Stripe Payments. Please see Stripe Payments End Customer policies for their security and privacy policies.

A non-refundable $200 deposit is required at booking to hold your preferred date. This deposit is applied to the total owing upon payment. You can find the entire Cancellation Policy at pairedtastings.org.

For inquiries, bookings, and questions:

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