



Corporate Sommelier Experiences

“My goal is to show people that wine is packed with art, science, culture, and history. With just a little effort, all of that can be fully appreciated by slowing down to actually smell and taste the wine. More importantly, pairing your wine with the right food drastically increases the likelihood of enjoyment.” - Randi



Thank you for your interest in hosting a Paired Event with Randi, your private sommelier. Corporate wine tastings with Paired are the ideal way to impress your clients and create networking opportunities with your staff. From seminars and workshops to formal tastings and social hours, Paired has an event to meet your needs. All events can be customized to further fit within your company goals.

How long is the tasting?

Set up: 1-1.5 hours

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

Tasting: 2-2.5 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

How much wine is served during the tasting?

Each taste is 2 oz. A flight of 6 wines would be equivalent to 2.4 standard drinks.

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

How many people can attend?

The different packages listed below contain the ideal number of guests for each type of event. Randi can customise tastings to any sized group. Please contact her if your ideal wine tasting event is outside the scope of the packages listed below. She will create a custom event suited to your needs.

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 and any other affiliate of Paired Tastings and Events.

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. Guests can be split between tables.
- 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 paying the deposit you agree to the [Release of Liability Policy](#) as outlined at [pairedtastings.org](#).
- Tastings held at a commercial property are subject to LCBO licencing regulations. Please contact Randi for guidance in the pursuit of liquor licencing. It is the responsibility of the hosting company to insure they are properly licenced.

Do you Travel?

Paired services the entire southern Ontario area.

What is Included:

The prices below include the following:

- Wines and wine pairings
- set up and take down
- glassware and flatware
- gourmet cheeses and small accompaniments
- complete private sommelier experience

Upgrades can include:

- welcome champagne for guests
- grazing tables
- ultra premium wine selections (\$80+/bottle)

Team Building and Networking Seminars

These seminars are perfect for team building or networking with clients. These events focus on fostering soft skills through interactive activities. Ideal for 15-50 attendees.

Blind Tasting Workshop

Guests start off this seminar with a blind tasting workshop that focuses on identifying aromas and structural components of wine. A tasting of 4 premium wines will accompany the workshop. Following the seminar, guests will put their new-found knowledge to test. In groups of 4-6, they will attempt to match 6 wines to their given descriptions.

Focus Points: team building, boosting moral, improving communication, networking, and collaboration.

Blending Lab

To ensure that wines are balanced and delicious, they are blended in the final stages of wine making. Guests will learn about the theories of wine blending and taste 6 premium examples of wine blends from across the globe. In the second half of the session, groups will put their new skills to the test in a blending competition. Guests will create their own wine blend and promote it to the crowd in a 30 second pitch followed by a blind tasting from the sommelier and other guests.

Focus Points: networking, creativity, boosting moral, decision making, leadership, and resourcefulness.

Pairing Masterclass

Food and wine pairing is as much of an art as it is a science. The seminar begins with a masterclass on wine and food science. Guests will taste 5 premium wine samples with food, exemplifying the perfect pair. Following the masterclass, guests will work in groups to pair 5 unidentified wines to a range of antipastos and cheeses.

Focus Points: connection to senses, discussion and communication skills, problem solving, collaboration, and critical thinking.

Starting at \$115 per person.

Contact Randi for a direct quote.

Formal Tastings

Treat your guests to a seated wine and cheese tasting flight that features ample time for communication and networking. Ideal for 15-50 attendees.

Old World vs New World Flight

Try side by side tastings of grape varietals grown in the old world and the new world. Explore how these wines, even when made with the same kind of grape, change based on the climate and wine making techniques in each region. Learn about how the history, geography, geology, and pop culture have led to contrasting styles of wine.

Tour of France

The appellation and labelling systems of French wine can be confusing, even for the well-versed. Visit Bordeaux, The Loire, Burgundy, The Rhone, Alsace, and other famous regions by digging into the bottle. The French consider themselves the pioneers of fine wine; it's time to find out why. Learn about how French wine is defined, how to understand it, and how to purchase it.

Tour of Italy

Italians have a way of making all their wine taste Italian, even when made from French grapes. The regional styles are as distinct as the food culture that has put Italy on the map. Explore Piedmont, Tuscany, Sicily, and more through their gorgeous and distinctive wines.

Starting at \$110 per person.

Contact Randi for a direct quote.

Wine and Cheese Social Hours

A casual wine tasting environment that is the ideal space to strengthen client relationships. Attendees will network with your staff and other clients while circulating to various Paired Wine and Cheese stations. Ideal for 30-60 attendees.

Starting at \$115 per person.

Contact Randi for a direct quote.

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 \$500 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:

Randi Klassen

289 808 4129

pairedtastings@gmail.com