



A Luxury At-Home Sommelier Experience

Host Information Package - Evening Private Tastings

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 2.4 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

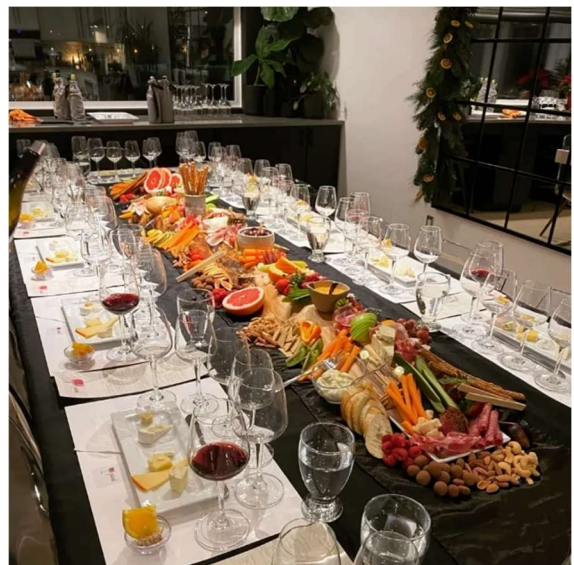
Travel beyond 50 km radius is \$0.55 kilometer round trip from Hamilton, Ontario

What is the cost?

The prices below include the following:

- wine pairings
- set up and take down
- glassware and flatware
- sourcing of wines
- 6 bottles of wine
- gourmet cheeses and small accompaniments
- complete private sommelier experience

\$300 + tax to upgrade to a full charcuterie board including meat, spreads, breads, nuts, fruit, vegetables, and antipasto (as pictured)



Premium Flights \$1310 + tax

Premium Flights are a great option for the everyday Wine Connoisseur who is looking to expand their palate and enjoy something new. These flights will include the benchmark wine styles for each region. These wines are truly a treat.

This package includes 6 premium wine selections and a special treat for guests on arrival. All packages include white and red selections. Packages can be customized for your specific tastes. Please inquire with Randi if you would like to design a tasting with a specific theme in mind.

Standard Flights \$1030 + tax

Primary Flights are a great option for those who are new to wine or those looking to serve a variety of palates. These wines are approachable and represent the signature styles of wines from across the world.

This package includes 6 wine selections.

Old World

Explore the most fabulous of wines from across the old world. Selections come from premium wine making regions in Spain, France, Germany, Italy, and others. This flight is the gold standard for those looking to learn more about the origins of wine and taste the true elegance of wine making from Europe. Find out why these benchmark wines have been the definition for wine making across the world.

Old World vs New World Flight

Try side by side tastings of grape varieties 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, its 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 the Piedmont, Tuscany, Sicily and more through their gorgeous and distinctive wines.

The Mixed Flight

This flight is a mixture of bubbles, white, and red wines done in a comparative tasting. Learn about the two main methods of producing sparkling wine, the effect of oak on white wine making, and the differences between old world and new world styles of red wine making. This flight allows you and your guests to experience small parts of the other Paired flights.

The White Flight

Try a flight of white grape varieties from their countries of origin, or the countries that made them famous. These wines will represent the signature style of each wine.

The Bubbles Flight

Try sparklers from all over the world, including white, rosé, and red selections. In this package we explore the different methods for making sparkling wine.

The Red Flight

Try a flight of red grape varieties from their countries of origin, or the countries that made them famous. These wines will represent the signature style of each wine.

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:

Randi Klassen

289 808 4129

pairedtastings@gmail.com