



paired

RANDI KLASSEN

FULL WINE PROGRAM

For establishments looking to create a new wine list that matches their culinary style and ambiance.

HIGHLIGHTS

- Top tier, all inclusive wine menu package
- Wine by the bottle and by the glass program
- Expertly selected wines that pair to the food, vibe and target guest demographic
- Full Service Training package included (\$1500+ value)
- 10 day service, over the course of the clients ideal timeline

QUOTES

☎ 306 315 5240

✉ pairedtastings@gmail.com

Ownership and Management Consultation

DAY 1

Meet to determine

- wine sales strategy and goals
- wine service strategy and training plan
- menu size, scale and range

Chef Consult and Tasting

DAY 1-2

Sample Menu Tasting with Head Chef, Culinary Team, Owners and Chosen Management

- signature and most profitable dishes
- cuisine style
- course structure
- sample wines

Initial Wine Selection

DAY 3-5

- wine by the bottle and by the glass selections based on supplier lists and/or accessible wines
- profit analysis
- storage, equipment and service requirements
- layout options, revisions and approval
- tasting and approval

Final Menu

DAY 6

- liaison with restaurant's graphic designer to approve layout and consistency with other menus
- final approval

Full Service Training

DAY 7-10

Two hour FOH interactive service workshop

- each server will gain the skills needed to confidently describe, recommend and serve each wine within the determined service style

Three evenings of on floor training with servers, bar tenders and FOH management

- insures consistency of wine menu launch and service execution