



MULLED WINE TASTING



DURATION

60 - 150 minutes
(according to guest numbers)



GUEST NOS.

10 - 300 guests



REQUIREMENTS

Sufficient space for
a table plus chairs
per team



A glass of Glühwein is served upon arrival to get everybody's taste buds warmed up & ready for the hedonistic experience to come. Interactive tasting games involve the whole crowd who learn new skills taught by some of the world's leading bartenders, and above all, bond whilst having fun.

Once your guests are seated, one of our bartenders will introduce the team & run through an overview of the programme which prepares guests for the fun learning ahead. There will be an introduction & brief description of each of the major types of mulled wine followed by a tutorial on how to taste, using the reception drink as a guide.

Now things become serious! There will be a total of 5 'blind' tasting challenge rounds featuring a Glühwein, Cherry & Almond mulled wine, Chocolate mulled wine, Non alcoholic mulled wine and a spiced cider— each picked in a random order. After sampling each wine, it is up to the teams to try and guess the type of mulled wine, country of origin & three tasting note descriptions from a variety of flashcards. Each round will be marked out of 5 for each correct answer. There will be quiz questions between each tasting in order to give time to enjoy each mulled wine.

"The mulled wine tasting was a big hit. James was very informative and pitched it perfectly for us" Deloitte