



Hedonism Tasting Event Guidelines 2018

We are ready to create an unforgettable tasting experience for you & your guests here at Hedonism so please take advantage of our expertise & the more than 9,000 wines & spirits that we have to offer in many different formats. We are confident that we can offer the perfect tasting event for everyone, whatever the occasion.

Our team has been hard at work developing a number of exciting combinations so whether you are looking to host an introduction to a fascinating new tasting experience or to gain deeper knowledge of a particular, favourite region we can cater for all tastes.

A Selection of Tasting Themes

- **France v USA***
Compare & contrast wines & styles from the Kings of the Old World & New World - wonderfully suited to blind tastings
- **Giro d'Italia***
This theme takes guests on a tasting journey across Italy, showcasing the countries extensive range of grape varieties, regions & styles
- **Rhone Around the World**
Here we focus on varieties made famous by the blends of the Rhone Valley alongside highly celebrated New World interpretations, including USA, Australia & South America among others
- **Sailing the Mediterranean**
Tour the Mediterranean from the South of France through to coastal Italy, Spain & Greece via the many beautiful wine growing islands
- **Whiskies of the World or Highlands v Islands***
From the classics in Scotland or the USA to the newcomers in Asia, the whisky world is booming & offers such a diversity of styles that every person can discover his or her perfect dram
- **Insight Into The World Of Sake***
A fascinating insight into Japanese culture & its most famous beverage to discover the full range of flavours & the many profiles of sake

Plus of course our ever popular themes - Old World v New World & Le Tour de France

**Please see page 5 for some typical tasting examples*

*"I can resist anything but temptation."
Oscar Wilde*

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Tasting Area

Tasting Counter

Our tasting counter adjacent to the main tasting table is perfect for intimate events for 2-4 guests. Here under the guidance of one of our excellent Sommeliers you can sample a bespoke selection of the 48 wines we have on offer from our Enomatic machines accompanied by a delicious platter of charcuterie & cheeses – see **Food** for options.

This is the perfect gift for a wine lover. £75 min spend on wine per person, plus Sommelier fee – please see below.

Tasting Table**

The main Tasting Table is available for parties of up to 14 guests; great for friends; birthdays & entertaining on a smaller scale.

Minimum spend on wine, Friday – Wednesday £1,000. Thursday £2,000

Tasting Table & Adjacent Area**

For larger, informal parties of around 30 guests the Tasting Table plus adjacent area to the right hand side is perfect for client entertainment.

Minimum spend on wine, Friday - Wednesday £2,000. Thursday £3,000

Exclusive Use - Whole Tasting Area

For parties of 40-50 guests, exclusive use of the Tasting Area including the Enomatic Machines, Tasting Table & adjacent area is required.

Minimum spend on wine, Friday – Wednesday £4,000. Thursday £5,000

****Please note:** for non-exclusive bookings the Enomatic machines will remain open for our customers to enjoy, however access in & out of the reserved Tasting Area will be clearly marked. Maximum capacity for the Tasting Area is 50 guests.



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Format

- Parties of 10 or more tend to taste wine by the bottle – approx. 5/6 still wines plus perhaps a glass of Champagne for a two hour tasting – most tastings last for around two hours, 6.30pm - 8.30pm, please note that we close at 9pm
- Larger groups can opt to take advantage of our fantastic collection of 800+ magnums & many large formats when deciding upon their selection
- We are happy to advise & offer a number of different options depending on the occasion & budget



Sommelier Fee

Our team has many years experience of working with fine wine & an encyclopedic knowledge of producers, regions & vintages, at £100 per hour they offer a whole new dimension to any tasting event.

For larger parties senior sommeliers can also be assisted by one of our more junior sommeliers, who will be charged at £50 per hour.

It is necessary to have a Sommelier in attendance for any tasting by the bottle; it is optional but highly recommended to have a Sommelier present when tasting via the Enomatic machines. Most parties look to have one Sommelier per 15 - 20 guests.

The Sommelier fee will be charged in advance as per our payment terms & conditions below – any extension on the night is possible with agreement & will be charged pro-rata at the same rate.

Food

We have now teamed up with **Ollie Dabbous** & our Michelin* restaurant **HIDE** to offer you a greater choice of delicious food options to accompany your wine tasting.

Simple charcuterie - available for any size party, £20 per person:

- Fresh baked **HIDE** bread basket
- Home cured charcuterie selection
- Cheese selection with handmade biscuits, apricot chutney & olives

We also offer our popular selection of French artisanal cheeses from **La Fromagerie** & Italian gourmet charcuterie from **Vallebona** – the perfect rustic accompaniments to fine wine. £17.50 per person, 48 hours minimum notice required.

We have two great canapé menus to be served by the **HIDE** team - selection will vary dependent upon the season, available for parties of 20 or more guests:

Sample Canapé Selection:

- Home-cured charcuterie selection
- Venison tartare with tobacco, kohlrabi & juniper
- Warm Spenwood gougères
- Cured Loch Duart salmon with violet mustard
- Crudités with a camomile & rapeseed dressing

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- Barbecued octopus with miso & smoked paprika
- Steamed buns with spiced duck, cucumber & cashews
- English lavender marshmallow (sweet)

£35 per person for 8 canapes or £45 per person for 12 canapes each guest

We also have a canape selection available for extra special occasions:

Special Canape Selection:

- Dressed diver-caught scallops, caviar & sea lettuce dressing
- Truffled Brillat-Savarin on toast
- Beef cheek croquette, mustard & black treacle (2)
- Steamed bun with spiced duck confit, peanut & coriander
- Celeriac with smoked egg yolk & brioche croutons
- Scottish smoked salmon with horseradish crème cru (2)
- Porthilly oysters
- Barbecued Ibérico pork, walnut, dates & white miso
- Gold leaf petit fours

£75 per person

HIDE food orders can be placed up to a minimum of 48 hours in advance for parties of 12 guests or under.

Larger Parties will require a minimum of 2 weeks notice to place **HIDE** food orders.

Please ask for further details of bespoke menus available from **Ollie** & the team @ **HIDE**.

Payment

As soon as the format for the event has been finalized an invoice will be issued by the Sommelier in charge to cover all costs.

- Payment can be made by company credit card or by bacs/chaps electronic payment
- Full payment is required to confirm all party bookings one month prior to the event

Terms & Conditions

- All tasting areas will be reserved for a maximum of two hours unless by prior arrangement
- Any additional charges for food or Sommelier fees are not included in the required minimum spend on wine
- We have to reserve the right to alter our Tasting Event Guidelines without prior notice

Cancellation Refund Policy

- We will issue a full refund for any party cancelled prior to the scheduled event, minus charges for food ordered or wine that has been opened on instruction

Pleasure

Hedonism Wines is a fantastic venue to host your tasting event whatever the occasion. We aim to make things as simple & pleasurable as possible & will do everything we can to ensure that your guests are intrigued & entertained in equal measure. Please feel free to call Matthias on **+44 (0) 20 7290 7870** if you have any further questions or to arrange a visit on site to finalize the details of your tasting event.

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Sample Tasting Line Ups*:

USA v France		Giro d'Italia	
Champagne		Bottle Price	Sparkling
Jacquesson, 736 DT NV Champagne x2		£104.00	Ca Del Bosco, Dosage Zero Noir, 2007, Franciacorta x2
White		White	
C. Charlemagne La Vougeraie, 2013	£135.00	Gaja, Rossj-Bass 2016 Piedmont	£81.40
Peter Michael La Carriere Chardonnay, 2014	£119.00	Gravner Ribolla 2008 Friuli	£69.10
Red		Red	
Drouhin-Laroze Chambertin Clos de Bèze 2013	£126.00	Miani Rosso 2013 Friuli	£128.00
Sea Smoke Southing Pinot. Noir 2014	£110.00	Conterno Cicala 2000 Piedmont	£131.00
Château Pichon-Lalande 1987	£146.00	Tenuta San Guido Sassicaia 2009	£227.00
Shafer Cabernet Sauvignon 1984	£166.00	Dal Forno Amarone Classico 2008	£266.70
Estimated spend on wine:	£1,010.00	Estimated spend on wine:	£1,067.40

Whiskies of the World		Insight Into Sake	
	Bottle Price		Bottle Price
Woodford Reserve, Classic Malt, Bourbon, USA	£119.00	Keigetsu John Junmai Daiginjo Sparkling x 2	£53.20
Redbreast, 21YO Ireland	£148.00	Shirakabegura Kimoto Junmai	£30.70
Nikka, Takesturu 17YO Pure Malt, Japan	£220.00	Urakasumi "M" Junmai Daiginjo	£117.00
Ardbeg, Supernova 2010 release, Scotland	£311.60	Dassai 23	£110.00
Mackmyra, Maelstrom, Sweden	£116.00	Dewazakura Yuki Man Man	£114.80
Hellyer's Road, Pinot Noir Finish, Tasmania	£104.00	Narutotai Nama Genshu	£52.50
		Dassai Beyond	£477.00
		Kozaemon Umeshu	£53.80
Estimated spend on Whisky:	£1,018.60	Estimated spend on Sake:	£1,034.70

*These are examples only, based on current stock & prices. They are meant to illustrate a classic tasting for each themes. Your actual wine selection will be tailored by your sommelier according to your requests

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