

Event Goal: Account Based Experience

example: cooking with a Michelin Starred Chef

Run of Show

Event time: 1.5 hour

We design and ship a three course tasting menu with wine pairings to your guests and then meet online to cook and dine together!

4:00pm - 4:10pm: Welcome with Bubbles - Introductory remarks and tasting of first wine with Haley. Plus introduction of flow of event and introduction of Chef.

4:10pm - 4:30pm: Chef walks guests through cooking and plating the first course. As guests begin to eat, Haley discusses the first wine pairing. We then step back, allowing your guests to engage with one another as if they were sharing the same table.

4:30 pm - 5:00 pm: Chef walks guests through cooking and plating the second course. As guests begin to eat, Haley discusses the second wine pairing. We then step back, allowing your guests to engage with one another as if they were sharing the same table.

5:00pm - 5:20pm: Chef walks guests through cooking and plating the final course. As guests begin to eat, Haley discusses the final wine pairing. We then step back, allowing your guests to engage with one another as if they were sharing the same table.

5:20 pm - 5:30pm: Final Questions and opportunity for networking amongst the group

5:00pm: End: Event Conclusion -Haley to say thank you. Host company to say thank you and how follow up will occur.

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