



## PRIVATE WINE TASTING EVENT MENU

Fall & Winter 2021/2022

Thank you for your interest in holding your next event at the intimate & exclusive space of Bonde Wines! Private wine tastings are held on available evenings at for up to 8 guests. Pricing options are listed below:

To request a reservation, fill out our online form. Place your request and we will contact you shortly.

**Please note**, for each event, a flat fee of \$200 is required and includes the exclusivity of the room, your personal certified Sommelier, setup for the event, and service tips are not included and are at your discretion).

Each tasting event is 90 minutes and includes a flight of four (4) different wines, Hors d'oeuvres set to pair with your choice of theme.

(Please notify us in advance of any food allergies or dietary restrictions.)

### Pricing Tiers:

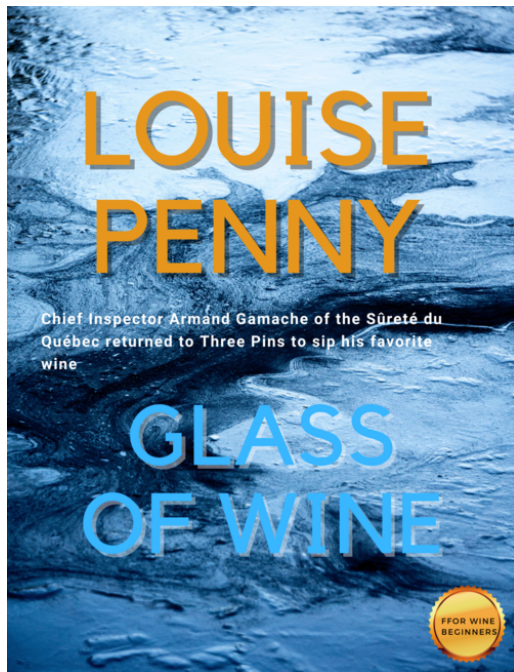
Tier 1: \$45 /pp

Tier 2: \$55/pp

Tier 3: \$65/pp

(Option to include 2 additional wines and an extra 30 minutes + \$25 /pp)

Select a price point and we'll curate the level of wines and accouterments to reflect your choice.



### **A Night with Louise Penny's Wines**

Discover and learn about the best wine selections for your favorite mystery novels on the comfort of your sofa.



### **The Hunting & Fishing Camp Night**

You will learn to pair wild fish and game and foraged ingredients with proper wines (campfire not included).



### **Yes, Salon**

Learn and discover to drink against the current. A new American way to be very cool.



## French Cuisine & American Wine

From Provençal cuisine to the rustic French rural cooking, we're pairing New World wines with French culinary classics



## Casablanca..

A fabulous moment around Middle Eastern spices and Cuisine and wine pairing. Introducing your personal Genie.



## 50 Shades of Wine

Experiment and understand the secret of pairing wine and food with no mistake in 90 minutes.

## **Grand Tier Tasting Flights (4 Person Minimum)**

**Two Hours & Flight of 4 Wines + Luxe Accoutrements**

**(\$120 /pp)**



### **Caviar, Oui Caviar**

You'll enjoy premier quality  
American pairings with  
"Champagne Method" sparkling  
wines. Treat. Your. Self.



### **East Meets West: Oyster Edition**

Enjoy the east Coast's  
Outstanding Oysters selections  
with incredible West Coast Wine  
pairings - a quintessential luxe  
New England experience



### **Cabernet Sauvignon**

A Sommelier's guide to  
impressing all your guests about  
paring Cabernet Sauvignon. We  
will be going beyond the basic  
five to explore the seven senses.