



PRIVATE WINE TASTING EVENT MENU Fall & Winter 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 and setup for the event. A 15% service fee will be added to each per person cost to go toward our employees.

Cancellation policy: we ask you please confirm your event details and theme at least **3 days prior** to your event. Any cancellations made less than 72 hours before your event start time are non-refundable and available for rescheduling only.

Each tasting event is 90 minutes and includes a flight of 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:

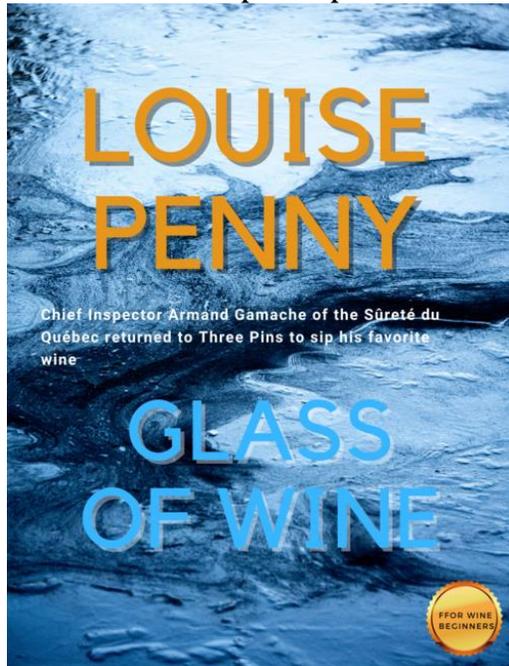
Tier 1: \$55 /pp

Tier 2: \$65/pp

Tier3: \$75/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 foods with proper wines (campfire not included).



Yes, Salon

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



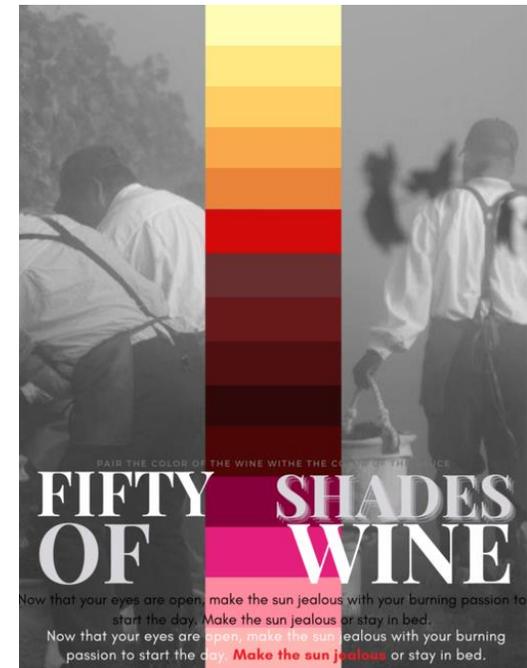
French Cuisine & American Wine

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.