

# SAMPLE TEAM BUILDING EVENT

We've found that one of the best ways to build camaraderie and stoke inspiration is by treating your team to a little food, wine, and education.

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## CHEESE + WINE PAIRING 101

Guided tasting of five cheeses paired with 5 wines, illustrating what works well, what does not, and why. Classes can be as casual or in depth as you wish. Whatever the intention, your team will leave with full bellies and knowledge to share.

### Delice de Bourgogne

Paired with Tissot Family Cremant de Jura

### Crottin de Chavignol

Paired with Bailly-Reverdy Sancerre Chavignol

### Garrotxa

Paired with Lorenza Rose

### Westcombe Cheddar

Paired with Ultraviolet Cabernet Sauvignon

### Bayley Hazen Blue

Paired with Lions de Suduiruat Sauternes

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\$40 per person estimate (F&B only) \*not inclusive of taxes, fees, gratuity or staffing.