

— CORPORATE WINE EXPERIENCES

# Wine experiences your team will still be talking about **Monday.**

**Hospitality first. Not lecture first.**

Guided tastings, blind tastings, and regional masterclasses led by a WSET Level 3 sommelier with Fortune 500 teams on his client list.

<p><b>20+</b></p> <p>YEARS IN WINE. PRODUCTION TO HOSPITALITY.</p>	<p><b>WSET L3</b></p> <p>CERTIFIED WITH DISTINCTION.</p>	<p><b>8-150+</b></p> <p>GROUP SIZES. INTIMATE TO ALL-HANDS.</p>	<p><b>F500</b></p> <p>PROVEN WITH GOOGLE, MICROSOFT, SALESFORCE.</p>
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## 01 Event types

<p><b>GUIDED TASTING</b></p>	<p>Four to six wines with structured education and conversation. The house format.</p>
<p><b>BLIND TASTING</b></p>	<p>Scoresheets and competitive gameplay. Teams rank, argue, and learn by doing.</p>
<p><b>MASTERCLASS</b></p>	<p>Regional deep dives. Champagne, Burgundy, Italy, Pacific Northwest, and more.</p>
<p><b>OFFSITE &amp; DINNER</b></p>	<p>Team offsites, client dinners, and sommelier led pairings for private chef events.</p>
<p><b>PERSONAL SOMMELIER</b></p>	<p>A sommelier at your event. Wine paired to the menu, poured and explained tableside.</p>

## 02 Formats

<p><b>IN PERSON</b></p>	<p>Pacific Northwest based. National travel available for larger engagements.</p>
<p><b>VIRTUAL</b></p>	<p>Wine shipped in advance. Designed for distributed teams and global offices.</p>
<p><b>GROUP SIZE</b></p>	<p>Intimate tables of eight to all-hands rooms of one hundred fifty plus.</p>

## 03 What makes it different

<p><b>01 Hospitality first.</b></p> <p>Guests leave relaxed, engaged, and knowing more. No podiums. No quizzes.</p>	<p><b>02 Curated wine lists.</b></p> <p>Every list is custom. No off the shelf kits. No filler bottles.</p>
<p><b>03 Printed materials.</b></p> <p>Tasting sheets and optional gameplay included with every event.</p>	<p><b>04 Proven at scale.</b></p> <p>Fortune 500 teams. Executive dinners. All-hands rooms. Same standard.</p>

## 04 Track record

<p><b>CORPORATE CLIENTS</b></p>	<p>Google / Microsoft / Salesforce</p>
<p><b>BRAND WORK</b></p>	<p>Champagne Nicolas Feuillatte / Chateau Ste. Michelle / Antinori / Stag's Leap</p>
<p><b>PARTNERSHIPS</b></p>	<p>Cirque du Soleil / Live Nation</p>

— NEXT STEP

**Thirty minutes. One call.**  
**We shape the event from there.**

Bring your date, your audience, and your goal. We will come back with a format, a wine list, and a plan.

BOOK INTRO CALL  
[calendly.com/seth-winewithseth](https://calendly.com/seth-winewithseth) →

OR EMAIL  
[hello@winewithseth.com](mailto:hello@winewithseth.com) →