

— 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.

20+

YEARS IN WINE. PRODUCTION TO HOSPITALITY.

WSET L3

CERTIFIED WITH DISTINCTION.

8-150+

GROUP SIZES. INTIMATE TO ALL-HANDS.

F500

PROVEN WITH GOOGLE, MICROSOFT, SALESFORCE.

01 Event types

GUIDED TASTING

Four to six wines with structured education and conversation. The house format.

BLIND TASTING

Scoresheets and competitive gameplay. Teams rank, argue, and learn by doing.

MASTERCLASS

Regional deep dives. Champagne, Burgundy, Italy, Pacific Northwest, and more.

OFFSITE & DINNER

Team offsites, client dinners, and sommelier led pairings for private chef events.

02 Formats

IN PERSON

Pacific Northwest based. National travel available for larger engagements.

VIRTUAL

Wine shipped in advance. Designed for distributed teams and global offices.

GROUP SIZE

Intimate tables of eight to all-hands rooms of one hundred fifty plus.

03 What makes it different

01

Hospitality first.

Guests leave relaxed, engaged, and knowing more. No podiums. No quizzes.

02

Curated wine lists.

Every list is custom. No off the shelf kits. No filler bottles.

03

Printed materials.

Tasting sheets and optional gameplay included with every event.

04

Proven at scale.

Fortune 500 teams. Executive dinners. All-hands rooms. Same standard.

04 Track record

CORPORATE CLIENTS

Google / Microsoft / Salesforce

BRAND WORK

Champagne Nicolas Feuillatte / Chateau Ste. Michelle / Antinori / Stag's Leap

PARTNERSHIPS

Cirque du Soleil / Live Nation

— 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 →

OR EMAIL

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