

— A GUIDED WINE TASTING, HOSTED AT HOME

Your night. Your table. Your *flight*.

A sommelier-caliber wine tasting, designed around your celebration and hosted in your home or venue. Four to six wines. Printed tasting sheets. Optional gameplay. Warm commentary that keeps the room with you.

SAMPLE FLIGHT

A TASTING MENU

An Evening
in Champagne.

SIX WINES • APPROX. TWO HOURS

I.	Blanc de Blancs <small>GROWER, COTE DES BLANCS</small>	BRUT
II.	Blanc de Noirs <small>PINOT-LED, MONTAGNE DE REIMS</small>	BRUT
III.	Vintage Cuvee <small>PRESTIGE HOUSE, DECLARED YEAR</small>	BRUT
IV.	Rose de Saignee <small>PINOT MEUNIER ROSE, AUBE</small>	EXTRA BRUT
V.	Coteaux Champenois <small>STILL PINOT NOIR, RARE FORMAT</small>	STILL RED
VI.	Late-Disgorged Cuvee <small>OXIDATIVE, BREADY, MATURE</small>	EXTRA BRUT

FLIGHT DESIGNED FOR YOU EXAMPLE

What it is.

A guided tasting brought to your home or venue, led by Seth Cysewski. Four to six wines, printed tasting sheets, optional gameplay, and the kind of commentary that makes guests lean in.

Not a class. Not a canned presentation. A hosted evening.

What makes it different.

Your night, not a rehearsed script. Seth builds the flight around your guests, your menu, and what you actually want to drink.

Warm hosting over stiff education. Guests leave having had fun. And learned something.

Who it's for.

Birthdays	MILESTONE
Anniversaries	INTIMATE
Engagements	CELEBRATORY
Corporate	TEAM & CLIENT
Dinner parties	UP TO 30
Couples & close friends	6 TO 12

EXPERIENCES AVAILABLE

<p style="color: #e91e63; font-weight: bold; margin: 0;">01 • JOURNEY</p> <p style="margin: 5px 0 0 0;">Regional journeys.</p> <p style="font-size: 0.9em; margin: 0 0 10px 0;">A focused flight through one wine region. The stories, the grapes, what makes it worth loving.</p> <p style="color: #e91e63; font-weight: bold; margin: 0;">CHAMPAGNE • BURGUNDY ITALY • PNW • SPAIN</p>	<p style="color: #e91e63; font-weight: bold; margin: 0;">02 • GAME</p> <p style="margin: 5px 0 0 0;">Blind tasting games.</p> <p style="font-size: 0.9em; margin: 0 0 10px 0;">Competitive, scored, and fun. A tasting your guests will still be talking about.</p> <p style="color: #e91e63; font-weight: bold; margin: 0;">TEAMS OR SOLO PRIZES OPTIONAL</p>	<p style="color: #e91e63; font-weight: bold; margin: 0;">03 • PAIRING</p> <p style="margin: 5px 0 0 0;">Themed pairings.</p> <p style="font-size: 0.9em; margin: 0 0 10px 0;">Wines matched to your menu or caterer, course by course. Seth coordinates directly.</p> <p style="color: #e91e63; font-weight: bold; margin: 0;">DINNER PARTIES SEATED TASTINGS</p>	<p style="color: #e91e63; font-weight: bold; margin: 0;">04 • FLIGHT</p> <p style="margin: 5px 0 0 0;">Celebration flights.</p> <p style="font-size: 0.9em; margin: 0 0 10px 0;">Sparkling, orange, natural, or something unexpected. Built for the occasion, not the textbook.</p> <p style="color: #e91e63; font-weight: bold; margin: 0;">SPARKLING • ORANGE NATURAL • SURPRISE</p>
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TIERS

<p style="color: #e91e63; font-weight: bold; margin: 0;">ESSENTIAL</p> <p style="text-align: right; color: #e91e63; font-weight: bold; margin: 0;">\$1,500</p> <p style="margin: 5px 0 0 0;">Up to 12 guests.</p> <p style="font-size: 0.9em; margin: 0 0 10px 0;">Intimate gatherings, dinner parties, milestone celebrations.</p>	<p style="color: #e91e63; font-weight: bold; margin: 0;">SIGNATURE</p> <p style="text-align: right; color: #e91e63; font-weight: bold; margin: 0;">\$2,500</p> <p style="margin: 5px 0 0 0;">Up to 20 guests.</p> <p style="font-size: 0.9em; margin: 0 0 10px 0;">Larger celebrations, milestone birthdays, group experiences.</p>	<p style="color: #e91e63; font-weight: bold; margin: 0;">PREMIUM</p> <p style="text-align: right; color: #e91e63; font-weight: bold; margin: 0;">\$4,500</p> <p style="margin: 5px 0 0 0;">Up to 30 guests.</p> <p style="font-size: 0.9em; margin: 0 0 10px 0;">Big occasions, anniversaries, full-room private events.</p>
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All tiers include four to six wines, printed tasting sheets, and full hosting. Add **Mistral WineCards** leave-behinds for \$35 per guest.

HOW IT WORKS

1.

Book a 30-minute consult.

We talk occasion, guests, group size, and the feel of the night.
2.

Seth designs the flight.

Wines, sheets, and any gameplay built around your evening.
3.

He shows up and hosts.

Setup, pouring, stories, cleanup. You sit with your guests.
4.

Host of the year.

Guests leave happier, wiser, and asking who threw this.

YOUR HOST

Seth Cysewski. Twenty plus years in wine.

WSSET Level 3 certified with Distinction. Seattle based, Pacific Northwest native. Past brand work with Champagne Nicolas Feuillatte, Chateau Ste. Michelle, Antinori, and Stag's Leap. He hosts the way he drinks. Curious, warm, a little playful.

CERTIFICATION

WSSET Level 3 • Distinction

EXPERIENCE

20+ years in wine

BASED IN

Seattle, Washington

SERVICE AREA

Pacific Northwest

— YOU'RE INVITED TO BOOK

Let's design your *night*.

START WITH A 30-MINUTE CONSULT

calendly.com/seth-winewithseth/30min →

Free. No obligation. Just a conversation.

OR EMAIL

hello@winewithseth.com