

VANTAGE  
VENUES

# GROUP EXPERIENCES

Curated wine, cocktail, and culinary events for corporate teams and clients



# Find The Right Experience **Fast**

Use this guide to quickly navigate experiences by time commitment, engagement level, and group size.



## BY TIME COMMITMENT

### **90 Minutes**

Perfect as a conference breakout or post meeting add on

### **2 Hours**

Ideal for team building and client entertainment

### **Half Day/4 Hours**

Immersive workshops for offsites and leadership groups

### **Time Flexible**

Reception-style formats for large groups and celebrations



## BY ENGAGEMENT LEVEL

### **Very Interactive**

Hands-on participation and team involvement

### **Interactive**

Guided participation with expert instruction

### **Mildly Interactive**

Demonstrations with select guest involvement

### **Non Interactive**

Relaxed guided tastings and presentations



## BY GROUP SIZE

### **10 to 20 guests**

Best for intimate leadership teams and client hosting

### **21 to 50 guests**

Ideal for full team events and department gatherings

### **50 to 100 plus guests**

Designed for large teams' receptions and celebrations



## **SIGNATURE EXPERIENCES**

- Master Bartender Cocktail Competition
- Cocktail Lessons
- Wine and Oyster Shucking
- Customizable Wine Stations



*All experiences are led by certified sommeliers, cocktail experts, and accredited chefs. Customization is available to align with your agenda, audience, and goals.*

# ★ SIGNATURE EXPERIENCES

Our most popular formats for corporate teams and client events. These experiences consistently deliver high engagement, smooth execution, and flexibility across audiences, objectives, and schedules. If you are not sure where to start, start here.




## Master Bartender Cocktail Competition ★

 **2 Hours**  **Very Interactive**  **25 to 100+ guests**

A high energy, team-based cocktail competition inspired by culinary showdowns. Guided by professional cocktail experts, teams create original cocktails and present them to a judging panel evaluating creativity, technique, teamwork, and presentation. Ideal for team building, leadership groups, and client entertainment.

[View Full Details](#)

## Cocktail Lessons ★

 **90 Minutes**  **Interactive**  **12 to 100+ guests**

An engaging introduction to bartending techniques where guests learn to mix, shake, and stir three classic or proprietary cocktails under expert guidance. Non-alcoholic options are available, making this experience inclusive for all guests. Ideal for team socials, client events, and post-meeting programming.

[View Full Details](#)

## Wine and Oyster Shucking ★

 **90 Minutes**  **Very Interactive**  **10 to 100+ guests**

A hands-on culinary experience where guests learn to shuck oysters under the guidance of a professional chef while enjoying a sommelier led tasting of three wines. Oyster knives are provided for guests to take home. Ideal for client appreciation events and elevated team experiences.

[View Full Details](#)

## Themed Wine Stations ★

Fully Customizable



2 Hours +



Interactive



50+ Guests

An elegant, flexible format designed for large-scale receptions and celebrations. Certified sommeliers engage guests through casual, informative tastings tailored to the event theme and audience. Ideal for client receptions, company celebrations, and large team gatherings.

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*All signature experiences can be customized and integrated into meeting agendas, cocktail receptions, or full event programs.*

# Half-Day Workshops

4 Hours

Designed for teams looking for a more immersive experience, these half-day workshops are ideal for leadership off-sites, team retreats, and groups that want to slow down and fully engage together. Each experience balances hands-on participation with guided instruction and concludes with a shared meal.

## Pasta Making and Wine Pairing



4 Hours



Very Interactive



20-75 Guests

Learn the simple art of *le dolce vita* in this immersive workshop focused on authentic pasta making and Italian wine tasting. Guests mix, knead, roll, and shape fresh pasta before enjoying a relaxed family style dinner paired with Italian wines selected by a certified sommelier.

starting at

\$195 per person plus tax and function admin fee

### Included Take Home Gift

- Pasta made in class
- Jars of homemade sauce
- Wedge of parmesan

### Gift Upgrade

- Pasta kits with optional wine - pricing confirmed at time of booking

### Example Itinerary

- Wine and antipasto welcome while guests gather (15 min)
- Chef-led lesson on pasta dough making with hands on kneading (40 min)
- Italian wine tasting led by a certified sommelier while dough rests (20 min)
- Rolling and cutting pasta shapes with take home containers and cooking instructions (30 min)
- Family-style pasta dinner with salad, hand rolled pasta, two sauces, dessert and wine (90 min)



## Pizza Making and Wine Pairing



4 Hours



Very Interactive



20-75 Guests

A hands on workshop that introduces guests to pizza dough making paired with a guided Italian wine tasting. Guests prepare dough to take home before enjoying a relaxed family style pizza dinner together.

starting at

\$195 per person plus tax and function admin fee

### Included Take Home Gift

- Pizza dough made in class
- Pizza sauce
- Wedge of mozzarella

### Gift Upgrade

- Pizza kits with optional wine - pricing confirmed at time of booking

### Example Itinerary

- Wine and antipasto welcome while guests gather (15 min)
- Chef-led lesson on pizza dough making (40 min)
- Italian wine tasting led by a certified sommelier while dough rests (20 min)
- Dough rolling with take home containers and cooking instructions (30 min)
- Family-style pizza dinner with salad dessert and wine (90 min)



# Two-Hour Workshops

2 Hours

These workshops are designed for teams looking for high engagement within a defined time frame. Ideal for team building, client entertainment, and post meeting programming, each experience balances hands on participation with expert-led instruction.

## Master Bartender Cocktail Competition ★



2 Hours



Very Interactive



25-100+ Guests

You've heard of Master Chef, now experience the boozy version! In this high-stakes competition, teams vie for ultimate cocktail supremacy. But who comes out on top isn't just about taste. Our sommelier and cocktail expert judges keep sharp watch, rating teams on teamwork, grace under pressure, collaboration, and much more. Once the buzzer sounds, teams must present their creations to the judging panel, giving an explanation to the creativity behind their cocktails.

starting at

\$195 per person plus tax and function admin fee

### Gift Upgrade

- Cocktail kits - pricing confirmed at time of booking.

### Example Itinerary

- Wine and cheese welcome while guests gather (15 min)
- Cocktail demonstration and overview of competition rules (15 min)
- Teams work to create original cocktails (30 min)
- Team presentations and judging (15 min)
- Winning team announced and cocktail sampling between teams (15 min)

### Notes

Teams source ingredients from a shared supply table including spirits, liqueurs, mixers, garnishes, and glassware.

Each team prepares one presentation cocktail and one additional portion for opposing teams to sample.



## Power Bowls

 2 Hours  Very Interactive  10-75 Guests

Healthy, customizable, and totally addictive, these portable power sources are what's on everyone's lips (and desks) these days. But what's the secret to taking a power bowl from sad desk lunch to office envy?

starting at  
\$180 per person plus tax and function admin fee

### Included Take Home Gift

- All sauces and dressings prepared in class

### Example Itinerary

- Wine and antipasto welcome while guests gather (15 min)
- Chef led lesson on power bowls (45 min)
- Wine tasting led by a certified sommelier (20 min)
- Tasting of power bowls prepared by award winning chefs (30 min)



## Sauces, Dips, and Vinaigrettes

 2 Hours  Very Interactive  10-75 Guests

A practical and creative workshop focused on preparing versatile sauces, dressings, and dips that elevate everyday cooking. Guests leave with recipes and all items prepared during the session.

starting at  
\$175 per person plus tax and function admin fee

### Included Take Home Gift

- All sauces and dressings prepared in class

### Example Itinerary

- Wine and antipasto welcome while guests gather (15 min)
- Chef-led lesson on sauces, dips, and dressings (60 min)
- Wine tasting led by a certified sommelier (20 min)
- Tasting of bites prepared by the chefs using sauces from the class (20 min)



## Themed Wine Stations ★

 2 hours

 Interactive

 50+ Guests

Perfect for large-scale events such as client appreciations, team builds, and company celebrations, our certified sommeliers will engage and educate your guests with casual, yet dynamic, tastings. We customize to your preferences, party theme, and needs.

starting at  
\$109 per person plus tax and function admin fee



### Tastings are customized to the client. Popular themes include:

- **What's Your Wine Style** – a fun icebreaker for groups coming together for the first time. Guests try four wines blind and pick their favourite. Depending on their choice they get a sticker to wear on their lapel showcasing their wine personalities. Participants have a blast discovering Margaret from Accounting is actually "exciting and racy" (at least when it comes to wine, and perhaps spreadsheets), and David in Marketing, is really "mysterious and brooding" (maybe not the go-getter everyone assumed ...)
- **Bubbly Bars** – showcasing leading sparkling wines and highlighting the differences between Champagne, Prosecco and Cava. A great idea for festive gatherings craving a Gatsby-esque vibe.
- **Regional Exploration** – visit your favourite wine region(s) from the comfort of your glass! From leading reds of the world, to Italy from north to south, the world really is your wine in this fun tasting for barstool travellers. This is very popular when bringing together people from different areas. Consider a tasting of the various places from which people hail.
- Cocktail bars and whisky stations also available starting at \$119 per person

### Gift Upgrade

- Wines to take home - pricing confirmed at time of booking

### Example Itinerary

- Sparkling wine reception with a light bite (20 min)
- Sommelier led wine tasting and discussion including food pairing, regions, and wine making (70 min)

# 90-Minute Workshops

90 Minutes

These experiences are designed to fit seamlessly into conference agendas, leadership programs, and client events. Each workshop begins with a sparkling wine reception to allow guests to arrive comfortably before the guided experience begins.

## Cocktail Lessons ★

 90 minutes  Interactive  12-100+ Guests

A little less intense than the cocktail competition, this workshop is well suited for drink enthusiasts looking to try their hand at bartending. Our cocktail workshops take guests through an interactive class on mixing and muddling, shaking and stirring their way through three classic and proprietary cocktails. Non-alcoholic options are available.

starting at

\$130 per person plus tax and function admin fee

### Popular Formats (customization is available):

- Seasonal: Learn three seasonal cocktails: winter, spring, summer, fall, and holiday.
- Classics: The three reigning drinks that never go out of style
- Sparkling: From elegant sparkling wine cocktails to refreshing bubbly drinks, everyone loves a spritz.
- Cocktail Tour: The leading cocktails from Mexico, Italy, or France.

### Gift Upgrade

- Selection of flavoured simple syrups; pricing confirmed at time of booking

### Example Itinerary

- Sparkling wine reception with a light bite (20 min)
- Guided cocktail instruction with guests preparing three cocktails under expert demonstration (70 min)



## Wine and Oyster Shucking ★

 90 minutes  Very Interactive  10-100+ Guests

A hands-on culinary experience where guests learn to shuck oysters under the guidance of a professional chef while enjoying a sommelier led tasting of three wines. Oyster knives are provided for guests to take home. Band aids are complimentary.

starting at  
10 to 20 guests \$179 per person\*  
21 to 50 guests \$169 per person\*  
50 plus guests \$149 per person\*  
\*plus tax and function admin fee

### Gift Upgrade

- Oyster shucking kit - pricing confirmed at time of booking

### Example Itinerary

- Sparkling wine reception with a light bite (20 min)
- Chef-led oyster shucking lesson interspersed with a sommelier-led wine tasting (70 min)



## Wine and Cheese Board Building

 90 minutes  Interactive  10-100+ Guests

Think of this like a paint class, but tastier. Under the expert tutelage of a chef, guests choose from a curated selection of cheeses, charcuterie, and accompaniments such as olives, crackers, and spreads to create a board that best reflects their tastes. Throughout the experience, a certified sommelier leads the group through a tasting of three wines paired to the cheeses.

starting at  
110 to 20 guests \$205 per person\*  
21 to 50 guests \$195 per person\*  
50 plus guests \$175 per person\*  
\*plus tax and function admin fee



## Gift Upgrade

- Cheeseboard and knife set - pricing confirmed at time of booking

## Example Itinerary

- Sparkling wine reception with a light bite (20 min)
- Chef-led cheeseboard building paired with a sommelier-led tasting of three wines (70 min)

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## Art of the Cocktail Party



90 minutes



Mildly Interactive



20-100+ Guests

Designed to give guests a handbook for hosting their own cocktail parties, from easy to manage, but incredibly impressive cocktails, crowd and food friendly wines, and make-ahead (chef designed!) party snacks anyone can whip up to serve a crowd.

starting at

21 to 50 guests \$199 per person

50 plus guests \$179 per person

\*plus tax and function admin fee

## Gift Upgrade

- Midnight snack pack including cheese, wine, and olives - pricing confirmed at time of booking

## Example Itinerary

- Sparkling wine reception with a light bite (20 min)
- Guests prepare a seasonal cocktail followed by chef demonstrations and guided wine tastings paired with canapés (70 min)



## Custom Wine Tastings



90 minutes



Non Interactive



20-100+ Guests

For wine enthusiasts looking for a fun and engaging way to host a group, tutored wine tastings led by one of our certified wine experts offers an entertaining blend of education and interest. Our relaxed yet informative approach is accessible to guests of all knowledge levels and experience. Non-drinkers are welcomed with temperance options.

starting at

\$95 per person plus tax and function admin fee



### Tastings are customized to the client. Popular themes include:

- Wine Foundations: An introduction to the fundamentals of tasting wine with a focus on structure aroma and balance (4 wines tasted)
- If You Like That, Drink This: A guided tasting of wines that are off the beaten path yet similar in style to popular grape varieties designed to expand guests' palates (4 wines tasted)
- Tastings of Specific Regions Tasting tours of Italy France Spain and other favourite wine regions around the world (4 wines tasted)
- Old World and New World Taste Comparison A comparative tasting of wines from Europe alongside their New World counterparts highlighting stylistic differences and similarities (8 wines tasted)
- Sparkling Wine Exploration An exploration of sparkling wines from around the world including Champagne, Prosecco, Cava and more ideal for celebratory occasions (4 sparkling wines tasted)
- Food and Wine Lab An engaging workshop exploring how textures and flavours interact with wine demonstrating both complementary and contrasting pairings (5 wines tasted)

### Gift Upgrade

- Wines to take home - pricing confirmed at time of booking

### Example Itinerary

2 hours of interactive wine stations

# Holiday Special

2 Hours

Available from Thanksgiving through January 31, these festive experiences are designed for relaxed holiday gatherings, team celebrations, and client appreciation events. Each workshop balances nostalgia, warmth, and hands-on participation while remaining easy to plan and execute.

## Cookies and Holiday Cocktails



2 Hours



Very Interactive



10-75 Guests

A festive and nostalgic workshop ideal for low-key holiday parties. Guests learn to make two classic cookies, gingerbread and shortbread, under the guidance of an expert pastry baker, and enjoy a cozy seasonal cocktail demonstration. Cocktail options include Rum Hot Chocolate or Bourbon Apple Cider, available in both alcoholic and temperance versions.

starting at

21 to 50 guests \$199 per person\*

50 plus guests \$179 per person\*

\*plus tax and function admin fee

### Included Take Home Gift

- Unshaped cookie dough with instructions for baking

### Example Itinerary

- Coffee and cookie snack welcome while guests gather (15 min)
- Chef led cookie baking lesson and holiday cocktail demonstration (75 min)
- Guests enjoy cookies and cocktails together (30 min)



# Planning Your Experience

Whether you are hosting a team gathering, client event, or leadership offsite, our experiences are designed to fit easily into your agenda.

Call or email and our team will help you choose the right experience, manage the details, and take the stress off your plate. From timing and flow to food and beverage selections, we focus on making the process easy and the experience seamless.

## CONTACT US



Phone Number  
**(647) 298-0757**



Email Address  
**drinkwithus@thewinesisters.com**

