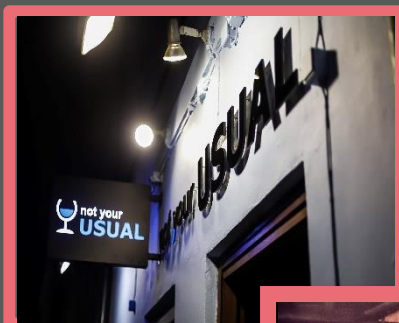


NOT YOUR USUAL (NYU) WINE TASTING EVENTS

— HAVE FUN AND DISCOVER YOUR PALATE



DESCRIPTIONS AND PRICES FOR OUR SEMINARS

MATCHING WINE AND FOOD - DISCOVER YOUR PALATE

Each guest gets a carefully selected tasting platter along with four different wines that will illustrate how the FIVE different flavors in food impact the taste of wine and vice versa. This event is normally an eye opener for most people and the simple approach is easy for all to experience and appreciate. The group size can be from 4-40. We also provide an educational post card guide for all the guests to reference for their own meals in the future.

MATCHING WINE AND CHEESE - A SIMPLE APPROACH

How do you find a good wine for the cheese you are serving after a nice meal - or even serving as the first course?! Let us show you how to impress your guests and discover the art of matching wine and cheese. Don't just keep drinking the red or white wine you served with the meal. All will receive great insights and a guide at the end of the seminar.

MATCHING WINE AND DESSERT - KNOW YOUR PALATE

Some think the best course of any meal is the dessert. Then why is it that so many of us don't bother to serve an outstanding wine to enhance the flavors, and ensure that our guests go home impressed? For this seminar we taste three different dessert types with four different styles of wine - so you can see for yourself how each one affects the taste of the other. It's a true inspiration for your palate!

CHAMPAGNE AND IMPRESSIVE ALTERNATIVES-WHICH DO YOU LIKE?

Do you love Champagne, but hate the price? Or are you unsure why you like one champagne over another? This seminar may be perfect for you as we step through the alternatives to champagne and how they are different. The twist is that I may introduce you to things you have never heard of!

DISCOVER SOME "NEW" OLD WORLD WINES - BE SURPRISED!

Countries like Moldova, Romania, Hungary, Czech Republic, Bulgaria and even Greece are starting to impress in the wine world. Book a tasting with us where we introduce you to wine makers and local grapes from some or all of these regions. You will discover new wine styles coming from the old world. And the result is absolutely fantastic. Try for yourself! Receive some nice bread and cheese to share also during the event.

BLIND TASTING COMPETITION- FUN FOR TEAMS

Your group will get a quick lesson in how to taste, smell and evaluate wine, and then enjoy four different “unknown” wines. Taste and evaluate each one and discuss how they are different. Afterwards we will take an online quiz together and see who is best at “guessing” what is in their glasses. Its always fun, exciting and of course educational too. It’s a great activity for team building and creating a bit of competition. Receive some nice bread and cheese to share also during the event.

We can hold our wine tasting seminars at **NOT YOUR USUAL WINE BAR**, or any offsite location you desire. We are also open for suggestions for other types of wine tastings your group wants.

Example prices below: please note – we also have fine wine and beginner options!

4-10 PEOPLE	399 DKK / 449 SEK per person
11-20 PEOPLE	369 DKK / 429 SEK per person
21-40 PEOPLE	299 DKK / 349 SEK per person

info@notyourusual.dk or call +45 916 288 61 for an exact quote based on your desires