



DUNELL'S
WINES | BEERS | SPIRITS



Corporate & Private
Wine Tasting Packages



Introduction

Dunell's at Beaumont completed a massive refurbishment programme ahead of its 50th Anniversary as a wine business in 2019 and is proud, not only to offer an enhanced shopping experience throughout the store but to also offers two stunning tasting rooms complimenting the range of over 1,800 different wines, over 600 spirits and over 200 beers and ciders.

“Dunell's is an award-winning, family-run wine and spirit specialist with an enviable portfolio of wines and spirits from around the world carefully selected by their highly qualified team with over 120 years' experience. Having also opened two further outlets on the island since Neil Pinel took over as Managing Director 20 years ago the new tasting rooms offer a whole new dimension to their offering. They continue to offer their customers the best range possible together with an unrivalled, passionate and friendly service.”

Jane Pinel, Marketing Manager



Dunell's Main Tasting Room at Beaumont



In addition to our comprehensive in-house tasting programme throughout the year, we also offer fully bespoke tasting experiences for private and corporate clients.

Ensuring your event is both memorable and enjoyable, we will endeavour to meet your requirements and with the help of our highly qualified hosts, wine tastings can be as informative as they are fun! We use Riedel wine glasses at all our tasting events.

Blind Wine Tasting Quiz Packages

Each 'blind' wine tasting is a unique event adding a competitive element with the selection of wines (or spirits on request) based on your criteria or theme. Perfect for team-building, these tastings highly recommended. See page 6 for more details.

Our main tasting room is available Monday to Friday from 6pm until 10pm for a minimum of 20 people and a maximum group of 30 people.

Our main event package is **£75 per person**. This includes Sparkling wine on arrival plus a selection of 6 high quality wines (that retail on average of £20/£25 per bottle) as well as cheese and charcuterie platters with olives and bread. We would be happy to discuss your requirements and offer an upgrade on the package depending on your preferences.

Our experienced team members will be on hand to guide you through the tasting and each person will have a handout of tasting notes (which can be branded) to take home.

Wine tastings paired with hot food (created by a private chef) are available on request and will be quoted for separately.

Bespoke/Educational Tasting Packages

We can also create more in-depth educational tastings hosted by our highly qualified host (WSET Diploma) and this is charged at **£80 per hour**. This extra charge does not apply to blind wine tasting quiz packages.

Please refer to our T&C's at the end of this booklet for payment details.

Dunell's Private Tasting Room at Beaumont



Should you be looking to host a private meeting with clients or a more intimate wine tasting experience, our private tasting room is absolutely perfect for entertaining up to 12 guests.

Daytime meeting packages in our Private Room

All day room hire - 9am – 5pm

£350 including refreshments – this charge is non-refundable within 7 days of the hire date.

Half day room hire - 9am - 1pm or 1pm – 5pm

£250 including refreshments – this charge is non-refundable within 7 days of the hire date.

The package consists of:

- Private meeting room hire with complimentary WiFi and air-conditioning.
- Use of a large 55" TV.
- Coffee, tea and pastries served in the morning plus further coffee, tea, shortbread, still and sparkling water at your disposal during the day.

Optional extras...

- Cheese and charcuterie platters (including fresh bread, crackers, chutney, olives etc) at **£20 per person** (pre-orders required 7 days in advance).
- Wine can be served by request and will be charged for separately at full retail price plus 10% per bottle.
- Late finish on either half day or full day hire will be charged @ **£50 per hour** (available until 6pm).

Evening Premium Wine Tasting Packages in our Private Room - available for up to 12 people

Our Premium tasting package are available from 6pm until 10pm, Monday to Friday for a minimum of 10 and up to 12 people. The room hire charge is **£500** (payment is required upfront and is not refundable within 14 days of the event) and includes a Senior Host with many years of experience in the wine industry to offer a whole new dimension to your tasting.

We request an **average spend of £40 per bottle** and we are happy to advise and create a personal selection and theme depending on your occasion and budget. Themes could include North vs South Rhône, Gems of Tuscany or a Journey across the Iberian Peninsula for example. The wine will be charged at full retail list price plus 10%.

Food needs to be pre-ordered (and is obligatory). We can offer platters of artisan cheese, cured and smoked meats accompanied by olives, chutney, bread and crackers at **£20 per person**.

Alternatively, should you prefer hot food, we work with Private Panda and Will Gorman Catering who can create a bespoke menu for your event according to your needs. Please ask if you would like a quote.

Allergen Policy

We take your health and welfare very seriously and would like to make it clear that because we are serving food and wine with a wide variety of ingredients, ALL known allergens may be present. We simply cannot guarantee that your food or wine will be free from all or any allergens. If you are unsure, please do not eat or drink anything on our premises.

Equally, we are unable to provide food specific to individual diets. Once the menu has been confirmed with the chef, we will accept no changes.

Tastings in our St. Helier Shop



Wine tasting events are also available in our St. Helier shop 'La Cave' (on 37 Hill Street) shop from 6.15pm – 9pm. They are a great way of entertaining a smaller group of clients, colleagues, or friends in a very relaxed environment.

At 'La Cave' we offer our 'Blind Wine Tasting Quiz Package'. You will try 6 wines in teams of 3-4 people (adjusted to number attending), you will be asked to choose a grape variety, country of origin, vintage and best food pairing from our multiple-choice quiz. Have no fear though! Our experienced team members will be on hand to help you out with a few clues and ensure you have a fantastic evening.

Event fee is £300 (minimum 10 people, maximum 20 people) and is required upfront and is not refundable within 14 days of the event.

Our main event package is **£50 per person**. This includes Sparkling wine on arrival plus a selection of 6 high quality wines (that retail on average of £25 per bottle) as well as cheese and charcuterie platters with olives and bread. We would be happy to discuss your requirements and offer an upgrade on the package depending on your preferences.

Prizes are optional and are charged for separately. All guests are requested to have left the shop by 9pm.

Introducing our Hosts...



Kasia has been working at Dunell's for over 16 years and has a huge wealth of knowledge and experience within the wine industry as well as in hospitality. She began her wine career 20 years ago working as a Sommelier in various restaurants having completed a Master's Degree in Tourism Management. During this time, she has completed several WSET (the Wine & Spirit Education Trust) qualifications including the Diploma (Level 4) and we are proud to announce that Kasia was awarded her Diploma level in 2019 with high marks.

In the last few years, Kasia has been much more involved with wine buying, attending lots of wine fairs and visiting vineyards around the world in order to shape our portfolio now and for the future.



Erik has been managing our town shop for over 11 years and has a huge wealth of knowledge and experience within the wine industry as well as in hospitality. He began his career in Slovakia where he studied Hotel management. After finishing his studies, his love for customer service took him to hospitality side of the business. Erik worked as assistant manager and sommelier in Slovakia until 2007 when he joined Green Island Restaurant in St. Clement as Restaurant Manager. After 6 years of service Erik left Green Island and joined Shaun Rankin to open Ormer (now Samphire) Restaurant where he was a part of the team which received the quickest Michelin Star award in UK history. Erik holds the WSET 3 Advanced certificate and has recently completed WSET Level 3 in Spirits with excellent marks.



Bookings – T&C's

Tastings & meetings at all shops – The event fee or payment of 50% of total event cost is required to secure your chosen date. It is only refundable if the event is cancelled at least 14 days before the agreed event date. **FULL payment is required together with final numbers no later than 7 days before the event.**

Bespoke themed tastings with a Senior Host require a minimum of one months' notice for planning and preparation.

We cannot allow persons under the age of 18 to participate in any of our events. We reserve the right not to serve anyone who appears intoxicated before or during the event. Our events are not suitable for stag/hen nights or raucous groups.

All prices quoted are inclusive of GST.

Our diary for tasting events can get very busy, so if you have a date in mind then don't hesitate to get in touch. Once a date has been agreed we will send you an invoice for the 50% deposit to secure the date.

We regret that no private/corporate tastings can take place in any of our shops during December.

If you have any other queries please do call us on 736418, send an email at events@dunells.com or pop into either of our shops for a chat about how we can create an event that is perfect for you.

Where are our shops?

