



WINE SCHOOL



PRIVATE EVENTS



Introduction

The Wine School of Philadelphia hosts out-of-the-ordinary tasting events for all types of food and wine connoisseurs.

Our experience includes everything from speaking engagements at major festivals to nonprofit fundraising to corporate networking events. After ten successful years, we've earned a reputation for providing an unparalleled level of wine and food knowledge in a fun, easy-to-understand manner.

Our event staff is made up of current Wine School faculty, as well as advanced students of wine with industry experience. A passion for wine education, exceptional people skills, and extensive wine knowledge are the hallmarks of our sommelier-instructors.

Private events may be held either on-site or at a venue of your choosing. Our Rittenhouse location has a beautifully appointed classroom and event-ready space. Any event can be structured to feature wine, beer, or a combination of the two.

Event Contact

Philip Brandeis
email: brandeis@vinology.com
phone: 215-965-1514 x44
fax: 267-386-8198



Events at the School

The School is located at 109 S. 22nd Street in Center City, Philadelphia. Our beautiful location is conveniently located near restaurants, parking, and public transportation.

Rittenhouse Tasting

Our signature wine event! We adapt our Wine 101 or Beer 101 into a private tasting for you and your guests. Upgrades are available. For up to 20 people.

Includes: 8 sommelier-selected wines or beers, customized tasting sheets, signature glassware, and room rental.

Price: 799, plus 15% instructor fee.

Corked & Forked Tasting

A very special food and wine pairing event. Our chef creates a stellar menu and one of our sommeliers leads you on a culinary adventure. Upgrades are available. For up to 20 people.

Includes: 6 sommelier-selected wines or beers, 4 food pairings, customized tasting sheets, signature glassware, and room rental.

Price: 1199, plus 15% instructor fee.



Events at your location

Premier Cru Tasting

We bring the Wine School experience to you with our most popular offering. Upgrades are available.

Includes: One sommelier-instructor, 8 wines or beers, and customized tasting sheets.

Price: 32 per person, plus travel and 15% instructor fee.

Event Planning

With more than 15 years of wine and culinary event planning, we can turn any event into a great success.

Price: 50 per hour, plus travel and expenses.



There is a minimum billing of 500, plus instructor fees and travel, for all offsite events.

Event Contract

This contract is by and between the Wine School of Philadelphia and
(Client): _____

Choose your Event:

Onsite: Rittenhouse Tasting, Corked & Forked Tasting

Offsite: Premier Cru Tasting, Event Planning

Choose the Type:

Wine, Beer, or Combination

Event Date: _____

Event Price: _____

Start Time: _____ End Time: _____*

Address of Event: _____

Estimated Number of Guests: _____

Estimated Travel Time to Event Location, if Applicable: _____

Organizer Contact Information

Name: _____

Email: _____

Phone: _____

PAYMENT INFORMATION

A nonrefundable \$200 security deposit is due upon signing this contract.

The security deposit is payable by major credit card. The remaining balance will be charged to the credit card on file unless the client makes alternative billing arrangements prior to the event date. Events are billed at a minimum of \$500.

Visa/MasterCard/Amex Number:

Expiration:

AVS:

Name on Card:

Address of Cardholder, including Zip Code:

*The client agrees that the event will end within ten minutes of this time. If not, overage penalties will apply.

The Client agrees to conduct its business with the Wine School in a professional manner, in

full compliance with the rules of the Wine School, and with all applicable laws, ordinances, and regulations. If the Wine School determines in its sole discretion that the Client has not complied with these terms, the Wine School reserves the right to cancel this contract at any time and/or discontinue the event immediately.

The Client's signature acknowledges that he or she is in agreement with all the information written on this form, and that such information is final.

The Client assumes responsibility for all liability requirements, if any, for the event space. The Client bears the responsibility for any and all damages or losses to the premises, and shall be solely liable for any and all injury to guests attending the event, or to Client's employees, agents, or assigns.

The Wine School cannot be held responsible for weather conditions that prohibit or impede travel, or for any other conditions commonly defined as force majeure events under Pennsylvania law.

Outside food and drink is prohibited on the Wine School premises except with our prior authorization. If unapproved food and drink is brought onto the premises, Client shall bear the cost of a cleaning service chosen by the Wine School after the event.

The Client acknowledges this contract is for an educational wine or beer tasting event only. The Wine School complies with all requirements for the provision of alcohol under Pennsylvania law, including its Dram Shop Act as set forth in the Pennsylvania Liquor Code, Section 4-493(1).

The Wine School reserves the right to exclude any person from a tasting who is visibly intoxicated or is otherwise covered under the law.

This Agreement constitutes the sole and entire record of the agreement between the Parties regarding the services contemplated in this Event Contract.

Client Signature:

Date:

Please fax the signed contract to the Wine School at: (267) 386-8198
Or scan and email to: info@vinology.com

Event Rider

The following are the Terms & Conditions for private events, as applicable:

The client must make all necessary arrangements for the instructor to transport wine and glassware from their vehicle to the event space. This includes reserving the closest available parking, gaining security permissions, and/or providing access to restricted areas in addition to any other foreseeable needs of the Wine School as an event vendor.

The instructor will arrive 30 minutes ahead of the event start time. All delays in parking and gaining access to the event space will delay and shorten the event.

The tasting will require a table, at least two feet in width and four feet in length. The table should be skirted and placed at least six feet away from any wall or obstruction so as to allow easy access for the instructor.

A water source should be made available, along with a trash receptacle.

A safe area for the instructor's coat and personal items must be provided.

Crowd flow is the responsibility of the Client and not the Wine School.

All Wine School glassware must be returned to the instructor at least 15 minutes prior to the event end time. The client is responsible for any unreturned glasses, at a charge of \$10 per glass.

It is the Client's responsibility to inform guests that the Wine School instructors are not servers, waitresses, or bartenders at the event.

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