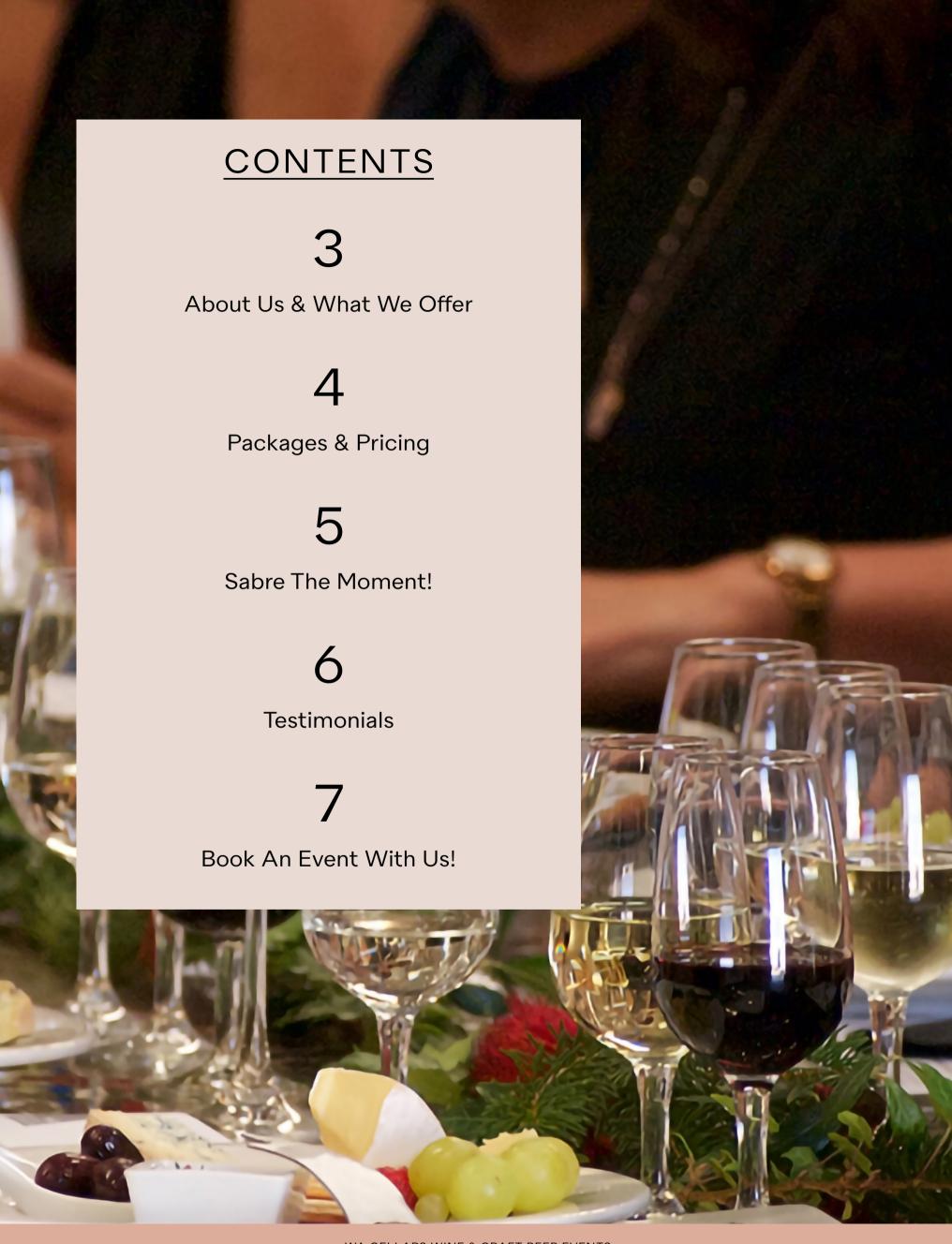


WINE & CRAFT BEER TASTING EVENTS





About Us

Welcome to our family-owned business! Our events showcase the best of local and national wines and WA craft beers while providing an educational and enjoyable experience. Experience a variety of engaging events crafted to cater to every palate and budget.

Wine and Craft Beer Tastings

Taste different varietals and styles as our expert staff lead you through a journey featuring a diverse selection of wines and craft beers.

Wine and Beer Pairing with Artisanal Cheeses

Indulge in pairings curated to perfection. We select wines, craft beers, and cheeses that complement each other, promising a unique and delicious adventure.

Insights from Wine Buyer Steve Cloughley

Join us as Steve Cloughley, with over two decades of experience procuring wines from Australia's top wineries, shares his expertise and fascinating tidbits about our offerings and their origins.



Packages and Pricing

Exclusive Wine Tasting

A guided wine tasting experience.

- Welcome glass of Sparkling Wine.
- Sampling of 3 whites, 3 reds, and one fortified wine.
- Enjoy a 20% discount on all wine purchases*
- Cost Per Person: \$35.00





Wine & Cheese Pairing

Guided wine and cheese pairing event.

- · Welcome glass of Sparkling Wine.
- 4 wines expertly matched with a selection of cheeses.
- Enjoy a 20% discount on all wine purchases*
- Cost Per Person: \$45.00

Discover WA Craft Beer & Wine

Guided tasting of Western Australian Craft Beer and Wine.

- Welcome glass of Sparkling Wine.
- Sampling of 3 Western Australian craft beers, 3 whites, 3 reds, and one fortified wine.
- Enjoy a 10% discount on all craft beer purchases & 20% off any wine purchases*
- Cost per person: \$50.00



*Minimum purchase of one case (12 bottles)
All events require a booking of minimum 12 people, with a maximum of 25.

Sabre The Moment!

COMING SOON Experience the thrill of sabrage in an exhilarating two-hour event where you'll master the art of sabrage, the dramatic technique of opening a champagne bottle with a sabre, with the opportunity to own a

sabre of your very own!

What's Included:

A glass of bubbles on arrival

One champagne sabre

• Up to 10 champagne bottles to sabre

Expert sabre lessons

Cheese and crackers

Duration: Up to 2 hours

Availability: Weekends only

10 person class: \$850

Sabrage, a tradition dating back to early 19th century France, began with Napoleon Bonaparte's cavalry during the Napoleonic Wars. Legend has it that soldiers

celebrated victories in the Champagne region by opening bottles with their sabres.

The technique involves using a sharp-edged sword (nowadays they are blunt) or sabre to slice off the neck of a champagne bottle cleanly, resulting in the cork and a portion of the glass collar coming off together, leaving the remaining bottle neck intact and ready to pour.



