

Chateau Harry

Events
Newsletter
July 2009

Relaunch of Newsletter

I've had a lot of enquiries from our database requesting the return of regular newsletters, so we have decided to bring them back to life under the Chateau Harry banner.

As most of you know now, Chateau Harry is our new company which deals with corporate business, private parties, trips abroad, weekend tastings; venue finding etc.

The Wine & Food Academy will still continue, but concentrating mainly on our evening courses and WSET NVQs.

So here is the first of a regular update on our activities, which I hope you'll enjoy and comment on.

Chateau Harry Vintage Club

We are launching a 'members club' for our clients, where for an annual fee of £150 you receive

- 2 places at one of our tastings (12 per year). Worth £190
- 2 places at one of our cooking events (12 each year). Worth £350
- 20% discount on all corporate events booked with Chateau Harry with value of £3,000 or more.
- One of our tutors coming to your office (or home) to run a tasting for up to 6 friends showing 6 wines. Worth £600
- One of our tutors coming to your office (or home) to review your cellar and give advice on what to drink now, what to lay down and what to buy in the future. Worth £600
- Advice on wine/food matching, questions answered



If you would like to join the Chateau Harry Vintage Club, please email and you'll be sent the relevant form.



Inexpensive Wine Tastings

Part of the problem with organising events in this financial climate is finding an activity which is affordable.

Wine tastings can be the most cost effective way to entertain both clients and in-house staff.

We have recently added a new venue to our list which enables groups up to 30 to attend a tasting of 6-8 wines, accompanied by our tasting buffet for as little as £35 per person.



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Broken Wharf is situated at the foot of the Millennium Bridge, opposite Tate Modern—so great views of the river on offer. It has very good facilities and is on ground level for easy access.

We are planning to run some of our own wine courses at Broken Wharf— including Know Your Wine and WSET—starting in September. If you would be interested in attending a course in the City, let us know.

Corporate Cookery

Our corporate cooking events have tripled this year, with many companies opting for a cooking event for their staff or entertaining their clients.



We can make it as competitive as you wish, or something less onerous—all those Gordon Ramsays out there....you've been warned!

Prices range from £85, depending on numbers attending and always include Champagne, all ingredients, top Michelin chefs guiding you, wine tutors and wine tasting for the fun eating/drinking part and at least 6 wines to taste with the food. A bargain!

Venues in London: Piccadilly, Tower Hill; Barons Court
Venues elsewhere in the UK too.

Lots of action pictures overleaf!

Half-day Wine Course 18 July 2009: Aussie Rules!

Our next half-day wine tasting is on Saturday 18 July at 86 St James's, overlooking St James's Palace.

Timing is 2.30—5.30 and you'll taste 12 very different and glorious wines from Australia, in celebration of the forthcoming Ashes series!

You will also be served a full buffet during the afternoon, so you can match the wines with the food.

Your tutor will be the now-famous Chris Hambleton! Have you read his book yet?

The Wine Planner: Selecting the Right Wines to Complement Your Favorite Food (Mix and Match Guides)

Available from Amazon!

**2.30 Introduction
2.45 pm Tasting
4.00 pm Tasting with Buffet
5.30 pm End**

Information: Each course is limited to 20 places only. Guests will receive full tuition and supervision. Cost is £95 per person



Future Events

Half-day £95
5 Sept: Champagne
3 Oct: Champagne
31 Oct: Rhone Reds
7 Nov: Champagne
5 Dec: Champagne
12 Dec: Taste of Tuscany

Full Day £195

26 Sept: Old World vs New World
28 Nov: Champagne and Sparkling wine

Cooking & Quaffing : 25 July Picnic and BBQ

Our next Cooking day is on Saturday 25 July and the theme is Picnics and BBQ food.

As usual Mikhail and our top chefs will be in charge—with Harry on the wine side. If you want to come along, let us know.

Menu for 25 July
Fresh root vegetable crisps
Park Paillard
Gâteau Frois
Rare beef and horseradish sandwiches
Roast vegetable mousse sandwiches
Chicken legs barbecued in lemon mayonnaise
Kebabs
Peach and blue cheese salad

Format

10.00 Guests arrive, Tea and Coffee
10.30 Health and Safety briefing then guests split into groups to cook menu according to ability
2.00 pm Food served.
Harmonising wines and food together
4.00 pm End
Cost is £175 pp



Facebook and Twitter

Yes, Chateau Harry has entered the social networking age! We have a Facebook page and Harry has started **tweeting** (or as he says 'twittering'). Come and find us and become 'fans' or 'followers'.

Harry must come up with his twitter of the day, which keeps the brain cells working! We'll see how he progresses.

Facebook will eventually list all our events, with pictures and hopefully video, so that invitations to 'fans' will be quicker and easier for booking purposes.



ITINERARY FOR CORPORATE DAY

Wine Tour to Denbies Vineyard (largest winemaker in UK)

Because of the disappointing exchange rate, we have devised a very special day out to an English vineyard, Denbies in Dorking. Typical itinerary is below. Arrive in the morning for coffee, tea, pastries.



There then follows the vineyard tour which takes visitors at a leisurely pace to some of the most beautiful viewing points in the vineyard. An informative and comfortable way to experience the magnificent panoramic views

of the Denbies Estate and the North Downs of Surrey.

The rest of the morning will be spent



with local cheese maker, Michaela Edge, who produces Surrey's only hand-made cheese. Here you will have the hands on opportunity to assist in the

making of this exquisite blue cheese.

This will be followed by a light lunch in the lovely Gallery Restaurant overlooking the vineyards.

The afternoon will be spent in the winery where the chief Denbies winemaker will explain the technicalities of wine making and blending. You will then have the opportunity to blend your own wine and have a tasting.



Then follows a gourmet a la carte dinner with full wine tasting of over 10 wines, including a blind tasting. Each guest will receive some Norbury Cheese & a bottle of Denbies wine or a vine to take away with them as a gift.

Ideal for a day out for clients or for in-house. Prices from £125, depending on numbers.



Cooking & Quaffing

