

Chateau Harry

Events
Newsletter
Spring 2011

Champagne Tastings

2011 has started off well with the first of our monthly Champagne tastings, taking place at Bacchanalia on the banks of the Thames.

This is the venue where we hold most of our wine tastings, the views are great and it's easy to get to. Last week's wines and buffet are below as an example.

Wines

Champagne Barancourt Brut N/V
Alain Bailly Grande Reserve N/V
Champagne Moutard Brut N/V Blanc de Noirs
Champagne Bonnaire Grand Cru Blanc de Blancs
Nicholas Feuillatte Brut N/V
Pommery Brut NV
Pol Roger Brut White Foil
Hilaire Leroux Brut N/V – 20 years ageing
Pommery Rosé
Duval Leroy 2004 Blanc de Blancs Vintage
Mumm Cordon rouge 2002
Lanson Gold Label 1997

Menu

Scottish Smoked Salmon
King Prawns
Cheese & Onion Quiche
Spicy Chicken
Gammon Ham
Home Cured Pastrami
Rice Salad (gluten free)
Tomato & Basil Quiche
Selection of Salads
Cheeseboard
Citron Tart
Mandarin Truffle (gluten free)



Champagne tastings are very popular with corporate groups— we always get a full house— and we provide two packages to suit most budgets:

8 champagnes & buffet £105 (x 20 guests)
12 champagnes & buffet £125 (x 20) + VAT

This includes our venue, tutor, champagne, food, waiters. If budget is lower, let us know and we'll devise something to fit.

We can seat up to 70, or up to 120 standing.

Budget – Year-End ££££££££££££££££

Do you still have funds in your budget which have to be spent by end of March? Well you can book your event with us, pay for it now, but you have till the end of November 2011 to hold it. So plenty of time to plan a date which suits you. Don't leave it too late! Who knows what budget you'll be given in April!!

Get Cooking

—most popular choice with event bookers

Corporate cooking has really come into its own now, with several event bookers preferring it as a daytime or evening entertainment for staff as well as clients. We have a variety of venues we use in London and round



the UK to suit budget, numbers and location. Prices range from £95 up to £175 per person for a full cooking experience—everything is very hands on — no sitting back and relaxing!

Typical venues:

Sailing Barges and Paddle Steamers—on the Thames with Tower bridge opening up just for you! Ideal for groups from 10 up to 100.

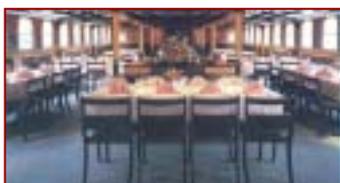
La Cucina Caldesi, in the West End, for intimate groups up to 20.

41 Brook Green, West London, for groups up to 100.

T.a.s.t.e. at Barons Court, for groups up to 100

Mayfair Conference Centre, Marble Arch, for groups up to 80.

Underground Cookery School, Moorgate for groups up to 50



Harry's Know your Wine Course

Next session begins

Tuesday 1 March 7.00pm—9.00pm

For all event bookers that need to learn more about wine—what to order when out with clients or how to choose wines for your conference dinner—this is the course for you.

Over 5 classes, Harry will take you through all the basics you need for your job.

Week 1: **Evaluation of Wine** (6 wines)

Week 2: **Sparkling Wines & Champagne** (6 wines)

Week 3: **White Wines** from around the world (6 wines)

Week 4: **Red Wines** from around the world (6 wines)

Week 5: **Major Grape Varieties** (9 different wines)

Plus we provide food as well, so you can see how wines and food match together. On the final night that's a 4 x course dinner!

The price is £175 per person = £35 per week for the pearls of Harry's wisdom, good selection of wines and a full supper too.

The course takes places at St Francis Xavier College, in Clapham South—just 2 mins walk from the tube.

Places are limited so get booking now!

Harry would be happy to run a wine course at your own offices if you've got enough people to make it viable e.g. x 20. That way he can tailor the course to suit your own requirements. Call us to talk it through.

020 8675 6172 or louise@chateauharry.com

