

Wine Etiquette For Professionals Workshop



Duration

2.5 hours

Programme Outline

- Appropriate Drinks from Pre to Post Dinner
- Ordering Wines at the Restaurant
- Service and Glassware
- Dos and Don'ts
- 4 'S' to Tasting
- Tasting of 3 Different Drinks

Overview

This workshop will allow the participants to understand the importance of proper wine etiquette, dos and don'ts at a cocktail or dinner table. Participants will also explore the appropriate wines or beverages for dinner.

Fees

\$120 per person

WINE LANGUAGE

Pre-requisite

Participant should have some basic knowledge in wines.

Objective

The participant will:

- understand the role of a host, when ordering wines.
- understand the drinks appropriate from pre-dinner to post-dinner.
- understand the appropriate service and glassware.
- understand the Dos and Don'ts at events or dinner table.

Others

Please ensure that you have read up our terms & conditions from our website before signing up for the course.

Who Should Attend

- PMETs that are required to attend business events.
- Enthusiast who wants to know more on wine etiquette.

For More Information

Please email us at courses@winelanguage.sg or call +65 8727 6650