

New Dunwoody Location



Private Event Services Possibilities

Decade-old **Atlanta Wine School**, now housed within the new **Vino Venue** facility, provides unique, entertaining and well-renowned private events. Managing hundreds of on-site and off-site events annually, we provide self-contained, single-source solutions, as well as a la carte services.

Every week, we provide a multitude of private functions:

- Wine socials for business prospects & clients
- Live wine dinners with a private Chef and Sommelier
- Conference break out sessions or mixers
- Birthday and anniversary celebrations
- Weddings and wedding parties
- Private one-on-one tutoring for couples & small groups
- Team-building: cooking challenges, blind tastings, spirited competitions, trivia games
- Alumni gatherings
- Charitable events, non-profits, and professional association functions
- Supper Clubs, Book Clubs, Neighborhood Associations, Swim & Tennis Clubs...any "group"

We can help customize your event based on your budget, your guests and your desired outcome. Most of our events include wine and food. However, if you prefer, quotes can be adjusted to include one or the other, or just our Sommelier services. We offer a comfortable environment for your event at our location **Vino Venue** at the intersection of I-285 and Chamblee Dunwoody Road. We can also come to the location of your choosing or locations that we work with routinely in the Atlanta area.



Testimonials



What our clients are saying...

Thank you for hosting our Wine Event last week. The feedback from our clients and the Schwab Team was fantastic. Your team exceeded our expectations.

—Jim Ciardello, Charles Schwab Advisor Services

Just wanted to say 'Thank You' to you, AWS, and your server. The party was a huge hit, the amazing wine, the expertise and instructive delivery, and the amazingly delicious food!...I will definitely recommend your service to everyone - it was such a turnkey operation hiring you and not having to find a separate caterer and Sommelier. Our guests were very impressed! What a party it was!

—Paola Jacobs, husband's 40th birthday celebration

AWS, thank you and your awesome team so much for last night's event. Everyone was thoroughly 'WOWed!'. Will definitely plan on doing more Live wine dinners in the future.

—Thu Nguyen, Ameriprise Financial Services

It was wonderful! We received wonderful feedback from our clients in attendance. The instructor's presentation, the food and wine samples were excellent. The room set up was perfect and our clients really enjoyed the event. It was a pleasure to work with you! Thanks again.

—Jennifer Williams, IBM

The positive comments are too many to write down for your instructor and the wonderful presentation she gave Saturday evening. Her personality and warmth combined with her vast knowledge of wine and food made for a special 40th birthday celebration. All of our guests enjoyed themselves immensely. It is a night we will treasure for years to come. I would recommend AWS and Debbie to anyone.

—Natalie O'Neal, special birthday celebration

For even more testimonials from our event clients, go to www.atlantawineschool.com/testimonials





Wine & Cuisine Experiences

1

Chef's Table Food and Wine Experience

Your guests will first be met with a reception wine and light appetizers as they arrive. As they are seated they will have a striking view of an impressive open kitchen, sponsored by Dacor. The venue is professional, state-of-the-art, and comfortable. Your host Instructor/Sommelier and host Chef will take you through a five course meal paired with six wines. The dialog—conversation—presentation between Sommelier and Chef will be entertaining for guests and will include discussion of the pairings, food preparation, and stories behind the wines along the way.

This experience includes hors d'oeuvres, 5 courses and 7 wines as well as high performance stemware, personal Chef and credentialed Sommelier. This is a 2.5 hour event.

\$155 per person + tax and service, minimum 14 people.

Sample menu:

Passed hors d'oeuvres, Chef's Selection

NV Henri Giraud "Francois Hemart" Grand Cru Champagne

Shaved Brussel Sprouts with Bentons Bacon and Scallop

2008 Marc Bredif Vouvray, Loire Valley, France

Roasted Cauliflower Soup

2008 Louis Latour Mersault « Gouttes d'Or » 1er Cru, Burgundy, France

Red Snapper over Scallion Risotto and Fennel Salad

2007 Peregrine Pinot Noir, Central Otago, New Zealand

Grilled Hangar Steak with Reduction

Medley of Winter Root Vegetables and Kale

2005 Bernardus "Marinus", Carmel Valley, California

2008 Hess Allomi Vineyard Cabernet Sauvignon, Napa Valley

Plate du Fromage and Accoutrements

NV07 Shingleback « Black Bubbles » Sparkling Shiraz, McLaren Vale, Australia



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Hands-On Cooking Experiences

Your guests will first be met with a reception wine and light appetizers. As they are seated they will have a striking view of an impressive open kitchen, sponsored by Dacor. The venue is professional, state-of-the-art, and comfortable. Your host Instructor/Sommelier and host Chef will introduce themselves and provide an overview of what to expect for the evening. Guests will don their aprons and begin cooking their meal for the evening under Chef's direction. The dialog—conversation—presentation between Sommelier and Chef will be entertaining for guests and will include discussion of the pairings, food preparation, and stories behind the wines along the way. Once the meal has been completed, you'll be served what you've created family-style along with wine pairings.

Add a twist to this event! We'll split your guests into two teams, each led by a Chef. The teams will duel it out in the kitchen and Chef judges will declare the winner.

This experience includes light appetizers as well as the food outlined below, 5 wines, high performance stemware, instructor Chef and credentialed Sommelier. This is a 2.5 hour event.

\$110 per person + tax and service, minimum 16 people. Add \$250 for the team competition.

Optional Enomatic cards available. The Enomatic is our cutting edge self-serve wine dispensing system. We will provide you with cards with a defined amount of credit on them to use toward purchases on the Enomatics. With the card you can purchase tastes, half or full glasses of wine. This is an excellent option before or after your event.

See next page for menu options.





Cooking Themes and Sample Menus:

“Slow Food” and Local Market Fare

Fresh Corn On The Cobb Soup With Caramelized Onion
Beef Brisket With Zin BBQ Sauce Served
Best Vegetable Gratin
Quinoa And Heirloom Tomato Salad
Dessert Strawberry Almond Cream Tart

Everything Grilled

Arugula and Walnut Pesto with Many Fold Farm Brebis Fresh
Sheep’s Milk Cheese on Crostini
Coffee Rubbed Pork Tenderloin with Bacon-Red Onion-Balsamic Jam
Indian River Farm Fingerling Potatoes Grilled and Tossed with Creamy
Herb Dressing
Spicy Grilled Corn Salad with Black Beans and Queso Fresca
Fresh Strawberry and Peach Cake Jars

The Steakhouse

Chunky Blue Cheese and Iceberg Salad
Whiskey Marinated Ribeye
Grilled Yukon Potatoes
Creamed Spinach
Fresh Seasonal Fruit Shortcake with Caramel Sauce

The Rain In Spain

Torta with Romesco
Seafood Paella
Salmon Iberico with spiced potatoes
Roasted Asparagus with Lemon and Manchego
Orange Blossom Flan

The Godfather

Arancine (Ricotta-Risotto Fritters)
Cannellini Bean, Sausage and Tomato Soup
Spaghetti alle Vongole (Spaghetti with Clams)
Scaloppine al Marsala (Veal Marsala)
Sicilian Cannoli

Cocktails and Canapés

Warm Smoked Blue Cheese Dip with Pita Chips
Paella Cakes with Chorizo and Manchego
Tuna Tartar on Sesame Crackers
Smoked Tomato, Goat Cheese & Eggplant Tarts
S’mores Whoopie Pies
Kaffir Lime Martinis



3

Demonstration Cooking Experiences

Not hands-on at all! Just sit back, relax, take notes on the recipe booklet provided and watch how the professionals do it! Your guests will first be met with a reception wine and light appetizers. As they are seated they will have a striking view of an impressive open kitchen, sponsored by Dacor. The venue is professional, state-of-the-art, and comfortable. Your host Instructor/Sommelier and host Chef will introduce themselves and provide an overview of what to expect for the evening. You'll see many skills demonstrated, learn some tricks of the trade and secrets to short-cuts that your Chef has learned on the job. Once the demonstration is complete, you'll be served a family-style meal of the items you've watched being prepared along with wine pairings. Your Sommelier will discuss the pairings and provide further insight on the history of wine, various regions, etc.

This experience includes a 4-course meal, 4 wines, high performance stemware, instructor Chef and credentialed Sommelier. This is a 2.5 hour event.

\$100 per person inclusive, minimum 16 people

Optional Enomatic cards available. A great choice if you want to enjoy some wine during the cooking demonstration. The Enomatic is our cutting edge self-serve wine dispensing system. We will provide you with cards with a defined amount of credit on them to use toward purchases on the Enomatics. With the card you can purchase tastes, half or full glasses of wine. This is also an excellent option for before or after your event.



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Wine-Centered Events: Informal or Educational Formats

Your guests would be greeted with a reception wine to start the evening off.

For the Informal-Style Event: Once most of your attendees have arrived, our credentialed instructor and Sommelier will spend some time introducing an international array of wines that he or she will be pouring for the evening. Guests will serve themselves from a sumptuous buffet. The rest of the night can be spent mingling, trying wines and foods. Our instructor will be on hand to talk with your guests who are interested in learning more about the wines.

For the Educational-Style Event: Once most of your attendees have arrived, our credentialed instructor and Sommelier will introduce him or herself and invite guests to visit the sumptuous buffet and then have a seat for the presentation. An international array of wines will be introduced. Your instructor will interweave knowledge subjects encompassing history of wine, various regions, purchasing, storing, serving, proper stemware, as well as covering insightful information on the wines being tasted...all while making it entertaining!

This experience includes food as outlined below, 7 wines, high performance stemware and credentialed instructor. This is a 2.5 hour event.

■ **Level I catering \$38 per person + tax and service, minimum 16 people**

Sample Menu: Cured meats, cheeses, crackers, nuts, olives, Chef's choice of assorted desserts

■ **Level II catering \$48 per person + tax and service, minimum 16 people**

Sample Menu:

Charcuterie Display with Mustards and Preserves

International and Domestic Cheese Display with

Dried Fruit

Rosemary Pecans and Warm Marcona Almonds

Choose 2 of the following:

Piquillo Peppers Stuffed with Honey Goat Cheese

Fire Roasted Vegetables and Boursin Cheese Crostini

Risotto Fritters with Fontina Cheese Served with Roma Tomato Sauce

Mixed Olive Tapenade Crostini

Stuffed Artichoke Bottoms

Belgian Endive with Roquefort Mousse and Spiced Walnuts

Classic Brushetta

Mini Fruited Brie

Caprese Forks with Piedmonte cheeses and olives Choose 1 of the following:

Beef and Fontina Sliders

Continued next page.



Wine-Centered Events: Informal or Educational Formats

■ **Level II continued:**

Chicken Wellington with Dijon Horseradish Cream
Skewed Andouille Sausage and Mission Figs with Honey Mustard
Applewood Smoked Candied Bacon
Crab Fritters
Crab Stuffed Mushrooms
Smoked Salmon with Crispy Capers and Lemon Aioli Crostini
Classic Shrimp Cocktail Crostini
Smoked Pork Crostini with Housemade Blackberry Ketchup

Chefs choice of Assorted Desserts

■ **Level III catering \$60 per person + tax and service, minimum 16 people**

Sample Menu:

Charcuterie Display with Mustards and Preserves
International and Domestic Cheese Display with Dried Fruit
Rosemary Pecans and Warm Marcona Almonds

Choose 4 of the following:

Piquillo Peppers Stuffed with Honey Goat Cheese
Fire Roasted Vegetables and Boursin Cheese Crostini
Risotto Fritters with Fontina Cheese Served with Roma Tomato Sauce
Mixed Olive Tapenade Crostini
Stuffed Artichoke Bottoms
Belgian Endive with Roquefort Mousse and Spiced Walnuts
Classic Brushetta
Mini Fruited Brie
Caprese Forks with Piedmonte cheeses and olives

Choose 3 of the following:

Beef and Fontina Sliders
Chicken Wellington with Dijon Horseradish Cream
Skewed Andouille Sausage and Mission Figs with Honey Mustard
Applewood Smoked Candied Bacon
Crab Fritters
Crab Stuffed Mushrooms
Smoked Salmon with Crispy Capers and Lemon Aioli Crostini
Classic Shrimp Cocktail Crostini
Smoked Pork Crostini with Housemade Blackberry Ketchup

Chefs choice of Assorted Desserts

■ **Level IV \$75 per person + tax and service, minimum 16 people**

A seated, coursed menu. Each course will be paired with at least one wine.

Sample menu:

Smoked Salmon with Crispy Capers and Lemon Aioli Crostini, Caramelized Applewood Smoked Bacon, Duxelle and Sherry Cream Beggars Purse
Grilled Shrimp & Arugula Salad with Dijon Shallot Vinaigrette
Duck Confit Ravioli with Morel Mushroom Ragù
Herb Roasted Lamb with Red Wine Rosemary Natural Jus
Flourless Chocolate Grenache Lava Cakes with Raspberry Coulis and Whipped Cream

Upgrades to these menus as well as additional menu options can be supplied.





5

AWS Private Wine Class

Choose any of our class offerings and we'll conduct a private one for your group. Whether it's just the two of you or 20 co-workers, this will be a fun, enlightening and memorable event. We will start the evening off by providing your guests with a \$10 Enomatic card. The Enomatic is our cutting edge self-serve wine dispensing system. With the card you can purchase tastes, half or full glasses of wine. Guests will have the opportunity to mingle for 30 minutes prior to the start of your private class.

For a list of classes we offer, please visit www.atlantawineschool.com.

This event includes light nibbles such as artisanal cheeses, salumi, olive selection, warmed Marcona almonds with olive oil & rosemary, dark chocolate truffles, and a selection of crackers and breads (some are Gluten-Free options). Also included are wines, high performance stemware and credentialed instructor. This is a 1.5 or 2.5 hour event, depending on the class that you choose.

\$60- \$109 per person depending on the class chosen, minimum 16 people
Note: if there are more than 16 people some classes will require a supplement or at least 32 people due to wine costs (ex. Reserve Wines class).

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Enomatic Party



Looking for a casual get together option? Come enjoy mingling and milling about in our comfortable lounge while serving yourself from our Enomatic wine dispensing system. Each guest will receive an Enomatic card with \$30 of credit. A private display of cured meats, cheeses, crackers, nuts, olives will be provided for your party.

This experience includes a \$30 Enomatic card for each guest, light appetizers, high performance stemware. Cost: \$40 per person + tax and service, minimum 16 people.





KIDS COOKING EVENTS!

Great for birthdays or to start to teach your child about preparation of healthy but **FUN** foods! We'll keep those little ones busy while you sip on some wine. Or, if you prefer, we'll make this a parent/child experience and you can prepare what will become a favorite family meal. When they finish with their creations, they will enjoy them along milk or juice. Birthday cakes or cup cakes are available at an additional fee. This is a 1.5 hour event.



Suggested Themes:

- Mama's Meatball Dinner (parent and child participation)
- I Scream Sandwiches
- Spooky Edible Halloween Food
- Pizza Please
- My Favorite Snacks

\$35 per person, minimum 16 people

PLUS! While the kids play, the parents can sip out front!

While the kids are having fun behind a glass wall, clearly within view of the adults (but still private), the adults can enjoy themselves with selections from the bar--wine or beers--or play with our wine dispensing machines! Who says the parents just drop off the kids for the party? This is the **NEW** Chuck E. Cheese! Stay, sip and watch your kids have fun outside the glass!

OPTIONAL ENOMATIC CARDS AVAILABLE FOR THE ADULTS!

The Enomatic is our cutting edge self-serve wine dispensing system. We will provide you with cards with a defined amount of credit on them to use toward purchases on the Enomatics. With the card you can purchases, tastes, half or full glasses of wine.



Rent our Semi-Private Dining Area

Our semi-private room seats 8. Reserve it for a business luncheon, evening with friends or a romantic date.

\$100 per hour, minimum 2 hours. When you meet our minimum ticket of \$400 before tax and gratuity, we will waive your facility fee for 2 hours.



AWS Chefs Studio and Classroom Rental

Rent our amazing, private Chef's Kitchen and Event Facility.

- Seats 56 or holds 70 reception style
- In-Ceiling Projection and 109" Projection Screen
- Complimentary Wi-Fi
- Private Audio Source Control--play what you want, plug in whatever
- Use the **Dacor** Luxury Appliance Kitchen--create your own masterpiece or use our chefs!
 - 2 x 4' gas hi-BTU hooded cook tops
 - 2 x 30" convection ovens
 - 2 x 30" microwave drawers
 - 2 x 30" warming drawers
 - 1 x 42" refrigerator



\$300 per hour, minimum 2 hours. When you meet our minimum ticket of \$1500, we will waive your facility fee for 2 hours.

Team Building Events

For all of our event options we can incorporate fun team building activities whether it's two Chef teams pitting against each other, blind tastings, mystery ingredient challenges, trivia games, community services—making meals for those less fortunate...the options are endless. We can also provide prizes for your winners from our retail selections. Please ask for us to include this option in your formal quote.



Off-Site Private Events

If we come to you, we can offer options with or without catering. If you prefer to handle the food, we would provide the stemware, instructor and seven wines. This is for a 2.5 hour event.

\$30 per person + tax, minimum of \$500

*All off-site events require a \$200 production fee.





Additional Private Event Information

Add-ons:

Gifts for your guests: choose from a wide array of wine, Enomatic cards, Gift Certificates and retail items.

- Upgraded or additional food items: please ask for a list of options.
- Beer and soft drinks
- Enomatic Cards: the Enomatic is our cutting edge self-serve wine dispensing system. We will provide you with cards with a defined amount of credit on them to use toward purchases on the Enomatics. With the card you can purchase, tastes, half or full glasses of wine.
- Customized table settings, specialty linens, floral arrangements and other décor elements: please inquire.

Facility Capacities:

Reception: 65
Seated Classroom: 50
Seated Dinner: 56
Private Dining Room: 8
Entire Facility: 200

General Information:

- Please note that if your group size is below our minimum we can adjust our fee to accommodate you.
- We will do our very best to accommodate for special dietary restrictions.
- We will provide you with access to our state-of-the-art audio and video equipment. We also provide free Wi-Fi.
- We do not allow food or alcohol to be brought in.
- When booking your event we require a 50% deposit.
- We do rent out our entire facility. Please inquire.
- Tax is 7% and Service is 20%.

We'd like to help you create a solid experience for your attendees! Please contact us for further details and a quote.

