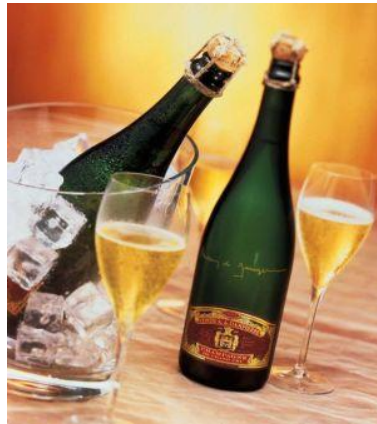


The Art of Entertaining with Champagne



BACKGROUND

DETAILS OF OUR EVENTS

YOUR HOSTS

THE ART OF ENTERTAINING WITH CHAMPAGNE

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Champagne

There are few things in life other than champagne that conjure up the same wonderful images of success, celebration and luxury, so if you're hosting a champagne event you're almost guaranteed a great response to your invitation.

In addition, champagne appeals to almost everyone, so you have no worries about your event excluding certain people.

In short there's nothing quite like champagne as a theme to your next event, but to ensure that your event stands out from everyone else's champagne event something extra is needed that only experience and knowledge can provide.

What we do

We specialise in champagne-themed events and by taking the fabulous imagery and associations of champagne and putting them to work on your behalf, we can complement and enhance your marketing, sales, business development and customer relations programmes.

Over the past five years we've been fortunate to have received some fantastic testimonials (see below) from clients such as Price Waterhouse Cooper, Deloitte, BDO Stoy Hayward and many others which make us confident our champagne events will help you to



- **Find original and stylish ideas to solve event planning challenges**
- **Differentiate your company from competitors**
- **Enhance the image of your company**
- **Strengthen relationships with your clients and potential clients**
- **Retain and gain valuable business**

We offer a variety of event formats to suit our clients' objectives and the number of guests

- Champagne Tastings
- Champagne Dinners
- Champagne Receptions
- VIP Trips to Champagne
- Champagne Cocktail Evenings
- Champagne & Sushi Events
- And more

Why we are different

You can find more details about each event on the following pages , but whichever event you choose you can be sure that you and your guests will benefit from our unique experience of 10 years spent living and working in the heart of the Champagne region where Jiles held a senior position at the head office of Moët & Chandon and from the fact that we are once again based in Champagne

Living in Champagne gives a special insight, not only into champagne, but even more importantly into the fine art of entertaining with champagne.

There is far more to hosting a successful event than simply serving glasses of champagne- after all anyone can do that. But imagine how much more memorable your event would be if your guests felt as though they had been taken on a journey through champagne in a few short hours.

That is exactly our aim: to re-create the magic of actually being in the heart of the Champagne vineyards. By mixing anecdotes and images with easy to understand information about champagne, plus some superb champagnes to taste and enjoy, we give your event the originality, elegance and style that will set it apart from the others.

We are independent and do not promote or sell any particular brand of champagne. We source champagnes from several producers and suppliers, often from little-known houses whose products are rarely available in this country, so that you and your guests can enjoy only the finest examples of each style of champagne and experience the full spectrum of richness and diversity offered by this great wine region.

We are sure that you'll see and appreciate the difference that we can bring to your events. There's nothing we like more than sharing our love of champagne with you and your guests and helping you to discover the secrets we have found in France, but which most people do not know – and it's a lot of fun at the same time!

Wine & Food

You may have heard it said that when you are speaking with the French if, after 5 minutes, the conversation hasn't turned to wine or food there's something seriously wrong. Well, we can tell you from personal experience that this is absolutely true and whilst living in France we learned a good deal about food and wines other than champagne.

That experience, coupled with Jiles's career in the wine industry means that we can also host fascinating events themed around food and wine from around the world.

We can also source the finest gourmet foods from a variety of specialist suppliers and so whilst we still consider champagne to be "The King of Wines and The Wine of Kings", please bear in mind that we would be happy to discuss your requirements for wine-themed event as well.

Our Events

Champagne Tastings

Our Classic Champagne Tastings are a great social and networking opportunity. A fun mixture of education, entertainment and of course, superb champagnes that will have the guests singing your praises long after the glasses are empty.



The Wine Taster's Challenge

We start the evening with this intriguing game designed to sharpen your senses before the real tasting gets under way. Guests are invited to identify various aromas found in wine: fruity, spicy, floral? It's up to you to guess and see if you're a budding champagne maker.

The Secrets of Champagne

How do you tell one champagne from another and what are the three things you need to know before you buy a bottle of champagne ?

As we taste a selection of white and rosé champagnes your guests will discover how each type of champagne is made, why some cost more than others, which style they prefer and why.

The accent is very much on participation and fun. Throughout the evening we encourage every one to ask questions and share their views. No prior knowledge of champagne is needed or expected for you to have a wonderful time

By the end of the evening your guests will understand the difference between vintage and non-vintage champagne, they'll be able to recognise the various grapes used, and will know which food to serve with which champagne.

Quiz and prize giving

Everyone loves to put their new-found knowledge to the test and to make things relatively simple, all the answers will have been revealed during the evening.

Champagne-related prizes are presented to the winners.

This concludes our journey of discovery in Champagne but we're happy to stay on and chat to any guests who have more questions.

"We were looking for an event that was different, which we felt would appeal to all our guests. Jiles's tasting evening was fantastic in all respects and I am sure we'll be organising another one soon

We tasted some great champagnes and learnt a great deal, whilst thoroughly enjoying ourselves. The feedback from our guests was superb and I am sure the event will help us to develop the relationships we have with them."

Andi Tomkinson, Assistant Director, Corporate Finance, PricewaterhouseCoopers LLP

Champagne Dinners

Entertaining your guests with fine food, good wine and pleasant conversation is a time-honoured and enjoyable tradition, but whilst other dinner parties come, go and are soon forgotten there is one choice that will ensure that your event is always remembered:

A champagne dinner

Whereas in Champagne it is quite normal to serve champagne with every course, for the British this is something that they would have rarely imagined, let alone experienced.

In this country we tend to view champagne as a wine to drink before a meal or as a toast at a celebration, but this is to miss out on the majority of what champagne has to offer.

There is a champagne to match just about every dish you care to mention and our experience of working with many chefs and champagne makers over many years at the hospitality residences of Moët & Chandon means that we can find the perfect match every time.

We work with the chef at the chosen venue (or with your own chef if you have in-house dining facilities) to prepare a meal in which each dish is matched with a different champagne.

We host the event and guide the guests on an unforgettable culinary journey, re-creating the style and elegance of a dinner in one of the great champagne houses in France.

With the help of anecdotes and insights into the *real* champagne we ensure that your guests are royally entertained and enjoy a truly memorable occasion.



To say that (The Director) "seemed pleased with the way the evening went" is an under-statement - he was absolutely delighted. It was a huge success and you are right, we will definitely be doing more events in the future - thanks Jiles for all your hard work in making our event so successful. I know how much effort you and the Chef put into matching the champagne and the food and because you are both such professionals, it worked to perfection.

Chris Warhurst
PA to Regional Director, RBS Corporate Banking, North West

“Our recent event in Manchester was executed to perfection thanks to the services of Jiles Halling, along with the excellent venue and five star catering. Judging by the feedback we have received, our guests were very impressed with the whole event, particularly the thought that had gone into creating a menu to suit the Champagnes that Jiles had selected for us. At Barclays we always aim to deliver high quality events for our guests and I think it is fair to say that this event was one of the best we’ve done”.

Mark Sheldon, Business Development Director, Barclays Commercial Bank, North of England

Champagne receptions

For larger gatherings a champagne reception is considered almost obligatory, but rarely is it as elegant as it could be and even more rarely is it any different from anyone else's champagne reception.

By paying special attention to a few simple, yet fundamental, points we can transform your event into something far more than another champagne party and help you and your company stand out from the crowd.

When the event has to be special, but when champagne is not the only focus of the evening, we help you strike the perfect balance.

Our Champagne receptions offer a superb opportunity for you to interact with existing and prospective clients in a stylish and relaxed atmosphere. By providing a theme to the evening and by entertaining your guests with anecdotes and information about champagne we ensure that your event becomes far more than just another drinks party.



During the course of your event we will serve a variety of champagnes and as each champagne is served we'll explain to your guests just why they have been chosen and why they are special.

The extra care and attention given to the selection of the champagne and food will be noticed and enjoyed by your guests who will appreciate the value you place on your business relationship with them

After each champagne has been introduced we'll mingle with your guests, talking a little more about the champagnes to those who are interested, answering questions from those who want to know more, but always leaving in peace those who simply want to network or perhaps discuss business.

By the end of the evening your guests will have experienced a virtual journey of discovery through the Champagne region and will be singing your praises long after the glasses are empty.

“Thank you Jiles for helping make Wednesday night perfect. It's so much more fun than just a straight forward drinks evening. I trust your business will go from strength to strength. Thanks again for all your help.”

Head of HR and Communication at a large, national accountancy practice

VIP Trips to Champagne

Thanks to our unrivalled knowledge of the area and many contacts we are able to organise visits that take in places and people that ordinary tourists never see.

Visits can be for just one day or for several days and we can prepare an itinerary to suit all requirements. As well as visiting the large and famous champagne houses we will also introduce you and your guests to some of the smaller, family-owned champagne houses. Whichever is your preference you can be sure that the welcome will be warm and the champagne magnificent.

However there is much more to the Champagne region than just champagne. Excellent hotels, a dazzling selection of superb restaurants and many attractions and activities; we can introduce you to them all.

For a truly unique experience why not come and stay in our delightful home in the centre of one of the Grand Cru vineyards where we offer luxury Bed & Breakfast accommodation for individuals or select groups up to 8 people

Trips are designed to suit each client's requirements. Please contact us to discuss an itinerary and costs



Champagne Cocktail Evenings

This is a really fun event (definitely best if you don't come by car)

We start with a champagne aperitif – there's nothing better – then we try three different sparkling wines; Champagne, Cava and Prosecco to show people how and why they're different.

Then we move on to the cocktail part of the evening when guests are shown how to mix great champagne cocktails, get the chance to see if they can tell the difference between the different sparkling wines once they are mixed in cocktails and then have the chance to try their own hand at mixing.

We supply dummy, unbreakable bottles, so it's all perfectly safe. You can try juggling, throwing over your shoulder and all the other slick moves.

My partner for this evening is a world champion cocktail mixer so you are sure of a very professional evening in the best of hands.

It's loads of fun, very participative with plenty to learn as well, if you wish.

Champagne and Sushi

Although people talk of the mystic orient and its inscrutable inhabitants, you'll soon discover that the art of sushi-making is not such a mystery after all. You'll also find that a glass or two of superb champagne help your culinary efforts, especially when the secrets of choosing and serving champagne and matching it with food are revealed.

We start the evening as all good events should start: with champagne, but not just any champagne; this is a *blanc de blancs* – the ultimate aperitif which wakes up your taste buds ready for the coming gastronomic delights.

Next we have an expert introduction to sushi and a demonstration of how to prepare perfect 'maki' rolls plus a guide to the many different types of sushi.

We'll explain how to choose different styles of champagne with different types of sushi and your guests get to sample three more champagnes.

Then it's time to roll your sleeves up and have a go at making your own sushi rolls. The results can be amazing!

We supply all the equipment and ingredients, ready-cut (Guests and knives are kept well apart) and we judge the results and award prizes for the best (and worst) efforts. You can bring in a team competition element here if it's appropriate.

Your Hosts

Jiles Halling

Jiles spent 10 years living and working in Champagne at the head office of Moët & Chandon. He not only gained what, for an Englishman, is a unique insight into the world of champagne, he also learned the fine art of entertaining with champagne.

Jiles is a sensation, able to capture the hearts and minds of 50 or so senior clients, leading them on an adventure in Champagne.

*Robert Harwood-Matthews
CEO BDH/TBWA*



Jamie Stephenson

Jamie has over 12 years experience as a bartender, has been involved in the opening of 11 bars and has won numerous prestigious awards.

He is the current World Bartending Champion and has been described in the Observer as “officially the best bartender in the universe”

... he has phenomenal drinks knowledge and makes terrific cocktails

Tom Innes – Editor of Flavour magazine



Dave Taylor

Dave is an accomplished chef with many years experience in many parts of the world. He hails from New Zealand and has been in the U.K. for almost 16 years.

After gaining a broad understanding of many types of cuisine Dave became particularly skilled at sushi preparation and is head of operations for Yo-Sushi in Manchester.