



TWELVE DEGREES WINE

CONSULTANCY • TASTINGS • EVENTS



EVENT FEES, TERMS & CONDITIONS

Event Themes & Pricing

Thank you for choosing Twelve Degrees Wine to host your event. Below are some examples of the tasting themes available, though this is by no means an exhaustive list. Every event can be tailored to suit your group, preferences and occasion.

Private wine tastings are individually curated and priced according to the style of event, number of guests and wines selected. Experiences can range from relaxed introductory tastings and party-style events to more premium themed experiences, with every tasting personally hosted by Twelve Degrees Wine.

Each tasting includes a curated selection of at least six wines (excluding some Champagne masterclasses, which may feature four), ranging from accessible favourites to more premium or specialist bottles. Cheese and small food pairings can also be added to enhance the experience.

Final pricing will be confirmed once the event theme and guest numbers have been agreed. Every effort will be made to create a memorable and well-balanced experience that works comfortably within your preferred budget and style of event.

Here are some of the event themes on offer:

Classic Wine Tasting

Aisle Be Back! Understanding & Choosing The Best Supermarket Wines

Aromatics v Non-Aromatics

Champagne Masterclass (4 wines)

Vertical Tastings

New World v Old World

Fizz & Fromage

Sparkling Wines of the World

The Rosé Spectrum

The Road Less Poured

Wines by Country e.g. France, Italy, USA, Australia

Wines by Region e.g. Bordeaux, Northern / Southern Rhône, Loire, Alsace, Tuscany

Europe's Best Kept Secrets

Blind Tasting Mayhem!

The Great Value Challenge – *two great quality wines with a price difference – can you tell which is which?*

Around the World in Six Glasses

Fine Wine Experience

Sweet, Fortified & Dessert Wines

Some example event ideas...

Class Wine Tasting

- Champagne Style Sparkling
- Aromatic White
- Classic Pale Rose
- Light Red
- Full-Bodied Red
- Dessert Wine

Old World v New World

- Champagne / Cremant v New World Champagne Style
- Aromatic French White v NZ Sauvignon Blanc
- Pale Provence Rose v USA Pale Rose
- Light Bodied Pinot Noir v Light Bodied USA Pinot Noir
- Full Bodied Bordeaux v Full Bodied Australian

Fine Wine Collection

- Bordeaux
- Burgundy
- Champagne
- The Best of France
- Super Tuscans

Each Fine Wine Collection tasting is individually curated around the wines selected for that particular evening.

Price on application

If you would like to know more about any of these events or discuss pricing, please do not hesitate to get in touch via

hello@twelvedegreeswine.com



Event Fees

Most private tastings typically fall within the £50–£75 per person range, depending on the wines and format selected. Private wine tastings are designed primarily for groups of 10 or more guests. Smaller groups are always very welcome, though events for fewer than 10 people will usually incur a higher per-person cost, as many of the core event expenses — such as wine sourcing, preparation and hosting — remain the same regardless of group size. Larger corporate events or events that last more than 2 hours will incur higher costs. Please download our Corporate & Charity Events brochure for more details on what we offer here.

The Fine Wine Collection offers a series of intimate, bespoke tastings celebrating the world's greatest wine regions and most exceptional wines. Each experience is carefully curated around a particular region or theme, taking guests on a journey from distinguished examples to some of the world's most prestigious and sought-after bottles. From Bordeaux First Growths and Burgundy Grand Crus to prestige Champagne cuvées and iconic Super Tuscans, wines are personally sourced through specialist retailers, private sellers and reputable auctions, with careful consideration given to provenance, authenticity and condition. **Prices start from £125 per person, based on a minimum of 10 guests (£1,250)**, with final pricing determined by the wines selected, their availability and the number of guests. Experiences featuring particularly rare or prestigious bottles will be priced accordingly. **Prices on application** — please enquire to discuss your requirements and create your own Fine Wine Collection experience.

Terms & Conditions

- A 50% deposit is required to secure your booking and event date.
- Deposits are non-refundable unless the event is cancelled by Twelve Degrees Wine.
- If your plans change, your deposit can usually be transferred to a new event date (subject to availability) for an administration fee of £50.
- The remaining balance is due 14 days before the event.
- Final guest numbers must also be confirmed no later than 14 days before the event.
- For bookings made within 14 days of the event date, full payment is required at the time of booking.
- In the unlikely event that a listed wine becomes unavailable, Twelve Degrees Wine reserves the right to substitute it with a wine of similar style, quality and value.
- For club, society and corporate bookings where the event is advertised or promoted to attendees, all promotional material (including posters, emails, websites, newsletters and social media) must clearly identify **Twelve Degrees Wine** as the event host or wine tasting provider. Promotional material should, where practical, include the Twelve Degrees Wine website, a QR code linking to the website, the booking email address, and any official logo or promotional assets supplied by Twelve Degrees Wine. Clients must not alter the Twelve Degrees Wine logo or branding without prior written permission.

Get in touch with us



TWELVE DEGREES WINE

CONSULTANCY | EDUCATION | EVENTS



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