



## **Wine Dinner Protocol w/ Tasting Details**

This wine dinner tasting protocol aims to ensure smooth menu selection, client satisfaction, and operational preparedness for successful events.

### **Menu Selection Guidelines**

1. **Craft Course Options:** Clients may choose up to 5 craft courses for groups of 250 or less. For groups over 250, the selection is limited to 4 or less craft courses.
2. **Supplementary Items:** Standard menu salads and desserts are available to supplement craft courses. The maximum number of courses still applies (up to 5).

### **Tasting/Menu Selection/Guarantee Timeline**

#### **12 Weeks Out:**

- Initial Meeting: Discuss client expectations, budget, and menu ideas.

#### **10 Weeks Out:**

- Menu Submission: TRCC will submit the menu with pricing to the client for approval.
- Tasting Schedule: Schedule a tasting session.

#### **8 Weeks Out:**

- Tasting Session: Conduct a tasting. Discuss and refine the menu as needed.

#### **4 Weeks Out:**

- Final Menu Submission: Submit the final menu with updated pricing to the client for approval.

#### **7 Business Days Prior to Event:**

- Attendance Guarantee: Attendance numbers are due for events with 4 or more course dinners a minimum of 7 business days prior to the event. This is necessary for securing product and scheduling purposes.
  - NOTE: Due to the highly hand-crafted nature of the Wine Dinner Menus, they do not include an additional 5% over the final guarantee number.

#### **Additional Information:**

- Clients requiring a tasting meal must have signed a contract and paid the required deposit.
- We can accommodate a maximum of 8 people at a tasting meal. We provide one dish per two people.
- Any tasting meal consisting of more than 2 dishes per course will incur additional charges.