



*Beer, Wine, Whisky
& Gin - Virtual and
Bespoke Tastings*

& Food pairings



Hosted Virtual Events

*Fun & knowledgeable
online events*




theVineking™
great wines ~ no nonsense

HOSTED VIRTUAL TASTINGS

How it works...

Join The Vineking hosts for fun and interesting tastings that have proven to be engaging and interactive events. We will select, package and deliver your event kits with tasting notes and serving suggestions all in good time for your virtual event.

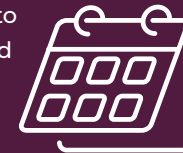
1.

Please call or email our expert events team to discuss your requirements. We love what we do and want to ensure every event we plan runs like clockwork and exceeds your expectations.



2.

Once we have your requirements, date and time for your tasting we will allocate one of our expert hosts to lead your tasting (should you require a host, no worries if not).



Our Hosting Virtual Tasting options...

- Wine tasting
- Whisky tasting
- Gin tasting
- Beer tasting

3.

Delivery of your events packages will be communicated and tracked by our events team from our warehouse to your doorstep.



4.

We will liaise to agree the appropriate online platform for your event, don't worry if things change, we are flexible and able to accommodate this.



5.

Login, sip, nibble and enjoy a tasting with The Vineking.



OUR HOSTS



Erik Laan

I set up The Vineking back in 2003, following over a decade of experience with some of London's top wine merchants.

The things that excite me about wine include the sharing of it, the stories of those involved, the terroir and most of all, the myriad of flavours and the matching of the most complementary foods. All these elements make wine so pleasurable.

Traditionally, we have of course worked from our shops and wine bars, meeting our clients in person and tasting wines together. However, I have found virtual tastings a really great way to engage and enthuse about wines with so many more people. One of my favourite moments this year has been hosting a virtual tasting with guests from as far away as Dubai and San Francisco!

I really look forward to meeting and catching up with many more people so we can share the wonderful tales of wine whilst swirling, sniffing and tasting something delicious.



Frank Dudley

I joined Erik and the team in 2012, quite by accident, as I went into the Reigate shop, bought a bottle of wine and ended up working that weekend!

I started my working life in hospitality, never intending the service, food and drink industry to be my career but, 15 years later I'm still here and I still love it!

I absolutely love wine but I firmly believe it to be misunderstood by too many people. There are still so many stuffy and frankly, insular attitudes and opinions in the trade. I think that wine should be full of fun and excitement, whether from a sense of place, or a story of triumph!

Good food and good wine puts a smile on people's faces as much as anything I have come across and I've found that customers often become true friends because of these shared experiences.

Virtual tastings provide a fascinating new means of sharing. I've hosted hundreds of dinners and tastings and whilst the virtual medium is obviously different, it's just as enjoyable. For every stuttering comment, or joke about broadband speeds, you get to share an experience with someone in their own environment, whilst still drinking great wine and eating delicious things!



Gregory Ponce

Born in 1982 in a vineyard in the south of France, I spent my childhood surrounded by vine and wines and started to taste wine before the legal age (as any good French person would do!). Actually, 1982 happens to be one of the most iconic vintages so I realised at a young age that I couldn't escape from the wine industry!

When I came to the UK in 2007 I discovered three things: good beers, very good Single Malt and most importantly, that France were not the only ones to produce very good wines. This last discovery intrigued me and convinced me to leave the hospitality sector and return to wine for my career. I worked in a variety of wine establishments in central London and then joined The Vineking team in 2017, the very same year my little boy was born.

I think that wine is an amazing world where you never stop discovering something new. I always say that if you think you don't like wine, it's only because you haven't yet tried the one for you.

All you need with wine, is good company (and maybe some cheese) so I look forward to meeting you at one of our tastings.



Matthew Bonner

I have worked at The Vineking (on and off!) since 2006, back when Erik had a single shop in West Road, Weybridge.

Having cut my teeth in the wine trade at Oddbins and in the Sainsbury's buying team, I also worked as a buyer for a wine investment firm and have experienced the world of fine wine and various en primeur campaigns in Bordeaux and Burgundy. But I have found the cut and thrust of a 'proper' independent merchant to be much more exciting and the perfect platform from which to engage with the fascinating world of wine. I always feel most at home talking to real wine fans and small, family run producers.

I am a keen cook and was formerly a chef at South Lodge, Horsham. Bread-making is a particular passion, and I dabble in home-brewing beer as well. I am a big fan of Portuguese wine and also love the wines of Languedoc-Roussillon. I have a particular passion for Champagne and am a member of the Champagne Academy. My favourite grapes are Grenache and Trousseau (aka Bastardo in Portugal).

WINE TASTING OPTIONS

PERFECT POURS

- 5 x ¼ bottles
- Decanting a range of over 600 wines
- We offer hosted and non-hosted options
- Option to add a deli board or snackbox
- Tasting notes



WINE TASTING

- 4 Full Bottles
- Vacu Vin and Pump – to keep wine fresh once opened
- Tasting Notes
- Hosted by Wine Expert (non-hosted available)
- Why not add a deli board or snackbox too?



EXAMPLE THEMES

FRANCE - a tour around France's top wine producing regions

PROVENCE - tasting sensational roses, whites and reds from sun-kissed Provence

TUSCANY - let us marvel at the joy of this wonderful region, from crisp dry whites to rich complex reds found in Brunello di Montalcino.

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"The Vineking recently hosted 2 virtual wine events for one of our top tier corporate clients and they provided a wonderful service. Not only the choice of wines but the accompanying deli board and Greg their impeccable wine expert and host complimented the events perfectly.

Thank you Vineking and definitely looking to roll this out to more clients in 2021"

D&G - Peter Steede,
Head of D&G Lifestyle

BEER, WHISKY & GIN OPTIONS

GIN

Who doesn't like a Gin! We host you for a fun, informative look at the nations spirit. Using our own locally made Gin and craft gins from all over the UK. We will explain how gin is made, then we will taste gin both neat, then with differing tonic and finally making one of gins greatest cocktails, The Negroni.

- 5 x Gins (5cl)
- Mixers for each gin
- 2 x ingredients for making gin cocktails
 - Fresh garnishes for the Gins
 - Tasting Notes and instructions
 - Hosted by our Gin Expert



WHISKY

Whisk(e)y uisge beatha 'water of life' is an endlessly interesting and often misunderstood elixir. We will taste 5 Whiskies from around the world. From Scotland, tasting 2 distinct styles, highland and Island, then to Ireland, Japan and finally to America's Rye Whisky.

- 6 x 5cl Whiskies - Range from Blended, Fine Malt, Bourbon and international Whiskies
- 2 x 5cl Mixer for making a Whisky cocktail
- 2 x 125ml Mixers for longer drinks & sampling
 - Tasting notes, with instructions
 - Hosted by our Whisky Expert



BEER

The last 10 years has seen a revolution on brewing. Our team of Beer experts will explore the amazing breadth of beer now available. Example tasting: a crisp refreshing German lager, a heady aromatic IPA, a traditional British ale, a deep complex Belgian beer and to a rich, textured porter.

- 6 Beers from the UK and Europe's best breweries
- Snacks to bring out the best in the beer
 - Tasting notes, with instructions
 - Hosted by our Beer Expert



FOOD INCLUSIONS & PAIRINGS

CHEESE & CHARCUTERIE BOARDS

Award winning UK and European Cheese and The UK's Best Charcuterie. Accompanied with

- Crackers
- Torres Truffle Crisps
- Quince paste and a pot of olives, cornichons and sundried tomatoes



SNACK BOXES

A selection of nibbles perfect for all events, something salty, spicy and a little sweet.

Just grab your glass and enjoy.

HAMPERS

We offer a range of bespoke hampers, for gifts, special occasions or even themed to sporting events.



PICNIC / BBQ BOXES

We work with some of Surrey's finest chefs to offer meals at home.

Vegetarian and vegan options available

Full UK distribution available.

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“Boxes of Wine, Charcuterie and Cheese (and accompanying snacks) were sent out individually around the country and we were then hosted online by Erik, who expertly talked us through tasting techniques, pairings and a little bit of the science behind it all!

Great wines, Great Food, Great Service—would highly recommend!”

Underwriter, Financial Institutions -
Hamilton / Gary Ella