

# TASTING EVENTS



## EVENT SPEAKER & MENU PAIRING SERVICE

- Hosted by spirits industry expert Ewan 'Hendo' Henderson.
- Live event at a chosen venue, hybrid or virtual experiences.
- Interactive, fun & lively shared experience tailored to your group.
- Choose a theme and we'll coordinate with suppliers and bring it to life.
- Times, dates & details at your request - enquire to tailor your event.

## CONTENT FOR THE CURIOUS



- History & fascinating stories.
- 'Terroir' spirit of the place.
- Molecular food pairing, the chemistry of flavour.
- 3 Billion Years in the Glass! - geology.
- The Multi-Sensory Journey & how we taste.
- The Geography of Taste.
- Music pairing the liquid.
- Festive Multi-Sensory Sleigh Ride

## THEME SELECTIONS (NO/LOW ALCOHOL & DIETARY OPTIONS)

### WHISKY - Discovery Drams

- Whisky Regions Tour
- Old & Rare Whisky Tasting
- 5 Decades of Whisky
- Whisky & Chocolate/ Easter egg pairing
- Seasonal Drams: Festive, Summer etc
- Prohibition Whisky Cocktail Workshop

### RUM – Sunshine Spirit

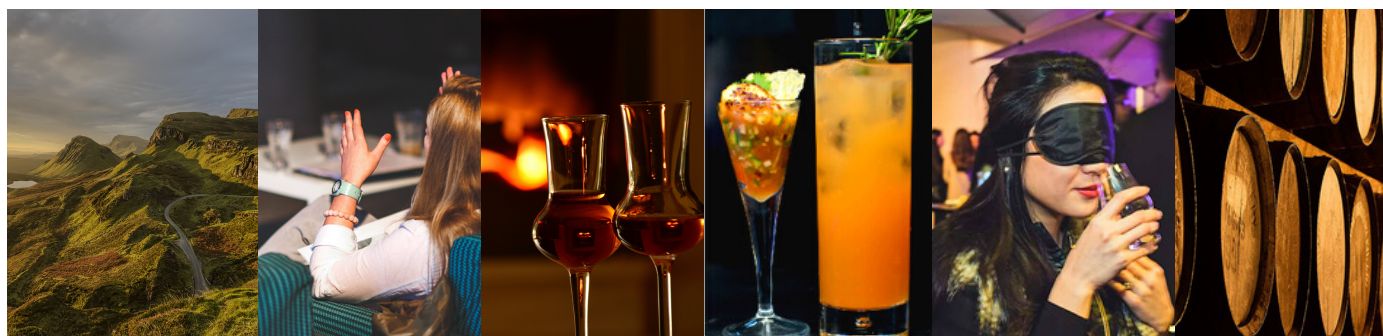
- Regions of Rum
- Caribbean Sunshine Tour
- Rum & Chocolate pairing
- Scotland's/UK rum revival
- Make your own Spiced rum
- Rum Cocktail Workshop

### GIN - Gin-spiring Mixer Event

- UK/Scottish Gin Tour
- Gin Science workshop
- Seasonal Ginning: Festive, Summer etc
- Gin Cocktail Workshop

### BEER - Tasting the Craft

- UK/Scottish Beer Tour
- Beer Science workshop
- Beer & Snacks pairing
- The Geography of Beer



Prices depend on choices, location & availability - ts&cs apply

# EXCITE & ENTICE





Molecular gastronomy is altering the texture of food to explore new taste sensations. Molecular pairing can use these techniques but sets out to elevate key aromatic compounds to create flavour bridges between food & drink. Simple or complex, depending on the story and cask influences.

Collaborating with scientists, chefs, bartenders, event professionals & agencies for memorable events and dining experiences in over 250 pairing events across the globe.

**“ The first to  
confidently pair  
whisky at a molecular  
level. ”**



HendoTalks.com

