

Types of trainings Exquisite bar liquors



This offer presents a proposal of cooperation with the Pick and Taste company. We are ready to discuss making the offer more detailed.

In case of any questions, please contact:

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Tastings

We conduct tastings and trainings on all exquisite bar spirits and the best cigar brands. We specialize in wine, whisky, cognac and cigars.

Below we are presenting an exemplary list of tastings designed for all who would like to obtain theoretical and practical knowledge of exquisite spirits available in the most elegant bars.

These tastings are mostly recommended to people who spend a lot of time on meetings in restaurants, bars and cafés. We are convinced that the basic knowledge of the most popular liquors will be very useful in entering into new relations and, as “ice-breakers”, will help build the atmosphere of friendship and confidence, so much needed in business relations. As opposed to other tastings which we organize, here we do not concentrate on discussing thoroughly only one kind of a spirit, but we convey the chosen and the most interesting information about each of the tasted beverages.

We would like to emphasize that the below types of trainings on exquisite spirits are only exemplary. They aim at acquainting the participants with the tastings and helping them in choosing the appropriate one. We can freely modify the trainings and conform them to all your requirements.

Every tasting and offer is individually prepared for a specific Client and his/her Guests. That is why, to prepare a detailed offer, we need, among others, information on: the date of the tasting, its length, the guests’ profile, their sex and, the most important, the intended budget for the tasting.

On request we can present more detailed descriptions of offered tastings and products, to confirm that the offers are complete and at the same time interesting and original. The products are carefully selected in order to keep the best relation of price and the highest quality.

1. Tasting: „The Alcoholic Strongman”

Theme:

This tasting is aimed at acquainting the Participants with the most exquisite kinds of high-proof spirits. In this group of beverages there are exclusive: rums, vodkas of de luxe quality, as well as flavoured: brandys and cognacs, gins, whisky and bourbons.

It is the type of a training which we recommend to those who take delight in strong sensations.

Presentation:

The tastings will begin with a classic - the vodka. This time, however, it will not be popular brands but aqua vitae of the highest super- and ultra-premium grade. Furthermore, we will make a comparison of this liquor with a flavoured vodka of the highest quality. This way we will be able to notice considerable differences in the production process, as well as tastes and flavours of these two groups of spirits.

The second stage of our tasting will include the comparison of brandy and cognac. Those two terms are often confused or simply treated as synonyms. However, the cognac is a significantly more noble and subtle type of the brandy. We will acquaint the Participants with a special control system, which concerns not only the grapes themselves, but also the whole process of vinification.

Our guests will also be treated to the delicacy of the Englishmen - gin, as well as to the sunny and full of energy Caribbean rum.

Our adventure is finished with the tasting of single malt whisky and supreme bourbon straight from a newly baked barrel.

This type of a tasting can have the form of a casual multimedia presentation or an entertaining interaction with the Participants.

Sharing impressions, a discussion with the lecturer and his answering any doubts and questions is included in this tasting.

2. Tasting: „A pinch of sweetness”

Theme:

This tasting is aimed at acquainting the Participants with the spirits of the highest quality which are characterized by sweetness and delicate flavours. Apart from such “stars” as Bailey’s or Advocaat, the Participants will taste Amarula, Kahlula, Pina Colada, Sheridan’s, Amaretto, as well as Malibu.

Presentation:

After a short introduction and the verification of basic „popular” opinions about liqueurs, we will proceed to the proper part, in which we will concentrate on the ways of tasting this noble liquor. All this information will be used in practice in the following phase of the tasting, whose form consists of the combination of entertainment and gaining knowledge, mainly through experiencing it.

The liquors will be paired off so that their tastes and flavours can become well visible. We will present Amaretto vs Advocaat, Amarula vs Kahlula, Bailey’s vs Sheridan’s and Pina Colada, courageously facing Malibu.

The Participants will receive tasting cards, on which they will be able to write down their observations and afterwards share them with the other entrants and the instructors.

Thanks to experiencing and tasting the liqueurs of the highest quality, our Guests will be able to choose those which give them the biggest amount of pleasure and those which they would like to enjoy everyday.

We would like to emphasize that in the course of production of all these liquors, only the best quality ingredients are used. In connection with this, the evaluation of all the spirits depends on individual taste and is purely subjective.

3. Tasting: “A journey through the land of liqueurs”

Theme:

This tastings is aimed at acquainting the Participants with the most recognizable labels of liqueurs which are available in the Polish market and enjoy the worldwide reputation.

The Participants will get to know orange liqueurs straight from France - Grand Marnier and Cointreau; the delicacy of not only the German hunters - Jagermeister; an original liqueur straight from Gdańsk - Goldwasser; an American liqueur - Southern Comfort, a liqueur based on whisky - Drambuie, an Italian “star” Galliano, as well as a syrup produced by a traditional method by a French family company.

Presentation:

Those who appreciate oranges, mandarins and dry and bitter flavours in liqueurs will find pleasure in tasting such excellences as Grand Marnier and commonly available Cointreau.

The Jagermeister liqueur, which both in taste, as well as in flavour, was created with the intention of hunters, is one of the most interesting spirit positions, which everyone should get acquainted with.

We will also have the occasion to taste two products produced on the base of whisky and bourbon - a blend of Scotch whisky and cream - Drambuie and an American fruit delicacy - Southern Comfort.

Galliano is a very original product, characteristic not only because of its unique flavour and smell, but also due to a very high bottle.

The tasting will be finished with liquor with the Polish origin- Goldwasser. It derives from Gdańsk, but at present, owing to its growing popularity, it is produced in many different places in Europe.

As a dessert, we suggest something original, a non-alcoholic beverage, however closely related to every good restaurant and bar - the most excellent, produced from natural ingredients, flavoured syrup.

During the tasting of each liquor, the Participants will get acquainted with a vivid and stormy history of each of the producers. An additional advantage of this tasting will be the possibility to obtain information, which in the future will enable a conscious choice while buying this noble liquor.

4. Tasting: „Unknown liquors”

Theme:

This is one of the most interesting trainings in our offer concerning exquisite bar liquors. The Participants will have the rare pleasure of tasting spirits which are not available even in bars serving the most sophisticated positions.

Sambuca, grappa, cachaca, mezcal, tequila, absinthe, calvados or armagnac are terms sometimes not known even by bartenders themselves.

We wish to acquaint the Participants not only with names, but first and foremost with the flavours and aromas of these rare liquors.

Presentation:

In the first stage of the training we will concentrate on presenting both characteristic features of all the above spirits and, the most essential, the ways of its serving and tasting.

Afterwards, we will demonstrate the differences between mezcal and a more popular variety of this liquor, tequila.

What is more, this tastings will be accompanied by a bit of orientality. Starring Brazilian vodka based on a sugar cane, Italian grappa and sambuca, as well as French calvados.

Furthermore we will familiarize the Participants with the secrets of the armagniac production, as well as the differences between it and the more popular cognac.

In the end we will taste Absinthe, identified with the “civilization poison”, worrying the French in the XIXth century.

After each stage of the tasting, there is a 5-10-minute discussion with the Entrants, sharing opinions and answering all questions.

In the end, the Participants will get acquainted with several practical tips aiming at facilitating the choice of the liquor and the way of its serving in the future.

About the company



We conduct professional tastings and trainings on noble spirits and cigars. We possess specialist and very broad knowledge. What is more, sophisticated and exquisite spirits, as well as tobacco of the highest rate, is our real passion. Events organized by us guarantee the best quality, unforgettable entertainment and a form adapted to individual needs of our Clients.