



Wine Club Events

Joining a wine club is an experience many look forward to. **We can help make your next release party one for the books!**

Our team will work with your staff to curate the **perfect pairing** for your upcoming wine club release.

We can fit a beautiful tasting experience into most budgets. Whether it's plated bites, charcuterie boards to a grand grazing table, we've got you covered.

Let's discuss the possibilities!





Private Events

Do you host winemaker dinners or corporate & private events at your winery? Looking to elevate a featured event? **Our team can work with you to create a stunning cheese course or an appetizer grazing table to feature at your seasonal winemaker dinner.**

If you have a private room you rent out for parties we can meet your catering needs. We'd love to be one of your preferred caterers.

Charcuterie boards start at \$95.
(feeds 5-25 guests)

Grazing Tables start at \$24 per person.
(feeds 35-200 guests)

*Meal & appetizer portions available.
Please ask us about detailed pricing.*





Ready-to-Sell Charcuterie

Having the perfect cheese and charcuterie accompaniments during a wine tasting can enhance the overall experience. But not every tasting room has a kitchen in-house.

Let us do all the work for you so your staff can stay focused on presenting your beautiful wines.

All charcuterie offerings are designed exclusively for you; curated to pair perfectly with your current offerings.

Vegan & gluten-free options available.

Two Options: Designed exclusively for you.

Charcuterie Boxes

Pre-made boxes are great for tasting rooms, outdoor venues and picnics. Inquire for wholesale options.

Plated Charcuterie

We'll scour the world to provide all the elements needed to create a truly unique tasting experience that can be plated on site by your staff, on your desired platter or custom board. This package will include prepared cheeses, sliced charcuterie, accoutrements, and a stylized step-by-step plating guide.

Both options can be delivered weekly and can range from \$14 - \$35.





Workshops

Each guest receives a charcuterie kit with a tray, workshop notes, and a 1-hour-long class instructed by Sprig & Spread Founder & Creative Director, Michele Fordice.

We will share all of our tips & tricks to create a stunning charcuterie board and teach guests to build their own charcuterie board that expresses their own unique design style.

To enhance the workshop experience, we will share the art of a perfectly paired bite by highlighting two of your wines. Sprig & Spread will provide two curated bites for your guests to enjoy.

\$95 per kit, 8 guest minimum

Optional add on:

- customized charcuterie boards with your logo (+\$55-65)
- Wine pairing experience featuring your wines