



ENTERTAINING WORKSHOP

Join us for a fun-filled day of creating stunning charcuterie boards, learning to make your own wine, and discovering tips to simplify entertaining. Enjoy a delicious lunch and a taste of our homemade wine! 🏠🍷🍷

Gather your girlfriends for a delightful workshop designed to make entertaining effortless and enjoyable. Learn the art of assembling beautiful charcuterie boards, get hands-on experience in winemaking, and discover practical tips to make hosting friends and family a breeze. This workshop is perfect for anyone who loves to entertain and wants to add a touch of creativity and ease to their gatherings.

What to Expect:

1. The Art of Charcuterie Boards:

- **Charcuterie Basics:** Discover the essentials of creating a charcuterie board, including selecting a variety of cheeses, meats, and accompaniments that please every palate.
- **Creative Presentation:** Learn techniques for arranging your charcuterie board in a visually appealing way, using color, texture, and balance to create a show-stopping centerpiece.
- **Hands-On Assembly:** Get hands-on experience assembling your own charcuterie board, using a selection of premium ingredients and beautiful presentation techniques.

2. Winemaking 101:

- **Introduction to Winemaking:** Learn the basics of winemaking, from selecting the right grapes to understanding the fermentation process and aging.
- **Hands-On Winemaking:** Participate in a hands-on winemaking session where you'll get to mix wines from different grapes and find your favorite.
- **Tasting and Pairing:** Discover how to taste wine like a pro and explore tips for pairing your homemade wine with different foods, including your charcuterie creations.
- **Bottling and Labeling:** Learn how to bottle and label your wine, creating personalized and beautiful gifts for friends and family or to enjoy at your own gatherings.

3. Simplifying Entertaining:

- **Quick and Easy Recipes:** Discover a selection of quick and easy recipes that are perfect for entertaining, allowing you to spend less time in the kitchen and more time with your guests.
- **Stress-Free Hosting Tips:** Learn practical tips for planning and organizing gatherings, from setting up your space to preparing in advance and staying relaxed and organized.
- **Hosting on a Budget:** Get tips for entertaining without breaking the bank, using budget-friendly ingredients and decor that still make a big impact.

4. Creative Hosting Ideas:



- **Themed Parties:** Discover fun and creative themes for your next party, from wine and cheese nights to garden parties and cozy winter gatherings.
- **Interactive Entertaining:** Learn how to incorporate interactive elements into your gatherings, such as DIY food stations, wine tastings, and more, to keep your guests engaged and entertained.

Lunch and Wine Tasting:

After a morning of learning and creating, enjoy a delicious lunch featuring fresh, locally-sourced ingredients. Relax and savor a tasting of our homemade wine, crafted with care and passion at our retreat. It's the perfect opportunity to unwind, enjoy good food, and indulge in delightful conversations with your friends.

Who Should Attend?

- Girlfriends looking for a fun and creative day out.
- Anyone interested in learning about charcuterie boards, winemaking, and hosting.
- Food and wine enthusiasts, home entertainers, and anyone who loves to gather with friends and family.