Dunell's

Corporate & Private Wine Tasting Packages.



At Dunell's, wine is never just wine — it's the start of something memorable. Whether you're exploring new flavours, brushing up on your knowledge, or simply sharing laughs with great company, our tasting packages are all about creating moments to savour.







From the contemporary elegance of our Beaumont tasting rooms to the cosy charm of 'La Cave' in St. Helier, every event is carefully crafted with you in mind. With handpicked selections, engaging hosts, and a relaxed, welcoming vibe, Dunell's tastings are perfect for celebrations, team building, or just a fun evening that's a little out of the ordinary. Whatever the occasion, we'll make it one to raise a glass to.

A Legacy of Expertise and Hospitality.

For over 50 years, Dunell's has been at the heart of Jersey's wine culture. In celebration of this milestone, our Beaumont store underwent a stunning refurbishment in 2019, creating a space designed to inspire and elevate your experience. With two beautiful tasting rooms, a portfolio of over 1,800 wines, 600 spirits, and 200 beers and ciders, we aim to make every visit unforgettable.

As a family-run, award-winning wine and spirit specialist, we pride ourselves on our carefully curated selection and our highly qualified team, who bring over 120 years of expertise to every tasting.

"Dunell's is about more than just great drinks—it's about creating connections and sharing moments that matter."

Jane Pinel
Marketing Manager



Our Signature Tasting Room in Beaumont



Welcome to the heart of wine discovery. Our beautifully designed Beaumont Tasting Room is where great drinks meet great company.

From start to finish, our tastings and events are all about the details. We use Riedel wine glasses for the perfect sip, and our expert hosts make every session as fun as it is insightful.

Raise a glass in a space created for memorable moments.

Blind Wine Tasting Quiz Packages

Looking for a unique and competitive twist to your next event? Our Blind Wine Tasting Quiz Packages are a fun, interactive way to engage your group—perfect for team-building or social gatherings. With wines (or spirits on request) selected based on your criteria or theme, every tasting feels tailored and memorable.

What's Included:

- **Sparkling Welcome:** A glass of sparkling wine on arrival to set the tone.
- **Guided Tasting:** Taste six top-quality wines (each usually retailing for £20–£25) in a relaxed, blind tasting format. Our friendly team will guide you through the experience, keeping it fun, informal, and full of surprises.
- **Delicious Accompaniments:** Cheese and charcuterie platters with olives and bread to complement the wines.

Details:

Location:
Beaumont Tasting Room.

Price:
£75 per person.

Group Size: Minimum 20, maximum 30.

Availability: Monday to Friday, 6:30pm–9:30pm.

Optional Extras:

- **Hot Food Pairings:** Wine tastings paired with hot food crafted by a private chef can be arranged upon request and quoted separately.
- **Upgraded Packages:** Let us know your preferences, and we'll work with you to tailor the experience with premium wines or additional features.

Our Blind Wine Tasting Quiz Packages are highly recommended for groups looking for something a little different. Let us know your requirements, and we'll create an event that's as engaging as it is delicious!





Bespoke and Educational Tastings

Dive deeper into the world of wine with tailored sessions led by our WSET-qualified hosts. From regional deep-dives to blind tasting mastery, these bespoke packages are perfect for both private and corporate clients.

Pricing: £80 per hour for educational tastings.
(This additional charge does not apply to Blind Wine Tasting Quiz Packages.)

Please refer to our T&C's at the end of this booklet for payment details.

Our Private Beaumont Tasting Room

Looking to host an intimate gathering or impress clients with a private meeting? Our beautifully designed tasting room at Beaumont offers the ideal setting for up to 12 guests—perfect for exclusive wine tastings or small-scale events with a personal touch.



Daytime Meeting Packages

Host your next meeting in our beautifully appointed private room, designed to provide a seamless and comfortable experience for your team or clients.

Package Options:

Full Day Hire: 9am – 5pm, £350 (includes refreshments).
Half Day Hire: 9am – 1pm or 1pm – 5pm, £250 (includes refreshments).

Please note: These charges are non-refundable within 7 days of the hire date.

What's Included:

- **Private meeting room hire** with complimentary WiFi and air-conditioning.
- **Use of a large 55" TV** for presentations or collaborative work.
- **Refreshments:** Coffee, tea, and pastries served in the morning, followed by coffee, tea, shortbread, and still and sparkling water available throughout the day.

Optional Extras:

- **Cheese and Charcuterie Platters:** £20 per person (pre-orders required 7 days in advance).
- **Wine Service:** Available by request, charged at full retail price plus 10%.
- **Late Finish:** Extend your hire until 6pm for £50 per hour.

Our meeting packages combine practicality with premium touches, ensuring your event is both productive and enjoyable.

Evening Premium Wine Tasting Packages

For an intimate and exclusive evening, our Premium Wine Tasting Packages offer the perfect setting for up to 12 guests.

Package Details:

- **Availability:** Monday to Friday, 6pm – 10pm.
- **Group Size:** Minimum of 10, maximum of 12 people.
- **Room Hire:** £500 (payment required upfront, non-refundable within 14 days of the event).
- **Hosted by Experts:** A Senior Host with extensive wine industry experience will guide your group, adding depth and expertise to your tasting experience.

Wine Selection:

We recommend an average spend of £40 per bottle and are happy to help you curate a personal selection to suit your occasion. Themes such as North vs South Rhône, Gems of Tuscany, or A Journey Across the Iberian Peninsula are just a few examples of what we can offer. Wine is charged at full retail list price plus 10%.

Food Options:

- **Platters:** Artisan cheese, cured and smoked meats, olives, chutney, bread, and crackers at £20 per person (pre-orders required).
- **Hot Food:** Bespoke menus are available through Private Panda or Will Gorman Catering. Please contact us for a tailored quote.

Elevate your evening with a curated tasting experience, combining exceptional wines, delicious food, and a welcoming, intimate atmosphere.

'La Cave' Wine Tasting Experiences

Host an unforgettable experience in the cosy charm of our St. Helier shop, La Cave (37 Hill Street). These intimate events are perfect for entertaining smaller groups of clients, colleagues, or friends in a relaxed, inviting atmosphere.

Enjoy a fun and interactive evening with our Blind Wine Tasting Quiz. Working in teams of 3-4 (adjusted based on group size), guests will taste six wines and guess the grape variety, country of origin, vintage, and ideal food pairing using our multiple-choice quiz. Don't worry—our experienced team will be on hand to offer helpful clues and ensure the evening is full of laughter and great memories.

- **Event Fee:** £300 (required upfront, non-refundable within 14 days of the event).
- **Group Size:** Minimum of 10, maximum of 20 people.

What's Included in the Package:

- Sparkling Wine on Arrival to set the tone for a fantastic evening.
- 6 Premium Wines: Each retailing at an average of £25 per bottle, carefully selected to delight your palate.
- Cheese and Charcuterie Platters: Featuring artisan cheeses, cured meats, olives, fresh bread, and crackers.

Upgrades:

We're happy to tailor the package to suit your preferences—please get in touch to discuss options.

Optional Add-ons:

- **Prizes:** Available on request, charged separately.

Important Details:

All guests are kindly requested to leave the premises by 9pm.



Meet Our Hosts

Our tastings are led by passionate, knowledgeable hosts like Kasia and Erik. With years of experience and an approachable style, they make every event as enjoyable as it is insightful. From sharing vineyard stories to guiding your group through tasting techniques, they're here to ensure every guest feels at home.



Erik – *The Wine Whisperer*

Erik brings a deep love for winemaking and a talent for storytelling to every tasting. Equal parts expert and entertainer, he knows how to keep things light while dropping knowledge that will impress even the biggest wine geeks. From blind tastings to regional deep dives, Erik makes sure every sip comes with a side of insight and a dash of personality.



Kasia – *The Wine Matchmaker*

With over a decade of experience and a WSET certification under her belt, Kasia has a knack for finding the perfect pour for every palate. Warm, approachable, and brimming with passion, she loves connecting people to the stories behind the bottle. Whether you're a seasoned collector or a curious beginner, Kasia makes exploring wine feel fun, effortless, and just a little extraordinary.

Why Dunell's Tastings Are One of a Kind?

- **Tailored to You:** Whether it's a theme, a favourite region, or a blind quiz for fun, every tasting is designed with your group in mind.
- **Come as You Are:** No wine snobbery here—just a warm, welcoming experience that makes everyone feel at home, from seasoned enthusiasts to curious first-timers.
- **Guided by Passion:** Our team's expert knowledge comes with a down-to-earth approach, turning every sip into a story.
- **Moments That Matter:** Whether you're finding a new favourite or sharing laughs with friends and colleagues, our tastings are all about creating memories worth toasting.



Dunell's

Allergen Policy

We take your health and welfare very seriously. As we serve food and wine with a wide variety of ingredients, it is important to note that ALL known allergens may be present. We cannot guarantee that your food or wine will be free from all or any allergens. If you are unsure, please refrain from eating or drinking anything on our premises.

Additionally, we are unable to provide food tailored to individual dietary requirements. Once the menu has been confirmed with the chef, no changes can be accepted.

Bookings – T&C's

Tastings & meetings at all shops – The event fee or payment of 50% of total event cost is required to secure your chosen date. It is only refundable if the event is cancelled at least 14 days before the agreed event date. FULL payment is required together with final numbers no later than 7 days before the event.

Bespoke themed tastings with a Senior Host require a minimum of one months' notice for planning and preparation.

We cannot allow persons under the age of 18 to participate in any of our events. We reserve the right not to serve anyone who appears intoxicated before or during the event. Our events are not suitable for stag/hen nights or raucous groups.

All prices quoted are inclusive of GST.

Our diary for tasting events can get very busy, so if you have a date in mind then don't hesitate to get in touch. Once a date has been agreed we will send you an invoice for the 50% deposit to secure the date.

We regret that no private/corporate tastings can take place in any of our shops during December.

Get In Touch

If you have any other queries please do call us on **736418**, send an email at **events@dunells.com** or pop into either of our shops for a chat about how we can create an event that is perfect for you.