

Call My Wine Bluff

Think while you drink!

Here are some ideas for the successful running of this event based on more than ten years of experience:

- A reception before the show warms up the participants, who are not merely an audience, into becoming enthusiastic players. It is a useful time to get everyone together and settled down.
- Have pre-arranged table teams (usually tables of 10, but sometimes smaller for corporate clients).
- The venue needs to be one where the presenters can be clearly seen (a stage is best for this - but not essential). Certainly there needs to be a space for the presenters to act their parts and be clearly seen by all the participants.
- Some light finger snacks, cheese, pâté etc help to sustain the players and soak up the wines! Please do not provide metal knives and forks which bang unnecessarily on china plates!

Our standard package for the event would be **£2,700** but we have ***Discounts for Charities and Local Fund Raising Activities*** at a **minimum charge of £1,800** (i.e. £18 per head based on 100). Our full presentation team usually includes:

- The MC/scorer.
- A pourer.
- Three panellists who are either members of the wine trade or other well known personalities.

We provide:

- Six wines for 100 participants in teams of 10.
- Preparation and presentation of the event.
- Travel costs for the MC and panellists up to 30 miles from their base near Oxford.
- The Sabrage of the winning team Captain (see ***Prizes***)

This cost does **not** include accommodation, if it is required. Generally, if the venue for the event is more than 60 miles from their base, the team may consider a stay overnight locally. This need and cost is considered in each particular event and kept to a reasonable budget.

Discounts for Charities

The **minimum charge is £1,800** covering all of the foregoing details except:

- The team may be reduced by having no MC. (The show is then controlled by the Chief Panellist).

The additional charges are as follows:

- £18 for each additional participant over 100 assuming tables are arranged in 10s. If smaller tables are required it may be necessary to charge for additional wine.
- Additional travel costs as necessary, and accommodation costs if applicable (see above).

The wines can be raised in quality and price at the request of the client. The standard package covers a broad range of good quality wines usually from £6 to £16 in the retail sector. Corporate clients may desire some 'fine' and more expensive wines and this can be arranged from the large range available.

What you should charge: We suggest you charge £27.50/£50 per head and include an additional form of fundraising at the end of the evening (i.e. raffle, auction, heads or tails – contact Ted Sandbach for suggestions).

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Prizes. We include as our gift - the Sabrage* of the winning team captain (which would normally be charged at £35), to include the Sabreur's certificates, the investiture and the bottle of Champagne.

You may wish to add other prizes of your own at this competitive event.

* Sabrage is the traditional severing of the cork from the Champagne bottle with a French Cavalry sabre and investiture by a Maître from the Confrérie du Sabre d'Or.

Payment. To secure the booking for your event, a non-refundable deposit of 20% is payable. The balance is payable 7 days prior to the event. If the event is postponed the deposit is set against the re-engagement and is not forfeited.

Call My Wine Bluff was devised some years ago, inspired by the BBC Television programme 'Call My Bluff'. It has been developed by **Ted Sandbach** who then started informal evenings with customers of his wine company –

The Oxford Wine Company

Ted Sandbach, Robin Shuckburgh, Mike Read, Theo Slood & Julian White are amongst those wine experts or personalities who are regular members of the panel.

www.oxfordwine.co.uk

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The *Confrérie du Sabre d'Or* continues the tradition started in the late Eighteenth century by French Cavalry officers and soon taken up by the British, Russian, Austrian and Prussian Cavalry, of opening well chilled Champagne by severing the cork including the glass annulus around it from the bottle. The contents remain intact and free of any glass due to the pressure in the bottle. This Art is called Sabrage. There are over 5,000 Sabreurs in the UK, of which over 300 have progressed through the ranks from Chevalier to Commandeur, sabraging progressively – Magnums, Jeroboams and on to Methusalems.

There are 17 ambassadors worldwide in addition to the Headquarters in France.

www.confriedusabredor.co.uk

The British Ambassador is **Julian White**, who is sometimes one of the panellists on the Call My Wine Bluff team.

Robin Shuckburgh is also a Chevalier of The Order and a Maître-Sabreur, so there is usually someone on hand to sabrage the winning team captain in the Call My Wine Bluff event.

Call My Wine Bluff
Think while you drink!

*Wine Tasting with a difference.
Three experts will amuse and confuse
you!*

*Call my
WINE
bluff*

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