



Exclusive Archer Hotel Culinary Experiences



HANDS-ON EXPERIENCE

\$125 per person
10 - 24 guests required

A firsthand experience in creating delights that are best enjoyed from scratch. A member of the Charlie Palmer Steak culinary team will explain the nuances of selecting the best ingredients, perfecting the timing necessary and completing the recipe at hand to perfection.

Package includes choice of:

- Pasta
- Sushi
- Mozzarella
- Mixology

WINE PAIRING 101

\$175/person
10 - 24 guests required

Did you know that sauvignon blanc does not complement well a rich, creamy, cheesy alfredo sauce? Or that pairing chocolate with wine is often a difficult task, since one is likely to overpower the other? Our well-versed sommelier and chef will guide you through the subtleties of pairing a variety of small bites with their ideal wines, as well as deciphering which wines aren't worth the sip with the nibble.

Package includes:

4 small bites + wine pairing
(Chardonnay, Sauvignon Blanc,
Pinot Noir, Cabernet Sauvignon)

An elevated tier is available on request.

HOBY EXPERIENCE

\$3,000
10 - 24 guests required

A truly sensory experience under the tutelage of Dr. Hoby Wedler, a food and beverage sensory expert. Under blindfold, guests will engage in conversation about flavor, sensory literacy and how we use all of our senses using wine as a lens. After smelling several unique, hand-crafted, natural aroma samples that represent key aromas naturally in the wines to be tasted, guests will walk carefully through the aroma and flavor profiles of 4 - 6 wines and pairings. Ultimately, while this experience does involve tasting wine, it offers so much more than a run-of-the-mill wine tasting.

Dr. Hoby Wedler

Blind since birth, Wedler earned a Ph.D. in chemistry at the University of California, Davis. He is the founder and director of Accessible Science, a California 501(c)(3) nonprofit organization, and he recently co-founded Senspoint LLC, a sensory advising and education company.

In 2012, Wedler was honored at the White House by President Barack Obama as one of his Champions of Change for enhancing educational and employment opportunities for Americans with disabilities. In 2016, he was recognized by Forbes Magazine as one of Forbes' 30 under 30 in the food and drink category.

Wedler found his passion for food and drink and how they relate to the senses when he began hosting truly blind wine and beer experiences in 2011. His guests have remarked that his wine tasting events have introduced them to a completely different way of approaching wine — and life.

"The grape is so simple and humble, and yet it can be turned into something so brilliantly complex," Wedler once said. "During fermentation, pockets of flavor in the grape are released. It's that magic that lets wine riff to us when it's in the glass and tell us what it wants and is."



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