Verso Vino

SEMINARS & COMPANIES · LANDES AND BASQUE COUNTRY

TASTINGS AND DRINKS FOR YOUR SEMINARS

2027 season

TASTING WORKSHOP · WINE BAR · SEMINAR DRINKS
SOMMELIER SERVICE · OYSTER AND WINE BAR · COCKTAILS WITH HUG COCKTAIL · GIFT BOXES

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WHAT YOUR PARTICIPANTS WILL TALK ABOUT BACK HOME

You are organising three days between ocean and mountains for a team from Paris, London or Madrid. We bring a tasting workshop led by a sommelier, in French, English or Spanish; a wine bar for the highlight of the programme; the wines for dinner, served as they should be. And gift boxes to slip into the suitcases.

Agencies, seminar venues or companies organising directly: one point of contact and one invoice.

A sommelier, not an entertainer.

from €24.17
EXCL. VAT PER PERSON, THE TASTING WORKSHOP

3
LANGUAGES: FRENCH, ENGLISH, SPANISH

24 h
TO REPLY TO YOU

From 5 participants at your seminar venue, or at the shop in Hossegor for 5 to 15 people.



FIVE WAYS TO BRING WINE INTO YOUR PROGRAMME

THE TASTING WORKSHOP

A sommelier introduces your team to the world of wine, with more or less teaching depending on the dynamic you want, booklets and aroma kits to hand. Four wines, a theme chosen with you, 1 h 30 to 2 h 30, on site or at the shop.

Average prices and conditions: see page 7

THE WINE BAR

The meeting point of your seminar, where everyone gathers and raises a glass, from the welcome drink to the evening. Wines, champagnes, sparkling wines, txakoli, Basque ciders: a sommelier serves, decants what needs it and adds a word about each cuvée. For cocktails, we put you in touch with HUG Cocktail.

Average prices and conditions: see page 7

THE SEMINAR'S DRINKS

Wines, champagnes, beers and draught beer, spirits, a real alcohol-free menu, water: we build the pairings for the whole stay, calculate the volumes, deliver, take back what is not opened and supply glassware and ice if needed. You have nothing to worry about.

Average prices and conditions: see page 7

FOR DINNER AND THE HIGHLIGHTS

SOMMELIER SERVICE

For a lunch or a dinner that matters: food and drink pairings, temperatures, decanting, presentation of the cuvées, showcasing the chef’s work, volume calculations and return of unopened bottles.

Average prices and conditions: see page 7

THE OYSTER AND WINE BAR

With Corentin and his team, oyster farmers on Lake Hossegor, a sparkling taste of the ocean: a bar set up like a live station or roving baskets, oysters with champagne, white wine or a shot of aquavit.

Average prices and conditions: see page 7

COCKTAILS, WITH HUG COCKTAIL

Dreaming of cocktails or a mixology workshop? We put you in touch with Joana and Hugo of Maison HUG Cocktail: they quote and invoice you directly. We stay on the wine side.

Average prices and conditions: see page 7


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WHAT MAKES THE DIFFERENCE

A sommelier, three languages, and a taste for complicated requests.

A SOMMELIER, NOT AN ENTERTAINER.

The person leading the workshop is the one who chose the wines, and she answers every question.

THREE LANGUAGES.

French, English, Spanish: an international group tastes in its own language, at no extra cost.

WINES YOU DO NOT FIND EVERYWHERE.

A fine selection of foreign wines, rare cuvées on request, and a broad, creative alcohol-free menu for those who do not drink.

TRULY MADE TO MEASURE.

The more precise, unexpected or complicated the request, the more it interests us.

ONE POINT OF CONTACT.

Glassware, ice, draught beer, oyster bar: everything goes through us, on a single invoice. Only cocktails are invoiced separately, by HUG Cocktail.







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YOUR QUESTIONS, OUR ANSWERS

What organisers ask us most often.

WHERE AND AT WHAT COST?

At your seminar venue or at the shop in Hossegor. Workshop from €24.17 excl. VAT per person, sommelier €30.83 excl. VAT per hour, oyster bar €375 excl. VAT for 2 hours and around 30 guests. Travel free in Hossegor and the neighbouring towns, then €0.83 excl. VAT per kilometre, round trip. All our prices on page 7.

HOW MUCH NOTICE, AND HOW TO BOOK?

At least a month for any kind of service, ideally two, so that we can offer you a tailored service. A 50% deposit on booking; the balance within 30 days net of the invoice date, minus the unopened bottles.

WHAT IF WE CANCEL?

Up to a month before, your deposit is refunded; between a month and 15 days, 30% of the quote is due; between 15 and 7 days, 50%; less than 7 days before, 100%.

GLASSWARE, ICE, EQUIPMENT?

We work out what you need, choose the glasses, order everything and have it delivered to your venue, on the same quote; breakage and losses are charged at replacement cost. Ice is delivered on the day: plan for a freezer.

CORPORATE GIFT BOXES, IN YOUR NAME

To thank a team, clients or partners, at Christmas, after a seminar or for a signing: gift boxes composed by our sommeliers, in a wooden case, as a magnum or as six bottles, to suit your wishes and your budget.

What changes everything: the founder’s message, rewritten by hand by us and slipped into an envelope with your logo. Free delivery in Hossegor, Capbreton, Angresse and Seignosse; shipping anywhere in France depending on the format; abroad, on quotation. Allow a month between order and delivery: catalogue on request.

OUR PRICES AT A GLANCE

Excluding VAT, 2027 season; every event receives a precise quotation.

THE TASTING WORKSHOP	Four wines, 1 h 30 to 2 h 30, opened bottles included; above 20 participants, a second sommelier at €30.83 per hour.	From €24.17 per person
THE WINE BAR	About one sommelier for 30 guests, no minimum duration; bottles extra.	€30.83 per hour per sommelier
SOMMELIER SERVICE	One sommelier for 20 guests, no minimum duration; bottles extra.	€30.83 per hour per sommelier
THE OYSTER AND WINE BAR	For around 30 guests: oysters, shucker and sommelier included; bottles and ice extra.	€375 for 2 hours on average
THE SEMINAR'S DRINKS		On quotation
GLASSWARE AND ICE	Glasses hired at €0.14 to €0.21 depending on the type; ice on quotation; breakage and losses charged at replacement cost.	From €0.14 per glass
CORPORATE GIFT BOXES	Put together by our sommeliers; personalisation (message and envelope with your logo) €2.50; catalogue on request.	From €20 per box
TRAVEL	Free in Hossegor and the neighbouring towns; one vehicle counted.	€0.83 per km, round trip
COCKTAILS, WITH HUG COCKTAIL	Quoted and invoiced directly by HUG Cocktail.	On their quotation

WORKED EXAMPLE

2 hours of wine bar for 25 people, 40 km from the shop, no glassware hire:

Service: 2 h × €30.83	€61.66
Set-up and clearing: 30 min	€15.42
Travel: 80 km × €0.83	€66.40
Wines	€280.00
Ice	€50.00
Total	**€473.48 excl. VAT**

BOOKING

A 50% deposit on booking; the balance within 30 days net of the invoice date, minus the unopened bottles. Cancellation and details in our terms and conditions, attached to the quotation.

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LET’S IMAGINE YOUR EVENT

Write to us: dates, venue, number of participants and what interests you. We reply within 24 hours, in French, English or Spanish.

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Prices excluding VAT, VAT added at the applicable rate, 2027 season, subject to change; every event receives a tailored quotation. Bookings confirmed with a 50% deposit; balance within 30 days net of the invoice date, minus unopened bottles; terms and conditions attached to the quotation. Cocktails are quoted and invoiced directly by HUG Cocktail. Photos © Alice Menauthon Browne. Verso Vino, SARL WWD, 85 avenue de la Gare, 40150 Soorts-Hossegor, France. Alcohol abuse is dangerous for your health; please drink responsibly.



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