

# PANTECHNICON

— 19 MOTCOMB STREET —

MASTERCLASSES

# BESPOKE EXPERIENCES, EXPERTLY DELIVERED.

Our masterclasses are a great way to elevate your event. Offering a bespoke personal experience that can be tailored to your group's interests and level of knowledge.

For more information contact:

**Ivo Wright**

**[ivo@sunsethospitality.com](mailto:ivo@sunsethospitality.com)**

**+(44) 7570 060911**



# CIGAR MASTERCLASS

— THE FINE ART OF CIGARS —

Guided by our expert cigar sommelier, attendees will explore the intriguing world of cigars in an exclusive setting on our rooftop terrace.

Guests will prepare, and enjoy a cigar from our extensive collection, while learning about its rich heritage and intricate craftsmanship. Complete the experience with a perfectly paired whisky (at a prevailing charge) and after the session, everyone is welcome to unwind in our lounge, set on Belgravia's finest terrace.

**£50 per guest**

One standard production Cuban cigar.

**£100 per guest**

One limited-edition or special release cigar.

# SAKE MASTERCLASS

— A JOURNEY THROUGH SAKE —

Guided by our in-house sake master, guests will explore the production, tasting notes, and heritage of Japan's national drink.

The experience goes through four hand-picked sake varieties, along with nibbles from SACHI kitchen. Whether new to sake or well-acquainted, guests will appreciate the unique qualities of each pour.

After the tasting, they are welcome to stay and enjoy drinks and cocktails on SACHI rooftop.

**£100 per guest**





# CHAMPAGNE MASTERCLASS

— BEHIND THE BUBBLES —

An invitation to celebrate the world of Champagne, discovering traditional methods, various styles, and the stories behind renowned houses. Suitable for both newcomers and enthusiast collectors, the experience includes four glasses, and offers invaluable insights into one of the world's most celebrated beverages.

**£150 per guest**

# SPIRIT MASTERCLASS

— WHISKY, RUM & BEYOND —

From whisky to rum and everything in between, this masterclass focuses on spirits, showcasing their unique character, while learning from distillation to final pour. Our expert will guide you through the tasting process. Diving deep into the stories behind the brands and learn how to identify the tasting notes that make each spirit distinct.

**£100 per guest**





# THE ULTIMATE EXPERIENCE

— BEYOND THE ORDINARY —

Perfectly setting the tone, this one-of-a-kind experience begins with a glass of prestige Champagne Rare 2013, before guests are guided through a rare tasting of Iwa 5 Assemblage 2 Toyama, a bottle even our sommelier is hesitant to open. Following this, a bottle of Pauillac, Château Pontet-Canet 1996 will be shared, giving attendees insight into its storied history, vintage character and château-aging process. Guests will then experience the outstanding Tomintoul 40-Year-Old Single Malt Whisky, matured for over four decades in hand-selected ex-bourbon casks. Finally, the evening concludes with a Cohiba Siglo VI cigar, which will be savoured on our private rooftop terrace.

Each pour is paired with complementary seasonal canapés.

**£500 per guest**

Limited availability.

## FOR A BETTER EXPERIENCE

To ensure the best experience, we recommend up to 10 guests per session (maximum 15 guests per session). We can accommodate special requests or requirements, simply reach out and we will customise the class to fit your needs. Offering will change depending on the chosen venue.

# PANTECHNICON

— 19 MOTCOMB STREET —

@pantehcnicon.london