

2024 brochure

Pro Riv Ins

PROVENCE RIVIERA INSIGHTS

by 4.30 Concept

SAS BEN&TI

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VISITS & TOURS

Excursions & visits by official licensed tour Guide (F/GB/IT)
(Price list for 2024 here after)

Private Tours (Insights & recommendations, specific visits)
(Price on request according to project)

Driver-Guide Services (Official VTC License)
(Price list for 2024 here after)

Coordination and entertainment staff (Incentive, congress)
(Price on request according to project)

Lectures (Culture, History, Heritage)
(Price on request according to project)

PRICES for 2024

01/01/2024 - 31/12/2024

		H.T.	T.T.C.
Half day tour (without transportation)	4H	250 €	300€
Extra Hour	1 H	60 €	72 €
Half day tour (with transportation)			
Sedan (Mercedes Class C or similar) 200 km included	4H	430 €	516 €
Van (Mercedes Class V or similar) 200 km included	4H	450 €	540 €
Extra hour (with transportation) 50 km included	1H	100 €	120 €
Full day tour (without transportation)	8H	380 €	456€
Extra Hour	1H	80 €	96€
Full day tour (with transportation)			
Sedan (Mercedes Class C or similar) 200 km included	8H	740 €	888 €
Van (Mercedes Class V or similar) 200 km included	8H	780 €	936 €
Extra hour (with transportation) 50 km included	1H	100 €	120 €
Evening – Any 4 H between 7 and 12 pm (without transportation)	4H	270 €	324 €
Extra hour evening	1H	80 €	96 €
Evening – Any 4 H between 7 and 12 pm (with transportation)			
Sedan (Mercedes Class C or similar) 200 km included	4H	450 €	540 €
Van (Mercedes Class V or similar) 200 km included	4H	480 €	576 €
Extra hour (with transportation) 50 km included	1H	122 €	146.50 €
Accomodation and dinner (if not provided)		120 €	180 €
Lunch – or dinner (if not provided)		25€	30 €

Terms of sale:

If cancellation by client J -30: 50% du montant

If cancellation by client J -15: 75% du montant

If cancellation by client J -2 : 100% du montant

50% deposit on reservation

Full payment 2 days prior to service

LET US ENTERTAIN YOU WITH WINE

We offer, for your events, a series of very original formulas where participants can enjoy, taste, discover and even win prizes
As a break in the day, an aperitif or a gala evening we shall adapt to the rhythm of your event and fit in your budget!
Contact us to build the best formula together; we'll put in common our talents and knowhow for the best success of your project.
We can provide quick solutions in many languages:
French (!), English, Italian, German, Dutch, Spanish

We guarantee a renowned expertise (over 15 years of services in Provence and French Riviera), a real efficiency and a sense of humor we like to share!

WINE CASINO



Playing Tables: Casino Ambiance on tasting and gambling themes

We offer, through our playing tables ('In the name of the rose', 'Snakes and ladders of tasting', 'French Wines', 'New World's wines', 'Who's who –the game of the black crystal glasses') several types of tastings to practice your smell, taste and memory talents.

We have been paying an extra attention to **let everyone play!** Therefore, no alcohol is served at the 'In the name of the rose', 'Snakes and ladders of tasting' table.

Also, if you let us know in advance, we can make sure to **respect dietary restrictions** in the culinary products being used.

This entertainment can be provided in two fashions:

'Leisure': we let every participant play individually around the tables; the prizes will be given to the winners at the end of every round

'Incentive': Each participant belongs to a team and gets chips to play around the tables. Playing successfully will grant him a larger amount of chips (or not!) he will be able to bring to his team to win prizes during the final auction.

Chips have no monetary value; therefore, they cannot be exchanged for money.

The organizers choose the formula for the rewarding of prizes: final auction, fast quiz, table win, etc. (depending also on the timing and the rhythm of the event)

Price per table	Please inquire
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THE ART OF WINE TASTING



In this formula a wine specialist will perform, in the place of your choice -or under our recommendation- an animation around the Art of Tasting the wines.

This 'tasting class' will let the participants learn about the 3 essential phases of wine tasting (sight, nose, taste), the tasting technique (dress, nose, retro olfaction), the service of the wine (when and how to open a bottle of wine and serve it.)

The tasting is based on 3 wines (1 white, 1 rosé, 1 red) but we can adapt to your request a taste of other types (sparkling, dessert wines, etc.) and numbers.

Price per person	Please inquire
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WINE ACADEMY : BLEND YOUR BEST WINES



In this formula a wine specialist will help you create the best wines of your own production.

For this special occasion you will blend several single grape wines (Gamay, Grenache, Merlot, Cabernet, Syrah, fruity, oaky, fully bodied etc. to create the range of products you will be proud to offer to your potential customers:

- Mild and fruity for your 'House wine'
- Balanced and attractive for your 'Chateau' quality, the heart of your production
- Highly spirited and personal for your 'Prestige', the top bin

All necessary tools will be provided (measuring cylinder, dropper, test tubes...) to blend the wines.

Then, your team will have to design the corresponding labels to ornate the 3 different bottles using their rulers, squares, compass, drawing pen, etc. and of course the best of their marketing creativity.

Our jury will examine the results and after a blind tasting of the wines the best bottles will be voted... and served to the participants!

Price per person	Please inquire
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THE ART OF ABSINTHE TASTING



In this formula a specialist will perform, in the place of your choice -or under our recommendation-a cocktail animation around the Art of Tasting the Absinthes.

The presentation includes an explanation on the origins of the absinthe:

- The components of absinthe mix
- Description of the plant, its origins, its qualities
- A review on its consumption from Antiquity to present days including the famous period of the 'green fairy', psychedelic companion of the 19th century artists.
- the 3 essential phases of the tasting (sight, nose, taste) and the tasting technique
- How to use the specific tools for the Absinthe preparation (the cold-water fountain, the flat spoon and the sugar lump)

Tasting of 3 different absinthes from different processing techniques (distillation and maceration):

Price per person	Please inquire
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THE ART OF PASTIS TASTING



In this formula a specialist will perform, in the place of your choice -or under our recommendation-a cocktail animation around the Art of Tasting the Pastis (traditional Provençal black liquorices and aniseed spirit).

The presentation includes an explanation on the origins of the aniseed (Pastis) :

- The components of aniseed mix
- The original recipes (plants, spices and alcohols ingredients)
- Description of the plant, its origins, its qualities
- A review on its consumption (from traditional family recipes to present days including the Paul Ricard –father of the ready-mix pastis- success story).
- the 3 essential phases of the tasting (sight, nose, taste) and the tasting technique
- How and when do we drink Pastis (the ‘classical’ blend and the most popular aniseed-based drinks)

Tasting of 3 different Pastis (different blends and origins) from different processing techniques:

Price per person	Please inquire
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WINE & CHEESE PAIRING



A different way to pair wine and cheese!

Each selected region will provide 1 cheese and 2 wines to pair them with, just to note the difference in the appreciation and the change in the final taste.

The ground formula offers 3 different regions, that's to say 3 cheese and 6 wines in total. The wines can be red, rosé or white and even Muscat
Local traditional breads are served with the cheeses

Price per person	Please inquire	
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'GOING FOR WINE' BUZZERS



A very lively animation based on the famous TV show where competitors have to answer to several questions (here about wine culture –and more!-) by pressing as quickly as possible their buzzer's knob.

The number of questions (that's to say how long the game should last) and the themes are previously decided by the organizers.

This the perfect final game to close an events animations. This animation can also be proposed as a complement of #1 and #2

Price per person	Please inquire
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GOURMET WINE PAIRING



In the restaurant of your own choice or at one of our partners, we propose an experience which is going to turn a meal in a real gourmet experience.

Once the menu has been selected we offer a selection of wines which are going to underline, complete and reveal the full potential of every dish.

Our wine specialist presents each wine (type, grapes, origin, anecdotes) and let all participants experience their best sensations all meal long.

Price per person	Please inquire
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