

A close-up photograph of a hand holding a clear glass filled with a light-colored beverage, possibly a cocktail or smoothie. The drink is garnished with a slice of orange and a dusting of brown powder, likely cinnamon or nutmeg. The background is a soft, out-of-focus green and blue. The text is overlaid on the left side of the image.

# VIRTUAL CULINARY EXPERIENCES

*Storytelling Through Food*

avital: LOCAL TASTES  
LOCAL TOURS

# OUR VIRTUAL CULINARY EXPERIENCES

## THE AVITAL EXPERIENCE GOES VIRTUAL

We've taken our signature story-driven culinary experiences and adapted them for the virtual world. So let's gather your group around the "virtual table" and share some food together while supporting our local chefs and restaurants, and these amazing culinary guides who deliver top-notch experiences virtually. Come Eat with Us!

**ENTERTAIN  
CLIENTS**

**BIRTHDAY  
PARTIES**

**DATE  
NIGHT**

**TEAM  
BUILDING**

## WHY BOOK A VIRTUAL CULINARY EXPERIENCE?

### **Entertain**

Stay top of mind and let your clients know you appreciate them

### **Stay**

### **Connected**

Whether your team is always remote or just temporarily

### **Celebrate**

Celebrate special occasions from the comfort and safety of your own home!

### **Utilize Budgets**

Use it so you don't lose it!

### **Community**

Help support restaurants and service industry workers

# THE VIRTUAL MIXOLOGIST

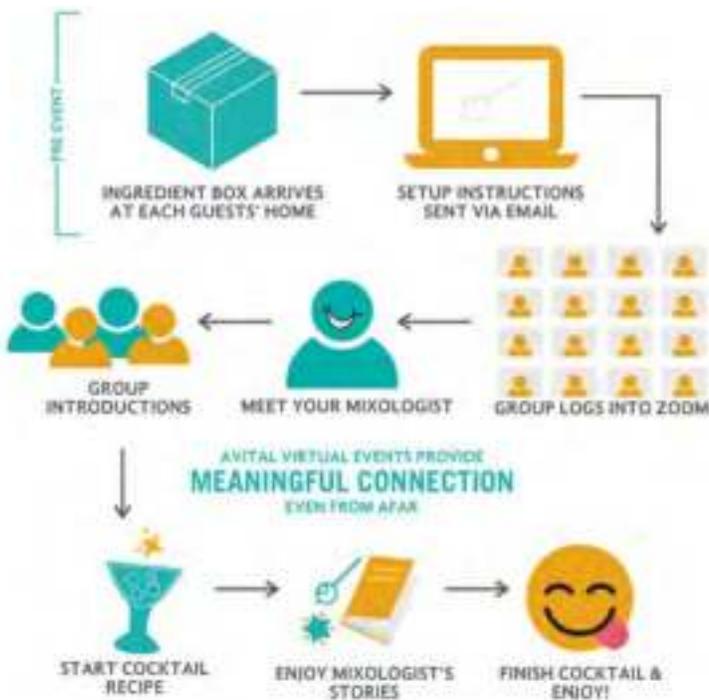


## IT'S 5 O'CLOCK SOMEWHERE

Our Virtual Mixologist experience focuses on flavor balance and mixology skills, lead by an expert bartender. You and your group will build your own cocktail with instructions, tips, and stories along the way. Alcohol is completely optional. It's happy hour, in your own home!

Perfect for entertaining clients or celebrating an occasion!

## HOW IT WORKS



## WHAT'S INCLUDED

-  **EXPERT MIXOLOGIST**
-  **CULINARY HOST FROM AVITAL TOURS**
-  **THEMATIC EXPERIENCE INCLUDING STORIES ABOUT INGREDIENTS AND SPIRITS**
-  **45-60 MINUTE EXPERIENCE**
-  **INGREDIENT LIST**
-  **OPTIONAL INGREDIENT DELIVERY**

**\$40**  
PER LOGIN

\$750 MINIMUM

**+\$60**  
PER  
PERSON/COUPLE

TO ADD  
INGREDIENT DELIVERY

# THE CHEFINAR

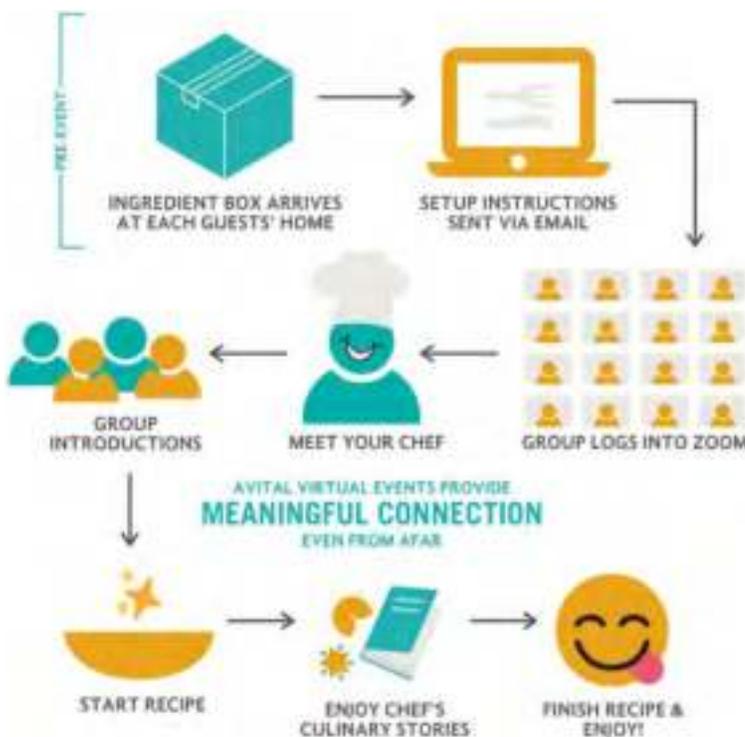


## CONNECT WITH AN EXPERT CHEF IN A LIVE, INTERACTIVE COOKING EXPERIENCE

Our cooking and storytelling virtual seminars feature an expert chef as they lead you through a special recipe with amazing culinary tips and tricks along the way. Cook along in real time, or simply soak in the stories, ask questions, see the chef in action.

Perfect for team building or entertaining clients!

### HOW IT WORKS



### WHAT'S INCLUDED

- 📍 EXPERT CHEF
- ✅ CULINARY HOST FROM AVITAL TOURS
- 🍴 LIVE, INTERACTIVE SESSION WITH CULINARY STORIES AND INDUSTRY TIPS
- 🕒 1.5 HOUR EXPERIENCE
- 🍴 1 RECIPE
- ✅ INGREDIENT LIST
- 📍 OPTIONAL INGREDIENT DELIVERY

**\$65**  
PER LOGIN

\$750 MINIMUM

**+\$85**  
PER HOUSEHOLD

TO ADD  
INGREDIENT DELIVERY

# THE BREAK ROOM



## KEEP YOUR TEAM ENGAGED FROM THE COMFORT OF THEIR OWN HOMES

Take your team building digital! Our remote team building sessions lead your team through a lively culinary experience with ice breakers, quirky food-focused games, and expert storytelling that will make your mouth water.

*Perfect for corporate team building!*

A virtual place for colleagues to connect outside of spreadsheets and deadline discussions.

## HOW IT WORKS



## WHAT'S INCLUDED

-  **CULINARY HOST FROM AVITAL TOURS**
-  **A LIVELY 45-MINUTE EXPERIENCE, GUIDED AND THEMED**
-  **UNIQUE CULINARY STORIES**
-  **INTERACTIVE, FOOD-FOCUSED TEAM-BUILDING GAMES**

**\$25**  
**PER LOGIN**

\$750 MINIMUM

OR ADD TO ANOTHER EXPERIENCE FOR JUST

**\$20**  
**PER LOGIN**

# PROGRESSIVE PACKAGES & UPGRADES

Build a more robust event by stacking two or more experiences consecutively. Extend the fun and save!

## THE BYO

**\$105**  
PER LOGIN

Drinks and Bites to make a night of it! Enjoy the Virtual Mixologist and the Chefinar, back to back, for a fun, special experience. Prep your own ingredients with the list provided in advance.

- ✔ THE VIRTUAL MIXOLOGIST
- ✔ THE CHEFINAR

## THE ROUND 2

**\$180**  
PER LOGIN

Two rounds of cocktails plus our interactive teambuilding upgrade! Craft two different style cocktails with our Virtual Mixologist. As you sip your drinks, your group will enjoy our teambuilding games and activities All-inclusive with ingredient delivery.

- ✔ THE VIRTUAL MIXOLOGIST  
+ Ingredients Delivery  
+ Second Round of Cocktails
- ✔ THE BREAK ROOM

## THE VIP

**\$245**  
PER LOGIN

For a special night in. Start your evening with The Virtual Mixologist, complete with ingredients delivered. With drinks in hand, you'll start your Chefinar experience with exclusive access to an expert Chef, right in your kitchen, to take you through a delicious signature recipe, ingredients pre-delivered to your doorstep.

- ✔ THE VIRTUAL MIXOLOGIST  
+ Ingredients Delivery
- ✔ THE CHEFINAR  
+ Ingredients Delivery

### CREATE YOUR OWN PACKAGE

BUNDLE 2-3 EXPERIENCES OF YOUR CHOICE

### BOOK 2 EXPERIENCES

SAVE \$5  
PER LOGIN

### BOOK 3 EXPERIENCES

SAVE \$10  
PER LOGIN

## UPGRADES & ADD ONS

Customize your package to fit your budget

ARTISAN  
CHOCOLATES

**\$15**  
PER DELIVERY

THE BREAK  
ROOM GAMES

**\$20**  
PER LOGIN

RESTAURANT  
COOKBOOK

**\$35**  
PER DELIVERY

MIXOLOGIST  
INGREDIENTS

**\$60**  
PER DELIVERY

CHEFINAR  
INGREDIENTS

**\$85**  
PER DELIVERY

ADD TIME FOR  
YOUR PITCH

**\$25**  
PER 15 MINS

# PRICING SUMMARY

## VIRTUAL EXPERIENCES

THE VIRTUAL  
MIXOLOGIST

**\$40**  
PER LOGIN

THE  
CHEFINAR

**\$65**  
PER LOGIN

THE  
BREAK ROOM

**\$25**  
PER LOGIN

## PROGRESSIVE VIRTUAL EXPERIENCES

THE  
BYO

**\$105**  
PER LOGIN

THE  
ROUND 2

**\$180**  
PER LOGIN

THE  
VIP

**\$245**  
PER LOGIN

## UPGRADES

ARTISAN  
CHOCOLATES

**\$15**  
PER DELIVERY

THE BREAK  
ROOM GAMES

**\$20**  
PER LOGIN

RESTAURANT  
COOKBOOK

**\$35**  
PER DELIVERY

MIXOLOGIST  
INGREDIENTS

**\$60**  
PER DELIVERY

CHEFINAR  
INGREDIENTS

**\$85**  
PER DELIVERY

ADD TIME FOR  
YOUR PITCH

**\$25**  
PER 15 MINS

# HOW TO BOOK, SHIPPING, & GROUP SIZE

## BOOKING INFORMATION

Time  Time Zone   
Date  Number of Guests   
*Can add more after booking*

## CHOOSE A PACKAGE

- The Virtual Mixologist
- The BYO
- The Chefinar
- The Round 2
- The Break Room
- The VIP

## UPGRADES

- Artisan Chocolates
- Pitch Time
- Restaurant Cookbook
- Break Room Games
- Mixologist Ingredients
- Chefinar Ingredients

Send this information to  
[groups@avitaltours.com](mailto:groups@avitaltours.com)  
to get started!

## SHIPPING

WE SHIP TO ALL 50 STATES

### MIXOLOGIST SHIPPING

14 business day lead time for ingredient deliveries

Rush shipping available with 7 business day lead time

We cannot ship alcohol to Alaska, Hawaii, or Utah

### CHEFINAR SHIPPING

10 business day lead time for ingredient deliveries



## GROUP SIZE

### GROUPS OF 10-30

Make for a great experience. We can accommodate any size group, but prefer to keep it intimate.

### FEWER THAN 10

If you have fewer than 10 guests, you can still book a private event but must meet the minimum.

### MORE THAN 30

For groups over 30 guests we prefer to add additional hosts and make use of break-out rooms so all guests have a chance to interact.

# MEET THE EXPERTS

We work with award-winning chefs and mixologists across the country, including Michelin-Starred Chefs, Cookbook Authors, and James Beard Finalists. Here's a small sampling to give you a taste of our first-class partners.



**JONAH MILLER**  
Chef/Owner of Huertas

- 2-STARS FROM THE NEW YORK TIMES
- JAMES BEARD FINALIST



**SARA DESERAN**  
Owner of Tacolicious

- TACOLICIOUS COOKBOOK AUTHOR



**CHRISTIAN SUZUKI**  
Mixologist at Wild Hawk

- MOST IMAGINATIVE BARTENDER FINALIST



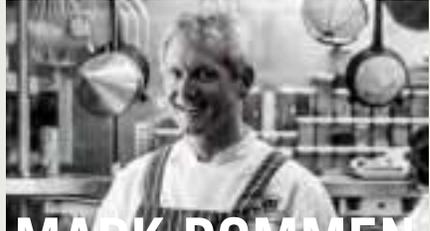
**EDUARDO RUIZ**  
Founder of Chicas Tacos

- JONATHAN GOLD'S LA TIMES 101 BEST LIST
- JAMES BEARD FINALIST



**JORDIE HO-SHUE**  
Mixologist at Elda

- DEVELOPED SHAKER & SPOON'S BEST SELLING '19 COCKTAIL



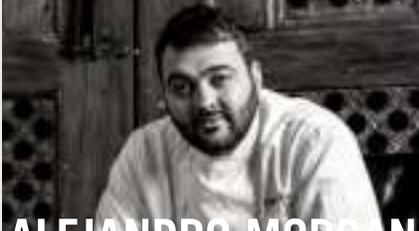
**MARK DOMMEN**  
Chef/Partner of One Market

- 1 STAR MICHELIN GUIDE
- 3.5 STARS FROM SF CHRONICLE



**MATTHEW GIBBONS**  
Beverage Director for AIX and Tin Tin

- 2 STARS FROM ATLANTA MAGAZINE



**ALEJANDRO MORGAN**  
Chef at El Techo de Lolinda, Flores, and Lolinda

- COOKED AT 3-STAR MICHELIN RESTAURANT



**DANIEL TELLEZ**  
Chef/Partner of Copita Tequileria y Comida

- MEXICO'S BOCUSE D'OR WINNER

EACH EXPERIENCE IS CURATED WITH YOUR GROUP'S INTERESTS AND GOALS IN MIND. CHEFS, MIXOLOGISTS, AND RECIPES ARE SUBJECT TO AVAILABILITY.

# SAMPLE RECIPES

To satiate your curiosity here's a selection of some of our expert recipes crafted and enjoyed during our virtual experiences. Learn industry skills as you cook and mix alongside the chefs and mixologists.



## TORTILLA ESPAÑOLA

A classic, hearty omelette-like dish made with kitchen staples. Served any time of day, as a side or main dish.



## SOPES DE FRIJOLE

A thick, fried masa base with crimped sides, topped with creamy, flavor-packed beans and toppings.



## CLASSIC RISOTTO

A decadent dish easily customizable. Learn this award-winning chef's classic, creamy recipe.



## THE LEGENDARY ORANGE SAUCE

Spicy, creamy, packed with flavor. You're going to want to put this stuff on everything!



## FRIJOLE CON CHOCHOYOTES

A satisfying bean stew filled with plump, corn mesa dumplings. A simple dish, sure to leave you satisfied.



## CARROT PAELLA

A classic recipe that invites variation—learn the technique then add any number of vegetables or proteins.



## BLACKBERRY BRAMBLE

A refreshing, spring sipper, bursting with fresh berry flavor and tart citrus.



## TAMARINDO DE PLAYA

A regal and intense easy sipper, made with tamarind and cinnamon syrups.



## DAISY-STYLE COCKTAILS

Learn about flavor balance to craft your own classic cocktails with ease.

# FAQs

## CHEFINAR FAQs

### IS THE CHEFINAR A FULL MEAL?

No. Each Chef presents 1 featured recipe selected to be versatile in your kitchen and easy to incorporate with many different meals your family might enjoy. For example, a side or a sauce which works with lots of meals.

### CAN I DO THE EXPERIENCE WITH ANOTHER PERSON IN MY HOME?

Yep! Portions are enough to share for two.

### WHEN DO YOU NEED OUR ADDRESSES?

Addresses must be submitted at least 14 businesses days in advance to ensure pre-event delivery of your ingredients.

### WHAT IF WE DON'T UPGRADE TO DELIVERY?

Totally fine! We'll send you an ingredients list in advance if you'd like to still cook along with Chef, or you can simply watch and learn and ask questions as you soak in the stories and techniques.

### CAN WE CHOOSE THE RECIPE?

Each chef selects their own recipe to share that's special to them, as well as be approachable and versatile.

## VIRTUAL MIXOLOGIST FAQs

### HOW MANY DRINKS DO WE MAKE?

Delivery boxes include ingredients for 1 specific cocktail, enough for two of that drink (great to share!)

### WHAT IF I DON'T HAVE A COCKTAIL SHAKER OR TOOLS?

No problem! We'll send you a prep sheet in advance that notes common substitute tools. A jar with lid is a great substitute shaker, measuring spoons will sub for a jigger, etc.

## VIRTUAL MIXOLOGIST FAQs (CONT.)

### WHEN DO YOU NEED OUR ADDRESSES?

Addresses must be submitted at least 14 businesses days in advance to ensure pre-event delivery of your ingredients. Rush options available, ask for details.

### WHAT IF WE DON'T UPGRADE TO DELIVERY?

No problem! You'll learn the techniques behind balancing flavors and crafting a unique drink from what you've got. We'll send you a prep list in advance of simple ingredients to have on-hand to make a great shaken cocktail. If you've got sugar, citrus, and a spirit you'll do great!

## THE BREAK ROOM FAQs

### CAN WE DO THIS MORE THAN ONCE? IS IT DIFFERENT EACH TIME?

Yes! The Break Room is built to be a repeatable experience you can do over and over with your team to reconnect - weekly, monthly, etc. Each theme is different.

### CAN WE COMBINE THIS WITH ANOTHER PACKAGE?

Yes! The Break Room is a great addition to The Virtual Mixologist or The Chefinar, or bundle all 3! Save \$5 per person each time you stack a package.

### DO YOU TAKE RUSH BOOKINGS?

Yes! Virtual events have no rush booking fees and can be booked as little as 24 hours in advance. (Delivery upgrades require more lead time.)

# TERMS AND CONDITIONS

**All information in this contract is subject to the following terms & conditions:**

Payment: This document outlines the terms and agreement of payment. A 100% non refundable balance is required to hold the event date and host(s.) We can accept all major credit cards or ACH transfer.

Headcount: You may add additional tickets at any time prior to your event. Tickets are nonrefundable, so decreases in headcount are not eligible for refunds. Delivery upgrades added after booking may arrive later, and in some cases after your event.

Dietary Restrictions: We can accommodate gluten free, dairy free, vegan, vegetarian, and nut free recipes. Please alert your curator prior to booking if your group requires any of these accommodations.

Non-alcoholic: We can accommodate non-alcoholic requests. Guests must note on their rsvp/guest list if they request alcohol be excluded from their delivery. We recommend these guests have a simple tonic, soda water, or ginger beer on hand to embellish their drink (we cannot ship these carbonated items at this time.)

Incidentals: Your credit card on file will be charged for incidentals such as additional guests logging in above the originally booked number.

Mediation: If a dispute arises relating to this agreement, the parties will follow this procedure before pursuing any other remedy:

1. The parties will promptly meet to attempt in good faith to negotiate a resolution of the dispute.
2. If, within 30 days after that meeting, the parties have not resolved the dispute, they will submit the dispute to a mediator appointed by Avital Tours and both parties will bear the costs equally.
3. After a mediator is appointed, the parties will participate in good faith in the mediation. If the dispute is not resolved within 30 days, it will be settled by arbitration and judgment upon the award rendered by the arbitrator may be entered in any court having jurisdiction.

Cancellations/Reschedules: Events may be rescheduled by the client up to 1 week prior to the original event date for a \$150 fee. Less than 1 week's notice is considered a cancellation and no refund will be given. In the unlikely event that Avital Tours must cancel a booked experience, the client may receive a refund of all payments made to Avital Tours for this scheduled event. Avital Tours will fully refund monies owed within 3 weeks of the cancellation, thereby releasing Avital Tours of further liability to perform the services outlined in the original contract OR Client may choose to rebook in lieu of a refund, and payments made to Avital Tours for the originally scheduled event will apply as payment towards the rescheduled event.

# TERMS AND CONDITIONS

Shipping: Avital Tours partners with licensed 3rd party suppliers for fulfillment of ingredient upgrades, who in turn rely on private shipping carriers for delivery. Due to unpredictable conditions surrounding major delivery providers at this time, Avital Tours cannot 100% guarantee shipping times. In the event that deliveries are delayed beyond reasonable estimates due to forces outside Avital Tours' control, we are not able to refund the cost of deliveries which have already left our partners' facilities. Avital Tour's will not be held responsible for the condition or timing of package arrival handled by independent delivery services.

Liability Release: The Client hereby voluntarily releases, discharges, waives and relinquishes any and all actions or causes of action for personal injury, property damage or wrongful death occurring to any participants arising as a result of engaging in [or receiving instructions in] the Avital Food Tour or activities incidental hereto, wherever or however the same may occur and for whatever period said activities, or instructions may continue, and the Client, does for him/herself, his/her heirs, share holders, executors, administrators and assigns hereby release, waive, discharge and relinquish any action or causes of action, aforesaid, which may hereafter arise for the Client, and agrees that under no circumstances will he/she or his/her heirs, executors, administrators and assigns prosecute or in any way whatsoever, present any claim for personal injury, property damage or wrongful death against Avital Tours, or any of its officers, agents, servants or employees.

The Client shall indemnify and hold harmless Avital tours, its officers, directors and employees from any and all claims, liability, damages, costs or expenses that may incur as a result or in connection with any claim, demand, action or other proceeding arising from the actions of the Client or any third party retained or utilized by the Client in connection with the performance of Avital Tours and it's services.

The Client acknowledges that he/she has read the foregoing two paragraphs of the liability release, has been fully and completely advised of the potential dangers incidental to engaging in an Avital Tour, and is fully aware of the legal consequences of signing this instrument.