



Whisky Dinner
for private or corporate events

The
**WHISKY
KITCHEN**

100 WAYS WITH WHISKY AND FOOD



SHEILA McCONACHIE
& GRAHAM HARVEY
Spirit of Speyside Chef of the Year



Whisky Koch

Whisky Dinner

How we interpret it

At Whiskykoch it does not mean cooking with whisky, but accompanying the whisky.

How we put it together

At first we 'nose' the whiskies and taste them. Then we translate those into ingredients, spices, the course and finally the menu. Courses and menu are therefore exactly matched to the whiskies.





Whiskies

Which whiskies will be tasted?

We focus on top-quality whiskies, these can be either single malts, single cask bottlings, but also blended whiskies if they fit the topic.

We shall choose them for you or according to your preferences and the dinner topic. The can reach from gentle/fruity to peaty/smoky.

We mostly taste Scottish single malts, but can also include whiskies from other countries.

What is a single malt?

A single malt originates from one distillery only. It is produced of malted barley, water and yeast and distilled in a pot still.



Whisky for everyone

Do you need to be a whisky expert?

You may join a dinner no matter whether beginner or connoisseur. We explain whiskies and distilleries. You will learn about their origin, the production and taste. It is very interesting to recognize the aromas of the whisky again in the food.

Does everyone have to drink whisky?

Of course not. We also offer other drinks. As the food is created to match the whiskies, though, we recommend to at least nose the whiskies and have a small sip to get the overall “Whisky & Food” experience.



Possible topics

With a whisky tasting or dinner you can complement your company claim, the motto of your seminar or workshop or, of course, private event.

For example company claim:

- **„Experience quality“**
Recommendation: whiskies or distilleries that have been honoured with an award (i. e. world whisky award)
- **Internationality**
Recommendation: whiskies not only from Scotland, but also other countries like France, Germany, India, Switzerland, South Africa etc.
- **Uniqueness**
Recommendation: Single cask bottlings that originate from one cask only and are very limited, thus unique



How and when to book a whisky dinner

Participants: from 10 guests

Menu: Aperitif, 4 whiskies, 4 courses

To introduce your customers, business partners, your family or friends to whisky and distilleries, but at the same time still have enough time to talk to each other, we recommend an aperitif as a get-together drink to be followed by four whiskies and four courses.

when: any day, any time

duration: approx. 3 - 3 ½ hrs

quote: We gladly send you a quotation. After your confirmation, Whiskykoch shall suggest whiskies and create the dinner according to those.



For further entertainment

Whisky Bar

Round off the evening with a choice of other whiskies from our whisky bar. Of course we can also bring a selection of whiskies with us in case the dinner takes place at another location. You can choose from known and rather unknown whisky distilleries, from young to old whiskies or from different regions.

Blending Competition

A blend consists of a grain whisky together with various single malts.

Create your own blend in this competition. Every participant creates his own blend and needs to remember that sometimes only a few drops of whisky are enough to change the taste of your product. We shall be judges for the best blend of the evening. The winner gets a small price.

Whiskory

Do you remember? In the renowned memory game you had to get two of the same pictures together. At 'Whiskory' we provide 5 – 10 whisky couples, two of which the same, which you will have to find by only nosing them (recommendation: as single player or team of two). First your nose gets to work and, of course, your memory.

Blind Nosing Competition

We provide a table with six whiskies of very different aromas and their descriptions. You are asked to find out which described aroma belongs to which whisky..

Possible locations

Whiskykoch, Darmstadt

At Whiskykoch you sit, so to say, at the whisky sources.

From 15 guests our shop will be exclusively for your group.

We can accommodate up to 30 guests.

If you more guests, would like to have a dinner at your own premises or elsewhere, please do not hesitate to ask us and discuss possibilities.





Whiskykoch

Whiskykoch Chris Pepper was trained as a chef in England. For 12 years he was head chef at Restaurant Pichlers / Hotel Waldesruh, in Mühlthal nr Darmstadt. From April 2010 he is full-time with „Whiskykoch“.

As a passionate chef and whisky lover he combines whisky and food successfully for the last ten years. His journeys to Scotland help him to get even more knowledgeable with regards to whisky and distilleries. 2005 he was trained at the ‘Bruichladdich Academy’.

Chris has cooked for many dinners, among which were presenters such as Prof. Walter Schobert or Charles MacLean, both authors of many specialist books. He has been on tour with John Campbell, distillery manager of Laphroaig, or cooked for a Feinschmecker dinner with Ronnie Cox, Brand Ambassador of Glenrothes.

He and his wife Marion run the whisky specialist shop “Whiskykoch” since November 2007.

Whisky Koch

WELCOME

We hope you have just as
much as fun at our whisky
dinners as we do ...

Mark & Cheryl



A close-up photograph of a hand holding a whisky glass filled with amber liquid. The background is a warm, golden-brown color. The text is overlaid on the image.

... and are happy to accompany you
at your „Whisky & Food“ experience at Whiskykoch.

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