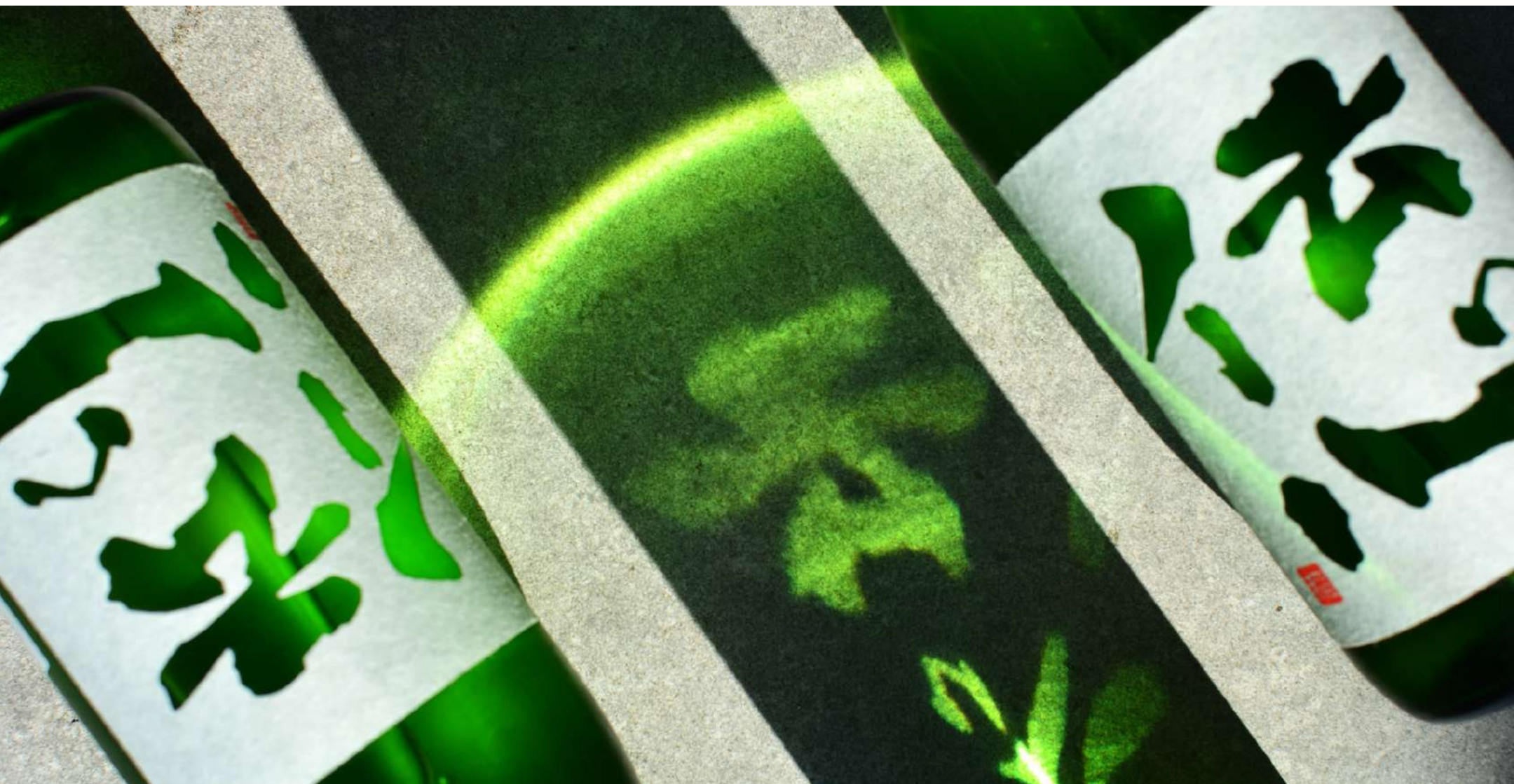




WINTER ALPINE COLLECTION

PRIVATE SAKÉ SERVICES



by Magdalena — Certified Sake Sommelier
& Caviar Specialist



A bespoke, on-demand luxury ritual
— directly in your chalet

This winter, together with
Tatsuya Japanese, the private Sushi Chef,
we introduce a collection of discreet, fully
private culinary experiences, designed
exclusively for luxury chalets across the Alps.

CAVIAR. SUSHI. SAKÉ.

Each offering can be enjoyed individually or
thoughtfully combined — creating a bespoke
experience tailored to the occasion, the
setting and your guests.

日 THE
本 SAKE
酒 BAR

Designed for guests who value rarity,
intimacy and impeccable taste.

Whether for a welcome reception,
après-ski aperitif or celebratory
gathering- everything is brought
directly to You.

日 THE
本 SAKE
酒 BAR

Tatsuya

THE
CAVIAR
BAR

SAKE PAIRING



A deeper understanding,
one sip at a time..

Pairing sake with food is an art. A quiet conversation between texture, aroma and umami. The right sake doesn't compete with the dish. It deepens it.

For our Japanese Dining Experience — **Sushi Nights with Tatsuya**, we create a bespoke Sake Pairing Experience, thoughtfully matched to the evening's menu.

Each sake is selected by our certified Sake Sommelier to complement the sushi, enhance its character and guide the experience from one course to the next — served at precisely the right moment and temperature.

日 THE
本 SAKE
酒 BAR

SAKE MASTERCLASS



A deeper understanding,
one sip at a time..

This is an invitation to go beyond taste - and into the quiet complexity of sake. In this intimate masterclass, guests are guided through the foundations of Japan's most subtle and refined beverage: its history, its styles, its seasonal nature, and its soul. Led by a certified Sake Sommelier, the session blends education with sensory, tasting experience.

To complement the experience, we offer a curated tasting of artisan nigiri pieces, prepared by the **Tatsuya chefs**. Each bite is designed to highlight the characteristics of the sake being poured - not to steal the show, but to deepen it.



Why guests love this experience?



Rare in the Alps.

A refined sake experience is an unexpected discovery in the mountains — something guests are unlikely to encounter elsewhere.



Curated by a certified sake sommelier.

A carefully selected range of exceptional sake, presented with expertise and a personal touch.
A complete Japanese experience.



A complete Japanese experience.

From the sake itself to authentic Japanese tableware, every detail is brought to the setting and thoughtfully prepared.



Entirely private.

Brought directly to your chalet or event, with the experience tailored to your occasion and guests.



Why this partnership works for You?



Elevates your guest offering with a unique, high-end tasting experience.



Three distinctive experiences- Caviar, Sushi, Sake- all offered through one trusted provider, based in Val d'Isère, making it effortless to create exceptional culinary moments for your guests.



Zero operational burden. We bring everything- product, service ware, expertise, setup.



Additional revenue opportunity through 10% commission- based partnership.



High client satisfaction & memorable moments. Caviar is a symbol of celebration, refinement and exclusivity.

日 THE
本 SAKE
酒 BAR

BOOKINGS & INQUIRIES



Magdalena Kasprzyk

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Caviar Specialist

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