



## **Chef's Tasting Menu Presents**

*The Ultimate Dining and Event Experience*

**Chef's Tasting Menu Presents** offers a trio of entertaining, food-forward programs that blend gastronomy, style and social engagement with the power of AI productions and promos to intrigue customers and elevate the experience.

Let's look at our three TV shows, how they fit together and how your establishment or venue can participate.



### **Food, Fashion & Fun TV Show:**

A spotlight on great cuisines, unique fashion and the together culinary excellence, memorable style and vibrant venues to create a multi-sensory experience.

- Featuring innovative dishes from extraordinary chefs
- Fashion-forward segments which highlight trends, designers and styling tips that complement the meals
- On-location segments at dynamic venues, including restaurants, pop-ups and event spaces, celebrating the ambiance and entertainment values of each location

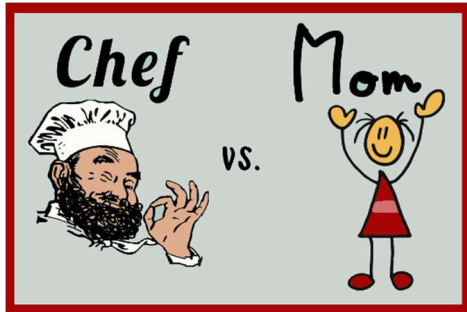
- AI-powered curation with personalized episode playlists, segment-pacing, and audience-driven recommendations to tailor each episode to viewer preferences
- Appeals to foodies, fashion enthusiasts and social/event goers
- Provides cross-promotional opportunities for restaurants, wineries fashion brands and event spaces
- Strong visual storytelling suitable for streaming, social clips and promo material



### **Top Mix TV Show:**

Celebrates the art of pairing wines and our own show- stopping, branded Top Mix cocktails with exceptional entrees.

- Goes beyond traditional pairings to explore how flavors, textures and techniques harmonize across drinks and dishes
- Expert-led tastings of wines and cocktails, paired with curated entrees.
- Insightful tasting notes, balance discussions and practical pairing tips for home and professional kitchens
- Interactive elements, where industry professionals analyze flavor profiles and suggest pairings based upon guest preferences and dietary needs
- Behind-the-scenes look at bartenders, sommeliers and chefs, all collaborating to create cohesive dining experiences
- Combines beverage excellence with haute cuisine, appealing to wine lovers, cocktail enthusiasts and foodies
- Opportunities for sponsor partnerships with wineries, distilleries and beverage brands
- This flexible format can be hosted as a studio show and live event with audience participation



## **Chef vs. Mom TV Show:**

A playful, competitive culinary showdown between a trained chef and a Mom.

They create the same dish for a blind-tasting.

Diners decide which version they prefer.

- This blind-tasting format emphasizes flavor, technique and personal style.
- A side-by-side comparison that highlights professional training versus home-style expertise.
- Real-time voting by onsite dining guests and digital viewers to determine the winner for each round.
- Judging by your staff assists in flavor profiling, texture scoring and consistency checks to provide an objective complement to the dining judges.
- This show is relatable, heartwarming and humorous—great for broad audiences.
- Strong viewer engagement through live voting, social media buzz and shareable moments.
- Encourages family and home-cooking themes, expanding potential sponsor and partner pools.

## **Why 3 associated shows?**

Unified branding of all three shows shares a common theme of food, flavor and festive experiences, but each explores a different angle:

- Culture and style
- Beverage pairings
- Competition

As a trio, these shows help tailor content, optimize pacing, recommend segments to viewers, and provide data-driven judging and pairing analyses. This elevates production value and viewer engagement.

- Each of these shows will enhance your brand.
- The format supports live events at wineries, restaurants and venues, with opportunities for on-site tastings, demonstrations and real-time audience participation.
- Episodes are pitched to streaming platforms, with promotional videos and episode-ready content to maximize exposure.

Your establishment may be a winery, a restaurant or a dedicated event venue. All are welcome to join as live-event partners.

- Host a live taping or screening of an episode.
- Curate a themed tasting event -- focused on wine, cocktails or food.
- Use any or all shows as part of a live experience for your guests.

### **Pricing and revenue model:**

Charge attendees as you see fit, according to your offers. A per-person license of \$25 to access the shows and related promotional materials, and a small additional license fee may apply.

In return, you receive exposure to a broader audience through your promo video or episode and marketing support.

These promotional assets can be reused across your own marketing channels.

### **Chef's Tasting Menu Presents:**

Our very name conveys the ultimate dining experience. Imagine what we can do together with an event.

Get back with the associate producer who sent you this video and let's schedule an appointment and get this on your calendar today.