

O'live & Dine



Dining experience in a partnering restaurant – 3 hours
Tasting of 3 distinct EVOOs paired with a customized menu
Talk about **biodiversity, EVOO styles** and their pairing with food, for a distinct gastronomic experience. **Why olive oil doesn't age well like wine**



O'live & Cook

Cooking and dining at a partnering cooking school or client's own kitchen – 3 hours
Tasting of 3 distinct EVOO paired with the prepared menu
Chef at home & which EVOO styles are the most suitable ones for pairing with specific foods
Talk about **good fats, how to distinguish high quality EVOO**



O'live & Learn

Tasting and masterclass 2in1 at client's location or at Oleoteca Urbana – 2 hours
Tasting of 3 distinct EVOOs and 1 mediocre for comparison
Presentation with pre-agreed focus theme
Possibility for a glass of wine and tapas for closing the meeting

O'live & Wellbeing



Tasting and talk 2B1 at client's location or at Oleoteca Urbana – 2 hours
Tasting of 3 distinct EVOOs and 1 mediocre for comparison
Talk about **Wellbeing and care inside-out**, the small-big habits in our daily routine.
The underestimated role of **good fats** and **varied simple** food for vital energy and good shape. **Balance and moderation** as philosophy of life. **Mediterranean diet. Walks and nature** as balancer and friend. **Own example and calm persistence.** „Choose the **best** – habit will soon transform it into something pleasant and easy“ – Pythagoras
Possibility for a glass of wine and tapas for closing the meeting

TEAM BUILDING
formats for TEAMS & EXECUTIVE TEAMS with
 Anna Petkova -
 Olive oil sommelier,
 Ambassador of MedDiet
 & Intuitive food

A detailed program and costing will be provided following a first conversation and briefing with the client