

NU REWARDS 聯乘推廣優惠計劃

Bites Limited x Nu Skin

Promotion Period 優惠有效期: 01/01/2020 – 31/12/2020

Enrollment Link 報名連結:

https://docs.google.com/forms/d/e/1FAIpQLSfzTjFliEaNsgwaJhT_R9nINm4JDNVzvA3aWHgqWoik43dB-Q/viewform?usp=sf_link

Wine Tasting Class Details 品酒課程詳情

Elementary Class 基礎課程

1. Class Period 課程時期: 1/1/2020 to 31/12/2020
2. Class Title 課程名稱: Wine in business networking- Basic knowledge and tasting 品酒基礎認識
3. Duration 課程時間: 2.5 hours 小時
4. Language 語言: Cantonese 廣東話
5. Class Skeleton 課程概覽:
 1. What's wine 品酒入門
 2. How big is the wine world 酒遍全世界
 3. Easy step to be a professional wine taster 成為專業品酒師的簡易步驟
 4. 4 rounds wine tasting practice 4 個品酒程序練習
 5. Marriage of food and wine (food paring) 酒與食物的配搭
 6. How to select the best wine for yourself and business prospect 如何為自己與生意夥伴選擇最合適的酒
 7. How to prospect your business by wine 如何以酒拓展您的生意
 8. Wine places recommended for prospecting 合適的品酒地點
 9. Q & A and Chill Around 問答環節及交流時間
6. Venue 地點:

6 Plus Space (16/F Hang Wai Commercial Building, 231-233 Queen' s Road East, Wan Chai, Hong Kong/ 香港灣仔皇后大道東231-233號恆威商業大廈16樓) or at venue designed by the member in case of a private group class 或會員舉辦私人課程的指定上課地點

7. Class Capacity 每班人數: 8 people min. to 32 people max. 最少8人, 最多32人
8. Date and time 日期及時間: All Weekdays (Between 3pm to 6pm) at first come first serve basis (Bites could host 1 class per day only, subject to the schedule of Bites) 平日下午3時至6時, 先到先得 (Bites Limited於每日只開辦一班, 課程供應因應Bites Limited的時間表而定)
9. Class Fee (per person) 課程費用 (每位):

Size of class (pax) 每班人數	Original Fee per person (HK\$) 原價 (每位) (港幣)	Discounted Fee per person (HK\$) 優惠價 (每位) (港幣)
8 - 15 人	360	320
16 - 23 人	320	280
24 - 32 人	300	240

10. Notes 備註
 1. This class is suitable for beginners only 本課程適合初學人士
 2. The class fee already includes all wine and food, venue rental, tools used in the class 課程費用已包括課堂中使用的酒、食物、場地及器材
 3. The class can be held in the form of an independent tuition class or in the form of an activity being a part of an event held by the member 課程可以課堂形式進行, 或當作會員舉辦之活動中的其中一環
11. Wine Content 內容

New World VS Old World 新世界與舊世界的對比

A. Sparkling Wine 氣泡酒

 1. Dom Perot Sparkling

Region 地區: California, U.S. 美國加州

Grape Variety 葡萄品種: French colombard
 2. Manfredi Extry Dry CUVÉE Spumante

Region 地區: Piemonte, Italy 意大利皮埃蒙特

Grape Variety 葡萄品種: Blend with local grape

Food pairing 配搭食物: Parma Ham 巴馬臣火腿

B. White Wine 白酒

 1. Morton Estate Sauvignon Blanc 2016

Region 地區: Marlborough, New Zealand 紐西蘭馬爾堡

Grape Variety 葡萄品種: Sauvignon Blanc

2. Ch. Laubes Blanc 2016

Region 地區: Bordeaux, France 法國波爾多

Grape Variety 葡萄品種: Sauvignon Blanc , Sauvignon Gris

Food pairing 配搭食物: Chester Cheese & Tuna Canape 芝士及吞拿魚小食

C. Red Wine 紅酒

1. Ca'Momi Merlot 2011

Region 地區: Napa Valley, U.S. 美國那帕谷

Grape Variety 葡萄品種: Merlot

2. Ch. Laubes Rouge 2015

Region 地區: Bordeaux , France 法國波爾多

Grape Variety 葡萄品種: Merlot

Food pairing 配搭食物: Chinese BBQ pork & Millennium Egg 叉燒及皮蛋

D. Dessert Wine 甜酒

1. Wild's Gully Sweet Harvest 2009

Region 地區 : King Valley, New Zealand 紐西蘭國王谷

Grape Variety 葡萄品種: Verdelho

2. Castelvechio Moscato D'Asti 2015 DOCG

Region 地區: Piemonte, Italy 意大利皮埃蒙特

Grape Variety 葡萄品種: Moscato

Food pairing 配搭食物: Cream or Cheese Cake 忌廉及芝士蛋糕

Advanced Class 進階課程

1. Class Period 課程時期: 1/1/2020 to 31/12/2020
2. Class Title 課程名稱: Wine in business networking – Advance wine skill 進階品酒技巧
3. Duration 課程時間: 2.5 hours 小時
4. Language 語言: Cantonese 廣東話
5. Class Skeleton 課程概覽:
 1. Indulge to the wine world 探索酒的世界
 2. Wine-making process 酒的釀製過程
 3. General introduction of all types of alcoholic drink 各款酒精飲品的簡介
 4. New trend in the wine world 飲酒的新潮流
 5. Wine Investment- introduction of high value wine 酒的投資 – 高價值酒款簡介
 6. In-depth wine tasting & food pairing 進階品酒與食物配對
 - Horizontal Tasting 橫向品飲
 - Vertical Tasting 垂直品飲
 - Blind Tasting 蒙瓶試飲
 7. Introduction of wine tour around the world 世界各地品酒團簡介
 8. Q & A and Chill Around 問答環節及交流時間
6. Venue 地點:

6 Plus Space (16/F Hang Wai Commercial Building, 231-233 Queen' s Road East, Wan Chai, Hong Kong/ 香港灣仔皇后大道東231-233號恆威商業大廈16樓) or at venue designed by the member in case of a private group class 或會員舉辦私人課程的指定上課地點
7. Class Capacity 每班人數: 8 people min. to 32 people max. 最少8人, 最多32人
8. Date and time 日期及時間: All Weekdays (Between 3pm to 6pm) at first come first serve basis (Bites could host 1 class per day only, subject to the schedule of Bites) 平日下午3時至6時, 先到先得 (Bites Limited 於每日只開辦一班, 課程供應因應Bites Limited的時間表而定)
9. Class Fee (per person) 課程費用 (每位)::

Size of class (pax) 每班人數	Original Fee per person (HK\$) 原價 (每位) (港幣)	Discounted Fee per person (HK\$) 優惠價 (每位) (港幣)
8 to 15	360	320
16 to 23	320	280
24 to 32	300	240

10. Notes 備注

1. This class is suitable for students with basic knowledge in wine/ attended the elementary class 本課程適合已有基本品酒知識/已報讀基礎課程人士
2. The class fee already includes all wine and food, venue rental, tools used in the class 課程費用已包括課堂中使用的酒、食物、場地及器材
3. The class can be held in the form of an independent tuition class or in the form of an activity being a part of an event held by the member 課程可以課堂形式進行，或當作會員舉辦之活動中的其中一環

11. Wine Content 內容

A. Red Wine 紅酒

1. St. Emilion GC, Bordeaux 法國波爾多

Ch. Saint Brice 2001 vs Ch. Saint Brice 2003

Grape 葡萄品種: Merlot, Cabernet Franc

Food pairing 配搭食物: Chinese BBQ pork & Millennium Egg 叉燒及皮蛋

2. Haut Medoc, Bordeaux 法國波爾多

Ch. la tour Carnet 2014 vs Les pensees de Latour Carnet 2014

Grape 葡萄品種: Merlot , Cabernet Sauvignon

B. White Wine (Blind Tasting) 白酒 (矇瓶試飲)

3. Napa Valley, California 美國那帕谷

Titus Chardonnay 2015 Vs. Bourgogne , France Ch. Laborde Chablis 2016

Grape 葡萄品種: Chardonnay

Food pairing 配搭食物: Chester Cheese & Tuna Canape 芝士及吞拿魚小食

Terms and Conditions 條款及細則:

1. Nu Skin Brand Affiliates or Members ("Participants") shall enjoy a discounted fee when enrolling for the designated wine tasting class at Bites Limited with their electronic NU REWARDS identity. Nu Skin 品牌專員或會員 (「參加者」) 憑 NU REWARDS 電子會員證可以優惠價於 Bites Limited 報讀指定品酒課程。
2. Participants can request a private group class subject to the meeting of the minimum number of students for the class. In case of a private group class, all students shall enjoy the discounted fee, provided that one of the students is a Participant. 如符合最低開班人數要求，參加者可要求安排私人團體課程。在私人團體課程的情況下，如其中一位學生是參加者，其餘學生可享有相同優惠價。
3. Advanced reservation is required. Class reservation and payment shall be made at least 2 weeks before the class date. 敬請報名，課程報名及付款須於課堂日期兩星期前完成。
4. No changes to class date upon class reservation. 預約課程後不得更改課堂日子。
5. Classes will run subject to a minimum number of participants. Bites Limited reserves the right to cancel a class with fewer than 8 students registered. 課程設最低開班人數要求。如報名人數未達8人，Bites Limited保留取消課程的權利。
6. No refund or make-up class will be arranged except for class cancellation. 除非課程取消，否則不會安排退款或補堂。
7. Usage of the offer must be indicated when making reservation. 參加者預約前須聲明享用此優惠。
8. Participants shall present their electronic NU REWARDS identity for identification on class date before attending class. 參加者須於上課前出示NU REWARDS電子會員證以作識認。
9. Special offers are not transferable and cannot be redeemed or exchange for cash and also cannot be used in conjunction with other promotional offers. 優惠不得轉讓，不可兌換現金或與其他優惠同時使用。
10. Nu Skin and Bites Limited have the absolute right to amend these Terms and Conditions in their sole discretion, and to suspend the special offers at any time without giving prior notice to the Participants. Nu Skin and Bites Limited reserve the right of final discretion of interpretation and final decision of these Terms and Conditions. Nu Skin 和 Bites Limited可隨時修改本推廣的條款及細則或隨時終止本推廣，恕不另行通知，並保留最終解釋權和最終決定權。

11. In case of any discrepancy between the English and Chinese versions of these Terms and Conditions, the English version shall prevail. 本條款及細則之中英文版本如有差異, 概以英文版本為準。