Host a Pink Table Edition

A seasonal Pink Table experience brought to your venue.

Sensory Tea Experience

An existing Pink Table format, adapted to your venue









A collective tasting designed to explore tea through aromas, textures, temperatures, and pairings.

A guided sequence of teas and infusions accompanied by small preparations, with moments for observation, comparison, and exchange among participants.

* **Group format**
* **Approx. 60–90 minutes**
* **Curated selection of teas / infusions**
* **Seasonal pairings**
* **Available in French, Romanian and English**

FORMAT & CONDITIONS

What's included

- Tea / infusion selection and preparation
- Small pairings
- Tasting equipment
- Session facilitation
- Set-up and clean-up

On-site requirements

- Tables suitable for seating participants
- Access to water
- Electrical outlets / access for kettles
- Access to the venue ideally 45–60 minutes before the session for set-up

Budget:

Fee determined based on group size, format, and specific requirements.

Previous Experience

Example from a previous session, for reference. The selection for each event is adapted to the season, group format, and context of the session.

01 — Cui Yu Oolong
fresh peach

02 — An Ji Bai Cha
edamame

03 — Rou Gui
tsampa biscuit

04 — Sun-dried Yunnan black tea
cold brew









Optional Addition - Tea gift

A curated selection of teas and infusions inspired by the session. Each gift includes preparation guidance and sensory prompts, allowing guests to continue the experience individually or share it at home.





Available options:
* Individual tea sample
* Small two- or three-tea selection
* Personalised label or event card
* Co-branded packaging

Format, quantities and pricing are developed according to the event and number of guests.