Premium Spanish Wine & Paella Experiences for Corporate Groups

Vino MN brings the real taste of Spain to your team: authentic paella cooked live on-site by a native Spaniard, paired with Spanish wines and the stories behind them. It is a meal, a show and a cultural experience in one - ideal for team celebrations, client dinners, offsites and holiday events.

Experience Packages

All prices are per person and all-inclusive: no added tax, service charge or gratuity. Larger groups are priced toward the lower end of each range.

01 · PACKAGE

Spanish Wine Journey

(no food)

Premium four-wine tasting, Spain & wine storytelling

$55–$75 per person

02 · PACKAGE

Paella Showcase

Tortilla Española starter, chicken, vegetarian or seafood paella, Tinto de Verano wine cocktail

$65–$85 per person

03 · PACKAGE

Essential Corporate Experience

Tortilla Española starter, chicken or vegetarian paella, two-wine curated tasting

$80–$110 per person

04 · PACKAGE

Signature Cultural Dinner

Tortilla Española starter, seafood or vegetarian paella, premium four-wine tasting, live cooking and wine storytelling

$115–$145 per person

05 · PACKAGE

Top Experience

Tortilla Española starter, choice of paella (seafood recommended), premium four-wine tasting, sherry finale, elevated presentation

$145–$185 per person

Every package can be customized. Non-alcoholic sparkling cava is available at every event.

Meet Your Host

Roberto Izquierdo, PhD - known as the "Spain wine doctor" - was born in the Basque Country near San Sebastián, one of the world's great food capitals. His family has tended a vineyard in Ribera del Duero for about 120 years, so Spanish wine is not a hobby for him; it is family history.

Every event is hosted by Roberto in person. He cooks, pours and tells the story of each wine and region, so your guests leave with more than a good meal: they leave with a piece of Spain.

The Food

Authentic paella, cooked live by a native Spaniard. Restaurant-grade paella prepared on-site in a giant traditional pan - the cooking is part of the show.

Tortilla Española (Spanish omelette)

Included in every food package. Slow-cooked potatoes, onions and farm-fresh eggs, served as pintxo-style bites, the way they are in San Sebastián's bars.

Seafood Paella - our top choice

Shrimp, mussels, clams, calamari, saffron and fresh citrus. Perfect for executive and client dinners.

Chicken Paella

Traditional Valencian style. Saffron rice with free-range chicken, butter beans and peppers. A favorite for mixed groups.

Vegetarian Paella

Saffron rice with seasonal vegetables, roasted peppers, artichokes, asparagus, mushrooms and fresh herbs. Light, vibrant and full of flavor.

The Wines

Tinto de Verano

Spain's favorite summer wine cocktail. Light, refreshing and approachable; perfect for relaxed team gatherings.

Curated Spanish Wine Tasting

Two Spanish wines chosen to pair with your paella. Whites may include Txakoli, Albariño or Verdejo; reds may include Tempranillo or Monastrell. Great for team offsites and cultural events.

Premium Wine Tasting

Four higher-end Spanish wines, such as top-tier Albariño, aged Verdejo, premium Rioja and Ribera del Duero reds from Roberto's home region, with guided storytelling.

Premium + Sherry Experience

The premium four-wine tasting finished with a sherry from Jerez: a crisp Fino or Manzanilla, a nutty Amontillado or Oloroso, or a sweet Pedro Ximénez to close. Ideal for VIP and client events.

Non-alcoholic option

Sparkling non-alcoholic cava, Spain's answer to champagne.

Event Details

Everything included

Roberto and staff, cooking equipment, plates and glassware, setup and cleanup. Prices include tax and service; there are no added fees or gratuity.

Event length and group size

Events run 2.5–3 hours. Minimum 8 guests.

Service area

Within 40 miles of the Twin Cities.

Dietary needs

All paellas are naturally gluten-free. The vegetarian paella is also shellfish-free, a safe choice for guests with shellfish allergies.

Venue needs

For paella packages, Roberto needs an outdoor space, a kitchen or a garage to cook in. Wine-only events need just a room and a table.

Booking

Please book at least 2 weeks in advance. A 50% deposit confirms your date.

Book Your Event

Contact Roberto at **roberto@vinomn.com**.