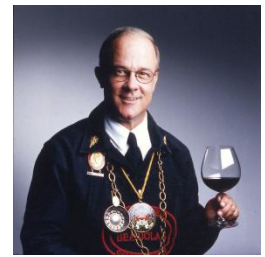




Empowering and Motivating You to Succeed!

Eddie Osterland's Profile

Travels from California, USA



Eddie Osterland, Master Sommelier

Eddie's educational background evolved from a degree in behavioral psychology to graduating from L'Institut d'oenologie at Université de Bordeaux with the D.U.A.D. degree (diplôme d'aptitude a la dégustation des vins). Eddie Osterland, MS is the first American to pass the grueling Master Sommelier Diploma. Currently there are over a 120 master Sommeliers in the United States. Eddie Osterland was the first of them ... a pioneer!

Eddie worked as Director of Trade Education at the International Wine Center and was the wine editor for Restaurant Business magazine. He participated in several major corporate entertaining events at the Beijing Olympics, "Mastering the Fine Art of Professional Entertaining". French trained-graduated from the University of Bordeaux, France with a degree in Professional Tasting (D.U.A.D-Diplôme Universitaire D'Aptitude A la Dégustation Des Vins) Master Sommelier, Guild of Sommeliers, London England Exclusive Master Sommelier, JetSet Magazine Head Sommelier Hôtel de la Poste, Beaune France Director of Trade Education for the International Wine Center On behalf of companies: American Express, National Restaurant Association, Heublein Inc, Foods & Wines From France, Italian Trade Center Wine Editor for Restaurant Business Magazine Esquire Magazine - "Wine Advisor". On numerous cruise ships around the world, let's meet "Your Personal Wine Coach" - Eddie Osterland!

Degree in Psychology, Instrument-Rated pilot Audiences everywhere know him as funny, approachable and non-intimidating. He gives you knowledge and skills that you need to enjoy wine, and give you confidence to entertain impressively.

For Further Information or to Book
CONTACT:

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<http://mgmspeakersbureau.com>

Specialties: Corporations; Associations; Business Organizations; Networking Events

Topics Include:

Power Entertaining with Food & Wine Eddie Osterland's Signature Event

America's 1st Master Sommelier will show you how to create a special experience and add value to your next business meeting or social event.

- Most of us love to entertain our guests or clients, at home or out on the town. All of us want the simple ideas that create immediate impact and turn an ordinary experience into a memorable one.
- What most people dread is the worry involved in deciding what wines to purchase and what foods they should go with. This makes some people so uncomfortable that they avoid playing in the entertaining arena altogether.
- Until now, few have had the opportunity to Meet the Master of wine and power entertaining. Whether it is an intimate gathering of two or two hundred, it's time to raise the internal bar on how we take care of those people who enhance our lives and make our work more meaningful.

Seven Power Entertaining Tips

- Serve the best first...45 minute window of opportunity!
- Always start with Champagne...it gives your party a special start!
- Serve 2 wines simultaneously...."Pairings" add intellectual component!
- Use "food-friendly" wines...Cabs and Chards rarely cut it!
- Keep foods and wines in perspective... never let one overwhelm the other!
- Remember the 3 B's...Beverage, Better, Best!
- Chill all reds (slightly)...

Please call for fees

Testimonial: "Eddie addresses the challenging economic times and offers some very insightful strategies on how to stand out from everyone else." - "I want to assure that I do not endorse speakers in this manner but I am making an exception because he is that great."