

CULINARY EXPERIENCES

Wine a Bit – You’ll Feel Better

“Wine is not just an object of pleasure, but an object of knowledge; and the pleasure depends on the knowledge” Roger Scruton.

Our wine tasting experiences are relaxing, fun and educational. They will increase your wine knowledge and understanding, and provide a great opportunity for your team to relax and network.

Your team will be divided into smaller groups where they will taste different wines and then answer a few questions. Our wine expert will share comments and engage in a discussion with the group they explore 6 wines.

We cover a wide range of topics during the tasting, including:

- How wine is made
- New and old grape varieties and wine styles
- Storing and serving wine
- Food and wine pairing
- Life expectancy of wines
- How to choose wine

Group Size: 10-100

Time Frame: 1-1.5 hours

Setup Fee: \$290

Cost: \$40 per person – Wines



Prices are per guest and subject to HST

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Food and Wine Pairing

Wine and food go hand in hand, each working to enhance the other to create the ultimate culinary experience. Our wine guide will take you on a flavour adventure as we pair specific wines with a variety of tastes, creating a symphony of flavours on your pallet. Throughout the experience our Wine Guide will talk about how wines work with different flavors.

Each individual tasting plate to consist of: Salami, Prosciutto, Aged Cheddar or Asiago Cheese, Lemon Wedge, Olives, Chocolate, Slice of Apple. In addition, sliced baguette and water will be available to each participant to cleanse their pallet.

Group Size: 10-100

Time Frame: 1-1.5 hours

Setup Fee: \$290

Cost: \$14 per person – Tasting Platters

\$40 per person – Wine Tasting



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Wine Tasting Dinner

Drinking fine wine with good food is one of life's great pleasures. Our wine expert will match a wine with each course of your dinner to showcase the progression of wine strengths and highlight how this evolves throughout the meal.

Select one of the following menus:

Tender Arugula & Smoked Trout topped with Fennel Slaw, Citrus Dressing
Penne Rigate with Prosciutto, Peas & Peppers in Light Tomato Coulis
Grilled Sirloin topped with Braised Short Ribs, Wilted Spinach & Mashed Potato
Flourless Chocolate Cake with Raspberry Compote
Bread and Sweet Butter

Vodka Martini Salmon Gravlax with Three Mustard Dill Sauce and Tender Greens
Casarecce with Tomato & Crispy Basil
Seared Noisettes of Veal Loin with Morel, Shiitake & Oyster Mushroom Sauce, Soft Polenta
Chocolate Pot de Crème with Orange-Berry Compote

Group Size: 10-100

Time Frame: 1.5-2 hours

Setup Fee: \$290

Cost: \$84 Surcharge per person
\$120 à la carte



Prices are per guest and subject to HST