



VANCOUVER INTERNATIONAL WINE FESTIVAL

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WINE AND DINE AT VANWINEFEST

Love fine wine? Love great food? VanWineFest has delicious winery dinners and lunches that let you discover the wines of a particular winery or region, paired with wine-inspired menus.

SUMPTUOUS WINERY DINNERS

Top wineries and top chefs team up to create an unforgettable gastronomical evening. There are only three winery dinners remaining, so don't miss your chance to enjoy a multi-course, chef-created dinner paired with outstanding wines introduced by their winery principal. The price you see is all inclusive - wine, food, taxes, gratuities and service charges. It's a great deal, and there are no surprises at checkout. But don't delay - winery dinner sales end **Thursday, February 15**.

"You simply cannot go wrong with dinner events at the festival. They are an experience like no other, a great way to enjoy an evening with friends. And if you're in business, they're an absolutely unparalleled way to entertain clients. The wine producer is on hand to discuss the wines, the chef is there to talk about the food, and the whole event is a thrill."

— Randal J. Kaardal, Q.C., Hunter Litigation Chambers

A Glowbal Affair

Tuesday, February 27
Glowbal
590 West Georgia Street
6:30-10 p.m.
\$120



Eight wines, five courses (plus canapes), two wineries add up to one evening to remember.

Join us for a fantastic dinner that combines the two wineries owned by the Stewart Family in both Canada (Quails' Gate) and California (Lake Sonoma). You will experience the culinary skill of the Glowbal Team and award-winning wines from both the Okanagan Valley and Sonoma, California.

Feudi: The Beautiful South

Wednesday, February 28
Beach Bay Café and Patio
1193 Denman Street
6:30-10 p.m.
\$145



Discover wines that are driving the oenological renaissance of southern Italy, perfectly paired with Mediterranean flavours.

Experience the wonderful wines of Feudi di San Gregorio with the delicious culinary creations chef Michael Winning at Beach Bay Café and Patio. Rediscover the wonderful and unique flavours of the Mediterranean and the soul and character of the beautiful South of Italy.

A Sparkling Experience

Wednesday, February 28
ARC Restaurant,
Fairmont Waterfront
900 Canada Place
6:30-10 p.m.
\$145



Sparkling wine for dinner? You bet! Six spectacular Cavas from renowned Spanish producer Juvé y Camps are paired with delicacies such as muscles, octopus, foie gras, and octopus paella.

Four generations of artisanal work are expressed through the finesse and elegance of the Cavas from Juvé y Camps. You won't want to miss this unique, Spanish sparkling dining experience pairing sparkling gems with executive restaurant chef Dennis Peckham's cuisine!

SPECTACULAR SATURDAY LUNCHES

At these Saturday afternoon wine and food adventures, patrons sample a generous selection of wines from a range of wineries, complemented by lunch and brunch items.

Viva Iberia!

Saturday, March 3
VCC West, Level 3
1055 Canada Place
12-2 p.m.
\$115



Celebrate the spirit of Spain and Portugal at this spectacular grazing lunch, featuring all the participating Portuguese and Spanish wineries. Enjoy great wines, delicious dishes and tasty tapas, set against the stunning North Shore backdrop. All 58 wineries from these countries, Spain and Portugal, will be pouring two wines each (that's 116 wines to sample!).

Sponsored by  and the participating wineries

GISMO WINE

Gusto Latinoamericano

Saturday, March 3
Lift Bar Grill View
333 Menchions Mews
11:30 a.m.-1:30 p.m.
\$89



A five-course lunch paired with wines from Argentina, Chile and Uruguay are complemented by Lift's magnificent views of the ocean and mountains. A sumptuous sit-down lunch featuring food-friendly wines from Latin America.

Sponsored by the participating wineries

PICA Kitchen Party

Saturday, March 3
Pacific Institute of Culinary Arts
101 - 1505 West 2nd Avenue
11:30 a.m.-2 p.m.
\$99



"All great parties end in the kitchen." Take a wine and food journey through the kitchens of PICA, featuring international wines matched with a small bite prepared by some of Vancouver's top chefs, members of Chefs' Table Society of BC. Each kitchen will highlight a wine-and-food pairing, with the chef and winery principal sharing insights on what makes this pairing perfect.

Participating Chefs/Restaurants:

España: Neil Taylor
Fable Restaurant: Trevor Bird
Heritage Asian Eatery: Felix Zhou
Homer St Café / Tableau: Tret Jordan
La Mezcaleria: Mariana Gabilondo
Pacific Institute of Culinary Arts: Julian Bond
Rabbit's Foot Culinary: Tobias Grignon
Yuwa Japanese Cuisine: Masahiro Omori

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FREE TICKET WITH HOTEL BOOKING

International Festival Tasting (\$79-\$99 value)
Book by Feb. 15; while supplies last. Details online.
StayVancouverHotels.com



Bacchanalia GALA DINNER + AUCTION

SOLD OUT

Saturday, February 24
Fairmont Hotel Vancouver
900 West Georgia Street
6-11 p.m.

The ultimate winery dinner, the Bacchanalia Gala Dinner + Auction features ten wines from around the world paired with five inventive courses created by Fairmont Hotel Vancouver executive chef Cameron Ballendine.

Live and silent auctions throughout the evening feature rare and unique wine packages, raising money for Bard on the Beach Shakespeare Festival.

Sponsored by  NICOLA WEALTH MANAGEMENT

TICKETS ON SALE NOW

VanWineFest.ca | 604.873.3311
Toll free 1.877.321.3121
(Weekdays 9:30 a.m.-5 p.m.)

Questions? Email boxoffice@vanwinefest.ca

IT'S A DEAL!

All ticket prices include wine, food (if it is a food event), gratuities, service charges, and taxes. No additional charges.
So, no surprises at checkout!

Find menus & wines at VanWineFest.ca



MAJOR SPONSORS



FESTIVAL PARTNERS



8 DAYS

16 COUNTRIES

25 VENUES

51 EVENTS

173 WINERIES

1450 WINES