

ROCKY MOUNTAIN

wine & food festival

2014 Calgary Grand Tasting Hall Participating Restaurants & Samples

Please note: Samples and restaurants are subject to change without notification.

Aree Thai Kitchen & Catering

Aree Thai Kitchen (ATK) brings the passion of food and unique culinary talents of Aree Kramer to Calgary. With influences from North East Thailand and Germany, ATK caters everything from authentic Thai food, to full course European meals for private functions or public events.

Festival Samples

- **Pork Satay**
Grilled pork marinated in coconut milk and Indian curry. Served with peanut sauce and cucumber salad
- **Pad Thai**
Stir-fried rice noodles with bean sprouts and Chinese chives. Served with peanuts and Thai chilli powder
- **Chicken Curry Puff**
Stir-fried chicken, potato, onion and Indian curry stuffed in a Thai pastry dough
- **Papaya Salad**
- **Vegetarian Spring roll**

Big Rock Grill

Swing by for lunch and a drink at Big Rock Grill, with all 18 Big Rock beers available on tap and a European style menu to pair perfectly with your beer. The Big Rock Grill can also be transformed in to the perfect formal setting for your Wedding reception, engagement party or milestone event.

Festival Samples

- **Bison Turducken Roulade**
Served with turkey gravy and a wild lingonberry jam
- **Sausage Diablo Bites**
Served with beer ketchup and mustard on a pretzel bun

Bite

Bite was established in 2006 to bring specialty Italian imports to Calgary kitchens. Eight years later, Bite is a bustling specialty grocery store in the belly of Calgary's Historic Inglewood. From fine imported meats and cheese to house-made breads, salads, entrees and desserts, Bite offers quality culinary creations for you to sink your teeth into.

Festival Samples

- **Roasted Beet and Goat Cheese Panini**
Roasted beets and goat cheese with arugula and onion jam
- **Duck Confit Pressed Focaccia Panini**
- **Oven Roasted Porchetta Focaccia Panini**
Juicy porchetta with pesto spread on focaccia
- **“Hakka Style” Chili Chicken**
Chicken breast served with vegetables and rice
- **Walnut Fudge Brownie**
- **Dutch Almond Butter Cake**

Black Betty Burger & Wine Bar

Located right in the heart of downtown, Black Betty Burger & Wine Bar is a twist on the traditional burger joint, providing a casual yet upscale dining and entertainment experience. Its contemporary menu includes a variety of burgers and grilled cheeses, which have become staple menu items for the corporate lunch crowd. Think classic rock haven and wine cellar all in one!

Festival Samples

- **Beef Carpaccio**
Sliced beef carpaccio with pickled veggies and horseradish foam
- **Pork Belly Slider**
Served on a brioche bun with apple slaw
- **Naughty Betty Malt**
Tequila, chocolate, malt milkshake

Bottlescrew Bill's

A Calgary landmark for over 30 years! Bottlescrew Bill's Pub and the adjacent Buzzards Restaurant & Bar now have over 300 different beers and a menu that is fresh, creative and delicious. The skilled kitchen team pride themselves on preparing all soups, stocks and sauces from scratch and use local and sustainable ingredients as often as possible.

Festival Samples

- **Licorice Pork Stew with a Multigrain Pita**
- **Gluten Free Chocolate Cake**

Buttercream Bake Shoppe

Calgary's ultimate cupcake bake shoppe! Gourmet cupcakes are baked daily from scratch and beautifully iced to be as pleasing to the eye as they are to the palate. Choose from dozens of delicious, inspired flavour combinations topped off with silk or traditional buttercream icing.

Festival Samples

- **Cupcakes**
- **Macarons**

Cactus Club Café

Cactus Club Café is Canada's leading casual fine dining restaurant featuring food created by Chef Rob Feenie, the only Canadian chef to win Iron Chef America. With 25 locations and growing, Cactus Club will soon be a fixture on Stephen Ave in Calgary, as well as Kelowna Waterfront, Saskatoon and downtown Toronto.

Festival Samples

- **Butternut Squash & Prawn Ravioli**
With truffle beurre blanc, amaretti, pine nuts, crispy sage and a white wine sautéed jumbo prawn
- **Salmon & Prawn Ceviche**
Ocean Wise Lois Lake Steelhead with sustainably harvested prawns, red onions, Thai basil, mint, cilantro and nouc cham
- **Peanut Butter Crunch Bar**
With Tahitian vanilla ice cream, caramel sauce and crunchy chocolate pearls
- **Braised Short Rib**
Beef short rib in a pineapple ginger glaze with mashed potatoes, snap peas and chili sauce
- **Bellini**
Peach schnapps, champagne, Bacardi white rum and sangria
- **Brazilian**
Fresh muddled kiwi, lime, sugar cane, shaken with Bacardi white rum and soda served on the rocks
- **Cohiba**
Mojito like you've never seen, muddled fresh blackberries, lemon and spearmint, shaken with vodka and finished with soda

The Cheesecake Cafe

The Cheesecake Cafe is a local, Alberta-based restaurant serving great food, drinks, and especially great baked goods for 25 years. The Cheesecake Cafe believes that freshness, quality ingredients, and attention to detail in food preparation makes the difference!

Festival Samples

- **Creole Mussels**
PEI mussels steamed in a creamy Creole sauce and served with focaccia for dipping
- **Jambalaya**
Plump prawns, tender chicken and zesty chorizo sausage in a spicy tomato sauce. Served over steamed rice
- **Gluten-free Cheesecake**
Gluten-free original cheesecake topped with a chocolate and raspberry coulis

China Rose Restaurant

For over 25 years, China Rose Restaurant has been a culinary landmark in Calgary, winning nine Consumer's Choice Awards. China Rose has something for everyone, whether you're looking for a Chinese buffet with all your favourite dishes, an a la carte menu for in-restaurant dining, or a customized menu for your next special occasion. No matter the season, China Rose Restaurant is always in full bloom!

Festival Samples

- **Chow Mein in a Box**
Asian fried noodles, stir-fried with vegetables in a light soya sauce
- **Salt & Pepper Chicken**
Crispy, fried chicken garnished with green onions, red onions, crushed chili peppers and sea salt

Chopstix – Sol y Viento Filipino Restaurant

Visit Chopstix– Sol y Viento Filipino Restaurant for a taste of the Pacific. Chopstix offers serves authentic Filipino favorites such as pancit palabok, mami, kare-kare, longsilog and crispy pata!

Festival Samples

- **Spring Rolls**
- **Rice Cake**
- **Rice Vermicelli Noodles**

COBS Bread

COBS bread stands behind its promise to bring you the freshest, highest-quality breads and baked goods daily. COBS Bread bakers create a range of traditional and gourmet breads and treats from scratch, baked fresh daily. At the end of every business day, the bakery donates remaining product to local charities. Their skilled bakers use time-honoured baking methods and carefully added ingredients to create fresh and tasty breads. Feel good about indulging in COBS Bread - traditional breads contain no added preservatives, colouring, sugar or dairy.

Festival Samples

- **Scones**
Raspberry and white chocolate, cinnamon, banana chocolate chip, and apple butterscotch
- **Artisan Grilled Cheese**
Grilled cheese on fresh white or herb and garlic bread

Cococo Chocolatiers, the Chocolaterie Bernard Callebaut Company®

At Cococo Chocolatiers, the Chocolaterie Bernard Callebaut Company®, chocolates are made with passion, using only the best raw chocolate, the finest natural ingredients, and no artificial preservatives – ever. Cococo Chocolatiers “classics” are the chocolates you know and love, and the new offerings combine unique flavours and textures to create a modern taste experience.

Festival Samples

- **Sea Salt Caramel Milk Chocolate**
- **Sea Salt Caramel Dark Chocolate**
- **Honey Anise Milk Chocolate**
- **Apricot Jelly & Lavender Dark Chocolate**
- **Manon (White Chocolate with Meringue, Marzipan & Walnut)**
- **Oregano Sage Fusion Dark Chocolate**

CRAFT Beer Market

CRAFT Beer Market is a premium casual restaurant with a focus on fresh, local food. All of its menu items are handcrafted in-house on a daily basis using sustainable and locally sourced ingredients whenever possible. Oh! Did we mention they have over 100 beers on tap?!

Festival Samples

- **Butternut Squash Ravioli**
House-made pasta filled with roasted butternut squash, tossed in a Piri Piri emulsion and finished with pumpkin seeds and a squash chip
- **CRAFT Signature Sticky Ribs**
Baby back ribs tossed in a black garlic and miso barbeque sauce

Destino Latin Restaurant

New to Calgary, Destino Latin Restaurant offers the best of Latin cuisine in a friendly and warm atmosphere. Destino has a passion to share Latin culture through its bold and tasty dishes and live music. Destino offers live entertainment every weekend!

Festival Samples

- **Choriqueso**
House-made beef and pork chorizo sausage baked with mozzarella cheese served with tortilla chips
- **Gambas al Aji**
Spanish style sautéed prawns in a lemon butter white wine sauce served with a garlic crouton
- **Empanadas**
Deep fried corn dough puff pastry stuffed with chipotle spiced shredded chicken served with cabbage slaw

Dairy Farmers of Canada

Dairy Farmers of Canada promotes fine cheeses made from 100% Canadian Milk. The 100% Canadian Milk symbol is a seal of origin that guarantees dairy products are made from 100% Canadian cow's milk or cow's milk ingredients. Look for the symbol when you're picking up milk products at your local grocery store.

Festival Samples

- **Variety of Canadian Cheeses**

Earls Kitchen + Bar

Earls Kitchen + Bar is a premium casual restaurant that delivers irresistible food and engaging experiences. With 65 locations across the United States and Canada, each is uniquely and beautifully designed, with a kitchen that cooks fresh from-scratch dishes. Earls works with local suppliers as much as possible, offering a selection of menu items unique to specific regions. The menu features a variety of pastas, seafood, chicken, steaks, artisan sandwiches alongside a great selection of wine, handcrafted cocktails and craft beers.

Festival Samples

- **Thai Vegetable Bowl**
An authentic Thai mix of quinoa, crispy onions and peanuts served with a fragrant coconut and lemongrass broth
- **Chocolate Hazelnut Bar**
A hazelnut milk chocolate and dark chocolate bar served with blueberry compote
- **Jeera Chicken Curry**
Served with Thai basmati rice

Eat Naaco (The Naaco Truck Inc.)

Eat Naaco is a conscious community of people who appreciate food grown with love. Making everything from scratch, using products that have been treated with the best of care, Eat Naaco supports organic, local and/or sustainable operations wherever possible. Eat Naaco creates a unique marriage between India and Mexico, combining its own interpretation of Indi-Mexi street cultura.

Festival Samples

- **Baby Naaco Chicken Tinga Masala**
Roasted chicken in smoky tomato and coconut sauce served with a yogurt chutney, sprouts and naan
- **Naaco TNT**
Indian crunchies with pineapple pico de gallo, dates and tamarind chutney
- **Community Corn**
Charred corn in a fire roasted bell pepper sauce and queso fresco
- **Spice Blend or Sauce Sampler**
Sample of house-made sauces and spice blends

Ed's Restaurant

Located one block from Stampede Park you will find Ed's Restaurant. Ed's is home of Calgary's original "Wing Night", bringing Buffalo Style Chicken Wings to Calgary over 30 years ago. Ed's is a fantastic place to visit prior to a game or concert. Newly renovated, it provides a classy pub atmosphere with lots of history and several private rooms for special functions. Its new menu has traditional pub fare as well as an array of healthy choices.

Festival Samples

- **Ed's Original Chicken Wings**
Calgary's original buffalo style chicken wings
- **Ed's Slider Burger**
House-made slider served on a sesame seed bun with Ed's original sauce
- **Ed's Pork Ribs**
Two choices available; dry garlic ribs or St.Louis style ribs
- **Ed's Ice Cream Sandwich**
A delightful combination of vanilla and espresso ice cream between Oreo cookie layers

Empanada Queen

Empanada Queen specializes in providing a variety of empanadas for all different tastes. A stuffed, baked or fried pastry from Central and South America, empanadas can be filled with a variety of meats and cheeses. Empanada Queen enjoys catering and creating all different types of these tasty morsels in a variety of sizes and shapes.

Festival Samples

- **Sliced Beef & Onion Empanada**
- **Chicken, Olive & Onion Empanada**
- **Spinach, Feta, Olive & Onion Empanada**

The Fairmont Palliser

Opened in 1914, The Fairmont Palliser stands today as an elegant and sophisticated Alberta landmark offering luxury accommodation, impeccable service, and of course, amazing fine dining. The skilled culinary team, lead by Executive Chef Craig Nazarvth, creates cuisine to excite the senses and please any palate.

Festival Samples

- **Braised Alberta Beef Short Rib**
Served with whipped potatoes
- **Dirty Mac 'N' Cheese**
Aged cheddar and triple cream brie with shaved truffles

Fiasco Premium Artisan Gelato

Fiasco's gelato is hand-crafted in 10L batches, using the finest ingredients they can find, right here in Calgary, Alberta. Fiasco Gelato's team of gelatieres continues to be a little bit better each and everyday, as they work towards Maestro status and the desire to create flavors that impress. Fiasco Gelato is trying to get back to the way things used to be. Simple, honest and filled with passion #gelatolove.

Festival Samples

- **Artisan Gelato**
An assortment of flavours
- **Artisan Sorbetto**
An assortment of dairy and gluten free flavors

Fresh is Best Salsa & Co.

Fresh Is Best is a BC company that produces fresh, all-natural salsa and tri-colored fresh tortilla chips. Fresh is Best Salsa & Co. sell tasty and fresh products at select grocery outlets throughout Alberta.

Festival Samples

- **Fresh Salsa**
Mild, medium, hot and extra hot
- **Fresh Guacamole**
- **Garlic & Spinach Dip**
- **Habanero Hot Sauce**

FRESH Kitchen

Made from scratch, FRESH Kitchen's wide selection of flavorful to-go meals are perfect for busy people on the go. Let FRESH Kitchen put time back in your day. Their vision is to share their passion for excellence in food and service. For both catering and meals-to-go, their chef has created tantalizing dishes and comfort food classics while keeping local seasonality at the forefront.

Festival Samples

- **Lobster Roll**
Poached lobster on a fresh roll with lemon aioli
- **Hoisin Duck on a Chive Pancake**
Served with mango relish
- **Confit Tomato Crostini**
Confit tomato with fior de lait and arugula salad served on top of a garlic crostini

Globefish

Globefish is a modern Japanese restaurant specializing in unique rolls that you can't find anywhere else. Their menu includes traditional Japanese cuisine such as sushi, sashimi and teriyaki dishes and is open for casual dining or take-out during lunch and dinner.

Festival Samples

- **Gyoza**
Pan-fried Japanese style pork dumplings
- **God of Fire Salmon**
Fresh salmon topped with special 'God of Fire' sauce
- **Spicy Lobster Taco**
Spicy lobster and vegetables wrapped in crispy wonton skin
- **Parmesan Rosemary Edamame**
Edamame tossed in parmesan cheese and fresh rosemary

Goro + Gun

Located on Stephen Avenue on the upstairs +15 level, Goro + Gun is a modern style, large-scale ramen bar in the heart of Calgary. Their goal is to educate customers on Japanese cuisine, culture and sake. Their menu offers sushi, sake, barbeque, tapas and of course, ramen!

Festival Samples

- **Shio Ramen**
Basic ramen noodle soup using a tonkotsu (pork bone) broth, garnished with wood ear mushrooms, green onions, ginger and roasted garlic oil
- **Wild Sockeye Sundried Tomato Sushi**
Seared sockeye sashimi placed over rice with marinated sundried tomato garnish

Highwood Catering

Highwood Catering Co. is located in the heart of the Foothills. Using only the best in season, local ingredients, their team strives to make sure your meal is prepared using the best ingredients in Alberta.

Festival Samples

- **Stuffed Yorkshire Pudding**
Alberta "AAA" beef marinated and sautéed in a red wine demi glaze served in a homemade herb and three-cheese Yorkshire pudding
- **Roast Pear and Cream Cheesecake**
Four-bite vanilla bean cheesecake served with barbequed pears
- **Organic Caprese Salad Skewers**
Organic cherry tomatoes with handmade mozzarella cheese tossed in a balsamic basil vinaigrette

Holy Smoke BBQ

Established in Calgary, Holy Smoke BBQ first opened its doors on April 12, 2010. Settling its roots in the South East industrial area, their vision was to bring authentic southern barbeque to Calgary. Their menu consists of beef brisket, pulled pork, smoked chicken, ribs and a variety of homemade sides and sauces. All of their unique offerings incorporate styles and cooking methods originating from the Southern barbeque belt. Holy Smoke BBQ's services include eat-in, pick-up, delivery and catering. Visit any of their three locations and they'll feed you like one of their own!

Festival Samples

- **Pulled Pork Slider**
Served on a white bun with slaw and a apple cider and chili flake sauce - AKA 'Buttsauce'
- **Beef Brisket Slider**
Chopped brisket served on a white bun and garnished with a pickle and a special homemade brisket sauce
- **Cornbread**
Sweet, buttery and baked in-house daily

Inspiration Chocolates

Inspiration Chocolates is a high-end chocolate store offering hand painted and decorated chocolates. All of their products are lovingly made using the finest chocolate with perfected recipes. Inspiration Chocolates was a finalist at the International Chocolate competition in London, England in October 2013, nominated for its unforgettable French ganache. In addition to chocolates, they offer all things made from chocolate; chocolate cocoa pod treasure boxes, baby rattles and their famous chocolate popcorn, to name a few.

Festival Samples

- **A Variety of Hand-made Chocolates**
With French ganache centres
- **Rock'N Truffles**
Hand-made and dipped on-site, French ganache truffles accented with Pop Rocks from Spain
- **Chocolate Covered Popcorn**
Caramelized popcorn accented with semi dark chocolate

International Hotel Suites Calgary

The International Hotel boasts a uniquely Western menu that combines the flavours of the far East with local ingredients to provide a tantalizing food escape.

Festival Samples

- **Beef Afritada with Fresh Brioche**
Hearty Filipino stew made with braised beef, roasted vegetables in a tomato sauce
- **Seafood Ceviche with Corn Tortillas**
Mixture of fresh fish cured in lime juice
- **Calamansi Meringue Tart**
Tangy but sweet citrus filling in a flaky crust covered in meringue

Jamesons Irish Pub

With two locations in Calgary, Brentwood NW and Uptown 17th Ave. SW, Jamesons Pubs offer fresh pub style food. Enjoy breakfast, brunch, lunch and dinner. Jamesons' menu is designed around using locally grown products wherever possible. Choose from their wide selection of premium craft and import beers or stop by for wine and oyster night every Thursday. Take pleasure in a welcoming and fun atmosphere to catch all your favorite sports on dozens of HD plasma screens.

Festival Samples

- **Mini Bison Burger**
- **Kicking Shrimp**
Served with a light chili mayo
- **Crostini with Fig Jam and Goat Cheese**

Jane Bond Catering

Jane Bond Catering is a caring little company that has transformed from a unique tapas truck into a full-service catering option for your next office function or special event. Whatever your event, Jane Bond Catering is ready for the challenge and happy to customize a menu just for you. The Jane Bond Tapas Truck can also be spotted downtown for lunch, or hired for your special occasion.

Festival Samples

- **Mango Bruschetta**
Tomato and mango mixed with Thai chili, red onion, garlic and herbs. Topped with goat cheese and fresh basil served with a garlic brushed crostini
- **Coconut Infused Mac 'N' Cheese with Pulled Jerk Chicken**
Mac 'N' Cheese with an island flair, coconut infused, served with pulled jerk chicken

Julio's Barrio Mexican Restaurant

Craving Mexican food? Julio's Barrio has you covered. Located in the trendy Kensington area, Julio's Barrio features all your favourite Mexican dishes; including an assortment of salsas, tacos and fajitas. Completely authentic Mexican cuisine - it's as if there is a little piece of Mexico right here in Calgary, just for you and your family.

Festival Samples

- **Shrimp Tacos**
Flour tortillas with seasoned Cajun shrimp, crisp cabbage, pico de gallo and avocado aioli
- **Chicken Tacos**
Sautéed yellow onions, bacon, red and green peppers, served on a flour tortilla

Kinjo Sushi & Grill

Kinjo Sushi & Grill offers authentic Japanese food, including sushi, tempura, teriyaki and varieties of Japanese home-style dishes and delicacies. With three locations in Calgary, Kinjo Sushi & Grill offers an outstanding selection of fresh fish, sushi making classes, catering and special event services.

Festival Samples

- **Edamame**
Steamed with salt
- **Salmon Sushi**
- **Tuna Sushi**
- **Shrimp Sushi**
- **Vegetable Roll**
Cucumber and avocado
- **California Roll**
Cucumber, crab meat, rice, sesame seeds
- **Volcano Roll**
Calamari tempura, tuna, lettuce, spicy mayo sauce, sesame seeds
- **Unagi Sushi**

Local on 8th

Local on 8th is kind of like your living room, just with better food and people to serve you beer. Passionate about great food and craft beers, Local on 8th will soon become your go-to spot to grab a bite and beer. Also with brunch on weekends and holidays from 10am-3pm.

Festival Samples

- **Tuna Poke**
Ahi tuna tossed with avocado, ginger, jalapeno and soy served with tortilla chips
- **Gyoza**
Japanese pork dumplings with sesame soy sauce
- **Banana Pancake**
Banana pancakes with maple syrup and topped with fresh bananas

Monplaisir Delicacies Ltd.

Located in The Core shopping centre in downtown Calgary, Monplaisir offers specialty treats such as macarons, chocolates and nougat all the way from France and Belgium. With 24 flavours of French Macarons and six additional seasonal flavors available, their delicious bites are a must have for any special occasion. Custom Macarons also available, a great way to spice up your next event or company function!

Festival Samples

- **French Macarons**
- **French Nougat**

Oil & Vinegar

Oil & Vinegar strives to enhance your cooking experience by bringing quality ingredients to inspire ideas and tantalize taste buds. Oil & Vinegar offers the highest quality specialty oils and vinegars, packaged gourmet foods and imported delights, as well as one-of-a-kind gifts for any occasion.

Festival Samples

- **Selection of Olive Oils and Vinegars**
- **Sweet Sicilian Pistachio Cream Crepes**

With strawberries and banana'

Pampa Brazilian Steakhouse

At Pampa Brazilian Steakhouse, their team is committed to offering guests a unique and interactive dining experience. With a fixed-price dining concept known as "Rodizio", guests control the continuous table-side service of a wide variety of select cuts of beef, pork poultry and lamb. Included in your "Rodizio" experience is their one-of-a kind salad bar which features hot dishes, in-house baked breads, imported cheeses, and a vast array of greens and vegetables. Voted best steak by Avenue Magazine (Edmonton) in 2014; go experience Pampa Brazilian Steakhouse for yourself. Coming to Calgary this fall!

Festival Samples

- **Garlic Rump Steak**
Flavorful and tender steak cutlets marinated in garlic sauce and charcoal grilled to juicy perfection
- **Bacon Wrapped Chicken Thighs**
Boneless, skinless chicken thighs wrapped with natural smoked bacon and charcoal grilled to perfection

papa chocolat

Master Chocolatier Bernard Callebaut is proud to present his newest creations from papa chocolat. Playing with textures and flavours, papa chocolat transforms simple delicacies into glorious concoctions. These high-quality chocolates are made with mostly organic products and without the use of any artificial flavourings, extracts or preservatives.

Festival Samples

- **Assorted House-made Chocolates**

Pig & Duke Neighbourhood Pub

The Pig & Duke is a traditional neighborhood pub located in the Beltline of Calgary in a community called Connaught. It's a true Canadiana pub that boasts Celtic flair. The Pig & Duke pride themselves on serving great drinks, great food and most importantly a great time. Their service is second to none with tartan clad lasses happy to please.

Festival Samples

- **Porchetta Coins**
Served with a pea short salad
- **Pig Knuckles**
With Pig & Duke's barbeque sauce and apple coleslaw

Ranchman's Cookhouse and Dancehall

Serving Calgary since 1972. A country legend on Macleod Trail South, Ranchman's menu features cowboy fare with portions as big as the Alberta sky. With live entertainment Thursday through Sunday, a mechanical bull and nightly country dance lessons, Ranchman's has become a Calgary staple all year round. It's a two steppin', band playin', great eatin', and FUN kind of place!

Festival Samples

- **Mini Johnny Cash Burgers**
Ranchman's recipe beef 2oz patty served inside a mini bun topped with jalapenos, cheddar cheese and a chipotle mayo
- **Pulled Pork Sundae**
Pulled pork topped with coleslaw and cherry tomatoes
- **Mini Chilli Bread Bowl**
Ranchman's authentic beef chili served inside a mini bread bowl, topped with shredded cheese and green onions

The Ship and Anchor

Located in the heart of 17th Ave in Calgary, The Ship & Anchor has been providing Calgarians great value pub food and a plentiful selection of local, imported beers, spirits and wines for over 20 years. Established in 1990, known locally as "The Ship", this dependable independent business is all about good times both as a pub and through its event catering services.

Festival Samples

- **Pulled Pork Sandwich on Brioche Bun**
Served with your choice of pickled fennel and red cabbage, Dijon or French's mustard, house-made applesauce and barbeque sauce.

Springbank Cheese Company

Springbank Cheese is operated by three generations of the Hemsworth family and has been in business since 1960. This local gourmet cheese shop, with stores in Marda Loop, Capitol Hill, Crowfoot Corner and Willowpark Village, features a huge variety of quality cheeses from around the world. Springbank Cheese caters to small and large orders, as well as unique cheese gift baskets.

Festival Samples

- **Assorted Gourmet Cheese from Around the World**

Starbelly

Opening next month, Starbelly is a 150-seat gourmet casual restaurant that will bring a downtown-like atmosphere and concept, to the newly developed area of Seton, known as the downtown for southern Calgary. Chef Trevor Ross has created a menu that will highlight the best local and seasonal product, supporting Alberta farmers and organic growers. Dishes will please both your palate and your eyes through bold flavour combinations and stunning colours.

Festival Samples

- **Pickled Apple and Cauliflower and Walnut Salad**
With a brown butter sherry vinaigrette
- **Cardamom Doughnuts**

Sunshine Village Ski & Snowboard Resort

Nestled high in the majestic Canadian Rockies, at world-renowned Sunshine Village Ski & Snowboard Resort, the Sunshine Mountain Lodge provides the only ski-in, ski-out accommodations in Banff National Park. Located in the heart of the village, the resort provides upscale amenities and gondola-only access to an intimate alpine experience, boasting 360-degree panoramic views.

Festival Samples

- **Lobster Cake**
Juicy lobster cake served with a sriracha aioli
- **Chocolate Brownie**
Served with fresh berries and icing sugar

Sunterra Market

Sunterra has seven markets in Calgary, including the flagship market at Keynote on 12th Avenue SE. For gatherings big or small, the Sunterra catering team offers expertly crafted dishes with personalized service. Always willing to help you choose a menu that fits your theme, budget and palate, Sunterra brings more than fresh food to the table...it brings fresh ideas too!

Festival Samples

- **Organic Sturgeon Caviar and Gravlax**
Canadian sturgeon caviar and Sgambaro's gravlax on buckwheat blinis with crème faiche
- **Gourmet Cheese and Charcuterie**
Queso flameado, Salt Spring Island Cheese Company Ruckles, Truffle Brie, Grana Padano with honeycomb, Saint Agur, Chevre Noir, BellaVitano, Manchego, cave aged Kaltbach Gruyere, Valbella Bundnerfleisch and Truffle Salami
- **Chipotle Beef Brisket**
Served on potato bread with peach and habenero salsa
- **Chicken Biryani**
Aromatic and spicy chicken with saffron basmati rice, kachumber, raita, mint and cilantro
- **Crepes**
Sgambaro's smoked salmon, Canadian double cream brie and a grainy Dijon sauce
- **Parisian Macarons**
Flash frozen and dipped in hot chocoa Belgian chocolate
- **Torrefazione Italia Gourmet Coffee**

Symons Roadhouse at Symons Valley Ranch

Symons Roadhouse serves contemporary comfort food, farm fresh from the connected Symons Valley Farmers Market. Chef Kevin Turner passionately sources fresh local ingredients to create delicious traditional roadhouse cuisine with a modern twist. Look for classic dishes such as braised beef short ribs, cowboy rib eye, smoked brisket, lobster poutine, Symons Market chopped salad and s'more pie. Its cuisine is complemented with an ever-changing list of premium craft beers on tap, an eclectic wine and spirit list as well as house-made cocktails. Symons Valley Events also caters to on-site buffets, drop off and pick up.

Festival Samples

- **Smoked Sunworks Farm Chicken Wings**
Sunworks Farm's "Certified Organic" chicken wings in a Memphis rub and smoked for three hours over sweet cheery wood and garnished with a chimichurri aioli and pickled jalapenos
- **Short Rib Slider**
Spring Creek Ranch beef short ribs are braised in red wine, veal stock and aromatics then pulled and served on a mini ciabatta bun with horseradish mayo
- **Prawn Avocado Salad**
Grilled prawns tossed with chopped avocado, cherry tomato, cilantro and lime-cumin vinaigrette

The Metropolitan Grill

The Metropolitan Grill is a premium casual restaurant located in the core of downtown Calgary. The Metropolitan Grill's ultimate goal is to deliver the perfect guest experience through passion and relentless attention to detail from the customer service, to the delicious food.

Festival Samples

- **Lobster Mac 'N' Cheese**
Butter poached lobster, white truffle, wild mushrooms and smoked Gouda
- **Fire Chicken**
Marinated honey chicken served with peanuts, won-tons and a lemon soy dipping sauce

USA Pears

Fresh, sweet and juicy, USA Pears are a pear-fect choice as a snack or as part of any course of any meal of the day. Visit their booth for recipes, ripening tips and other delicious insPEARations.

Festival Samples

- **Fresh Sliced USA Pears**