

ROCKY MOUNTAIN

WINE & FOOD FESTIVAL

Title Sponsors:



FOOD

Banff Gondola by Pursuit: Stout Braised Short Rib with Roquefort & Mushroom Scone; Gourmet Peanut Butter & Jelly Bar (GF)
Booth #320

Brie & Banquet Wild Catering: Mini Grazing Board **Booth #420**

Cactus Club Café: Chimichurri Guacamole (V); Tuna Stack (DF); Butternut Squash Ravioli; Peanut Butter Crunch Bar; Peach Bellini; Dark & Stormy Cocktail **Booths #401 - #405**

China Rose Restaurant: Salt & Pepper Chicken **Booth #224**

côchu chocolatier: Handcrafted Bonbon & Caramels; Caramelized Sponge Toffee (V, GF) **Booth #826**

De Minico's Inc.: Lasagna; Pizza Slices; Meatballs; Tiramisu
Booth #721

Duzu Dates: Gourmet-filled Dates; Chocolate-covered Dates
Booth #902

Elate Lounge Beauty Bar & Café: Salmon Gravlax Amuse Bouche; Elate Hanger Steak Tartare (DF) **Booth #311**

Empanada Queen: Empanadas (V, DF); Fish & Shrimp Ceviche (GF, DF); Dulce de Leche Cookies **Booth #724**

Famoso Neapolitan Pizzeria: Pork & Ricotta Meatballs; Caprese Salad (V, GF) **Booth #623**

Flower & Wolf: Basil & Lemon Ricotta; Prosciutto & Manchego with Red Pepper Rouille; Avocado & Tomato on Focaccia (V, DF); Tuna Tartare (GF, DF) **Booth #825**

Green Bean Catering: Wagyu Burger Bites; Smoked Duck; Beef Tartare **Booth #521**

GRETA Arcade Bar - Street Food: Montreal Steamy Hot Dog; Poppin and Rockin Fruit Salad **Booth #429**

Hoku Poké Bar: Mini Poké Bowls **Booth #322**

Hunt's Tomatoes: Paneer Cheese topped with Tomatoes
Booth #625

Ke Charcoal Grill & Sushi: Chicken Yakatori; Pork Gyoza; Takoyaki
Booth #820

KIND Snacks: Snack Bars **Booth #207**

Kinjo Sushi & Grill: Salmon & Tuna Sushi; California, Volcano & Veggie Rolls; Teriyaki Glazed Beef Skewers; Japa dog
Booths #512 & #514

Marie Sharps Hot Sauce: Hot Sauce **Booth #105**

Master Chocolat: Assorted Truffles (GF, DF); Chocolate Bar Pieces (GF, DF) **Booth #117**

Midtown Kitchen & Bar: Pork Belly Sliders; Steak Tartare
Booth #416

Moxie's Grill & Bar: Smashed Guacamole; Beef Vindaloo; Flourless Chocolate Cake; House-Made Hard Lemonade
Booths #302 & #304

Nando's Canada: Peri - Peri Chicken Wings with Nando's Sauces; Pasteis de Natas **Booth #508**

Nespresso: Complimentary Coffee, Espressos, Cappuccinos, Lattés and more **Booth #702**

Ollia Macarons & Tea: Macarons (GF); Lavander Lemonade (V, GF, DF) **Booth #628**

ONE18 EMPIRE: Brisket Shawarma; House Made Chili Lime Chips (V); Goat Cheese Cheesecake **Booth #319**

Pig & Duke Pub: Smoked Bacon Wrapped Dates (GF, DF); Truffle Parmesan Chips (V) **Booth #710**

Poko Popcorn: Salted Butter, White Cheddar, Spicy Jalapeno Cheddar, Cheesy Dill Pickle, Caramel, Orange Cheddar Popcorn (V) **Booth #906**

Prairie Dog Brewing: Please Visit Booth **Booths #706 & #708**

PZA Parlour: Pizza by the Slice; Arancini Risotto Balls **Booth #136**

Red Plate: Mini Lobster Rolls; Dry Aged Tomahawk Chop; Ahi Tuna Lollipops; Truffle Butter Popcorn **Booths #526 & #528**

Roc's Grill: Lechon Pork Belly (GF); Chicken Adobo (DF); Taro Cake; Sylvanas **Booth #807**

Rodney's Oyster House: Marinated Mussells; Raw Oysters
Booth #611

Saltik Steakhouse: Beef Tenderloin with Parsnip Puree (GF); Brisket Sliders; Espresso Brownies (V) **Booth #216**

Springbank Cheese Company: Assorted Gourmet Cheese and Crackers **Booths #110 & #831**

Starbelly Open Kitchen + Lounge: Sticky Pork Buns; Pumpkin Pie with Maple Bourbon Cream **Booth #811**

Sunshine Village Ski and Snowboard Resort: Mocha Porter Braised Beef Shortrib; Strawberry Shortcake **Booths #409 & #411**

Sunterra Market: Crêpe Flambé (V); Pork Vindaloo; Bruschetta Toast; Prosciutto Carbonara **Booths #519 & #618**

Sweet Tooth Ice Cream: Rolled Ice Cream (GF, V); Rain Drop Cake (GF, DF, V) **Booth #321**

The Fine Diner Bistro: Pulled Pork Slider with Pineapple; Fried Banana Bread Pudding **Booth #425**

The Wednesday Room: Salmon Tartare; Pork Belly Bao; The Real McKinley Cocktail; Ellipsis Cocktail; Always Sunny In Phili Cocktail
Booths #601 & #700

Tropical Girl Gourmet: Caribbean Delights; Jamaican Patties
Booth #620

YAKIMA Social Kitchen + Bar: Maple Syrup Glazed Salmon Candy with Quinoa Salad (GF, DF); Cured Bison with Roasted Beets (GF, DF); Spindrift Cocktail; Saskatoon Mule **Booths #201 & #300**

GF = Gluten Free V = Vegetarian DF = Dairy Free
* Food samples subject to change