

Tourism Whistler Media Release  
For Immediate Release – October 20, 2015

## **Foodies find their '*Cornucopia*' with winemaker dinners, chef luncheons and more**

**Suggested tweet:** Foodies find their #Cornucopia with winemaker dinners, chef luncheons and more  
@CornucopiaWine #CornucopiaWine <http://bit.ly/1U79tUT>



Whistler, B.C. – For nearly two decades hordes of food and wine enthusiasts have swarmed the mountain resort of Whistler to indulge in fineness at [Cornucopia](#); 11 dedicated days of food, wine, beer and liquor.

November, traditionally recognized as slow season in Whistler – before the mountains open for skiing and snowboarding – is now known for living the culinary high-life. Cornucopia's ever-expanding epicurean schedule offers a medley of winemaker's dinners, chef table luncheons, Nourish events, culinary stage series, seminars, gala tastings and after-dark parties throughout the Festival's colossal 11 days, November 5-15.

From exotic spices to French fare, from Dom Pérignon to the Barossa Valley – Cornucopia is serving spectacular cuisine with expertly paired wines at the winemaker dinners.

Brand new to the festival is the [Basalt: Fairview From Here](#) winemaker dinner, presenting a seasonal, four-course dinner with wine pairings from Fairview Cellars, one of the South Okanagan's boutique estates.

Local restaurateurs – new to last year's festival – return to Cornucopia this year: Creekside's **Red Door Bistro** with its classic [Tightrope Winery dinner series](#) (November 12 and 13), as well as **Stonesedge**, with its highly anticipated [Perseus Winery dinner](#), November 5. The Perseus multi-course dinner, not only allows guests the chance to sit, sip and sample with Craig Mackenzie – acting GM of Perseus Winery – but is priced to sell at just \$65.

An abundance of seasoned Whistler restaurateurs return to the festival with a selection of their finest creations, alongside signature B.C. and international wines, in perfect (food and wine) harmony. Four Seasons Whistler partners their signature restaurant, **Sidecut Modern Steak + Bar** with local Lillooet winery, [Fort Berens](#) for a four-course winery dinner, sure to please even the toughest of critics. The [Indian Masala Bistro](#) pairs exotic spices from India with matching wines and colourful belly dancing – truly a feast for the senses. [The Dinner Series at the Fairmont Chateau](#) Whistler couples delectable multi-course long-table dinners from the **Grill Room** with a variety of sensational wineries. Nita Lake Lodge's [Into the Wild winemaker dinner](#) is a spectacular culinary collaboration of

Chef Jefferson Alvarez and Chef Dean Hossack with accompanying wines from Stags Hollow. The **Bearfoot Bistro's** Executive Chef Melissa Craig is once again pairing her creative efforts alongside some of the best vintages of **Dom Pérignon**. This exclusive and highly-indulgent six-course soiree is held in the intimate setting of [Bearfoot Bistro's](#) wine cellar.

There's nothing wrong with healthy competition right? The all-star team at **Rimrock Café** in Creekside not only agrees, but encourages guests to take part in the '*friendly fight*' for **wine supremacy**. [The Bench Vs. The Bluff](#) is a competitive four-course dinner with featuring wine pairings from Painted Rock and Poplar Grove wineries. The tasting will be blind, with the "*winner*" announced at the evenings end.

Last but certainly not least, [Araxi Restaurant + Bar](#) returns with the annual sell-out event, [Big Guns Dinner](#), as well as the popular return of their [Intimate winery dinner series](#), featuring the creations of one of Canada's leading chefs, James Walt alongside a number of B.C.'s most food-focused (and delicious) wines.

**Prefer a long lunch over dinner?** Cornucopia has you covered with a wide selection of [luncheons](#) on this year's menu.

Tour Whistler's most enviable private homes, with fine wine and culinary mastery in toe at the **chef's table luncheons**. Featuring B.C. hot-spots and chefs [L'Abattoir](#), [The Sonora Room](#), [Liquidity](#), [Minami](#) and [Chef Luis Valenzuela](#) showcasing their talents during Cornucopia's chef luncheons.

Nourish is back with a sequence of educational and informational luncheons such as [Healing Foods Brunch](#); [Lithic: Primal Kitchen Lunch](#); [Raw Food Brunch](#) and more.

Package your accommodation with event tickets to receive rates exclusive to Whistler.com. Enjoy an incredible CRUSH + Cellar Door + Accommodation Package From \$129 per person, per night. Check out these exclusive deals [HERE](#).

For detailed event information or to purchase tickets visit: [www.whistlercornucopia.com](http://www.whistlercornucopia.com). For media accreditation, visit <http://whistlercornucopia.com/Media>

[www.whistlercornucopia.com](http://www.whistlercornucopia.com)