

**WINE  
&  
BEER  
EVENTS**

# DINNER

## INTERACTIVE “FOOD & WINE PAIRING CHALLENGE”

*Participants will be broken down into teams. Each team will be given a list of food items and a list of wines which will be displayed in the room. The teams will be responsible for pairing the appropriate wines to the appropriate foods by tasting both. Teams will be given a description sheet for all of the wines. At the end of the competition, the scores will be tallied up to determine the winners.*

### HOT FOOD SELECTIONS

Mushroom Strudel	Brined Breast of Chicken with Apple & Quince Chutney
Crab Cake with Jarlsberg Fondue	Grilled Sliced Skirt Steak with Natural Juices
Spicy Vegetable Tabbouleh	

### COLD FOOD SELECTIONS

Caesar Salad	Poached Salmon and Marinated Asparagus Salad
Seafood Seviche	Ganache-Filled Pastry wrapped Pear
Oysters on the Half Shell with Accompaniments	

### WINE SELECTIONS

Five Rivers Pinot Noir – Central Coast, California  
Ferrari-Carano Fumé Blanc – Sonoma, California  
S.A. Prum Essence Riesling –Germany  
Cape Mentelle Chardonnay – Margaret River, Australia  
Bodega Catena Malbec – Mendoza, Argentina  
Adelsheim Pinot Gris – Willamette Valley Oregon  
Pazo San Maura Albariño – Rias Baixas, Spain  
Domaine Ste. Michelle Brut Sparkling Wine, N/V – Columbia Valley, Washington  
Mulderbosch Cabernet Rosé, 2006 – South Africa  
Taylor Fladgate Port Wine

*Water, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea*

**(Time of the event: 1 ½ to 2 ½ hours)**

## “INTERACTIVE WINE DINNER”

The evening starts with a 45 minute cocktail reception with passed hors d'oeuvres selected by our Executive Chef and a premium bar featuring exotic mixed drinks.

A four-course dinner is prepared and plated in front of your guests while being described by our Executive Chef.

Specifically chosen wines for each course are explained while you dine by our properties sommelier.

Interact throughout the evening with our Chef and Sommelier to answer questions and pass along their knowledge.

### **Appetizer**

*(Please select one)*

Barbecued Pork Freshly-Made Ravioli with Apple and Sweet Potato Purée

Warm Crab Cake with Jarlsberg Fondue

Chestnut-Stuffed Quail with Fig Jelly and Goat Cheese

Tempura House-Made Fresh Mozzarella Roulade with Prosciutto,  
Oven-Dried Tomatoes and Macadamia Nut Pesto on Seasonal Greens

### **Salad**

*(Please select one)*

De-Constructed B.L.T. Salad of Grilled Romaine, Cornbread Croutons,  
Smoked Bacon, Honey-Charred Plum Tomatoes, Reggiano Basil Cream

Warm Baby Spinach & Poached Pear Salad with Candied Walnuts, Mushroom Crisps,  
Crumbled Blue Cheese, Warm Sherry-Shallot Vinaigrette

### **Main Course**

*(Please select one)*

Smoked Espresso-Braised Short Rib with Molasses-Glazed Hazelnut Spaetzle

Oven-Braised Merlot Osso Buco with Buttermilk Brie Cheese Risotto

Classic Shellfish Paella with Saffron Rice

Coriander-Crusted Yellowfin Tuna on Warm Garlic & Ginger Slaw  
with Pomegranate Syrup and Black Sticky Rice Cake

Pan-Roasted Magret Breast of Duck with Poached Anjou Pear, Black Currant Glaze

### **Dessert**

*(Please select one)*

Dark Chocolate Passion Bombe with Raspberry Coulis, Fresh Raspberries

New York-Style Cheesecake with Creamy Caramel Sauce, Strawberry Compote

Brown Butter Apple Crisp Tart with Spiced Caramel Sauce, Crème Fraîche Chantilly Cream

Lemon Buttermilk Cake, Crispy Vanilla Ginger Custard with Fresh Raspberry Coulis

**(30 person minimum)**  
**(Time of the event: 2 to 3 hours)**

## “BAVARIAN FEST”

The evening starts with a 45 minute cocktail reception with passed hors d’oeuvres selected by our Executive Chef and premium Bavarian beer, wines and cider based cocktails.

A family-style meal is prepared in a “Beer Garden” setting with symmetrical rows of tables  
Pitchers of Bavarian beer will be on all of the tables

### COCKTAIL RECEPTION

*(45 minutes)*

Passed Bavarian-Style Hors D’oeuvres  
Premium Bavarian beer, wines and cider based cocktails.

Strudel will be “pulled” and stuffed in front of the guests at the reception and then served family-style for dessert. Guests are encouraged to participate

Bavarian Festival music will be playing throughout the event

### DINNER

*(Served Family-Style)*

**Pitchers of Bavarian beer will be on all of the tables and replenished throughout dinner  
German wines will be offered tableside throughout dinner**

#### Starters and Sides

Fresh Pretzel Bread with Honey Mustard Butter

Greens Salad with Vinaigrette with Tomatoes

Spaetzle with Creamy Mushroom Sauce & Potato Pancakes

Braised Red Cabbage & House-Made Sauerkraut

#### Carved Tableside throughout Dinner

Assorted Wursts

#### Select Three Entrees

Wild Game Meatloaf with Hearty Brown Wheat Sauce

Weiner Schnitzel

Traditional Sauerbraten

Braised Pork Shank

Sautéed Riesling Trout

Beer-Brined Quarter Roasted Chicken

#### Dessert

Hot Apple Strudel with Cinnamon and Nutmeg Vanilla Sauce (made during the reception)

Coffee and tea will also be offered with dessert as well as a signature German coffee drink cocktail

**(40-person minimum 200 person maximum)  
(Time of the event: 2 ½ to 3 hours)**