# Opimian Weekend Wine Tour in Niagara







### October 22 & 23, 2016 \$375 + 48.75 HST

CAD per person based on double occupancy. Single supplement: \$75 + HST



### INCLUDED IN YOUR TOUR

- 1 night's accommodation Niagara Falls
- 1 breakfast
- Transportation to and from the wineries (from The Old Stone Inn)
- Wine tastings at 3 wineries (some with snacks)
- Light lunch
- Hors d'oeuvres and 4 course dinner with Opimian wine pairings

#### NOT INCLUDED:

- Transportation to The Old Stone Inn
- Additional beverages
- Items of a personal nature
- Travel Insurance, please contact office for rates

## PLANNED ITINERARY

Meeting point: The Old Stone Inn, Niagara Falls Board bus: 10:15 a.m. for a 10:30 a.m. departure

We'll begin our wine adventure today with a visit to Big Head Wines (http://www. bigheadwines.ca/) in Niagara-on-the-Lake. Here, the Lipinski family will open their doors a bit early this morning for a private tasting exclusive for our Opimian group. This winery is renowned for its Appassimento wines (using kiln-dried grapes). Small batch and artisanal are the operative descriptors at this winery whose bold reds can be found on wine lists at the best restaurants in Ontario.

#### 12:30: depart for Southbrook Vineyards

Here at Southbrook ( http://www.southbrook.com/), we'll first enjoy a light lunch of salads and sandwiches. A structured tasting will follow and with this we'll learn about Soutbrook's respect for the soil, water and ecosystems upon which their wines rely. This is a property that is certified organic, owned by Marilyn and Bill Redelmeier, the "biodynamic duo". Their wines have won copious awards and accolades and we will get a chance to taste four of their premium selections.

#### 3:00: depart for Between the Lines Family Estate Winery

Between the Lines (http://www.betweenthelineswinery.com/) is making a name for itself with its cold-climate wines, particularly the Lemberger. The Wertsch brothers have adopted a bold, youthful approach to wine making and this is our opportunity to learn their history, taste their product and get to know these innovative young men. We'll spend some private time with Greg, the economist, then with Yannick, the winemaker, as we taste wines that surprise the skeptics!

#### 4:00ish: depart for The Old Stone Inn

(http://oldstoneinnhotel.com/) Check-in and time to relax before dinner.

#### 6:30 p.m. hors d'oeuvres

In the Earl Grey Room, we'll gather for hors d'oeuvres and a selection of Opimian wines.

#### 7:15 p.m. dinner

The Inn's Chef Diego will prepare a four-course menu for us to enjoy with a selection of six wines from Australia, New Zealand and South Africa. After dinner, enjoy live music in the 1904 Lounge or walk to the casino to try your luck!

#### Sunday, October 23

Enjoy breakfast at your leisure, check out and spend the day visiting the wineries on your must-do list.







### WINE

#### RECEPTION

Selection of Opimian wines

#### DINNER

Mount Vernon Sauvignon Blanc, Marlborough NZ (2013) GMH Sauvignon Blanc, Adelaide Australia (2013) Warwick Professor Sauvignon Blanc South Africa (2014) Vrede Charme Shiraz, Stellenbosch, South Africa (2011) On the Billabong Shiraz/Cabernet Sauv, Riverina Australia (2013) Mount Vernon Pinot Noir, Hawkes Bay NZ (2014)

## MENU

#### COCKTAIL HOUR

Salami Cone filled with herb ricotta finished on an olive oil crostini Pastry medallion with smoked Salmon and dill cream cheese Mushroom bruschetta on grilled polenta

#### DINNER

#### First Course

Mushroom Asiago Purse

Puff pastry purse filled with cremini sand portabella mushroom asiago cheese and baby spinach on a bed of baby kale and fennel salad

#### Second Course

Our daily seasonal season made in house

#### Main Course

Choice of

#### Medallion of Pork Tenderloin

Topped with a honey white balsamic cream sauce and ribbon of parmesan cheese served with cauliflower mashed and seasonal vegetables

#### Or

#### Wellington of Salmon

Atlantic salmon fillet wrapped in a crunchy crust of puff pastry laid on a wilted spinach bed served with tender gouger polenta and grilled vegetables

#### DESSERT

Chef's Cappuccino Tiramisu

Tea or coffee

## Contact Pauwels Travel to book this trip of a lifetime! (519) 753 2695

tours@pauwelstravel.com www.pauwelstravel.com

TICO registration number 1257995

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## APPLICATION FORM

Please book	seat(s) on the ""Opim	nian Weekend V	Vine Tour ir	n Niaga	ra" tour of Oc	tober 22 - 2	3, 2016.	
Enclosed is my/our deposit of		(\$175 per person)						
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ADDRESS:								
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If traveling alon	e, is a SINGLE ROOM REC	2UIRED?:	YES	NO				
If sharing, is the	ere a Bed preference?:	Twin	Double					
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#### PAUWELS TRAVEL BUREAU LTD.

95 Dalhousie Street, Brantford, Ontario N3T 2J1Tel: 519-753-2695/ 1-800-380-3974 / 519-756-4900 Fax: 519-753-6376 Email: tours@pauwelstravel.com

## Opimian Weekend Wine Tour in Niagara

## TERMS AND CONDITIONS

#### **RESERVATIONS AND DEPOSITS:**

Reservations should be made as early as possible to ensure the departure of your choice. A deposit of \$175.00 is required at the time of registration. Your reservation is confirmed upon receipt of your deposit and application form. No reservations will be accepted without a signed application form.

#### **REFUND OF UNUSED ARRANGEMENTS::**

Because the rates of Pauwels Travel Bureau Ltd. are based on group participation, no refund can be made for any tour accommodation or tour service or tour feature not taken. If cancellation occurs while the tour is in progress, no refund can be made for the tour portion not taken. We strongly suggest that to allow for any unexpected contingencies, you purchase the all-inclusive insurance.

#### CANCELLATION POLICY:

Refund of deposit is made if cancellation is received in writing by Pauwels Travel Bureau Ltd. more than 90 days prior of the departure date of the tour less a \$175.00 non refundable administrative fee per person. For cancellation received in writing 90 days prior or less the following cancellation charges apply:

90 days to 46 days before departure:	25% of tour cost
45 to 31 days before departure:	50% of tour cost
Within 30 days prior to departure:	100% of tour cost

#### **RESPONSIBILITY:**

Pauwels Travel Bureau Ltd. reserves the right without notice, to withdraw any part or all of the tour. Factors such as hotel overbookings, inclement weather, etc. may necessitate changes in the itinerary as outlined. There may also be other circumstances in which changes become necessary or advisable. Any savings realized by these changes will be passed on to the passengers, any resultant expenses shall be borne by the passenger. Pauwels Travel Bureau Ltd. acts only as an agent in securing hotel, transportation and other travel services and in no event shall be held responsible for the failure by any person or company to render any transportation, lodging or other travel service to be provided on the tour. All hotel, transportation and other travel services are provided to tour members subject to all the terms and conditions under which they are offered to the public generally. The acceptance of the initial service to be provided under the tour shall be considered an acceptance by the tour member of those conditions. Pauwels Travel Bureau Ltd. also reserves the right to decline, to accept or retain any person as a member of the tour, in which case equitable refund will be made at the discretion of the tour operators.

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