



**DATES:** Wednesday, April 7<sup>th</sup> – Saturday, April 17<sup>th</sup>, 2010

**WEBSITE:** [www.salutwinefestival.com](http://www.salutwinefestival.com)

**TICKET NUMBER:** 1.888.711.9399

**CALGARY FESTIVAL INFORMATION NUMBER:** 403.457.4544

**TICKET PRICE SUMMARY**

DAY	EVENT	COST (\$)
Wednesday	Hot Chefs & Cool Food Iron Chef Elimination Battle	\$35 inc. Tax, gratuity
Thursday	Fetzer Great Beginnings Appetizer Challenge	\$65 inc. Tax
Friday	California Wine Fair	\$55 inc. Tax
Saturday	Big Red & Big Steaks Seminar featuring California Cabs	\$45 inc. Tax, gratuity
Saturday	“Cheddar Vertical” Cheese Seminar	\$35 inc. Tax, gratuity
Saturday	SAIT Scholarship California Wine Dinner	\$150 inc. Tax, gratuity
Wednesday	AGCcooks Art of Cuisine <b>SOLD OUT!</b>	\$250 inc. Tax, gratuity*
Wednesday	Foire des Vins Francais	\$55 inc. Tax, gratuity
Thursday	Hot Chefs & Cool Food Iron Chef Rematch	\$80 inc. Tax, gratuity
Friday	Salut Purveyors of Fine Wine	\$55 inc. Tax, gratuity
Saturday	Big Red & Big Steaks Seminar II	\$45 inc. Tax, gratuity
Saturday	Big Reds, Big Cheese Seminar	\$35 inc. Tax, gratuity
Saturday	I Love Languedoc!	\$45 inc. Tax, gratuity
Saturday	Visa Infinite VIP Salute to Italy Capo Grand Finale Dinner	\$150. inc. Tax, gratuity

**SALUT – EVENT SUMMARY**

**Wednesday April 7, 2010**

**Hot Chefs & Cool Food Iron Chef Elimination Battle -**

Where: Olives Restaurant, 1129 Olympic Way SE

Time: 3:00pm – 5:00pm

Tickets: \$35 inc. tax, gratuity.

**Event Description:**

Join four of Calgary’s top chefs as they battle it out, Iron Chef style, hosted in the open stadium kitchen at Olives. Only one chef will win this black box elimination battle for a spot in the final challenge on April 15th.

Reserve now to attend this preliminary event hosted by Garth Brown, General Manager of Olives and Olives Executive Chef, Johnathan Canning.

**Thursday April 8, 2010**

**Fetzer Great Beginnings Appetizer Challenge -**

Where: Art Gallery of Calgary,

Time: 7:00 pm

Tickets: \$65 inc. tax, gratuity.

Event Description:

Chefs from the hippest establishments square off in a competition as they go for the Gold. Selecting the ingredients they feel will pair well with Fetzer Pinot Grigio, the chefs are challenged to create a delicious appetizer. Guests will taste, compare and vote on their choice for most innovative food & wine pairing. This is a great way to get a snap shot of the culinary scene and “who’s who” in Calgary.

**Friday April 9, 2010**

**California Wine Fair**

Where: Hotel Arts, 119-12th Ave. S.W.

Time: 7:00 pm

Tickets: \$55 inc. tax, gratuity.

Event Description:

Join like-minded wine enthusiasts for a taste of California sunshine in a glass! Spend a relaxing evening chatting with vintners from the wine growing regions across the Golden State. Sip and sample a myriad of wines, from the traditional favourites to those rare, never-before-seen-in-Canada selections, as over 100 wineries showcase more than 350 wines. Food prepared by award-winning chef Duncan Ly and a large silent auction featuring tantalizing lifestyle items combine to make this a must-attend event! All proceeds from this fundraiser benefit Calgary Opera.

**Saturday April 10, 2010**

**Big Red & Big Steaks Seminar featuring California Cabs**

Where: Ruth’s Chris Steak House, 115 9th Avenue SE

Time: 12:00 pm - 2:00 pm

Tickets: \$45 inc. tax, gratuity.

Event Description:

Find the perfect pairing for summer-time steaks and rediscover Alberta’s tastiest natural resource! Join our wine expert as he guides you through a delicious selection of big reds from around the world, selected to perfectly match a succulent cut of Alberta Beef.

Albertans are serious about their steak and Ruth’s Chris Steakhouse is lauded across North America as the best! Located on the 2<sup>nd</sup> floor at the base of the Calgary Tower, the setting is perfect complete with impressive wine towers, art niches exhibiting exquisite illuminated glass art and a French hearth stone. This popular presentation sells out quickly and will be offered on two dates: Saturday, April 10th and Saturday, April 17th.

**Saturday April 10, 2010**

**“Cheddar Vertical” Cheese Seminar**

Where: 100 wines | by David Walker, 1109 Olympic Way SE

Time: 2:30 pm - 3:30 pm

Tickets: \$35 inc. tax, gratuity.

Event Description:

Tempt your taste buds with the classic pairing of wine and cheese. Explore the flavor and texture of cheddars aged from 6 months to 6 years paired with a range of delicious white, red and dessert style wines.

Reg Hendrickson, representing Dairy Farmers of Canada will guide you through a comprehensive tasting of the marriage of cheese and wine. David Walker will be your wine guide.

**Saturday April 10, 2010**

**SAIT Scholarship California Wine Dinner**

Where: Olives Restaurant, 1129 Olympic Way SE

Time: 6:30 pm - 10:00 pm

Tickets: \$150 (includes taxes & gratuities) \*\*

Event Description:

Join executive Chef Jonathan Canning and some of Calgary’s top culinary advisors for this one-of-a-kind evening of decadence. This 6 course adventure will showcase the unique cooking styles of Johnathan Canning, Simon Dunn, Andrew Hewson, Jason Boyd and famed Olives Pastry Chef, Rachel Bergen. Three SAIT culinary arts students will be vying for top marks to potentially win a one year tuition scholarship and the chance to work side-by-side in a true restaurant setting with some of the city’s best! This spectacular menu has a California flair and will highlight some of the state’s great wines.

Don’t miss this very special night. We want to invest in our future, what better way to do it then by using our stomachs!

\*\*\$150 (includes taxes & gratuities) \$60 of each ticket goes directly into the scholarship fund.

**Wednesday April 14, 2010**

**AGCcooks Art of Cuisine **SOLD OUT!****

Where: The Art Gallery of Calgary, 117 8 Avenue SW

Time: 5:30 pm - 10:00 pm

Tickets: \$250 inc. tax, gratuity per person, with a \$150 tax receipt issued per ticket.

Tickets only available at The Art Gallery of Calgary - (403) 770-1350

Event Description:

The 8th annual AGCcooks - The Art of Cuisine spring fundraiser, will transform the gallery into a kitchen stadium. This friendly culinary competition will showcase the talents of six of the area’s top chefs. Each Chef will create a four-course feast designed around one secret ingredient, chosen by Calgary food writer and CBC restaurant critic, John Gilchrist. The surprise ingredient is unveiled just two days prior to the event, testing the spontaneity of the participating chefs. While dining on one of these exceptional meals, each course will be accompanied by wine expertly chosen by the restaurant’s sommelier to enhance the evening’s menu. Guests will be encouraged to rate all four-courses based on taste, creativity, presentation and showmanship. The results will be announced at the end of the evening, in the form of three awards: AGCcooks People’s Choice Award, AGCcooks Media Food Critic Award and AGCcooks Sommelier Award.

**Wednesday April 14, 2010****Foire des Vins Francais**

Where: Metrovino & Cookbook Co. Cooks, 722 11 Avenue SW

Time: 7:00 pm

Tickets: \$55 inc. tax, gratuity

Event Description:

France began producing wine in the 6th Century BC – and with approximately 27,000 wineries across the country, the French know a thing or two about wine!

The evening's offerings will cover all points of the French wine map, from delicious, crisp, dry whites to the rich and robust reds. And no tour would be complete without sampling some of the sweet delights available, in both red and red. For a further taste of France, The Cookbook Co. Cooks and L'Epicerie will serve a selection of hors d'oeuvres. No bicycle required for this "Tour de France" and participation includes a glass in hand and much less sweat!

**Thursday April 15, 2010****Hot Chefs & Cool Food Iron Chef Rematch**

Where: Olives Restaurant, 1129 Olympic Way SE

Time: 7:00 pm

Tickets: \$80 inc. tax, gratuity

Event Description:

Join Food Network guest, Chef Chuck Hughes of Garde Manger (Montreal), reigning champion, Olives Sous Chef JP Gerritsen and a surprise top chef as they battle it out, Iron Chef style. This event was a highlight at last year's Salut festival and the rematch will promise to be just as exciting! Olives will be transformed into an uber-cool festival-style walk-about venue with action stations showcasing food & wine pairings, kitchen demonstrations and the latest trends in cocktail and food pairings.

The highlight of the evening will be a black box, Iron Chef style challenge hosted in the open stadium kitchen, while David Walker of 100 Wines by David Walker, selects the perfect wine to complement the mix. Adding to the cool vibe, DJ tunes will complete the easy, cocktail party atmosphere.

Reserve now to attend this unparalleled presentation of fun, food, wine and cocktails – hosted by Garth Brown, General Manager of Olives and Olives Executive Chef, Johnathan Canning.

**Friday April 16, 2010****Salut Purveyors of Fine Wine**

Where: The Art Gallery of Calgary, 117 8 Avenue SW

Time: 7:00 pm

Tickets: \$55 inc. tax, gratuity

Event Description:

Calgary has the undisputed best wine selection in Canada. Purveyors of Fine Wine provides a unique opportunity to explore, revisit and discover the array of delights awaiting you at city's wine boutiques.

Offering their insight, each wine store will pour a selection of interesting and diverse wines, carefully chosen to reflect the store and their staff's personal interest, knowledge and unique personality. Delight in the discovery of great values, new grape varietals, wine regions and blends, the latest trends and enduring classics. This educational and informal festival-style tasting is the perfect evening for the wine novice and oenophiles alike. Light fare, including

cheese samples courtesy of the Dairy Farmers of Canada and bread to cleanse the palate will be served. It is recommended participants plan to have dinner prior or after the event.

A complete list of over 100 wines will be listed.

Participating Purveyors include:

Britannia Wine Merchants • The Cellar • CSN • Cork • Eau Claire Wine Market • J Webb • Kensington Wine Market • Metrovino • Vinestone Wines and Spirits • The Wine Cellar South • zyn.ca • 100 Wines by David Walker

### **Saturday April 17, 2010**

#### **Big Red & Big Steaks Seminar**

Where: Ruth's Chris Steak House, 115 9th Avenue SE

Time: 12:00 pm - 2:00 pm

Tickets: \$45 inc. tax, gratuity.

#### Event Description:

Find the perfect pairing for summer-time steaks and rediscover Alberta's tastiest natural resource! Join our wine expert as he guides you through a delicious selection of big reds from around the world, selected to perfectly match a succulent cut of Alberta Beef.

Albertans are serious about their steak and Ruth's Chris Steakhouse is lauded across North America as the best! Located on the 2<sup>nd</sup> floor at the base of the Calgary Tower, the setting is perfect complete with impressive wine towers, art niches exhibiting exquisite illuminated glass art and a French hearth stone. This popular presentation sells out quickly and will be offered on two dates: Saturday, April 10th and Saturday, April 17th.

### **Saturday April 17, 2010**

#### **Big Reds, Big Cheese Seminar**

Where: 100 wines | by David Walker, 1109 Olympic Way SE

Time: 2:30 pm - 3:30 pm

Tickets: \$35 inc. tax, gratuity.

#### Event Description:

Fine Canadian cheeses, rich in flavour, aromas and textures are the perfect complement to the extraordinary wines being poured at this year's Salut Festival. This tasting will feature big varietal red wines that are paired with Canadian cheeses such as long aged Cheddars, Swiss styles, Goudas and unique Blue cheeses.

Reg Hendrickson, representing Dairy Farmers of Canada will guide you through a comprehensive tasting of the marriage of cheese and wine. David Walker will present the Big Red wines.

### **Saturday April 17, 2010**

#### **I Love Languedoc!**

Where: Metrovino & Cookbook Co. Cooks, 722 11 Avenue SW

Time: 6:30 pm

Tickets: \$40 inc. tax, gratuity

#### Event Description:

Spend an enchanted evening exploring the beauty of Southern France. Nestled between the Mediterranean Sea and the Pyrenees Mountains, Languedoc has been recognized for producing quality wine for more than 2000 years. Savour the superb reds for which the area is known, and discover the captivating whites, rosés and sweet wines that flourish in this unique climate. You'll fall in love with Languedoc!

Tickets available online and at Alliance Française 403.245.5662, culture@afcalgary.ca

**Saturday April 17, 2010**

**Salut Grand Finale Dinner**

An Exclusive Dining Experience for Visa Infinite™ Cardholders

Capo Restaurant

6:30 pm cocktail reception; 7:00 pm dinner

\$150\* per person, limited to 40 people. Visa Infinite cardholders only

Where: Capo Restaurant, 1420 - 9 Ave SE

Time: 6:30 pm

Tickets: \$150\* per person inc. tax, gratuity, limited to 40 people. Visa Infinite cardholders only

Capacity: 30 tickets available for sale

Event Description:

Visa Infinite cardholders are invited to a VIP evening with Chef Guiseppe di Gennaro.

Voted as the number two top new restaurant in Canada by EnRoute magazine in 2006, Capo Restaurant continues to receive endless accolades for its intimate surroundings and nouveau Italian cuisine.

This exclusive evening begins with an elegant cocktail reception with specially prepared hors d'oeuvres, followed by an exquisite multi-course dinner of contemporary Italian delights and perfectly matched wines. Always delighted to mingle with his guests, Chef Guiseppe di Gennaro will also present a cooking demonstration and share his recipe secrets. Viva Italia at the Grand Finale Dinner, Salut to Italy.

Don't miss the opportunity to bid "Arrivederci" to this year's festival at this grand finale celebration.

To attend this event, call 1-888-711-9399 and pay with your Visa Infinite card. For additional details please visit

[www.visainfinite.ca](http://www.visainfinite.ca) and login as a Visa Infinite cardholder.

Merchant Terms & Conditions

\*Price does not include taxes. Cardholders will be informed on or before April 9, 2010 in the event of a postponement or cancellation. In the event of a cancellation, cardholders will receive a full refund.

Limitation of Liability:

Participant agrees to comply with all any applicable venue regulations with respect to the ticket offer. In redeeming this offer, participant, on behalf of himself/herself and his/her immediate family members (spouse, parents, children and siblings and their spouses) and individuals living in the same households of such participants agrees to release and hold harmless officers, directors, employees, agents, and assigns of Visa Canada Corporation, Visa Inc., Visa U.S.A. Inc., Visa International Service Association, and their respective successors, affiliates, client financial institutions, prize suppliers, and advertising and promotion agencies from any and all liability or damage of any kind resulting from or arising from participation in the offer or acceptance, possession, use, misuse or nonuse of the offer (including travel related activity thereto).

Must be 19 years of age or older to attend. All ticket sales are final. No exchanges or refunds.

Information is accurate at the time of printing, some changes may occur.