

Holiday Celebration

We are excited to announce the new location for our not-to-be-missed annual holiday extravaganza. The Law Society of Upper Canada's [Osgoode Hall](#) restaurant is one of Toronto's best kept secrets; and it provides the perfect setting for our seasonal party.

Osgoode Hall is a landmark building in downtown Toronto, built between 1829 and 1832 and the dining room at Osgoode Hall is unlike any other in the city. Huge chandeliers hang from the ceiling, stained glass windows, oak and volumes of old books line the walls. Complementing that setting will be food masterfully prepared by the restaurant team at Osgoode Hall, headed by Executive Chef Adam Foley. Chef Foley will be preparing seasonal, traditional classics for us. (see reverse side)

And of course – the wines! We think this is the perfect setting to unveil some vintage delights from our club's cellar, including decades-old classics, special old fortified wines and many surprises making their appearance throughout the evening.

Each of our six serving tables will have half a dozen wines at the start of the evening, typically four reds and two whites or "others". Look out for gems like

- 2005 Corton-Charlemagne Grand Cru – Chanson;
- 2002 Chateau Léoville-Barton;
- 2001 Chateauf-neuf-du-Pape, Reserve Sixtine – Cuvee Vatican

In the weeks leading up to the event, we'll be posting notice of some of the wines countdown. Follow us on Twitter @TOWinetasters or on our Facebook page to see what we have in store.

Most of the wines at each station will follow a unique theme. Thus you can have your own mini-tastings of, for example, Italian Brunellos and super-Tuscans, north Rhônes versus their southern cousins, new world Cabernet Sauvignons (Cal vs Oz), white or a Lafite vs Latour showdown. And then, as the first 36 wines run out, look for top quality replacement surprises throughout the evening. These will be prominently identified at the various stations as the wines appear, so look out for the "pink" signs, or just listen for the buzz in the room.

When you register you may also order a serving of this year's specialty wine, the 1912 Madeira, Reserva Pereira D'Oliveiras. And if you are judged to be good you may just get a taste of a bubbly or two.

We encourage you to bring your friends! **When members bring 3 or more guests each may attend at the member price.** We are limited to a maximum of 160 attendees, so book early!

As always with our tastings, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume. Using public transit is strongly encouraged.

Date: Wednesday, December 13, 2017 Osgoode Hall
 Time: 7:00 pm. 130 Queen Street West (at University)
 Limit: 160 people Queen Street Subway

Cancellations accepted up to December 8 — Jennifer Curran 905-829-4675. No reservations by phone, please.

No confirmations will be issued — you will be contacted only if we are sold out.

Osgoode Hall is conveniently located at the west side of City Hall and a short hop from the Queen Street subway. Entry to the event is at the east entrance facing City Hall. You will need to pass a security check to gain entry and we strongly recommend travelling by TTC.

You can register online using a credit card at winetasters.ca, or send in this form with a cheque.

GST/HST account: 844742619RT0001

Business Name: Winetasters Society of Toronto

Tear and Enclose _____

Cheque payable to:
 Winetasters Society of Toronto
 c/o Jennifer Curran
 1534 Prince John Circle
 Oakville, Ontario L6J 6T3

Names (list names of all attendees):

Cheque Enclosed for: Holiday Celebration

_____ Members @ \$130.00 each (incl. HST) _____
 _____ Guests @ \$145.00 each (incl. HST) _____
 _____ 1912 Maderia \$30.00 each (inc. HST) _____

Main Contact Phone #: (____) _____

Total _____

*additional wine tickets will be available for \$1 each throughout the evening. (cash or cheque)

Winetasters' 2017 Osgoode Hall Holiday Menu

Chip & dips

Pico de gallo, guacamole & corn chips GF

Antipasto

Roasted peppers, artichokes, fennel, marinated eggplant, parmigiano shavings, olives & splashed with olive oil and aged balsamic

Canadian Cheese

(Served with crackers & seasonal fresh fruit)

Ontario

Golden Blyth's gouda-style young washed rind (Goat's milk)

Stonetown Cheese baby swiss style (Cow's milk)

Quebec

Chevre Noir aged 12 months (Goat's milk)

Old white cheddar (Cow's milk)

Frere Jacques (Cow's milk)

Ponderosa Hip of Beef

Oven roasted Wellington County beef with red wine jus, horseradish, mustards

Turkey Ballotine

Served with turkey gravy and cranberry sauce

Desserts

Mini Butter Tarts

Cranberry cheese cake

Sticky toffee pudding

Coffee/tea

