Summer WITTE DOWT SEPTEMBER 27-29, 2019



Events/Times/Locations subject to change

| Date | Time | Activity | Events/Times/Locations subject to change |
|--|--------------------------|---|--|
| Date | 5:30-6:30 _{pm} | Welcome Reception | Wilson Bay Lobby |
| Friday September 27 Saturday September 28 | 6:30 _{pm} | Six-Course Wine Dinner *Additional \$75 pp | Wilson Bay Dining Room |
| | 8pm | Entertainment Jud Hailey | O'Madden Pub |
| | 7–9 _{am} | Breakfast Buffet | Fairways Restaurant or Mission Point |
| | 9:30–10:30 _{am} | Pastry Demonstration with Pastry Chef Amy Desanto | Wilson Bay Dining Room |
| | 10:45-Noon | Bubbles & Caviar An extravagant and delicious match. Taste and learn about two of the world's most classic indulgences. Discover how the bub- bly texture of sparkling wines enhance the flavor profile of caviar | Pemmican Room |
| | | Wine Seminar | |
| | 12:15-1:30 _{pm} | Lunch: BBQ-ing with Wine Show up hungry and feast on "melt-in-your -mouth" BBQ'd meats paired with world class wines | Wilson Bay Beach |
| | 1:45–2:45 _{pm} | Wine Concoctions Get a hands on experience crafting a variety of wine-based cocktails with direction from our weekend's mixologists | Wilson Bay Deck |
| | | Wine Seminar | |
| | 3-4 _{pm} | Port Wine *Explore various styles alongside foods that compliment the complex flavors of pork - dark chocolate, dried cherries, walnuts and cheese | Pemmican Room |
| | | Wine Seminar | Wilson Bay Dining Room |
| | 4:15-5:30 _{pm} | Afternoon Mimosa Cruise | Marina |
| | 6:30-8:30 _{pm} | Dinner Grand Tasting | Wilson Bay Dining Room |
| | 8 _{pm} | Entertainment Jud Hailey | O'Madden Pub |
| Sunday September 29 | 7–9 _{am} | Breakfast Buffet | Fairways Restaurant or Mission Point |