

## The Craft Beer Panel, Tasting & Food Pairing Experiment

Presented by: Restaurant International at Algonquin College  
• Thursday November 29th 2012, 6:00pm to 9:00pm •



**Taste what happens when local beer artisans team up with culinary students to create the ultimate beer and food pairing experience!**

The Ottawa region has become home to a range of amazing craft brewers, each with their own style and unique products, but with a shared passion for beer. Now these local beer rockstars are mentoring talented culinary students to create the ultimate beer-inspired food menu.

Join us for a panel discussion moderated by **Jeff O'Reilly**, Beer Columnist and GM at Prime Pubs, **Geoffrey Skeggs**, Beer Expert and Algonquin College Beer Instructor and hear from local beer gurus: **Steve Beauchesne**, Beau's All Natural Brewing Company, **Paul Meek**, Kichesippi Beer Co., **Lon Ladell**, Big Rig Brew Pub, **Adam Rader**, Mill Street and **Shane Clark**, Beyond the Pale. Learn about what goes into making a local, hand-crafted brew, with discussions ranging from styles and techniques to commitment to craftsmanship, community, and of course food.

Then meet the brewmasters in an interactive tutored beer and food tasting experiment featuring the culinary creations designed by **Chef Mario Ramsay** and his talented students. *\$59.00 per person or \$55.00 Groups of 5 or more*

### Why attend and what's included?

- If you love beer and are interested in learning and trying different types of food with it!
- **Receive \$15 credit** towards a meal at Restaurant International with your ticket purchase & \$100 off a private event booking for groups of 20 or more\*.
- Support Algonquin College and the School of Hospitality and Tourism's culinary students
- 9+ beer samples and canapés to match.