

Receive
20% DISCOUNT
on accommodation at
Delphi Resort's 4* hotel
on the night of
each event!



DELPHI
RESORT

Numbers are
RESTRICTED
for each event and
EARLY BOOKING
is highly recommended to
avoid disappointment

FOOD & DRINK EVENT SERIES 2016

by *Stefan Matz*



Eight culinary events will be held at different dining outlets in Delphi Resort over the coming months featuring a diverse choice offering something for everyone's tastes! The series is perfect for culinary lovers or those simply looking to enjoy a great evening of food, drink and entertainment. With a focus on local foods and suppliers, the series also offers a few twists, with everything from a Spanish Evening to an Artisan craft beer event!

The series is led by Delphi Resort's Executive Head Chef, Stefan Matz who will work in conjunction with a specialist for each event to deliver guests with a unique experience around food and drink. Attend these events to enjoy delicious food and drink while learning about where it is sourced, how it is prepared and what drinks were chosen to accompany the dishes.

Tickets for the events range from €75 to €95 per person and there is a special offer of 20% discount on 4* accommodation at the resort on the night of each event! You can already book by contacting Delphi Resort by phone or email.

A CULINARY SPANISH EVENING with Finca Antigua Vineyard

THURSDAY, MAY 12TH

In conjunction with: Karin Nylund from the Finca Antigua Vineyard and Elena Martinez Otero, Pastry Chef at Delphi Resort

- 19.00: Drinks Reception in The Library at Delphi Resort with Spanish Tapas
- 19.30: Dinner - A Spanish influenced tasting menu of locally sourced ingredients in The Chef's Table by Stefan Matz restaurant

Price: € 95 (price includes drinks reception and a 5 course tasting menu dinner with accompanying wine)

SUMMER SEAFOOD EVENT with Connemara Smokehouse

SUNDAY, JUNE 12TH

In conjunction with: The Connemara Smokehouse, Ballyconneely

- 17.00: Smoked salmon presentation and demonstration by Graham Roberts in The Chef's Table by Stefan Matz restaurant
- 19.00: Drinks Reception in the 814 Bar
- 19.30: Dinner Tasting Menu in The Chef's Table by Stefan Matz restaurant hosted by Graham and Saoirse Roberts featuring the speciality produce from the Smokehouse

MONDAY, JUNE 13TH

- 10.00: Optional visit to the Smokehouse in Ballyconneely (each participant to provide their own transport)

Price: € 95 (price includes drinks reception, a 5 course tasting menu dinner with accompanying wine, plus a visit to Connemara Smokehouse)

A SEAFOOD EXPERIENCE with Killary Shellfish Company

SATURDAY, JULY 2ND

In conjunction with: Kate and Simon Kennedy of Killary Shellfish Company

- 15.00: Visit to Killary Seafood Farm (each participant to provide their own transport)
- 16.30: Picnic lunch at Killary Harbour with Steamed Mussels
- 20.00: Drinks Reception in the 814 Bar with freshly chucked oysters from Killary Fjord
- 20.30: Dinner - Tasting Menu in The Chef's Table by Stefan Matz restaurant, hosted by Kate & Simon Kennedy - shellfish products from Killary Fjord to include mussels, clams, razor clams and oysters

Price: € 95 (price includes drinks reception and a 5 course tasting menu dinner with accompanying wine)

WINE APPRECIATION EVENT

with John Masterson of James Nicholson Wines

WEDNESDAY, AUGUST 10TH

In conjunction with: John Masterson from James Nicholson Wines and selected wine producer

- 19.00: Drinks Reception in The Library at Delphi Resort with canapés
- 19.30: Dinner Tasting Menu in The Chef's Table by Stefan Matz restaurant, hosted by John Masterson and selected wine producer featuring dishes to match the wines from the winemaker

Price: € 95 (price includes drinks reception and a 5 course tasting menu dinner with accompanying wine)

SEAFOOD APPRECIATION EVENING

with Gannet's Fishmonger, Galway

FRIDAY, SEPTEMBER 2ND

In conjunction with: Stephane Griesbach, Gannet's Fishmonger, Galway

- 19.00: Drinks Reception in The 814 Bar with 'Bites from the sea'
- 19.30: Dinner - Seafood Tasting event in the 814 Restaurant hosted by Stephane Griesbach, featuring the best of local fish and shellfish

Price: € 95 (price includes drinks reception and a 5 course tasting menu dinner with accompanying wine)

A KILLARY FOOD AND WINE APPRECIATION EVENT

with Anthony Tindal

FRIDAY, OCTOBER 14TH

In conjunction with: Anthony Tindal from Tindal Wine Merchants, featuring foods from around Killary Fjord including Killary fish and Leenane mountain lamb

- 19.00: Drinks and canapé reception in the lounge at Aasleagh Lodge
- 19.30: 5 course dinner in dining room with matching wines, hosted by Anthony Tindal

SATURDAY OCTOBER 15TH

- Guided tour to producers around Killary whose foods featured in the dinner, including the mountain lamb farm, shellfish farm and the River Erriff

Price: € 95 (price includes drinks reception, a 5 course tasting menu dinner with accompanying wine plus a guided tour to Killary's food producers)

* Numbers are restricted for each event and early booking is highly recommended to avoid disappointment.

ARTISAN BEER EVENING

with Richard Siberry of The Black Donkey Brewery

FRIDAY, NOVEMBER 18TH

In conjunction with: Richard from The Black Donkey Brewery - a culinary evening celebrating the annual launch of Richard's seasonal brew and local traditional music provided by Abú!

- 19.00: Drinks Reception in the 814 Bar with snacks
- 19.30: Dinner: Tasting Menu in the 814 Restaurant hosted by Richard Siberry, featuring a special dinner to match Richard's artisan beer
- 21.00: Traditional Irish music provided by Abú in the 814 Bar

Price: € 95 (price includes drinks reception, a 5 course tasting menu dinner with accompanying wine plus entertainment)

THE CHRISTMAS TABLE

with Stefan Matz

FRIDAY & SATURDAY, DECEMBER 9 & 10TH

In conjunction with: Stefan Matz

DECEMBER 9TH at 19.30

- Christmas Inspired Tasting Menu in The Chef's Table by Stefan Matz restaurant

DECEMBER 10TH from 13.00 to 15.00

- Cooking Demonstration in The Chef's Table by Stefan Matz restaurant, featuring traditional and contemporary Christmas dishes (sweet & savoury)

DECEMBER 10TH at 19.30

- Christmas Inspired Tasting Menu in The Chef's Table by Stefan Matz restaurant
- Price: € 95 (price includes drinks reception and a 5 course tasting menu dinner with accompanying wine)

