

Brussels Seaport Beerfest Dinner



Featuring Troy Burtch

Thursday, August 4, 2011

6:00 Reception | 7:00 Dinner & Beer Education

The Seaport Beerfest is excited to kick off the Beerfest, offering a one of a kind food and beer pairing dinner, featuring Troy Burtch, Director of Sales and Marketing for TAPS The Beer Magazine.

Troy will guide diners through a combination of unique beers, international foods and live music. All ticket holders will have the chance to win 4 passes to a session of the Seaport BeerFest and Dinner for 4 at Brussels Restaurant and Brasserie.

“Troy Burtch is the Director of Sales and Marketing with TAPS The Beer Magazine, Brewery Liaison for the Canadian Brewing Awards, co-founder of Toronto Beer Week and the publisher of the Great Canadian Beer Blog. He lives and breathes the Canadian brewing industry!”

Outdoor event in the courtyard of Granville Square
Event will be held in the dining room or the Brasserie in the event of poor weather.

Advance tickets only.

Tickets: \$59.95 plus tax. Ticket includes an evening of casual beer education, 5 courses and select beer pairings with live entertainment. Reserve your seat today, book by email at info@brusselsrestaurant.ca or by phone 902 446 4700.

It is sure to be a night to remember!



Restaurant & Belgian Bar

Fine food, fine brews, in the heart of Europe!

1873 Granville Street, Granville Square
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Menu

Mussels Reception

Fresh Nova Scotia mussels

Paired with: Rickard's White

Course 2

Spinach salad with toasted almonds, cranberries sprinkled with goat cheese and tossed in strawberry vinaigrette.

Paired with:
Früli Strawberry Wheat Beer

Course 3

A choice of one of the following:

Bacon wrapped Scallops and pineapple skewers

Smoked Salmon & goat cheese canapé

Caramelized Pear & Brie Tartin

Paired with:
Spearhead Hawaiian Pale Ale

Course 4

A choice of one of the following:

European Rotisserie grain fed Chicken

7oz AAA Angus Striploin finished with a mushroom ragoût

Fresh hand-made Fettuccine arrabiata with local fresh seafood

Paired with:
Le Trou du Diable "Nez de Poivrot"

Course 5

Home-made Belgian chocolate cake topped with fresh Nova Scotia blueberry sauce

Paired with:
Shipyard Smashed Blueberry

All sauces and flavourings prepared using the paired beers.



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