

**Savour Victoria, a PEI Fall Flavours Signature Event**  
**Friday, September 22, 2017**

Contact:

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**Event Description:** *Starting at the Victoria Playhouse, guests will stroll through village streets to explore galleries and shop, and be entertained by street performers (5:45 – 7:30 pm). Local and regional wine, beer, and hors d'oeuvres will be served at merchant locations. As the sun sets, guests will be seated at one of the village's dining establishments to savour a meal created by local chefs and Food Network Celebrity Chef, **David Rocco** (7:30–10 pm).*

*Theme: Local ingredients with an Italian fusion*

*Capacity: 170 people (possibly increasing to 200)*

*Event Champion: Eugene Sauvé, Operator of the Landmark Café*

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The event organizers (CCTP – Central Coastal Tourism Partnership), are seeking an individual to coordinate the following:

- Assistance leading up to the event related to: determining yield, all food ordering, coordinating delivery, storage, as well as dishware rentals, etc. This is in relation to the:
  - 1) Hors D'oeuvres Stations taking place at 4 different shops located in the village (5:45-7:30 pm).
  - 2) Sit-down four course meal portion of the event taking place at 3 different restaurants in the village (7:30 – 10pm). \*With the possibility of a 4<sup>th</sup> venue and another 30 people added.
- Arrange for additional chefs to assist at the restaurants for the sit-down meal: Landmark Café and Lobster Barn (no additional chef required at Beachcombers? To be confirmed). Approximate time: 3 – 10 pm. 2 chefs total (one could be you as Coordinator). Possibility of 4<sup>th</sup> venue being added: The Grand Victorian.
- You, the Food Coordinator to liaise with Chef Rocco in lead up to event, as well as upon his arrival on Friday, Sept. 22.
- Confirm location for food prep (work with Beachcombers Restaurant to arrange).

Tentative Menu, with further input coming from Chef Rocco:

Hors d'oeuvres Stations (5:45-7:30 pm)

**Station #1- Studio Gallery:** *To be determined*

**Station #2-Island Chocolates:** *to be determined*

**Station #3- By the Sea Kayaking:** *To be determined*

**Station #4 - Victoria Cottages:** *To be determined*

Dinner (7:30 – 10 pm at Landmark Café, Lobster Barn Pub, Beachcombers – and possibly The Grand Victorian)

1st Course

Mussels Gratiné

*PEI Mussels stuffed with breadcrumbs and Local Cheddar cheese*

2nd Course

Seafood Risotto

*Local seasonal seafood lemon risotto*

3rd Course

Pork Tenderloin

*Wrapped in herbed Tuscan bread and prosciutto*

4th Course

Torta Caprese

*Flourless chocolate cake with vanilla ice cream*

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Suggested FOOD PREP SCHEDULE (but ultimately up to the Food Coordinator)

Thursday, Sept. 21 – Fri, Sept. 22

Thurs, Sept. 21: Food delivery to Victoria / Food prep in Beachcombers kitchen?

Fri, Sept. 22:

Daytime: food prep

3 pm: Chef Rocco meets with local chefs at Landmark Café – Key Contact: Landmark Owner/Chef Eugene Sauve.

5:45 pm: Guests start arriving – they register at the Victoria Playhouse, and then wandering the Village, visiting 4 Hors D'oeuvres Stations (Studio Gallery; By the Sea Kayaking; Island Chocolates; Victoria Cottages). Chef Rocco to visit each location and interact with guests.

7:30 pm: Guests go to their chosen restaurant to enjoy a sit down meal (Landmark Café; The Lobster Barn or Beachcombers Restaurant). Chef Rocco to visit each restaurant and interact with guests.

10 pm: Approximate time that event ends.