



Eleanor Cosman, President
South African Wine Society
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SAWS Yuletide Dinner @ Faculty Club Friday, December 1 @ 7:00 p.m.

A journey of flavours and a great way to start the festive season, relax and experience the good life. We are very pleased to welcome you to our annual Yuletide Dinner. Come out and enjoy great wine and a traditional menu with friends new and old.

Plus a chance to win special wines as door prizes.

The Wines

Reception

Ken Forrester Sparklehorse Brut 2019 - Cap Classique Chenin Blanc

Sparklehorse delivers a cavalcade of zippy, palate-reviving green apple and crunchy Bartlett pear with sophisticated mousse.

Dinner:

Paul Cluver Riesling 2016

Has depth & breadth with ripe mango & apricot flavours, masses of fruit extract for mouth-filling pleasure.

Summaridge Pinot Noir 2012

Elegant yet powerful; shows dark, spicy fruit interwoven with violets. Palate is energetic with finely grained tannins.

Grangehurst Nikela 2006

Cabernet Sauvignon & Pinotage led blend provides a raspberry & tannin bite on an elegantly rich & savoury base.

Kloovenburg Shiraz 2006

Classy, sophisticated bouquet of spice, coffee, sour cherry & fennel. Pleasantly sinewy with fine acid on a ripe base.

Lammerschoek Roulette 2007

Rhone style red blend, showing vivid leafy spice, smoked meats & earthy intrigue.

Dessert:

DelheimEdelspatz

NLH Riesling provides a seductive cornucopia of scented fruits dusted with botrytis, elegant & refined with lushness, but not overdone.

Holiday Buffet Menu

Carving Station

Brined-Roasted Turkey, Homemade Gravy, & Cranberry Sauce
Whole Roasted Striploin, Jus, Assorted Mustards, & Horseradish

Hot Table

Maple Glazed Salmon(GF)
Rosemary & Parmesan Roasted Potatoes(GF)
Brown Buttered Green Beans with Caramelized Onion(GF)
Baked Orecchiette with White Cheddar Cream &Pangrattato

Vegan Hot Table

Moroccan Stew(GF)
Citrus & Cranberry Cous Cous
Olive Oil & Sea Salt Roasted Asparagus(GF)
Cauliflower and Potato Curry(GF)

Cold Table

Market Salad Bar(Vegan)
Peel & Eat Shrimp, Smoked Salmon Board, Domestic Cheeses
Assorted Loaves, Flatbreads & Dips

Desert Table

Festive Mini Cakes, Cookies, & Petite Fours
Fresh Fruit Platter

We will make every effort to accommodate your food allergies or special dietary needs if requested.

When & Where

When: Friday, December 1 @ 7:00 p.m. (Doors open 6:45 p.m.)

Where: University of Toronto Faculty Club, 41 Willcocks Street, Toronto, Ontario M5S 1C7
The Spadina streetcar stops at the corner of Willcocks and Spadina. 416 978-6325

Price: \$110 members. Guests \$125

Closing date: Your booking or cancellation must be received by **Friday, November 24**. Your E-transfer acknowledgement from your bank will be your **only** confirmation. If we are unable to accommodate your registration due to our **capacity limit**, you will be notified and a full refund will be offered.

Your cheque payable to *South African Wine Society* or **Interac E-transfer-payment** will reserve your place at the event.

Note: If you will be paying by cheque, please advise us in advance by sending an email to SAWS (sawsinfo@rogers.com) or calling such that we can reserve your place(s).

As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

Event Registration if paying by Cheque

YuletideDinner @ Faculty Club
Friday, December 1 @ 7:00 p.m.,

Mail to:
SAWS
BOX 37085 RPO, 6428 YONGE ST
WILLOWDALE ON M2M 4J8

Enclosed find our cheque payable to *South African Wine Society* for

____ member/s @ \$110; ____ guests @ \$125 = \$ _____

Name(s) _____

Guest name(s) _____

Phone _____

WAIVER, RELEASE AND INDEMNITY

I am participating in South African Wine Society (SAWS) events voluntarily and at my own risk. In consideration of my participation, I, for myself, my heirs, executors, administrators and assigns, hereby waive, release and forever discharge and indemnify SAWS, its organizers, volunteers, members, and the Executive Committee from any and all damages, claims and actions for any loss, liability, claim, action, costs, expenses, physical or emotional injury or death to me arising out of my participation in SAWS functions or on society grounds, howsoever caused. I am aware that SAWS does not carry any liability insurance.

This waiver applies to all guests who I may bring and for whom I accept complete responsibility.

I also certify that I, and my guests are 19 years of age or older.

I also consent to the use of my/our name(s) and/or likeness through photographs or other images which SAWS may post on its website or other media.

We/I have read and understand and agree to this waiver.