

*For Immediate Release:* Vintage Inspired Local Dinners Provide A New Twist on the Canadian Big Band Celebrations this Fall.

Port Elgin, ON. Canadian Big Band Celebrations have joined up with the Queen's Bar and Grill for a whole new swingin' experience during the festivities. On Friday September 11 people are invited to join Pier Donnini on his storytelling adventure about his love for food.

"I think the community needs to be more involved in some of our local events and this is a treasure," commented Donnini, the dinner's host.

The dinner will involve a three course tasting menu filled with dishes inspired by vintage local cookbooks including an 1970s edition of the Saugeen Memorial Hospital Auxillery's annual cookbook. Course's will be paired with a local beers and/or wine, with a tasting of three included in the price of the experience. The theme will be centered around Passion for Music and Food, with inspiration from Ontario fresh produce and the Great Lakes.

"It's wonderful to see how the business community can start to get behind some of the great festivals in Saugeen Shores." Says Charlie Bell, chair of the Canadian Big Band Celebration.

The Queen's experimented with the idea of storytelling dinners as part of a workshop that was hosted in March at the UNIFOR Family Education Centre by Bruce, Grey and Simcoe Counties and Regional Tourism Organization 7. It was a overwhelming success which inspired Donnini to continue down this path.

Donnini further commented "These storytelling dinners are a great way for me to share my passion for food with others. We will also be hosting a dinner during Pumpkinfest weekend, so stay turned for more details."

The dinner will be held on Friday September 11, 2015 at 7:00pm at the Queen's Bar and Grill. Tickets are \$50 per person and include three courses and 3 paired beverages. Tickets are available at the Queen's or call 519-832-2041.

For more information  
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# **Passion for Food Passion For Music Tasting menu**

**Warm Potato Scones  
Lightly Salted Zucchini Chips**

**Bruschetta Two ways :  
Roasted Beet and Parmesan & Ontario Field  
Tomatoes and Pine River Cheese Curds  
Fresh Corn Fritters  
Fried Great Lakes Smelts**

**Risotto Primavera with Medley of Harvest  
Vegetables**

**Frankenmuth Style Fried Chicken  
Great Lakes Whitefish Two Ways**

**Mini Pavlovas with Niagara Peaches, Northern  
Blueberries and Sweet Cream**

**Baked crisps with Harvest Apples**

**One 6oz pairing of wine, One 12oz Pairing of Beer  
and a 4oz Dessert Wine**

**50 per person plus tax and gratuity**