



Fall Flavours

PRINCE EDWARD ISLAND

Presented by **sobeys**

SEPTEMBER 16-OCTOBER 10, 2021

Feed Your Soul

**EARLY BIRD
PRICING IN
EFFECT UNTIL
AUGUST 31ST!**



Fall Flavours

PRINCE EDWARD ISLAND

Presented by **Sobeys**

Welcome to the Prince Edward Island Fall Flavours Festival!

After a challenging year for our tourism industry, we're excited to welcome you back to PEI to celebrate the award-winning PEI Fall Flavours Festival's safe return on behalf of Canada's Food Island.

We know that Islanders and visitors alike have been eagerly anticipating the return of the PEI Fall Flavours Festival, and we are delighted to be able to present these unforgettable culinary experiences in communities across our beautiful island again. Canada's Food Island is a foodie's paradise, and we're proud to celebrate the bounty of our fall harvest, and showcase our passionate local farmers, fishers, chefs, and producers through the Festival.

We're happy to share that many of our popular events are returning to the festival's schedule. I want to take this opportunity to congratulate the PEI International Shellfish Festival on its 25th festival. It will be a great kick-off to this year's Fall Flavours Festival. We will also celebrate new events such as a new food hike in collaboration with Island Trails, the Couples Classic in partnership with Golf Cavendish Beach, and an all-inclusive 3-day experience hosted by our friends at Island East. It's exciting to see new product innovation on the part of our industry partners.

After a much-anticipated wait, the time has come! Get ready to celebrate the amazing tastes, people, and places that make the PEI Fall Flavours Festival such a spectacular culinary experience on Canada's Food Island.

Mitch Cobb • *Chair, Food Island Partnership*

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About the Fall Flavours festival

**The very best ingredients.
Exceptional talent. Unique venues.
Unforgettable experiences.**

The PEI Fall Flavours Festival is back with a full 'plate' of events! Join us from **September 16th to October 10th** for an incredible culinary celebration showcasing the tastes, the people, and the places that make Canada's Food Island a must-visit destination for food lovers!

From Signature and Taste of the Coastal Community events to culinary experiences to dining at one of the Island's fine restaurants, Fall Flavours has something to cater to everyone's taste buds.

fall is the best time to come

In the fall, we are truly at our best. We know Prince Edward Island is certainly beautiful no matter when you visit it, but it's no secret the fall is an especially spectacular time to visit the Island.

Experience the breathtaking colours in our fall foliage and take in the fresh crisp air while taking part in a wide range of exceptional culinary events and experiences from tip to tip at the PEI Fall Flavours Festival during this wonderful time of year!

We invite you to come and see for yourself!



Signature Events

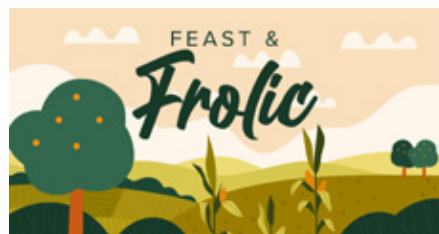
Taste of Coastal Communities

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SIGNATURE EVENTS & TASTE OF COASTAL COMMUNITIES

Premier Fall Flavours events featuring exceptional food, celebrity and local chefs, unique venues, and live entertainment. Larger in scale, but still intimate in design. If you're looking for an extraordinary food experience look no further.

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Feast & Frolic

Thursday, September 16 - Charlottetown • Host Chef Ned Bell
There's no better way to kick-off the shellfish season of the PEI International Shellfish Festival 25th anniversary than with Feast & Frolic presented by The Lobster Fishers of PEI! Starring Chef Ned Bell, Chef Andrew Smith and Canadian Chef of the moment, Feast & Frolic features fresh PEI lobster, mouth-watering oysters, award-winning potato chowder and prime beef. A massive feed of the Island's famous PEI shellfish and east coast entertainment that is sure to make your foot stomp, make Feast & Frolic a perfect event for shellfish lovers!

Tickets: Early Bird Pricing: \$155 / person • **Regular Pricing:** \$170.50 / person
<https://fallflavours.ca/signature-event/feast-frolic/>

PEI International Shellfish Festival

Thursday, September 16 - Sunday, September 19 - Charlottetown
Host Chef Ned Bell
Oysters, mussels and lobster take centre stage during the 4-day 25th anniversary celebration of PEI's shellfish. Join Chef Ned Bell for a jam-packed schedule of competitions and demos by day, and roof-raising kitchen antics by Alan Doyle on Friday, September 17th and the Big Boil-off on Saturday, September 18th.

Tickets: Regular Pricing: Weekend Pass \$70 / person
Weekend passes available until September 1st or while supplies last.
<https://fallflavours.ca/signature-event/shellfish-festival/>



Beef N' Blues

Friday, September 17 - Summerside • Host Chef Michael Smith
Experience an evening of outstanding beef-inspired dishes and soulful tunes. Designed as a 'tour de beef', you'll have the chance to experience the whole cow and gain a tasty appreciation for many flavour profiles of this Island raised beef. Join Chef Michael Smith and featuring an array of beefed-up roving chefs, prepare to be treated to an unforgettable evening of all things bovine. Take your time savouring the evening's culinary creations and enjoying the soul-stirring, dance-inducing tunes from one of the region's favourite blues bands.

Tickets: Early Bird Pricing: \$76.50 / person • **Regular Pricing:** \$85 / person
<https://fallflavours.ca/signature-event/beef-n-blues/>



Clammin' N Jammin'

Saturday, September 18 - Abram-Village • Host Chef Alain Bossé
Discover the countless ways PEI's humble-but-mighty mollusk can be transformed into culinary delights at this clam-centric soiree in Abram's Village. Join Guest Chef Alain Bossé, and talented local chefs for an evening filled with food, fun, music, and competition.

Tickets: Early Bird Pricing: \$47.25 / person • **Regular Pricing:** \$52.50 / person
<https://fallflavours.ca/signature-event/clammin-jammin/>



Savour Victoria

Thursday, September 23 - Victoria by the Sea • Host Chef Lynn Crawford
Key dinner venues: Landmark, Cape Breton, Lobster Barn

Explore the historic, picturesque Victoria-By-The-Sea and enjoy a roving reception prepared by local chefs, followed by a multi-course feast at one of three restaurants. Shuttle pick-up will be available.

Tickets: Early Bird Pricing: \$90 / person • **Regular Pricing:** \$100 / person
<https://fallflavours.ca/signature-event/savour-victoria/>



Toe Taps & Taters

Friday, September 24 - Canoe Cove • Host Chef Jesse Vergen
PEI's vegetable icon, the potato, gets the royal treatment at this spud-centric celebration hosted by guest chef Jesse Vergen and catered by Chef Tyler Gallant. Filled with stick-to-your-ribs food and toe-tapping live music from some of PEI's finest musicians, Toe Taps & Taters is a 'must' for anyone who loves 'taters'.

Tickets: Early Bird Pricing: \$85.50 / person • **Regular Pricing:** \$95.00 / person
<https://fallflavours.ca/signature-event/toe-taps-taters/>



By the Sea, Under the Harvest Moon

Saturday, September 25 - Rodd Brudenell River Resort • Host Chef Corbin
Settle in for a luxurious evening at the Rodd Brudenell River Resort and get ready for an exclusive 3-day culinary event in Eastern PEI. Featuring incredible seafood and beverages, warm hospitality, and unforgettable island experiences, it's the bucket list foodie event you can't miss.

Tickets: Early Bird Pricing: \$400 / person • **Regular Pricing:** \$440 / person
<https://fallflavours.ca/signature-event/by-the-sea-under-the-harvest-moon/>



Oysters On The Pier

Sunday, September 26 - Northport • Host Chef Patrick McMurray
Oyster love is in the salty air! Make your way to the heart of Canada's oyster coast in Western PEI for an evening dedicated to the mollusk that has put PEI on the international map. Join champion oyster shucker Patrick McMurray and local chefs for an intimate evening featuring interactive shucking fun, showcasing the beloved oyster, live music and more. After sampling the oysters au naturel, it's time to sit down to an exquisite feast of delectable dishes prepared by the guest chef that is sure to have you falling in love with oysters all over again.

Tickets: Early Bird Pricing: \$79.20 / person • **Regular Pricing:** \$88 / person
<https://fallflavours.ca/signature-event/oysters-on-the-pier/>



An Evening at Red Shores

Wednesday, September 29 - Charlottetown • Host Chef Renée Lavallée

You're invited to the Top of the Park Restaurant at Red Shores Racetrack & Casino in Charlottetown for an exquisite culinary experience. Red Shores' Executive Chef Andrew Smith and a talented guest chef Renée Lavallée will prepare an exclusive 4-course dinner and wine pairing at the heart of PEI's history. The food and wine pairing tradition. Prepare for an evening of endless indulgence as the island's land and sea are prepared by your passionate and talented hosts. Located in the historic Charlottetown Driving Park (est. 1888), you'll get the View from the Top as you sit down to an intimate dinner.

Tickets: Early Bird Pricing: \$89.00 / person • **Regular Pricing:** \$98.95 / person
<https://fallflavours.ca/signature-event/taste-of-coastal-communities/>



SORRY, SOLD OUT!



Taste of Georgetown

Thursday, September 30 - Kings Playhouse in Georgetown

Host Chef Stephen Barrett

Experience a jollification of food, music, and local entertainment as chefs, musicians, and historians come together for an evening of celebration. Experience an unparalleled evening at the historic Kings Playhouse in Georgetown.

Tickets: Early Bird Pricing: \$67.50 / person • **Regular Pricing:** \$74.25 / person
<https://fallflavours.ca/signature-event/taste-of-georgetown/>



SORRY, SOLD OUT!



PEI Lobster Party

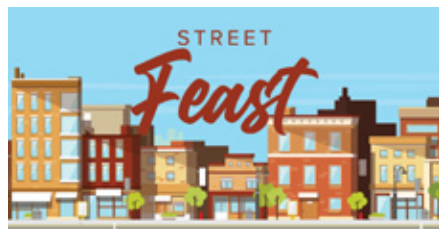
Friday, October 1 - New London • Host Chef Michael Smith

A Friday night feast of PEI lobster and fun on the North Shore with Chef Michael Smith and Chef Terry Nabuurs for celebration! Get ready for a cracking good time at the historic Carriage House, where you'll meet local lobster fishermen and enjoy live music while you slurp PEI oysters and sample local delicacies from the area's restaurants. It's a quintessential PEI lobster party and you won't want to miss it.

Tickets: Early Bird Pricing: \$99 / person • **Regular Pricing:** \$110 / person
<https://fallflavours.ca/signature-event/tbd/>



SORRY, SOLD OUT!



Street Feast

Friday, October 1 & Saturday, October 2 - Charlottetown

Join the fun and close out the Fall Flavours Festival with an epic block party featuring special creations and quirkiness from some of the city's favourite local hang outs. Kent Street will come alive with local food, music, comedy, games, and more! Friday, Oct. 1 - 4-11 pm, Saturday, Oct. 2 - 12-11 pm.



Harbour Feast

Saturday, October 9 - Charlottetown • Host Chef Chuck Hughes

Don't miss the biggest patio party of the year! Experience city vibes, Island-style at this epic Island feast on the picturesque harbour front of PEI's capital city, Charlottetown. Hosted by Celebrity Chef Chuck Hughes this casual-yet-upscale shindig will showcase the best Island ingredients, entertainment, and fun! Be sure you take time during the evening to soak up the gorgeous water views and watch the sun set.

Tickets: Early Bird Pricing: \$99 / person • **Regular Pricing:** \$109 / person
<https://fallflavours.ca/signature-event/harbour-feast/>



The College of Piping hosts a Scotch Tasting and Cocktail Experience Fundraiser

Friday, September 17

Celtic Performing Arts Centre at the College of Piping • Host Evermoore

Celebrating the Scottish whiskey tradition along with a few new spins, The College of Piping & Celtic Performing Arts of Canada invites you to a tasty evening that involves unique food pairings with the selected beverages. Learn some history of the traditions of scotch manufacturing and aging processes while you sample Island flavours along with each beverage tasting.

Tickets: Regular Pricing: \$100.00 / person
<https://fallflavours.ca/culinary-events/the-college-of-piping-hosts-a-scotch-tasting-and-cocktail-experience-fundraiser/>



Bites, Brews, and Tunes - Savour Victoria's Afterglow

Thursday, September 23 - Borden-Carleton

Host Chefs Terry Nabuurs & Jared Acorn

As Savour Victoria winds down, it's time to head to nearby Borden-Carleton for an after party at Lone Oak Brewing Co and The Abby. Featuring a late-night gourmet taco bar and live local entertainment from The Love Junkies. It's the perfect way to close out your epic evening on the Island's South Shore. Discounted tickets are available to Savour Victoria guests or you can purchase a ticket to attend just the after-party!

Tickets: Regular Pricing: \$30 / person
<https://fallflavours.ca/culinary-events/savour-victoria-lone-oak-after-party/>



Oystoberfest

Friday, October 1 - Montague • Host Chef Johnny Flynn

Oystoberfest blends two of the best things PEI has to offer - stellar craft beer and fresh oysters. Oystoberfest will showcase both oysters and craft beer through tastings, pairings and restaurant feature dishes. Oystoberfest will be a full weekend event comprised of a ticketed dinner event taking place at Bogside Brewing as well as a oyster shucking, interactive Oyster and Beer education, live music, culinary showcase. Featuring local oyster producers, craft beer, local musicians.

Tickets: Early Bird Pricing: \$85.50 / person • **Regular Pricing:** \$95 / person
<https://fallflavours.ca/culinary-events/oystoberfest/>





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feed your soul

Restaurant Program

An opportunity to discover PEI's restaurants and enjoy fall-inspired menus on your own schedule. Fall Flavours restaurant dining is the perfect accompaniment to your PEI vacation, whether you're taking part in other Fall Flavours events or not.

Do be mindful when planning your outing that some restaurants may be closed certain days of the week or finish service earlier than 'big city' restaurants; it's all part of being on Island time.



RESTAURANT LISTINGS





Food Hike

DATES:

Sunday, September 19 - 8:30 am to 1:00 pm
Sunday, September 26 - 8:30 am to 1:00 pm
Saturday, October 9 - 8:30 am to 1:00 pm

For foodies that like to walk and walkers that like to eat, the Food Hike is your ticket to experiencing the best of both worlds on PEI. Work up an appetite as you explore one of three picturesque areas of the Island by foot. During your hike (approximately 10-13kms), you'll have the chance to meet local chefs and sample dishes they've prepared with local ingredients. Quench your thirst with samples of craft beer and local drinks and enjoy live entertainment by talented musicians as you soak up the beauty of rural PEI. **Don't forget your camera!**

TICKETS & INFO



Curated Weekend

Settle in for a luxurious weekend stay at the Rodd Brudenell River Resort and get ready for an all-inclusive, exclusive 3-day culinary event in Eastern PEI. Featuring incredible local seafood and beverages, warm hospitality, and unforgettable Island experiences, it's the bucket list foodie event you can't miss!

The fun begins on Friday night with a Fire, Water & Sea on the water hosted by a guest chef, Rodd's Executive Chef, Greg Wishart. Enjoy live music from local restaurants. Savour their signature dishes and craft beverages made by local beverage makers, and then close out the night in a cabaret with some of the Island's favourite comedians.

After a restful sleep at the resort, enjoy a full breakfast as you prepare to choose from a round of world-class golf, a brewery tour, a fishing trip on Montague, an on-the-water experience, or a ceilidh and walk through the streets of Georgetown.

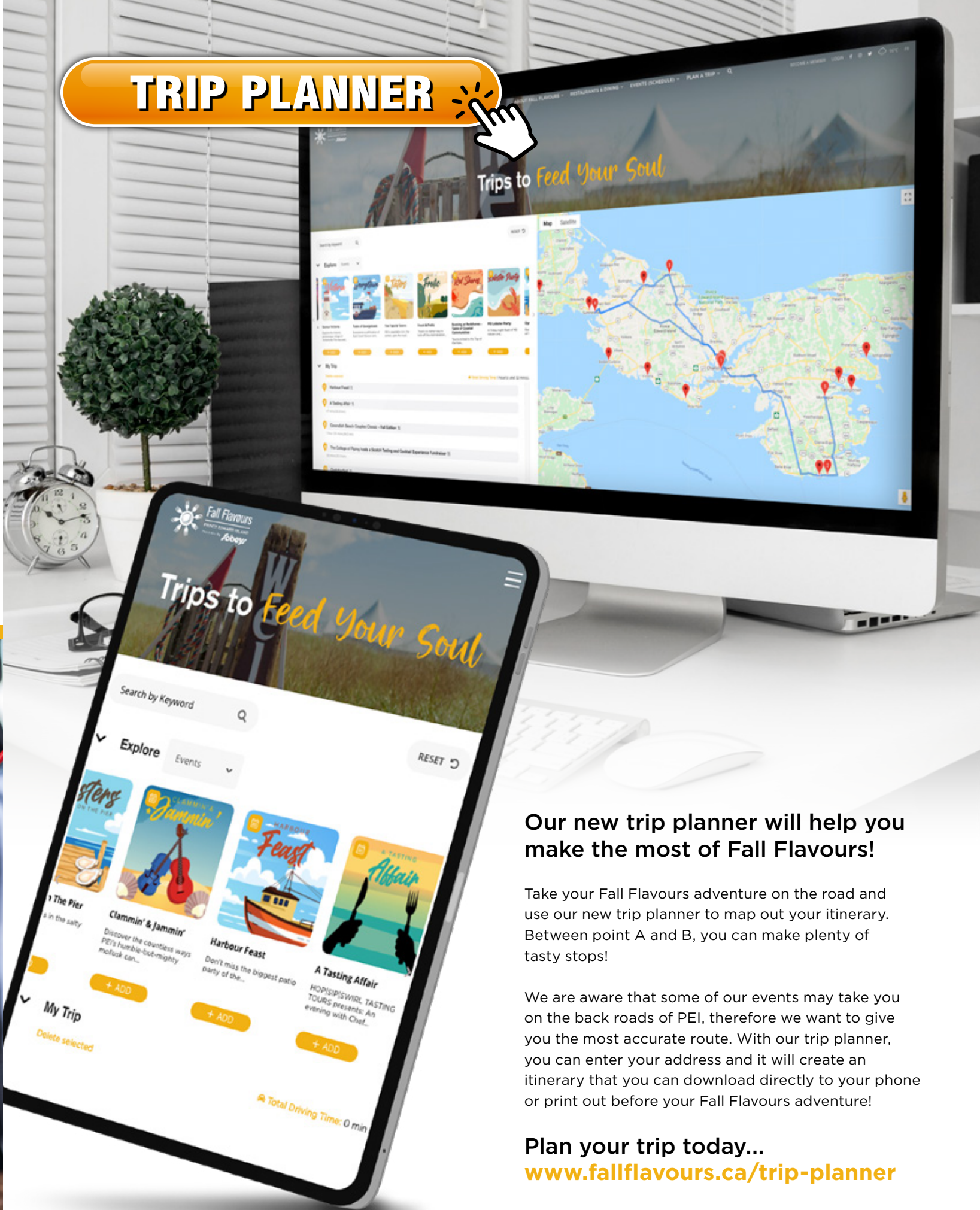
As the sun sets and the harvest moon rises, it's time for the main event – a decadent three-course dinner followed by live music from one of PEI's most beloved cover bands. Hosted by a passionate guest chef and Executive Chef Greg Wishart, this unparalleled feast will celebrate the region's local ingredients in familiar and new ways that will surprise and delight you. Stay for the music and dance under the moonlight or soak up the starry night sky from a comfy Adirondack chair.

Cap off your stay in Eastern PEI with a delicious Sunday morning breakfast and a fond farewell from your host chefs.

TICKETS & INFO



TRIP PLANNER



Our new trip planner will help you make the most of Fall Flavours!

Take your Fall Flavours adventure on the road and use our new trip planner to map out your itinerary. Between point A and B, you can make plenty of tasty stops!

We are aware that some of our events may take you on the back roads of PEI, therefore we want to give you the most accurate route. With our trip planner, you can enter your address and it will create an itinerary that you can download directly to your phone or print out before your Fall Flavours adventure!

Plan your trip today...
www.fallflavours.ca/trip-planner



ATLANTIC LOTTERY IS GIVING YOU A CHANCE TO WIN THE ULTIMATE FALL FLAVOURS PACKAGE!

The Prize Package Includes: A \$250 credit to purchase Fall Flavours event tickets, PEI Bridge Pass AND Hotel accommodations included if it coincides with two back to back Fall Flavours events.

The contest starts on Thursday, August 5, 2021 at 11:00 AM and runs until Sunday, August 8, 2021 at 11:59 PM.

ENTER NOW



ATLANTIC LOTTERY IS PROUD TO SUPPORT THE PEI FALL FLAVOURS FESTIVAL TASTE OF COASTAL COMMUNITIES EVENTS

Taste of Coastal
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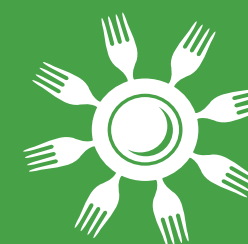
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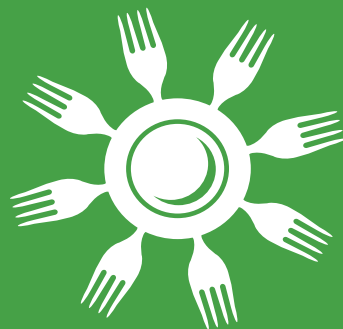
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