

# ICEFAM TOURS



High School Agents only  
Reserve by April 9th

## TOUR OUR SCHOOL

### A LITTLE BUSINESS

Let's take care of a little business first as we show you The Erindale Academy high school next to the University of Toronto, Mississauga.

## PLAY GOLF

### APRIL 25TH 9AM - 1PM

Loosen up your body with a little golf. Play Pebble Beach or Banff Springs in a private Executive Lounge. Clubs and Lunch are included.

## MASSAGE

### APRIL 25TH 2PM - 6PM

After touring our school, enjoy a massage at a Day Spa and a fantastic Italian Dinner

## NIAGARA WINE TOUR

### APRIL 24TH OR 29TH

Join us for the most innovative wine and food experiences in Canada. A quick stop at Niagara Falls included. This is an all day event - 11am to 7pm

[marketing@erindaleacademy.ca](mailto:marketing@erindaleacademy.ca)



# TRAVEL ITINERARY

We're going to:

## NIAGARA FALLS AND WINE TOUR DAY

### 11AM TO 1PM

- 11am pick up at the Westin Harbour Castle
- 11:30am tour and greeting of Erindale Academy
- 12:30pm Snacks and Beverages

### 1:00 PM TO 3:00PM

- 1:00pm travel to Niagara Falls
- 2:00pm brief photo opportunity and shopping
- 2:30pm travel to Winery

### 3:00PM TO 7:00PM

- Winery Tour
- Visit the Ice Bar
- Taste a variety of wines
- 4:30pm - Dinner
- 7-8pm - Return to the Hotel

**Free bottle of Erindale Academy  
Ice Wine for all Participants**



### Your Host: James Rice

Award-Winning Author of the Study It ESL textbook series  
and host of the Study Abroad podcast The James Rice Show





# SET DINNER OPTIONS

## STARTERS

Estate Soup Creation  
Seasonally Niagara Farm Driven  
-  
Pickled Beetroot & Le Cendrillon  
Vidal Wine Jelly, Frisée Endive,  
-  
Tomato Showcase  
Garden Tomatoes, Basil Sprouts,  
Woolwich Goat Cheese, Aged  
Balsamic Vinegar  
-  
Niagara Orchard Salad  
Tree Fresh Fruit, Grimo Nuts,  
Seedlings, Riesling Dressing  
-  
Romaine Heart Salad  
Cured Bacon, Hand Deck Cheese,  
Black Garlic Dressing

## MAINS

Coq Au Vin Blanc,  
Chardonnay Glazed Chicken, Smoked  
Bacon, Forest Mushrooms  
-  
Ontario Beef Tenderloin  
Cabernet Black Truffle Sauce  
-  
Spiced Braised Lamb Sirloin  
Dried Apricot & Fig Sauce  
-  
Digby Bay Diver Scallops (summer/fall)  
Niagara Peach & Red Chili Chutne  
-  
Confit Atlantic Salmon  
Cold Pressed Pristine Soya Bean Oil  
-  
Peller Vegetarian Creation  
Ask about Seasonal Vegetarian dishes

## DESSERTS

Chocolate and Caramel  
Chocolate Ganache -  
Salted Caramel Ice cream -  
Chocolate Sauce  
-  
Paris Brest  
Pate a Choux - Praline Mousseline -  
Vanilla Ice Cream - Crème Anglaise  
-  
Blueberry Chiboust  
Wild Blueberry Compote, Blueberry  
Sorbet & Graham Crumble  
-  
Bombolone  
Crème Patisserie - Coffee Cream -  
Chantilly - Hazelnut Sorbet  
-  
Apple Cranberry Clafoutis



## Reserve Your Spot Today!

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