

Our Programs

These food and wine events are convivial, informative and memorable. As many of our past participants can attest, The Good Earth is more than a culinary destination and winery; it's a special event!

"Food & Wine Extravaganza" cooking demos are a wonderful option for an evening out in Niagara. It's a brilliant way to celebrate a birthday, anniversary, upcoming wedding or small reunion with family and friends. Watch, learn and laugh while a five-course gourmet meal is prepared right in front of your eyes! Our chefs design unique menus certain to delight the senses and showcase The Good Wine. When weather permits, classes are held outdoors in our charming *al fresco* kitchen. Plan for a solid 3 hours of temptation.

Price: \$135 per person weekdays; \$145 per person weekends

Minimum of 8 guests; Maximum of 12 guests

"Dash and Dine" events are the answer when you only have a few hours to spend with your friends. This option allows groups to dash in for an abbreviated Good Earth cooking demo – and dine in style without a serious time commitment. Watch and enjoy as our chef whips up three delicious courses perfectly paired with 3 samples of The Good Wine...all in 1½ hours!

Price: \$75 pp Lunch; \$90 pp Dinner;

Minimum of 8 guests; Maximum of 12 guests

Available Tuesday through Thursday only

Details, Details

Given the nature of these events, we suggest scheduling them around natural eating times, such as 12 noon or 6 p.m. We focus on local seasonal product, prepared in a sophisticated and delicious manner.

We recommend that guests not eat for several hours before their event to allow for maximum food enjoyment! Our demos are best described as an unrestrained celebration of food and wine, with dishes being consumed from the start until the finish of your event.

We pride ourselves on never duplicating any menu and treating every event as a unique experience. **We require advance notice of food allergies and dietary restrictions in order to meet your special needs.**

Our recipe is quite simple. Start with the best product that Niagara producers have to offer –

whisk in a talented chef with a license to thrill – fold in a group of wonderful people – and serve in a spectacular environment. The result is magical!