



Olympic Dining Tours

This guided tour features 5 delicious courses at four fantastic restaurants and two galleries. Included is a visit to a 15,000-bottle wine cellar where guests learn to saber champagne.

Blake Jorgenson Gallery

This gallery, featuring Whistler's favourite up and coming photographer, serves as a great meeting venue

Bearfoot Bistro

Executive Chef and 2008 Canadian Culinary Champion, Melissa Craig, prepares a creative 3 piece tasting plate that varies with what she has fresh in the kitchen.

Sumac Ridge Stellar's Jay Brut

Hy's Steakhouse

Cajun crusted blackened ahi tuna sided sided with soya sauce, wasabi mustard and pickled ginger or beef tenderloin in a teriyaki sauce with sesame seeds.

Nk'Mip Pinot Noir

Bavaria

Prawns a la provencale - sautéed with shallots, flambé with pernod (anis flavour), and a touch of cream or escargot a la savoyard - baked in garlic herb butter.

Jackson-Triggs Reserve Viognier

Elements Urban Tapas Parlour

Choice of pan fired Pacific salmon or butler steak in aged gouda and red wine demi sauce.

Prospect Sauvignon Blanc
Mission Hill Cabernet Merlot

The Plaza Galleries

Chocolate covered strawberries with crackers and an assortment of fine local cheeses.

Inniskillin Riesling Icewine

Tour Time: Departs at 3:15pm and Finishes at 7:00pm

Tour Price: \$109.99 - incl. Gratuities for Restaurant Servers (Guide Excluded)

Wine Pairings: \$34.99 - incl. Gratuities and 10% Liquor Tax



Menus can be altered to accommodate vegetarians and food allergies. Each venue has a suggested wine pairing, but there is always the choice for an alternate red or white.

*Please note that menus are subject to restaurant availability.