

31<sup>ST</sup> CHARITY WINE AUCTION ✨

STEP INTO THE LAND OF



*over*  
**50**

**New Tastings  
Available**

**WHISKY IN THE  
WAREHOUSE**  
OCTOBER 16

**BEER BASH**  
OCTOBER 25

**WINE & SPIRIT  
EDUCATION TRUST**

WSET LEVEL 1 & 2 IN WINES

WSET LEVEL 2 IN SPIRITS

WSET LEVEL 3 IN WINES

 **31<sup>ST</sup> CHARITY  
WINE AUCTION**  
OCTOBER 19, 2024

**BLACK FRIDAY SALE**  
UP TO 50% OFF  
PREMIUM WINES!



**WILLOW PARK**  
WINES & SPIRITS

[willowparkwines.com](http://willowparkwines.com)





As the leaves start to change and the crisp autumn air arrives, we're excited to introduce our 2024 Fall Events Calendar, showcasing over 50 tastings and events. We've assembled an incredible selection to celebrate everything we adore about fall and the holiday season. From Tasteday Thursdays to Friday night Festivals and unique food pairing experiences, there's something for everyone to enjoy!

As a local business, we believe in giving back to the community that supports us. On October 19<sup>th</sup>, join us in celebrating the 31<sup>st</sup> annual Charity Wine Auction. Follow the yellow brick road to Willow Park Wines & Spirits for an enchanting evening of exquisite wines, gourmet cuisine, and captivating entertainment. This year's gala promises to immerse guests in the magical world of Oz, where ruby red slippers and the emerald city reign supreme. The beneficiaries of this year's event include the Alberta Children's Hospital Foundation's Emerging Adult Mental Health Initiative, the Children's Grief Centre, and Carya.

Make sure to join our Cellar Club loyalty rewards program for early access to two of our biggest sales of the year: Vino-Vember and Black Friday, with discounts of up to 50%! Take advantage of our expertise and convenience as the holiday season draws near. Our Trusted Experts are here to help with everything from sophisticated gift wrapping for bottles and baskets to personalized pairing advice for every dinner party. We're committed to making your holiday shopping and entertaining seamless and enjoyable.

We're always looking for new ways to Taste, Learn, and Enjoy with you. Let us know in-store or contact us via email or social media with any events or ideas you'd like to see!

Cheers,

The Trusted Experts of Willow Park Wines & Spirits



*Get the inside scoop!*

Follow us on social media for some fun content, great contests, and exciting new event updates!

[@willowparkwines](https://www.instagram.com/willowparkwines)



## HOW TO PURCHASE TICKETS

Rachel



### Events Manager

Tickets may be purchased online at [willowparkwines.com](http://willowparkwines.com)

### TICKETS & TASTING EVENT CHECK-IN PROCESS

Once you purchase your desired tasting ticket online through our website, you will receive a second email from [tickets@eveyevents.com](mailto:tickets@eveyevents.com) containing your 'Event Ticket' and QR code.

Guests will be required to show their ticket QR code for entry to all Willow Park Wines & Spirits tasting events. If your tickets are meant for someone else (ex: you would like to gift your tickets), please follow the step-by-step instructions in your 'Event Ticket' email to transfer them via email or phone.

**Please note:** With this system, we are no longer able to take names at check-in — QR codes must be scanned.

BOGO ticket purchases are FINAL SALE! No refunds or exchanges are permitted. BOGO pricing is offered for a limited time only, please purchase early. Regular priced tickets are refundable or exchangeable up to 48 hours prior to each event.

If you are attending a food pairing event and have severe food allergies, please notify Rachel at [rachelm@willowpark.net](mailto:rachelm@willowpark.net) as soon as possible.

Please book early to avoid disappointment as our classes fill up quickly. No infants, strollers or children are allowed into any private or public tastings. We ask that all participants please refrain from using personal fragrances during all tasting events. Please note that some classes and events have had menus specially created to pair with the wines/drinks that will be showcased during that evening; event menus are subject to change without notice.

All participants of events at Willow Park Wines & Spirits must be 18 years or older and may be asked to show valid identification. Refunds or credits will be issued if Willow Park Wines & Spirits is notified 48 hours prior to the event. No refunds or credits will be issued for missed tasting events or classes.

Payment is due at time of registration. Willow Park Wines & Spirits reserves the right to cancel any class. We will notify participants as quickly as possible and full refunds or credits will be offered.

Willow Park Wines & Spirits reminds you to drink responsibly.  
Please do not drink and drive.

# TABLE OF CONTENTS

- 4 > Fall Events Calendar
- 8 > Wine Events
- 9 > Wine Education Courses
- 10 > Spirit Education Course
- 13 > Cellar Club
- 14 > Corporate Gifting & WSET Level 3
- 15 > Beer & Spirit Events
- 17 > Shop Online
- 18 > Buy Bordeaux
- 20 > Festival Events
- 21 > Gift Room
- 22 > Commercial Accounts
- 25 > Vino-Vember
- 26 > 31<sup>st</sup> Charity Wine Auction
- 28 > Black Friday

# SEPTEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 Labour Day	3	4	5	6	7
WSET Level 1 8 Wines WSET Level 2 Spirits	9 South America Week	10	11	12 TasteDay Thursday: South American Sips	13 South America Festival	14 Taste-to-Buy: South American Wines
15 WSET Level 2 Spirits	16 Spain Week	17 WSET Level 1 Wines (Exam)	18	19 TasteDay Thursday: A Splash of Spain & Portugal	20 Spanish Festival	21 Taste-to-Buy: Spain & Portugal Deals
22 WSET Level 2 Wines	23 Italy Week	24 WSET Level 2 Spirits (Exam)	25 Pizzaface Pairings	26 TasteDay Thursday: Grazie Italia	27 Italian Festival	28 Iconic Italy Masterclass Taste-to-Buy: Italian Wines
29 WSET Level 2 Wines	30 California Week					

# OCTOBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2 Autumn Wine & Cheese	3 TasteDay Thursday: California Dreamin'	4 California Festival	5 Taste-to-Buy: California Wines
	California Week					
6 WSET Level 2 Wines	7 Thanksgiving Week	8 WSET Level 2 Wines (Exam)	9 Fall Beer & Cheese	10 TasteDay Thursday: Pinot Pleasers	11 Taste-to-Buy: Thanksgiving Specials	12 Taste-to-Buy: Thanksgiving Specials
13	14 Thanksgiving Auction Week	15 Benromach Masterclass Ardbeg Masterclass GlenAllachie Masterclass	16 Whisky in the Warehouse	17	18	19 31st CHARITY WINE AUCTION
20	21 Halloween Week	22	23	24	25 Beer Bash	26 Taste-to-Buy: Spooky Specials
27	28 Bourbon Week	29	30	31 Halloween 		

# NOVEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Bourbon Festival	2 Best of Bourbon Masterclass Taste-to-Buy: Bourbon Bargains
	Bourbon Week					
3	4	5	6	7	8 Guess the Expensive Wine	9
	Vino-Vember Week					
10	11 Remembrance Day 	12	13 Riedel WineWings Experience	14 Wine & Donuts	15 Holiday Cocktails	16 Rum Relics Masterclass
17	18	19	20 French Wine & Cheese	21 TasteDay Thursday: Beauty of Bordeaux	22 Bordeaux Festival	23 100 Point Bordeaux Masterclass Taste-to-Buy: Bordeaux Wines
	Bordeaux Week					
24	25	26	27	28 Holiday Wine & Hors D'Oeuvres	29 94 Point + Festival Taste-to-Buy: Black Friday Deals	30 Pinnacles of Scotland Masterclass Taste-to-Buy: Black Friday Deals
	Black Friday Week					

# DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 Wines of Georgia Mini-Festival (FREE)	2 Cyber Monday	3 Sparkling Wine & Cheese	4 Sparkling Cocktails	5 TasteDay Thursday: Holiday Sparkling	6 Champagne Festival	7 Tête de Cuvée Taste-to-Buy: Sparkling Wine Sale
	Sparkling Week					
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24 Christmas Eve	25 Christmas Day Hanukkah (Store Closed)	26 Boxing Day	27	28
29	30	31 New Year's Eve				

## COLOUR GUIDE



WINE EVENTS



FESTIVALS



SPIRIT & BEER EVENTS



TASTE-TO-BUY



# FESTIVALS

## **South America Festival**

Friday, September 13  
7-9pm | \$40

## **Spanish Festival**

Friday, September 20  
7-9pm | \$40

## **Italian Festival**

Friday, September 27  
7-9pm | \$60

## **California Festival**

Friday, October 4  
7-9pm | \$50

## **Whisky in the Warehouse**

Wednesday, October 16  
General Admission | 7-9pm | \$100  
VIP | 6pm | \$150

## **Beer Bash**

Friday, October 25  
7-9pm | \$50

## **Bourbon Festival**

Friday, November 1  
7-9pm | \$50

## **Bordeaux Festival**

Friday, November 22  
7-9pm | \$95

## **94 Point + Festival**

Friday, November 29  
7-9pm | \$80

## **Champagne Festival**

Friday, December 6  
7-9pm | \$80

## **Wines of Georgia Mini-Festival**

Sunday, December 1  
12-4pm | FREE

# TASTE-TO-BUY

Our **FREE** Taste-to-Buy events bring new meaning to the phrase “try before you buy.”  
Come try almost everything we have featured and on sale,  
from crisp white wines to bold reds and sophisticated spirits.

## **South American Wines**

Saturday, September 14 | 11-5pm

## **Spain & Portugal Deals**

Saturday, September 21 | 11-5pm

## **Italian Wines**

Saturday, September 28 | 11-5pm

## **California Wines**

Saturday, October 5 | 11-5pm

## **Thanksgiving Specials**

Friday & Saturday, October 11 & 12 | 11-5pm

## **Spooky Specials**

Saturday, October 26 | 11-5pm

## **Bourbon Bargains**

Saturday, November 2 | 11-5pm

## **Bordeaux Wines**

Saturday, November 23 | 11-5pm

## **Black Friday Deals**

Friday & Saturday, November 29 & 30 | 11-5pm

## **Sparkling Wine Sale**

Saturday, December 7 | 11-5pm



# TASTEDAY THURSDAY

Take your weeknight to the next level with one of our TasteDay Thursday events. You'll try six wine samples with accompanying cheese boards, all for just **\$30-\$40 per person**.

## **South American Sips**

Thursday, September 12 | 7-8:30pm | \$30

## **A Splash of Spain & Portugal**

Thursday, September 19 | 7-8:30pm | \$30

## **Grazie Italia**

Thursday, September 26 | 7-8:30pm | \$30

## **California Dreamin'**

Thursday, October 3 | 7-8:30pm | \$30

## **Pinot Pleasers**

Thursday, October 10 | 7-8:30pm | \$30

## **Beauty of Bordeaux**

Thursday, November 21 | 7-8:30pm | \$40

## **Holiday Sparkling**

Thursday, December 5 | 7-8:30pm | \$40

# MASTERCLASS

Immerse yourself in the world of wine and spirits with our Masterclasses! Led by our Trusted Experts, these events are part of our mission to help customers Taste, Learn, and Enjoy. In these elevated experiences, you'll be led through six to eight pours from the world's most premium and exclusive bottles. Our goal is to transform you from an enthusiast into a connoisseur.

## **Iconic Italy Masterclass**

Saturday, September 28 | 5-6:30pm | \$150

## **Best of Bourbon Masterclass**

Saturday, November 2 | 5-6:30pm | \$80

## **Rum Relics Masterclass**

Saturday, November 16 | 5-6:30pm | \$80

## **100 Point Bordeaux Masterclass**

Saturday, November 23 | 5-6:30pm | \$150

## **Pinnacles of Scotland Masterclass**

Saturday, November 30 | 5-6:30pm | \$150

## **Tête de Cuvée**

Saturday, December 7 | 5-6:30pm | \$150





## Meet Your Trusted Experts!



**Bruce**  
Main Store Manager



**Evan**  
Main Store Assistant Manager



**Don**  
Beer Expert



**Eric**  
Wine Room Manager

# WINE EVENTS

## THURSDAY, SEPTEMBER 12

**TasteDay Thursday: South American Sips**  
7-8:30PM | \$30

*Style: Seated, In-person Tasting*

Home to world-famous Malbec and so much more, South America is a wine enthusiast's dream waiting to be unlocked! From crisp whites to soft reds, and bold flavours to subtle notes, there is something for everyone in these high-quality, budget-friendly wines. Start with a bubbly reception and then be led through six samples in a variety of styles and colours. Accompanied by cheese boards and fresh baguette.

## THURSDAY, SEPTEMBER 19

**TasteDay Thursday: A Splash of Spain & Portugal**  
7-8:30PM | \$30

*Style: Seated, In-person Tasting*

Our Trusted Experts are ready to take you on a tour through the wine regions of España and Portugal! These extensive regions produce quality wines at exceptional prices. Start the evening with a sparkling reception to wake up your palate. Then take your seat as your host leads you through six delicious samples, varying in style, flavour, and colour. Accompanied by cheese boards and fresh baguette.

## WEDNESDAY, SEPTEMBER 25

**Pizzaface Pairings**  
7-8:30PM | \$45

*Style: Seated, In-person Tasting*

Set your clocks for la dolce vita as we whisk you away to charming and romantic Italy, where it's always the right time for pizza and wine! The Trusted Experts are eager to pair their favourite Italian bottles with the stylings of local pizza purveyor, Pizzaface. With six mouth-watering pizza flavours and six equally delicious pours from regions all around the country, this tasting will leave you saying Grazie!



## THURSDAY, SEPTEMBER 26

**TasteDay Thursday: Grazie Italia**  
7-8:30PM | \$30

*Style: Seated, In-person Tasting*

Cin Cin! Join the Trusted Experts on a journey through Italy, where you'll sip on famous grapes like Sangiovese, Montepulciano, Primitivo, and more. Savour an assortment of six wines plus a bubbly reception, all accompanied by delectable cheese boards. Let's dive deep into the old-world charm of Italian wines!

## SATURDAY, SEPTEMBER 28

**Iconic Italy Masterclass**  
5-6:30PM | \$150

*Style: Seated, In-person Tasting*

Get ready for an exclusive exploration of two of Italy's iconic varietals—Sangiovese from Tuscany and Nebbiolo from Piedmont. Often debated as the pinnacle grapes of Italy, we aim to settle the score! This comparative tasting will showcase these two illustrious varietals in a variety of styles, from youthful vintages to reserved selections and even rare library wines that will truly impress. Highlight wines include Gaja Costa Russi, Salvioni Brunello di Montalcino, Monteverdine Le Pergole Torte, Ellio Grasso Barolo Casa Mate, and Biondi Santi Brunello. Accompanied by premium Italian meats and cheeses. Prepare to experience a tasting that leaves you speechless!

## WEDNESDAY, OCTOBER 2

**Autumn Wine & Cheese**  
7-8:30PM | \$40

*Style: Seated, In-person Tasting*

Cozy sweaters, falling leaves, and the scrumptious flavours of wine bumping elbows with earthy, luxurious cheeses from our friends at Springbank Cheese Co. You'll be welcomed with a reception pour of sparkling wine, then be led through a flight of six perfect pairings. Gather secrets from the Trusted Experts just in time for a Thanksgiving soirée with friends and family!







**WSET**  
APPROVED  
PROGRAMME PROVIDER



## EARN YOUR WINE & SPIRIT QUALIFICATION

with the Trusted Experts at  
Willow Park Wines & Spirits



With the world-renowned Wine & Spirit Education Trust (WSET) program you can find a wide variety of courses at Willow Park Wines & Spirits. By participating with our Trusted Experts in WSET Level 1 and 2 in Wines and Spirits you can become a certified wine or spirits expert. WSET is approved by the United Kingdom government as a national body of vocational qualifications and is recognized worldwide as the foremost certification for wine and spirit consumers and trades people.

Course will be held at Willow Park Wines & Spirits main store location in Willow Park Village. Visit [willowparkwines.com](http://willowparkwines.com) to register.

### WSET LEVEL 1 IN WINES (QCF)

Sunday, September 8, 2024 | 10am-5pm  
Tuesday, September 17, 2024 | 5-6pm (Exam)  
**\$375 + GST**

*Style: Seated, In-person Educational Course*

For those new to the world of wine, this is an ideal beginner's course for first time employees to the wine industry and the interested consumers.

What you'll learn:

- The main types and styles of wine.
- Common wine grapes and their characteristics.
- How to store and serve wine.
- The principles of food and wine pairing.
- How to describe wine using the WSET Level 1 Systematic Approach to Tasting Wine (SAT).

The qualification is assessed by a multiple-choice exam of 30 questions with 70% required to pass. Price includes wine, workbook, and exam.

### WSET LEVEL 2 IN WINES (QCF)

Sunday, September 22, 2024 | 10am-5pm  
Sunday, September 29, 2024 | 10am-5pm  
Sunday, October 6, 2024 | 10am-5pm  
Tuesday, October 8, 2024 | 5-6pm (Exam)  
**\$900 + GST**

*Style: Seated, In-person Educational Course*

For those wishing to delve deeper into the world of wines, this qualification is popular with trade professionals and consumers.

What you'll learn:

- How to taste and describe wine using the WSET Level 2 Systematic Approach to Tasting Wine (SAT).
- What environmental factors, grape-growing, winemaking and maturation options influence the style and quality of wines made from eight principal grape varieties: Chardonnay, Pinot Grigio/Gris, Sauvignon Blanc, Sauvignon Blanc, Riesling, Cabernet Sauvignon, Merlot, Pinot Noir, Syrah/Shiraz.
- The style and quality of wines: made from 22 regionally important grape varieties produced in over 70 geographical indications (GIs) around the world.
- What grape varieties and winemaking processes influence key styles of: Sparkling wines, Fortified wines.
- Key labeling terms used to indicate origin, style and quality.
- Principles and processes involved in the storage/service of wine.
- Principles of food and wine pairings.

The qualification is assessed by a multiple-choice exam of 50 questions with a grade of 55% to pass. Price includes wines, workbook, and exam.

**REGISTER BY:  
SEPTEMBER 17, 2024**

**REGISTER BY:  
SEPTEMBER 3, 2024**

For more information, contact WSET administrator, Samantha Nelmes at [samantha@willowpark.net](mailto:samantha@willowpark.net) or by phone at 403.296.1640 ext. 221



**WSET**  
APPROVED  
PROGRAMME PROVIDER



**REGISTER BY:  
SEPTEMBER 3, 2024**

## WSET LEVEL 2 IN SPIRITS (QCF)

Sunday, September 8, 2024 | 10am-5pm  
Sunday, September 15, 2024 | 10am-5pm  
Tuesday, September 24, 2024 | 5-6pm (Exam)  
**\$750+GST**

*Style: Seated, In-person Educational Course*

A beginner to intermediate level qualification exploring spirits and liqueurs for trade professionals and interested consumers.

What you'll learn:

- How production methods affect the characteristics of spirits and liqueurs
- The characteristics of the principal international spirits and liqueurs
- How to describe spirits using the WSET Level 2 Systematic Approach to Tasting Spirits® (SAT)

The qualification is assessed by a multiple-choice exam of 50 questions.

Price includes spirits, workbook and exam.

To register, please contact Samantha Nelmes at [samantha@willowpark.net](mailto:samantha@willowpark.net) | 403.296.1640 ext. 221

# Roasted Butternut Squash Soup with Crispy Topping

Recipe by Peter Smolarz, Willow Park Wines & Spirits | Serves 4



### Ingredients:

- Butternut squash
- 2 carrots, diced
- 2 tablespoons fresh ginger, peeled and chopped
- 1 onion, diced
- 2 tablespoons olive oil
- 2 cups vegetable broth
- ½ cup white wine
- 2 teaspoons ground cumin
- 1 teaspoon ground paprika
- 1 teaspoon ground turmeric
- ½ cup roasted squash or pumpkin seeds
- 1 can chickpeas
- 1 bunch cilantro
- Salt and pepper, to taste

### Instructions:

Preheat the oven to 425°F. Slice squash in half and cover with oil, roast for 20 minutes or until soft.

In a large pot, sauté the ginger, garlic, carrot and onion in oil over medium heat until softened.

Add the ground turmeric, cumin and paprika and toast for 30 seconds, then add wine and let it cook down by half.

Add the stock and bring to a boil, then add the cooked butternut squash. Season with salt and pepper.

Use an immersion or standing blender and purée until smooth. Add more salt and pepper as needed.

Rinse chickpeas and pat dry, then roast in the oven for 15 minutes at 425°F or until crispy. Toss with some cumin and salt while still hot.

In a dry pan toast the pumpkin seeds.

Serve soup topped with the toast chickpeas, pumpkin seeds, and chopped cilantro.

*Enjoy!*



**Pairs well with  
Freemark Abbey  
Chardonnay**



## WINE EVENTS

### THURSDAY, OCTOBER 3

#### TasteDay Thursday: California Dreamin' 7-8:30PM | \$30

*Style: Seated, In-person Tasting*

Come sample a little taste of sunshine from the Golden State! California boasts more than 100 grape varieties, offering a wine for every palate. Discover the regions, the blends, the history, and the complexity that make these wines famous around the globe. Start with a sparkling reception, then dive into six tasty varieties at great prices. Accompanied by cheese boards and fresh baguette.

### THURSDAY, OCTOBER 10

#### TasteDay Thursday: Pinot Pleasers 7-8:30PM | \$30

*Style: Seated, In-person Tasting*

Celebrate a classic Thanksgiving wine that pairs perfectly with turkey dinner or discover some new and unexpected sips that will leave your dinner guests speechless. This evening boasts a variety of Pinot Noirs from around the world, along with other Pinot grape varieties that are eager to be poured at your holiday table. Our Trusted Experts will welcome you with a sparkling reception and lead you through six delicious pinot wines at exceptional prices, served with cheese boards and fresh baguette.

### FRIDAY, NOVEMBER 8

#### Guess the Expensive Wine 7-8:30PM | \$50

*Style: Seated, In-person Tasting*

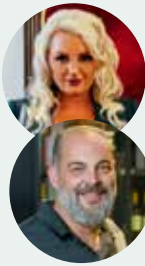
How do you judge a wine? What factors contribute to price and quality? Tonight, you will become the expert as you're led through a lineup of three whites and three reds with varying price points. Put your knowledge to the test as you assign prices to the respective wines and discover if you are correct. This is a classic Willow Park Wines & Spirits event that does not disappoint!

### WEDNESDAY, NOVEMBER 13

#### Riedel WineWings Experience 7-8:30PM | \$120

*Style: Seated, In-person Tasting*

Experience an unforgettable evening with Alysha Harker of Riedel Crystal, and Michael Bigattini, Senior Product Consultant of Willow Park Wines & Spirits. Through a guided tasting of two reds and two whites, taste the remarkable difference of how a wine glass can dramatically change the wine you're sipping.



Tonight is not just about the wine, it's about the glasses—you will take home your WineWings 4-piece tasting kit at the end of the evening, valued at over \$210 which includes Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, and Chardonnay.



### THURSDAY, NOVEMBER 14

#### Wine & Donuts 7-8:30PM | \$45

*Style: Seated, In-person Tasting*

Move over, cheese! Wine and donuts might be the new perfect pairing. Join Trusted Expert, MG Macdonald, as he invites you on a journey of sensory overload and delight. Starting with a bubbly welcome pour, you'll be guided through six soft, delicious donut bites paired with various wines to sweetly suit any occasion. *Warning: sugar intake may reach extreme levels in this tasting!*



### WEDNESDAY, NOVEMBER 20

#### French Wine & Cheese 7-8:30PM | \$50

*Style: Seated, In-person Tasting*

We invite you to a decadent evening of premium wines from Burgundy and Bordeaux, all paired with rich and delicious cheeses. From luxurious blancs to velvety smooth rouges, this pairing extravaganza is the crème de la crème of tasting events. Awaken your palate with a sparkling reception and then wend your way through the varied terroir of these two famous regions with six more stunning pours presented by a Trusted Expert alongside Adrian Watters of Springbank Cheese Co.



## Meet Your Trusted Experts!



Jeff  
Regional Manager



Kayley  
Social Media Coordinator



Val  
Wine Expert



Kristy  
Wine Expert





## Meet Your Trusted Experts!



**Peter**  
Senior Director



**Debbie**  
Vice President of Product Management



**Kelsey**  
Director of Marketing



**Peter**  
Director of Fine Wines & Purchasing

## WINE EVENTS

### THURSDAY, NOVEMBER 21

**TasteDay Thursday: Beauty of Bordeaux**  
7-8:30PM | \$40

*Style: Seated, In-person Tasting*

Let us entice you with a lineup of French wines from the famous Bordeaux region. Discover the beautiful styles of this iconic wine region, and learn the basics of blends and labels, Right Bank versus Left Bank. Start with a sparkling reception and then dive into six delicious wines, accompanied by cheese and fresh baguette.

### SATURDAY, NOVEMBER 23

**100 Point Bordeaux Masterclass**  
5-6:30PM | \$150

*Style: Seated, In-person Tasting*

Embark on a journey of unparalleled excellence with our prestigious tasting event featuring 100-point wines from the Left Bank of Bordeaux. We will explore a curated lineup of renowned estates and iconic vintages that showcase the artistry and terroir of this esteemed region. Featuring five iconic Villages on the left bank including the rustic style of Saint-Julien, the majestic power of Pauillac, and the structured finesse of the historic vineyards of Margaux. Featuring Grand Cru Classe Chateau Montrose, Pontet Canet, Ducru Beaucaillou, Palmer, Mission Haut Brion and Pape Clement Blanc. This tasting will include a luxurious selection of cheese and charcuterie with fresh baguette.

### THURSDAY, NOVEMBER 28

**Holiday Wine & Hors D'Oeuvres**  
7-8:30PM | \$50

*Style: Seated, In-person Tasting*

As the holiday season approaches, our Trusted Experts are eager to share their favourite tips and pairing techniques to turn your festive soirée into a showstopper! We'll take the stress out of choosing the best wine for those classic cocktail nibbles, from shrimp to steak bites, and everything in between. Start with a sparkling welcome reception then dive straight into six delicious pairings that elevate your savoury bites and sweet treats!

### TUESDAY, DECEMBER 3

**Sparkling Wine & Cheese**  
7-8:30PM | \$45

*Style: Seated, In-person Tasting*

Snap, sparkle, POP! Say hello to sparkling wine and mouth-watering cheeses as we welcome the holiday season with a traditional pairing fit for a king! Awaken your senses with a bubbly reception and then discover six sensational flavours from Cava and Prosecco, to Cremant and Champagne. With six delightful cheese pairings and helpful tips from Adrian Watters of Springbank Cheese Co, this tasting will inspire your holiday plans.

### THURSDAY, DECEMBER 5

**TasteDay Thursday: Holiday Sparkling**  
7-8:30PM | \$40

*Style: Seated, In-person Tasting*

Cheers to bubbles! We're taking you beyond Prosecco. Join the Trusted Experts for a sparkling wine adventure that will awaken your senses and tastebuds. Discover delicious Cava, Cremant, Rosé, and luxurious Champagne. Starting with a sparkling reception, your host will guide you through six luscious wines that will elevate your knowledge and your holiday season, accompanied by cheese and fresh baguette.

### SATURDAY, DECEMBER 7

**Tête de Cuvée**  
5-6:30PM | \$150

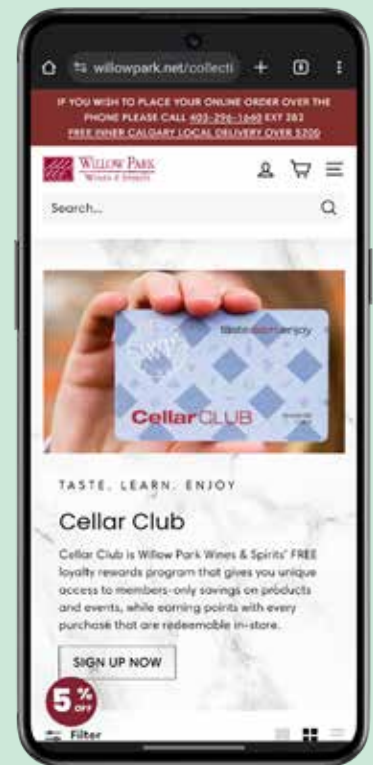
*Style: Seated, In-person Tasting*

Come and taste the stars! A Tête de Cuvée is a Champagne house's greatest example of sparkling wine. These sought-after wines are only made in extraordinary vintages from the best vineyards with sur lie aging for more than a decade. In recent years, these wines have become increasingly rare and difficult to source. Indulge in legendary bubbles including Piper Heidsieck Rare, Dom Ruinart Blanc de Blanc, Dom Perignon P2, Bruno Paillard NPU, and more. A curated collection of meats, cheeses, and canapés will expertly showcase the delicacies of these rare and exquisite wines.

*Lady Bollinger said it best "I drink Champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it. Unless I'm thirsty."*



# Join Our Cellar Club



## JOIN FOR FREE AND EARN POINTS WITH EVERY PURCHASE

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Be the first to know about limited product releases, our biggest sales of the year and attend member-only events.

### **Trusted Expert Recommendations**

Access to over 100 Cellar Club exclusive wines, beers and spirits – picked and priced – just for you!

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Samantha Nelmes at 403.296.1640  
ext. 221 or [samantha@willowpark.net](mailto:samantha@willowpark.net)



**WSET**  
APPROVED  
PROGRAMME PROVIDER

## WSET LEVEL 3 IN WINES (QCF)

January 6, 7, 13, 14, 20, 21, 27, 28 | 5-8pm  
February 3 & 4 | 5-8pm  
February 18 | 5-8pm (Exam)  
**\$1800 + GST**

*Style: Seated, In-person Educational Course*

**REGISTER BY JANUARY 2, 2024**

### Examination Details:

#### Theory Exam:

- Two-hour closed-book exam
- Part 1: 50 multiple-choice questions
- Part 2: Four short written answer questions

#### Tasting Exam:

- Two blind wines in 30 minutes
- Must describe and analyze the wines according to the Systematic Approach to Tasting Wine (SAT)

#### What you'll learn:

- Understanding the factors that influence the style, quality, and price of wines
- Define the natural and human factors in the vineyard and winery
- Identify and locate the principal wine producing regions of the world and describe the style and quality of wines there.
- Identify and describe the characteristics of sparkling and fortified wines of the world and how natural and human factors affect style, quality, and price
- Provide information and advice on wine selection, storage, and service.
- Identifying common wine faults and food and wine pairing considerations
- How to analyze a wine and describe its characteristics using the WSET Level 3 Systematic Approach to Tasting Wine (SAT)

#### Prerequisite:

- WSET Level 2 Award in Wines or equivalent is strongly recommended

A passing grade of 55% in both the Theory and Tasting Exam is required to achieve the certification.

To register, please contact Samantha Nelmes  
at [samantha@willowpark.net](mailto:samantha@willowpark.net) | 403.296.1640 ext. 221





# BEER, SPIRITS & MORE

**WEDNESDAY, OCTOBER 9**

**Fall Beer & Cheese**

**7-8:30pm | \$30**

*Style: Seated, In-person Tasting*

From velvety ambers to rich stouts, the cooler weather welcomes the best brews for the season. Perfectly paired with delicious, hearty cheeses from Springbank Cheese Co, this classing pairing is dialed in with Dave "The Beer Guy" Gingrich hosting alongside Cheese Guru, Adrian Watters, each vying for your vote of best pairing. Brew buddies unite!



**TUESDAY, OCTOBER 15**

**Benromach Masterclass  
with Richard Urquhart**

**5-6:30pm | \$40**

*Style: Seated, In-person Tasting*

Benromach Distillery was built in 1898 and was acquired by the Urquhart family in 1993. They were keen to revive the Speyside style of whisky, using malted barley to give just a whisper of peat smoke. We're excited to have Richard Urquhart here to lead this incredible Masterclass! He'll showcase the exciting new Benromach Willow Park Wines & Spirits Single Cask alongside the Connoisseurs Choice Single Barrels from Gordon & McPhail; Bunnahabhain 1998, Caol Ila 2005, and Linkwood 1996. Served with cheese boards and fresh baguette.



**TUESDAY, OCTOBER 15**

**Ardbeg Masterclass  
with Bryan Simpson**

**7-8:30pm | \$50**

*Style: Seated, In-person Tasting*

We're excited to welcome Bryan Simpson, the National Brand Ambassador for Ardbeg and Glenmorangie! Bryan is no stranger to Willow Park Wines & Spirits, and he will be showcasing an amazing lineup of Ardbeg drams in this special Masterclass tasting. Featuring the Sauternes Cask Finished Anthology, the Port Cask finished Spectacular, 19 Year Old, and 25 Year Old! Accompanied by cheese boards and fresh baguette.



**TUESDAY, OCTOBER 15**

**GlenAllachie Masterclass  
with James Bornn**

**7-8:30pm | \$40**

*Style: Seated, In-person Tasting*

James Bornn, the Ambassador for GlenAllachie, is an educator who has acquired skills from the Wine & Spirits Education Trust and the Council of Whisky Masters. He will showcase an incredible lineup featuring special edition bottles and highlighting the GlenAllachie 30 Year Old. Served with cheese boards and fresh baguette.



**SATURDAY, NOVEMBER 2**

**Best of Bourbon Masterclass**

**5-6:30pm | \$80**

*Style: Seated, In-person Tasting*

Consider this an evening to remember! Hosted by resident bourbon Expert, Darryl Corbett, this tasting will showcase our newly arrived Single Barrels, limited allocation release, and small-batch bourbon. Following the tasting, an extremely limited number of bottles will be available to purchase, including Weller 12 Year Old and E.H Taylor Small Batch 3.

**FRIDAY, NOVEMBER 15**

**Holiday Cocktails**

**7-8:30pm | \$50**

*Style: Seated, In-person Tasting*

Sparkling, rich, smooth, indulgent—these are just a few words to describe the featured showstoppers in this brand-new holiday cocktail experience! The Trusted Experts are breaking out the best of the bar as they lead you through simple ways to make spectacular drinks that are guaranteed to wow friends and family. With tasty holiday treats paired off with each concoction, this don't-miss tasting event stuns with six festive-inspired cocktail creations.



**Meet Your Trusted Experts!**



**Kyle**

**Spirits Manager**



**Darryl**

**Senior Product Consultant**



**Michael**

**Senior Product Consultant**



**Dave "The Beer Guy"**

**Beer/Cider/Sake Manager**

## BEER, SPIRITS & MORE

**SATURDAY, NOVEMBER 16**

### Rum Relics Masterclass

**5-6:30pm | \$80**

*Style: Seated, In-person Tasting*

Sugar Cane and Molasses provide this delightful spirit, and when barrel-aged in the heart of the tropics, it becomes something very special—rivaling the best whiskeys and cognacs in the world. Join us as we showcase the oldest rums available, the best of the best, featuring Appleton 21 Year Old, Flor de Caña 30 Year Old, and more! Sip on these delicious collectible rums accompanied by sweet treats.

**SATURDAY, NOVEMBER 30**

### Pinnacles of Scotland Masterclass

**5-6:30pm | \$150**

*Style: Seated, In-person Tasting*

Senior Spirits Consultant and resident whisky expert, Darryl Corbett, is proud to host this exceptional tasting of the finest whiskies that Scotland has to offer. From our first-ever Single Cask selection—the Glenfiddich 1974—to icons of Islay such as Bunnahabhain 25 Year Old and Bowmore Aston Martin 22 Year Old. The Glenfarclas 40 Year Old, Macallan 18 Year Old Sherry Cask, and, Balvenie 25 Year Old round out the evening while representing the pinnacles of Speyside. Join us for this amazing evening of iconic whisky! Accompanied by cheese and charcuterie boards.



**WEDNESDAY, DECEMBER 4**

### Sparkling Cocktails

**7-8:30pm | \$45**

*Style: Seated, In-person Tasting*

Bubbles, bubbles, and more bubbles—with a twist! Join the Trusted Experts as they share their love of wine, beer, and spirits in sparkling cocktail form. We'll riff on the traditional, the familiar, and the creative with this unique tasting experience. Featuring six delicious, effervescent holiday drinks and nibbles, tonight is guaranteed to be a taste sensation!



# Red Wine Braised Beef Short Ribs

Recipe by David Singleton, Home by David



## Ingredients:

- 8 beef short ribs
- Salt and freshly ground black pepper
- 2 tablespoons olive oil
- 1 whole garlic, cut through the equator
- 2 tablespoons tomato paste
- 750ml bottle of red wine
- 1 liter beef stock
- 2 sprigs fresh rosemary
- 4 sprigs fresh thyme
- 2 bay leaves

## Serve:

Serve the braised beef short ribs with mashed potatoes, polenta, or a side of your choice, drizzled with the rich red wine sauce.

## Instructions:

Preheat the oven to 338°F

Season the short ribs generously with salt and pepper.

Heat the olive oil in a large, ovenproof pot or Dutch oven over medium-high heat. Brown the short ribs on all sides, working in batches if necessary. Add the garlic and tomato paste to the pot, and cook for another 2 minutes.

Pour in the red wine (a splash at first and work all the bits of the bottom of the pot). Add the remaining wine and bring it to a boil. Cook until the wine is reduced by half, about 10 minutes.

Add the stock, rosemary, thyme, and bay leaves to the pot making sure the ribs are 2/3rds submerged in the liquid and bring the mixture to a simmer. Cover the pot with a lid and transfer it to the preheated oven. Braise the short ribs for 2.5 to 3 hours or until the meat is fork tender and not rubbery.

Remove the pot from the oven and transfer the short ribs to a plate. Strain the sauce and push the garlic through a fine mesh sieve, and return the sauce to the pot. Simmer the sauce over medium heat until it thickens slightly, about 10 minutes.

*Enjoy!*



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# 2021 Bordeaux is Landing

This vintage is neither a Right Bank or Left Bank vintage but rather where Châteaux with the best terroir and attentiveness succeeded the most. A cool vintage was optimized by illuminating sunshine in October leading to cool and fresh wines with lower alcohols and softer tannins showcasing terroir. The most consistent region was Pessac-Léognan, whose famed white wines were the best of the vintage with bright acidity and minerality. The 2021 vintage will mature into its best expression after minimal time in the cellar.

*Uncork the Best of  
Bordeaux with the  
fall release of the 2021  
Bordeaux vintage.*





# Buy 2023 Bordeaux

Willow Park Wines & Spirits is pleased to announce the 2023 vintage is now available for pre-purchase through our Bordeaux Futures program. Futures prices are often lower than retail prices, and because some wines are produced in such small quantities, they frequently sell out as futures. No minimum bottle order is required and all wines are guaranteed. Prices are all-inclusive except for tax, no surcharge will occur when it is released in the fall of 2026.

Access Bordeaux Futures  
by scanning the QR code:



## Peter's Thoughts on 2023

After tasting through the 2023s in Bordeaux at En Primeur Week, I discovered this was an inconsistent vintage and was extremely selective in choosing the Châteaux I wanted to offer. The Châteaux that navigated the vintage well, produced very good, even outstanding wines. These wines have balanced the best aspects of a warm vintage, bright fruits and purity with freshness and minerality, and a cool vintage, without any pyrazines green flavour. This vintage is a perfect example of the elegant style of wine the top Châteaux in the region are producing. Using less new oak, less extraction, and a purer terroir expression, this vintage has reduced its human impact while creating fresh wines with moderate alcohol levels that are approachable early but will also live long in bottle. Fortunately, the yields were at highs I have not seen since 2016 and the resulting prices were released at 20-50% lower than the previous year. This vintage is a fantastic buy, with great wines at reasonable prices.

This year we narrowed our selections to the wines that shined and here are the top suggestions:

Château Lascombes, Margaux  
Château Berliquet, Saint-Émilion  
Château Smith Haut Lafitte, Pessac-Leognan  
Château Cos D'Estournel, St Estephe







**Meet Your Trusted Experts!**



**Cassey**

**Graphic Designer**



**Anderson**

**Junior Graphic Designer**



**Devin**

**Saskatchewan Product Coordinator**



**Keaton**

**Receiving Administrator**

## FESTIVALS

**FRIDAY, SEPTEMBER 13**

**South America Festival**

**7-9pm | \$40**

*Style: Walk-around Festival*

¡Bienvenida! We're ready to get back into Fall routines with a splash of South American flavour. There's always sunshine in your glass when you sample these delicious wines from Argentina and Chile. From world-renowned Malbecs, soft Pinot Noirs, rich Carmeneres, and stunning whites, we're showcasing all the styles that make South America a wine-lovers destination. Quality wines at exceptional prices. Accompanied by tasty bites from our kitchen team.

**FRIDAY, SEPTEMBER 20**

**Spanish Festival**

**7-9pm | \$40**

*Style: Walk-around Festival*

Straight from Spain and Portugal, we're bringing you the homegrown wines of these diverse and colourful cultures. With bold reds and distinctive whites, you'll sample amazing flavour with exceptional quality and price. Accompanied by tasty bites from our kitchen team. ¡Salud!

**FRIDAY, SEPTEMBER 27**

**Italian Festival**

**7-9pm | \$60**

*Style: Walk-around Festival*

Ciao! Come discover the Old World! Italian wines are famous for their broad diversity, rich characteristics, and suave approachability. From crisp whites, luscious rosés, and reds for every palate, we'll be pouring old favourites and new finds. Take a taste journey through ancient vineyards and new innovative wineries. Our kitchen team will deliver a delicious offering of appetizer bites, meats, cheeses, and sweets.



**FRIDAY, OCTOBER 4**

**California Festival**

**7-9pm | \$50**

*Style: Walk-around Festival*

Take a walk through the Golden State at our semi-annual California wine festival! Sip and sample from a cornucopia of lush whites, soft rosés, and a wide variety of delicious reds. We're serving up the best of the West Coast, alongside tasty appies, cheeses, and nibbles from our kitchen team. Explore Napa Valley, Sonoma, Mendocino, Lodi, and beyond!

**WEDNESDAY, OCTOBER 16**

**Whisky in the Warehouse**

**General | 7-9pm | \$100**

**VIP | 6pm | \$150**

*Style: Walk-around Festival*

Our sought-after whisky event of the year is back, showcasing over 100 single-malt whiskies from across the globe. Many of Scotland's finest distilleries from the Lowlands, Highlands, Islay, and beyond will be there to pour their best bottles. Delicious drams from Ireland, Japan, and Wales will also be featured. Sample alongside tasty bites from Calgary's best local food purveyors and the Willow Park Wines & Spirits kitchen team. You don't want to miss this annual mega-event! All tickets include a take-home Glencarin glass.

VIP Hour includes early access and a chance to taste premium VIP-only scotches in a more spacious tasting environment. The VIP ticket includes the full festival.

**FRIDAY, OCTOBER 25**

**Beer Bash**

**7-9pm | \$50**

*Style: Walk-around Festival*

Get ready for brews, bites, and the best Beer Bash in Calgary! Our annual hoppy, malty, effervescent extravaganza is back with over 40 tasting stations showcasing local breweries and international favourites. Sample delicious pairing bites from our own kitchen team and local food purveyors. We guarantee there's a brew for every beer fanatic. Join friends and family, or make it a date night!



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Carolyn  
Gift Room Expert



Fluffy  
Gift Room Expert



# COMMERCIAL ACCOUNTS

Let us show you the Willow Park Wines & Spirits advantage.



## OUR VISION

As Canada's largest private wine, beer and spirit retailer, we are committed to building lifelong customer relationships in an innovative, educational and entertaining environment while providing exceptional service, selection and prices.

## COMMERCIAL DIVISION

Our commercial division is built on three core values: success, quality customer service and vast product selection.

## BUSINESS SERVICES

- Performance Reports
- Financing Options
- Consultation & Product Lists
- Product Training Seminars
- Wine & Spirits Education Trust (WSET) Program
- Complimentary Admission to Select Tasting Events



Candice

Please contact us to  
review all of our  
commercial services

403.296.1640 ext. 288  
alex@willowpark.net



Alex

Director of Commercial

Commercial Account & Riedel Sales Manager



## FESTIVALS

### FRIDAY, NOVEMBER 1

#### Bourbon Festival

7-9pm | \$50

*Style: Walk-around Festival*

We invite you to join us for a festival of smooth, toasty, and fruity varieties of this most iconic American whiskey. A brilliant mash-up for all the corn, grain, and barley lovers out there, come sip and sample your way through the best of our bourbon wall alongside American single-malts and rye. Accompanied by sweet and savoury southern bites from our kitchen team.

### FRIDAY, NOVEMBER 22

#### Bordeaux Festival

7-9pm | \$95

*Style: Walk-around Festival*

Our 2021 Bordeaux vintage has just landed! Come taste these amazing bottles, joined by other Cru Bourgeois and Grand Cru Classé. Explore the diversity, premium quality, and excitement of Bordeaux with the Trusted Experts and partners. In addition to these delicious wines, your ticket includes an offering of French canapes, pastries, meats, cheeses, and sweet treats from our kitchen team.

### FRIDAY, NOVEMBER 29

#### 94 Point + Festival

7-9pm | \$80

*Style: Walk-around Festival*

Treat yourself to some of our highest-scoring wines at our exclusive 94 Point + Wine Festival. All wines poured must receive a minimum score of 94 points from influential wine writers, tasters, or wine publications. We're serving up the best of the best! Enjoy outstanding wines alongside a selection of fantastic delicacies from our kitchen team. Many of the wines poured tonight will be featured in our Black Friday sale where you'll find amazing wines at unbelievable prices!

### SUNDAY, DECEMBER 1

#### Wines of Georgia Mini-Festival

12-4pm | FREE

*Style: Walk-around Festival, Mezzanine*

Our friends at Black Stallion Wines & Spirits supply our amazing lineup of wines from Georgia. Join us for an afternoon filled with diverse grape varieties and styles from one of the oldest wine regions in the world. This is a free tasting on our mezzanine, no ticket is required and all wines available for tasting will be on sale!

### FRIDAY, DECEMBER 6

#### Champagne Festival

7-9pm | \$80

*Style: Walk-around Festival*

It's our annual Champagne Festival, and we're toasting the best bubbles from France and beyond. Alongside true Champagne from world-class labels like Piper-Heidsieck, Taittinger, Bollinger, and more, we'll be offering classic and quality sparkling wines from regions around the world. With a bottle for every moment, style, and budget, join us by ringing in the Holiday season in true sparkling fashion. Accompanied by delectable appetizer bites, charcuterie boards, and other delicious treats from our kitchen team.



## Meet Your Trusted Experts!



**Beer Expert**



**Warehouse Manager**



**Assistant Warehouse Manager**



**Shipping and Fleet Manager**

# MEET THE MAKER

## GET THE SCOOP ON FREE UPCOMING IN-STORE TASTINGS

at Willow Park Wines & Spirits!

Subscribe to our emails and receive exclusive updates on Meet the Maker tastings featuring amazing guests and top-notch products to sample. Hang out with the experts and discover a new favourite!





## Meet Your Trusted Experts!



Max

Head Chef



Lani

Events Team



Alastair

Beer Expert



Michael

Wine Room Expert

# MaxChicken Burgers

Recipe by Head Chef Max Labhardt, Willow Park Wines & Spirits | Makes 4



## Ingredients:

### Chicken Mix:

- 4 chicken breasts or 700 grams ground chicken
- 1 ½ tsp salt
- 1 tsp granulated Swerve or sweetener of choice

### Wet Station #1:

- 1 cup water
- 4 tsp corn starch

### Wet Station #2:

- 1 egg
- 1 egg white
- ½ tsp baking powder

### Dry Station:

- ¾ cup All-purpose flour
- ½ tsp garlic powder
- ½ tsp paprika
- ½ tsp salt
- ½ tsp white pepper
- ½ tsp black pepper

## Instructions:

Grind the chicken breast/mix together with salt and sweetener.

Prepare and mix the wet station 1 and 2 separately.

Build 3 stations.

Form the burgers.

Dip into Wet Station 1.

Dip into Dry Station.

Dip into Wet Station 2.

Dip once more into Dry Station.

Spray the finished burger with oil and bake in an air fryer at 400°F for about 7 minutes or until done.

Eat and enjoy a delicious and healthy burger with your favourite toppings!

*Enjoy!*



Pairs well with  
**Pehu Simonet Face  
Nord Brut Grand Cru**



**WILLOW PARK WINES & SPIRITS**

# **VINO-VEEMBER SALE**

November 6-10, 2024 | Online & In-Store

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OCTOBER 19, 2024

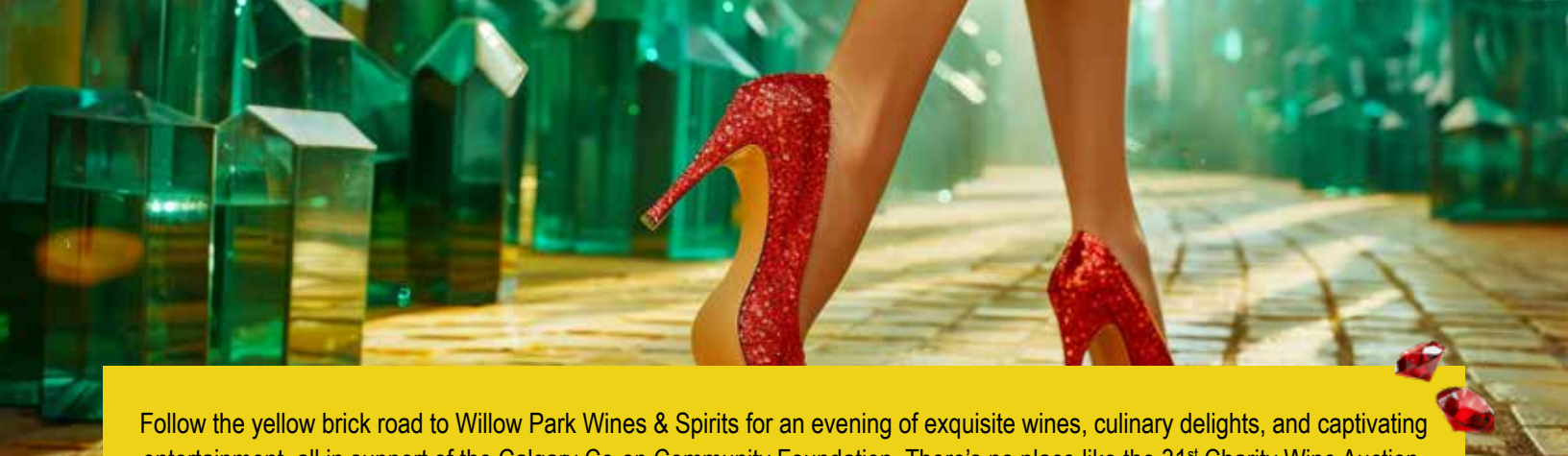
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## THIS YEAR'S BENEFICIARIES



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*Sale*

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# BEER BASH

OCTOBER 25, 2024  
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# CELEBRATE FRESH



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info@willowpark.net

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Saskatoon, SK S7H 0W2  
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saskatoon@willowpark.net

Willow Park Wines & Spirits  
Regina - Grasslands  
33, 4715 Gordon Road  
Regina, SK S4W 0B7  
306.585.1661  
regina@willowpark.net

Willow Park Wines & Spirits  
Regina - Normanview  
490 McCarthy Blvd  
Regina, SK S4R 7M2  
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normanview@willowpark.net