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October 24, 2012



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## HIP HOPS

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The [Gourmet Food & Wine Expo](#) is not only about indulging in the latest wines, spirits and delicious foods; it's also about refreshing and unique beers! Visit the Expo from November 15-18 at the Metro Toronto Convention Centre, at its new location in the North Building, and try a variety of trendy and flavourful brews. Get your tickets [here](#) and use promo code INSIDER for \$4 off.



## ALOHA TORONTO

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At [Spearhead](#), they believe in beer's unlimited potential. They use unusual ingredients and brewing methods to make all-natural craft beer. Try the Hawaiian Style Pale Ale. This bold, hoppy West Coast pale ale is brewed Hawaiian style with pineapple. Now available at the [LCBO](#).



## THE GREAT RED NORTH

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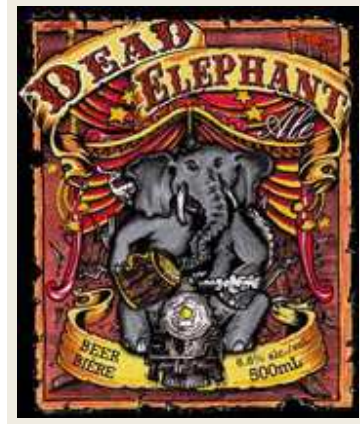
In response to customer requests for a darker beer than the popular Pale Ale, the Beer Masters at [Lake of Bays Brewing Company](#), located in Baysville in the Great White North, have come up with a flavourful blend of dark roasted malts and spicy hops for an unforgettably smooth and aromatic drinking experience. Sample their newest addition, Rousse Red Ale, at the Expo.



## HOP BOMB

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[Railway City Brewing Company](#) is very well-known in the craft brewing industry for their Dead Elephant Ale, designed using the finest local ingredients. The palate of this popular brew is sweet, fruity malt up front (apricot and mango) with a bit of candy and slight grassy notes. Some suggested food pairings for this hop bomb are burgers, chili, chorizo, crispy duck or spicy Indian dishes.



## 'TIS THE SEASON

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Guests of the [Gourmet Food & Wine Expo](#) are going to experience beer in a whole new way. Beer Cocktails will reign supreme this holiday season and at the Expo. [Molson Coors Canada](#) is leading the way with four festive cocktails to get you in the spirit. Molson Coors is excited to offer the Holiday Mint with Molson M, the Spiced Apple Punch made with Molson Canadian, the Skinny Sour with Molson Canadian 67 and the Cranberry Splash made using Coors Light. Sip and sample these trendy mixes at the [Molson Coors Canada](#) booth.



[Click here](#) to buy Admission Tickets - use promo code **INSIDER** to save \$4  
[Click here](#) to buy Gourmet Gala & Tutored Tastings tickets

VIP Night - \$40  
Thursday 6 - 10 pm  
General Admission - \$20  
Friday 2 - 10 pm  
Saturday 12 - 10 pm  
Sunday 12 - 6 pm

We look forward to seeing you at the Expo!

*cheers!* gourmet insider



## LINKS

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[Tutored Tastings & Gala](#)  
[Exhibitors](#)  
[Photo Gallery](#)

## SOCIAL NETWORK



## SHOW INFO

**DATE:**  
November 15 - 18, 2012  
**LOCATION:**  
Metro Toronto  
Convention Centre  
North Building  
**ADMISSION:**  
\$40 VIP Night  
\$20 General Admission