sip. savour. groove.

Join us this June as we ring in summer's arrival on the Beamsville Bench. Sip new vintages and old favourites, sample delightfully paired dishes prepared by some of Niagara wine country's best chefs. Enjoy live music and spectacular vineyard views at each of our wineries.

Whether you choose to relax and listen to live music from the comfort of a "Graze Zone" Muskoka chair or groove with friends on an impromptu crush pad dance floor, the afternoon is yours to enjoy just as you please.

YOUR GRAZE THE BENCH TICKET INCLUDES:

- Access to private "Graze Zones"
- A commemorative stemless wine glass and 3 tokens for food OR wine
- Additional wines and food available at all wineries for only \$10.00 each (including HST)
- ADD ON The Graze Shuttle a \$10 pass (plus HST) gets you full day hop-on, hop-off access







Audi Oakville

Audi, the Presenting Sponsor of the Graze The Bench weekend.



1425 North Service Road W.
Oakville, Ontario
905-844-AUDI
audioakville.com





Audi Oakville

tickets on sale now

Graze the Bench tickets sell out early, so get yours before they're gone. For more info visit

grazethebench.com



Visit the Bench GRAZE THE BENCH Love the Bench

A weekend celebration of wine, food and music. It's always better on the Bench!



June 8 & 9, 2024 12 pm - 5 pm

Tickets are \$79.95 plus HST for Saturday or Sunday. Available at participating wineries.





SIP 2022 Beal Vineyards Rose – 1 token 2020 Falcons Nest Barrel Aged Chardonnay – 1 token 2020 Redtails Landing Cabernet Sauvignon

Syrah Reserve – 1 token

SAVOUR Chef Matt McDowell

 Peach Glazed Pork Banh Mi - Char Siu Pork, Spiced Peach Glaze, Pickled Carrot/Daikon, Chili Lime Aioli, Fresh Herbs, French Roll – 1 token

GROOVE Broken Cadence





sip 2023 White Rabbit - 1 token 2021 Looking Glass - 1 token Cherry Mead Seltzer - 1 token

SAVOUR Chef Peter Pietruniak

- Honey Grilled Smoked Sausage, Mead Caramelized Onions, Dijonaise, Fresh Pickles, served on a fresh bun - 1 token
- Honey BBQ Glazed Smoked Tofu & Local Grain Sausage, Mead Caramelized Onions, Dijonaise, Fresh Pickles, served on a fresh bun - 1 token (Veg/GF)

GROOVE Discmen





SIP 2019 Estate Riesling – 1 token | 2022 Locust Lane Rosé – 1 token 2021 P.T.G. (Pinot / Gamay blend) – 1 token 2020 Terroir Caché (Merlot / Malbec / Cab Franc blend) – 2 tokens

SAVOUR Piano Piano The Restaurant (Chef Victor Barry)

Half Pizza - 1 token, Full Pizza - 2 tokens
 Margherita (Fior di Latte, Tomato, Basil) (Vegetarian) or
 The Hot Rod (Pepperoni, Mozzarella, Tomato, Oregano)

GROOVE The Postmen





sip 2022 Rose (dry) – 1 token 2023 Estate Bottled Riesling – 1 token 2021 Red Conception – 1 token

SAVOUR Revalee Café

 Tacos – 1 token -Carnitas: Smoked Pork, Pinapple+Jalepno Salsa, Pickled Onion



Barbacoa: Slow-cooked Beef, Chimichurri, Charred Onion, Queso Fresco

- Loaded Nachos 2 tokens
 Choice of: Carnitas, Chicken, Barbacoa, Vegetarian
- · Ice Cream Sandwich 1 token

EXIT 68

Peninsula Ridge Estates Winery

3 Hidden Bench Vineyards and Winery

Rosewood Estates Winery

4 Fielding Estate Winery

5 The Organized Crime Winery

6 Thirty Bench Wine Makers

Main St

GROOVE Vinyl Flux





SIP 2021 Limestone Block Chardonnay – 1 token 2020 Pipe Down – 1 token

SAVOUR Casa Toscana

- Wild Mushroom Risotto 2 tokens
 Carnaroli Igp Rice, Wild Mushrooms, Pecorino Cheese Dop, Porcini Stock. Extra Virgin Olive Oil 1 token (Vegetarian) With Grated fresh Black Truffle on the Risotto
- Porchetta Sandwiches 1 token
 Traditional Porchetta Sandwich make with Ciabatta Bun, Slow
 Roasted Pork Loin and Belly with Aromatic Herbs, Peperoncino Aioli

Gelato two scoops - 1 token
 Dairy Free Artisinal Gelato, 6 Flavours (vegan)

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GRAZE THE BENCH

BEAMSVILLE

EXIT 64

GROOVE InfraRed Band

Lake Ontario

MacLeod St

5

South Service Rd

QEW



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SIP Thirty Bench 2021 Rose - 1 token Thirty Bench Winemaker's 2020 Red - 1 token Thirty Bench Winemaker's 2022 Riesling - 1 token

SAVOUR Chef Mitchell Lamb

- Truffled Parmesan Tater Tots 1 token (vegetarian)
- Steak Sandwich 2 tokens
 Sous-Vide Flat Iron Steak, Chimichurri, Arugula,
 Roasted Garlic Dressing
- Lobster Roll 3 tokens PEI Lobster, Lemon Aioli, Brioche
- Dipped Cheesecake 1 token
 Chocolate Dipped Cheesecake Various Garnishes (vegetarian)

GROOVE Avenue Inn Band



