




LOWLANDER BEER TASTING EVENTS 2009

(Blindfolds optional)

LOWLANDER
GRAND CAFE™



As recommended in

TimeOut

**LONDON
PARTIES
GUIDE**

Through our passion for beer we have devised a series of fun and informative events designed to guide you through the exciting world of Belgian beers.

Each event is hosted by a Master Beer Sommelier, who will take participants through the history of brewing, how beer is made, the component flavours, and demonstrate how to taste and compare an array of intriguing beer styles.

Our aim is that everyone should leave with a real appreciation of what a fascinating drink beer truly is, and be armed with the skills and knowledge to make informed beer selections.

Please note that with each beer tasting session there is a Group fee of £165 for the Sommelier's services.



Event 1 - Introduction to the Beers of Belgium

A great starting point for those new to beer tastings, this event leads participants through the differing styles of beers brewed in Belgium, and provides a great first insight into the world of brewing and the World's favourite long drink.

To accompany your beer tasting we provide a selection of Belgian cheeses, charcuterie, bread & Double Dutch fries.

7 Beer Sampling £19 per head

5 Beer Sampling £15.50 per head

Snack platters and canapés are also available on request to compliment this event.



Event 2 – Tutored Beer Tasting with Beer Quiz

This option is ideal for team building and client entertaining. It is a great way to add interaction to the tutoring experience. The quiz goes hand in hand with the tasting, and tests guests on their knowledge of beer trivia. We can also incorporate questions tailored to your company or the occasion.

To accompany your beer tasting we provide a selection of Belgian cheeses, charcuterie, bread & Double Dutch fries.

7 Beer Sampling and Quiz £21 per head

5 Beer Sampling and Quiz £17.50 per head

Snack platters and canapés are available on request to compliment this event.



Event 3 – Tutored Beer and Food Matching

This event guides participants through the full exciting spectrum of tastes and flavours of beer, and matches selected beer styles with elegant gastronomic tasting plates, specially created by our Head Chef.

New this year, this option has been specifically created as a direct result of feedback from many of our beer tasting participants, who said that they were looking for a full sensual beer and food educational experience.

5 Beer Sampling plus 3 matched food-tasting plates
£30 per head



Event 3 - Example menu

Aperitif – Mort Subite Gueuze

Beer tempura battered mussels, béchamel herb crusted mussels, served with Dutch fries and Belgian dips, complimented by Troubadour Blonde beer

Pork and herb terrine, Belgian Abbey cheese and charcuterie, served with onion marmalade and brioche, complimented by Saison Dupont

Belgian chocolate cheese cake served with kriek cherry beer ice cream, complimented by Westmalle Dubbel Trappist Ale

Digestif - Scaldis Barley Wine



Event 4 - Beer Cuisine Banquet

This event marries great beer with great food.

We offer a full 5 Course Beer Cuisine banquet, with each course created in-house and perfectly matched with a particular beer.

This is a gastronomic experience that participants will remember for some considerable time.

**5 course Beer Cuisine Banquet with 7 Beer Samplings
£62.50 per head**



Event 4 – Example menu

Amuse bouche – Duck & raspberry beer consume, matched with an aperitif of Lindemans peach beer

Starter – Watercress & pancetta salad, matched with St. Louis geuze

Fish course – Seafood trio of scallop, king prawn and crab with Duvel beurre blanc and matched with Duvel blonde ale

Meat course – Blinde Vinken – stuffed steak parcels marinated and braised in Duchesse de Bourgogne Flemish red ale, served with a spring vegetable bouquet and matched with Duchesse de Bourgogne

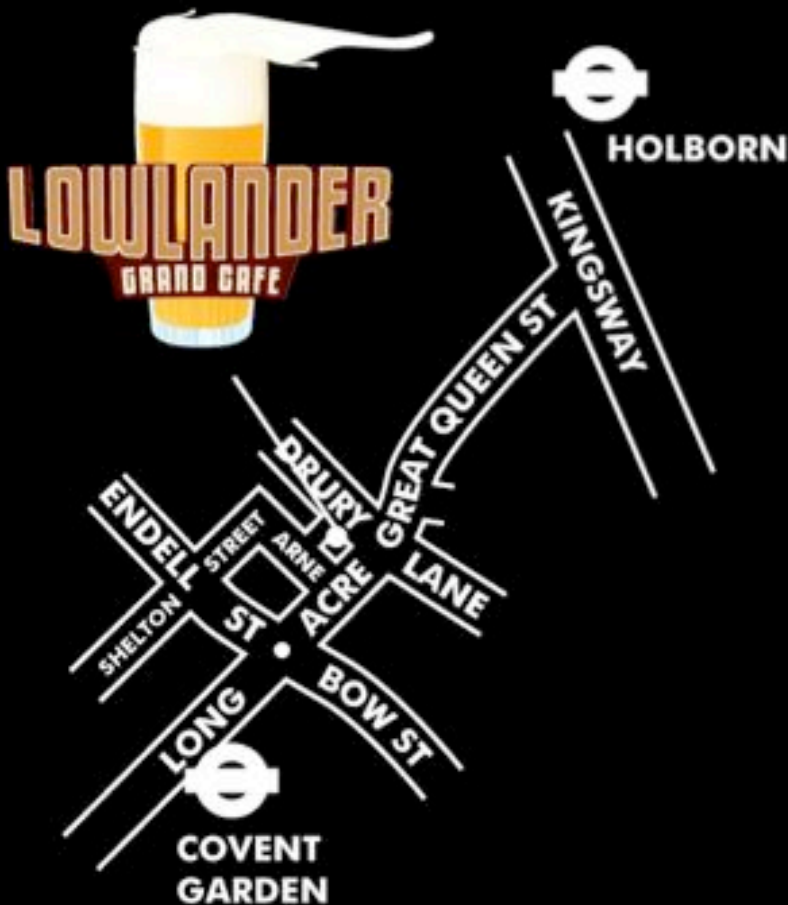
Dessert – Raspberry waffle cheesecake and rhubarb preserve, matched with St. Bernadus Abt ale

Cheese course – Belgian Trappist and Abbey Cheeses, matched with shots of Floris Apple and Orval Trappist beer

Digestif – Scaldis Barley Wine ale



Main Bar and Mezzanine – Lowlander Drury Lane



**TO BOOK YOUR
BEER TASTING EVENT
CONTACT:**

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**MAXIMUM PARTY SIZE
22 PEOPLE**



LOWLANDER

GRAND CAFE™

As recommended by

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.co.uk

theme
BAR & RESTAURANT STYLE

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CITY A.M.
— BUSINESS WITH PERSONALITY —

FREE **Lite** LONDON

Evening
Standard

ZAGAT