

**Liam
Tomlin's**
Chefs
Warehouse
and Cookery
School

International Wines
Wednesday, 14th July 2010

Presented by Guy Harcourt-Wood



50 New Church Street
Cape Town 8001
Call +27(21) 422 01 28
info@chefswarehouse.co.za

WINE

International Wines for under R100

Presented exclusively by Guy Harcourt-Wood :
Wednesday - 14th July 2010



GUY HARCOURT-WOOD

Guy Harcourt-Wood is a Cape Town born, UK Trained Sommelier and is incredibly passionate about wine.

For the past seven years, he has served at some of London's finest Michelin-rated restaurants, Chez Bruce, Pied à Terre, Theo Randall & The Ledbury, where he has cultivated an extensive understanding of the international wine trade and a European palette. This, combined with his local expertise and experience, provides him with a wealth of knowledge that he loves to share.

He is passionate about food and wine pairing. Having recently returned to South Africa, Guy is determined to unearth and share our local gems.

Never before has there been a better time to taste European wines due to the strength of the Rand.

So why not join us as we move North and delve into some fantastic wines from as far afield as the Rhone Valley in France, Roussillon, Spain and Portugal.

Guy will discuss the Mediterranean varietals used and various wine styles and match them to tasting dishes prepared by Liam Tomlin in a relaxed, informal atmosphere.

Time: 6:30pm to 8:30pm

PRICE:

R300 PER PERSON

Chefs Warehouse and Cookery School

GENERAL INFORMATION

CLASSES

Liam Tomlin's classes are 4 hours long – starting promptly at 09:30am every alternate Saturday. Classes presented by guest chefs, wine and other presenters will run for approximately 3 hours.

Cookery demonstration classes are intimate, consisting of a maximum of 24 participants who will have the opportunity to interact on a one-on-one basis with Liam, the guest chef or class presenter/s.

Comprehensive course notes and recipes will be handed to participants at registration on the day of the class. Tasting portions of three of the dishes demonstrated will be served, paired with matching wines. Wine Appreciation & Tasting courses and classes are restricted to 20 participants.

CORPORATE ENTERTAINING AND TEAM BUILDING EXERCISES

Chefs Warehouse and Cookery School is a well designed space appropriate for hosting private or corporate events with food and wine tailored to your requirements.

It is also suitable for:

- photographic shoots
- product launches
- corporate team-building
- book signings
- press events
- private cooking classes with your choice of guest chef – subject to his/her availability.

SUBSCRIBE TO OUR NEWSLETTER

Log onto www.chefswarehouse.co.za and register your email address to receive **Chefs Warehouse and Cookery School Monthly Newsletter**. Simply click on **newsletter** to subscribe and receive monthly updates on course and class announcements, including last minute place availability, recipes, information on the latest culinary ideas and reviews on newly released books for cooks.

ENQUIRIES AND BOOKINGS FOR COURSES AND CLASSES

- **email:** info@chefswarehouse.co.za
- **mail:** Post Net Suite #155, Private Bag X1, Vlaeberg, 8018.
- **call:** +27(21) 422 0128
- **visit us at:** Chefs Warehouse, 50 New Church Street, Cape Town, 8001.

BOOKING FOR COURSES AND CLASSES

To enrol for our courses and classes, e-mail, phone or visit us at **Chefs Warehouse and Cookery School**.

COURSE FEES AND PAYMENT

Course fees must be paid in full in advance by:

- electronic transfer via our online booking system.
- cheque payable to: **Chefs Warehouse and Cookery School**.
- all credit cards accepted, with the exception of Diners Club and American Express.

CANCELLATION POLICY

- No refunds will be made for unattended classes.
- Cancellation of the course within 7 days prior to the commencement thereof will be redeemable in the form of Vouchers for **Chefs Warehouse and Cookery School**.
- Payments are not transferable to other courses. However, bookings for a course may be transferred to another person.
- Withdrawal from the course will not lead to a refund.

If, due to unforeseen circumstances, **Chefs Warehouse and Cookery School** is forced to cancel a course or class, notification will be given as soon as possible and the full booking fee will be refunded.

For more information contact us:

Call +27(21) 422 0128

Email: info@chefswarehouse.co.za

The Chefs Warehouse and Cookery School – where retail and culinary education blend in perfect harmony...

Liam & Jan Tomlin and team look forward to welcoming you
to the Chefs Warehouse and Cookery School.