## FRIDAY 13th APRIL

**Venue: Kylemore Abbey**
**11.30am – 3.30pm**
The gastronomy of Kylemore Abbey, past and present, for a celebration of food as part of County Galway's title of European Region of Gastronomy 2018. Learn all about our unique food heritage with jam making, chocolate tasting, garden tours, bee keeping, butter making, fish smoking, Connemara lamb on a spit and lots more. We will also host some of County Galway's best food producers with a village market stretching all over the estate. A fun day for all the senses.

Food Village Experience from 12.00pm to 4.00pm

A tour of the Victorian Walled Garden with Head Gardener, Anja Gohlke who will be accompanied by John and Sally McKenna.

## SATURDAY 14th APRIL

**Venue: Renvyle Beach, Shoreline and Renvyle House.**
***"A day with John & Sally McKenna"***
**10.30am to 12 noon:** "Foraging the Sea Shore with Sally McKenna".

**12 noon to 3pm:** "The Bronze Age Cook In" (*an fulacht fia*). A full re-enactment of cooking during the Bronze Age on the grounds of Renvyle House. Enjoy food tastings from the pre-historic era.

***"The Blue Coast Banquet"***
**Venue: Renvyle House Hotel**
**7.00pm:** Prosecco Reception kindly sponsored by J&C Kenny Wines, followed by a 5 course banquet dinner accompanied by ½ bottle of wine per person

*Throughout the week there will be evening entertainment at Renvyle House Hotel including live traditional music, drama production, poetry readings and a gastronomy quiz.*

**Festival Co-Ordinators**
Renvyle House Hotel & Resort, Renvyle, Connemara, Co. Galway, H91 X8Y8, Ireland.
Tel: +353 (0)95 46100 | Email: info@renvyle.com | Website: www.renvyle.com

**Festival Partners**
John & Sally McKenna, Marty Mussels, DK Connemara Oysters Ltd., John walsh, Kylemore Abbey & Victorian Walled Gardens and Michael Gibbons

GALWAY, WEST OF IRELAND 2018
EUROPEAN REGION OF GASTRONOMY

# THE BAY COAST WILD ATLANTIC WAY FOOD FESTIVAL

## 8TH TO 15TH APRIL

## A EUROPEAN REGION OF GASTRONOMY EVENT 2018

RENVYLE HOUSE HOTEL & RESORT
CONNEMARA CO. GALWAY

WILD ATLANTIC WAY
SLÍ AN ATLANTAIGH FHIÁIN

**To celebrate County Galway's designation as a European Region of Gastronomy "The Bay Coast Wild Atlantic Food Festival" presents a gastronomic week of food experiences.**

**These experiences will reflect our local natural resources, our culture and our people.**

## MONDAY 9th APRIL

**Venue: Renvyle House Hotel**
**11:30 - 3:30pm:** A Cookery Demonstration featuring local fish and Connemara Lamb with executive chef, author and Eurotoques Commissioner, Tim O'Sullivan.

Preparing and filleting of fish will be presented by fishmonger, Brendan McCarthy.

Aisling Rock "European Young Chef of the Year" demonstrates her winning dish. Aisling is a 2nd year Culinary Arts student at Galway's International Hotel School.

## TUESDAY 10th APRIL

**Venue: DK Connemara Oyters, Letterfrack.**
**10.00am:** An organised tour of the local Oyster Farm at Dawros Beg, Letterfrack with owner, David Keane.

**Venue: Renvyle House Hotel**
**2.00 pm:** Tim and oyster farmer, John Ward will demonstrate the opening and shucking of oysters.
Eating Oysters: Cooked and raw with tastings.

## WEDNESDAY 11th APRIL

**Venue: Killary Fjord**
**11:00 am:** Visit a mussel farm on Killary Fjord (Ireland's only fjord) followed by a cruise on the fjord, with Killary Cruises on the "Connemara Lady". Gastro lunch will be served during this spectacular sea journey – duration is approximately 1 and half hours.

## THURSDAY 12th APRIL

**Venue: Renvyle House Hotel**
**11.30am:** Cookery Demonstration and talk with Tim O'Sullivan and Catherine Nee, local Mussel farmer. "10 Ways to Cook Mussels" with tastings.

**2.30pm:** Departing from Renvyle House. A guided walk with renowned archaeologist, Michael Gibbons, "Along the Wild Atlantic Way". Michael will tell us about the way of life of different past generations and eras - pointing out some interesting and significant landmarks along the way.

# Renvyle House Hotel & Resort

## Bay Coast Wild Atlantic Food Festival Packages

## Sunday 8th to Sunday 15th April 2018

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**Midweek 5 Bed & Breakfast, 3 Dinners & 2 Evening Bar Food Meals €452.00 per person**
*and includes talks & demonstrations in the hotel as per programme of events*

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**Midweek 2 Bed & Breakfast, 1 Dinner & 1 Bar Food Evening Meal €184.00 per person**
*and includes talks & demonstrations in the hotel as per programme of events*

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**Festival Weekend Package Friday to Sunday 2 Bed & Breakast, welcome reception with hot and cold hors d'oeuvres, Blue Coast Banquet on Saturday night €225.00 per person**
*and includes talks & demonstrations in the hotel as per programme of events*

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***Off-Site Tours and Excursions €10.00 per day Supplement***

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RENVYLE HOUSE
HOTEL & RESORT
CONNEMARA · CO. GALWAY

RENVYLE, CONNEMARA, CO. GALWAY,
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WWW.RENVYLE.COM

## DK CONNEMARA OYSTER FARM
**www.dkconnemaraoysters.com**

## MUSSEL FARM TOUR
**www.martysmussels.ie**

## KILLARY FJORD BOAT TOUR
**www.killaryfjord.com**

## KYLEMORE ABBEY & VICTORIAL WALLED GARDENS
**www.kylemoreabbey.com**

## ARCHAEOLOGIST MICHAEL GIBBONS
**www.walkingireland.com**

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**TUESDAY DAY TICKET: €25.00**
DK Connemara Oyster Farm Tour
Cookery Demonstration at Renvyle House

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**WEDNESDAY DAY TICKET: €30.00**
Tour of Mussel Farm
Killary Fjord Boat Tour Cruise and Lunch

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**THURSDAY DAY TICKET: €30.00**
Cookery Demonstration at Renvyle House
Guided Walk with Michael Gibbons

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**FRIDAY DAY TICKET: €25.00**
Gastronomic Tour of Kylemore Abbey
Guided Tour of the Victorian Walled Gardens

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**SATURDAY DAY TICKET: €30.00**
Foraging the Sea Shore with Sally McKenna
The Bronze Age Cook in (*an fulacht fia*)

The "***Blue Coast Banquet***"
at Renvyle House Hotel €55.00

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GALWAY, WEST OF IRELAND 2018
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WILD ATLANTIC WAY