



Whiskey D.R.A.M. Fellowship Tasting and Dinner (You do not have to be a member of the Fellowship to attend.)

A multi-course whiskey tasting along with food stations will give everyone an opportunity to mingle and enjoy each other's company. A tour of the tunnel will be part of our evening as well.

THE VENUE:

CC Lounge and Whisky Bar is located in the heart of Downtown Toronto, in the beautiful St. Lawrence Market neighborhood. Built within the historic Beardmore building, which was established in 1841. Designed to emulate the opulence of the 1920's, this Prohibition themed lounge and bar is masterfully on point. 4,000 square feet, equipped with stunning original brick walls, a cascade of sparkling crystal chandeliers, and lush velvet drapery. Our whisky tunnel was inspired by the underground secret passage created by Hiram Walker, the founder of Canadian Club Whisky, which was created to facilitate the illegal trade, and smuggling of prohibited spirits. Originally built in 1891, the tunnel connected his distillery in Windsor to his property in Detroit. Featuring 450+ whiskies from all over the world, with a focus on showcasing North American production.

THE DETAILS:

DATE: **Monday, June 25th**

TIME: **7:00 p.m. - 10:00 p.m.**

PLACE: **CC Lounge and Whisky Bar**

ADDRESS: 45 Front Street East, Toronto

PHONE: (416) 362-4777

WEB ADDRESS: www.cconfront.com

TRANSPORTATION AND OTHER INFO: 10 minute walk from the Metro Toronto Convention Centre (where the House of Friendship will be located). Venue is one level and wheel chair accessible.

THE MENU:

Welcome Cocktail Station (choose from a Manhattan, CC Old Fashion, The Sour or a Kentucky Mule).

Tomatin 12 Year Scotch

Lot 40 Canadian Rye

Basil Hayden Bourbon

Bastille 1789

Truffle Polenta Bites with truffle oil and parmesan cheese

Shrimp Cocktail Spoon with cocktail sauce and lemon aioli

Vegetables & Dip seasonal vegetables, house made dips

Artisanal Cheese with assorted cheese, seasonal fruit, honey, chocolate, house made jam

Atlantic Smoked Salmon with capers, pickled onions, dill, house made crème fraiche, rye bread

Buttermilk Fried Chicken with pickles, coleslaw, house made BBQ and house made biscuits

Montreal Smoked Meat - cured or smoked beef brisket, swiss cheese, horseradish, pickles mustard, rye bread

COST AND PAYMENT OPTIONS: **\$125 U.S. Dollars per person.**

A cash bar will be available if you wish to order additional drinks not included in our menu for the evening.

If you are interested in attending email jaimemoore@bellsouth.net and she will email you an invoice. She will need the following info to process your request: 1. Number in your party and their names.

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