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## Yuletide Celebration @ Lisbon By Night

Friday, December 1, Reception 7:00 pm, Dinner 7:30

### *A journey of flavours*

A great way to start the festive season. Relax. Experience the good life while sharing the evening with friends. We offer good food, fine wines, great company and door prizes!

This year we are trying something a little different, starting with soup and a shrimp casserole, followed by a festive entrée buffet, offering a variety of dishes.



## Food & wines

### *Reception*

Served appetizers

### *Table service*

Caldo Verde soup  
Shrimp casserole  
Lemon sorbet palate cleanser

### *Buffet*

Chef salad; tomato salad; Caesar salad  
Lamb  
Penne with vegetables  
Pork & clams  
Fillet of sole  
Sauteed vegetables  
Roast potatoes

### *Dessert table* with Christmas theme

Coffee

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Fine wine, good food and great people—what's not to like?

We will make every effort to accommodate your food allergies or special dietary needs if you let us know in advance.

**Note:** As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

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### *The Dinner Wines*

**Graham Beck Brut Rose NV** \$19.95

Opens with fragrant aromas - strawberry, watermelon and wisps of raspberry - and plenty of mousse, a.k.a. froth or bubbles that form when poured. It's a delight on the palate with lively flavours of red cherry and red berry fruit persisting throughout. It finishes in a blaze of crisp, lip-smacking freshness.

**Sumaridge Chardonnay 2012** \$34.95

A lively, full, ripe and full style of chardonnay, neither truly warm nor cool climate, but somewhere in between in a generous and appealing style overall. Fine length.

**Delheim Grand Reserve 2004** \$34.20

It has silky, ripe tannins backed by a solid core of fruit. Hints of mulberry are complemented by subtle mint undertones.

**Lammershoek Roulette 2004** \$24.50

Rhone-inspired blend with its scrubby, dried-herb bouquet, effortless fine tanned balance, sweet fruit and dry finish.

**Steenberg Merlot 2003** \$25.00

Deep purple merlot with intense fruit concentration. Multi-faceted, with violets, incense and hints of soft spear mint on the nose. Black and red berry intensity on the palate, together with rich but subtle oak flavours. Ripe tannins provide this wine with a long, full finish.

**Delheim Edelspatz** \$20

Aromas of dried apricot, quince and cumquat. Wonderful fruit purity, focused by botrytis. Elegant and intense, some raisins & honey, with thrilling balance and length.

# Event Details

**When:** Friday, December 1, Reception 7:00 pm; Dinner seating at 7:30 pm  
**Where:** Lisbon By Night, 802A Dundas St. W., Toronto (at Palmerston). Street parking + off-street Green P between Claremont and Manning, north of Dundas. \$5 after 6:00 pm.  
**Price:** \$90 members. Guests \$100  
**Closing date:** Your booking or cancellation must be received by Friday, November 24. Your booking will be confirmed.

Your cheque payable to **South African Wine Society** or **Visa credit card** information will reserve your place at the dinner. If we have your credit card information on file, you may book by e-mail (without the form) to [sawsinfo@rogers.com](mailto:sawsinfo@rogers.com) Visa charges will appear as Bokke Inc.

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# Event Registration

## Yuletide Celebration @ Lisbon By Night

Friday, December 1, Reception 7:00 pm, Dinner 7:30

When registering by mail, please phone or email to let us confirm your booking promptly.

**Mail to:**  
SAWS  
RPO BOX 37085, 6428 YONGE ST  
WILLOWDALE ON M2M 4J8

Enclosed find our cheque payable to **South African Wine Society** or **Visa\* credit card** information for

\_\_\_\_\_ member/s @ \$90 = \$ \_\_\_\_\_ + \_\_\_\_\_ guests @ \$100 = \_\_\_\_\_

\* Visa charges will appear as **Bokke Inc.** If we have your credit card information on file, you may book by e-mail to [sawsinfo@rogers.com](mailto:sawsinfo@rogers.com)

Name(s) \_\_\_\_\_

Guest name(s) \_\_\_\_\_

Phone \_\_\_\_\_

Visa Card Number \_\_\_\_\_ Expiry \_\_\_\_ / \_\_\_\_

Name on card \_\_\_\_\_

We will make every effort to accommodate your food allergies or special dietary needs if you let us know in advance.

### ***WAIVER, RELEASE AND INDEMNITY***

I am participating in South African Wine Society (SAWS) events voluntarily and at my own risk. In consideration of my participation, I, for myself, my heirs, executors, administrators and assigns, hereby waive, release and forever discharge and indemnify SAWS, its organizers, volunteers, members, and the Executive Committee from any and all damages, claims and actions for any loss, liability, claim, action, costs, expenses, physical or emotional injury or death to me arising out of my participation in SAWS functions or on society grounds, howsoever caused. I am aware that SAWS does not carry any liability insurance.

This waiver applies to all guests who I may bring and for whom I accept complete responsibility.

I also certify that I, and my guests are 19 years of age or older.

I also consent to the use of my/our name(s) and/or likeness through photographs or other images which SAWS may post on its website or other media.

We/I have read and understand and agree to this waiver.