

GoMedia **Canada 2020**

British Columbia

Fearless Females of the Central Okanagan

September 6-9, 2020

Theme

Meet the Fearless Females who are changing the culinary scene in the Central Okanagan.

Description

Tour through the home of the British Columbia wine industry and meet the women of the Central Okanagan Valley who are making waves in the wine, culinary, and agricultural scene.

In Kelowna, celebrate 30 years of the BC Wine Institute with the women that have and continue to contribute to our thriving wine industry. Get hands on with Sandrine, of Sandrine French Pastry while hearing the story of her move from France and why the Okanagan is so special. Learn about Indigenous culture with Chef Andrea Callaghan of the Red Fox Club at Indigenous World Winery.

Vernon boasts a hard-to-find combination of world-class outdoor living, thriving downtown and culinary scene, small-town charm and unique farmgate experiences. Situated among three beautiful lakes, fruit orchards and rolling mountains, travellers are sure to enjoy this little piece of B.C. paradise. You will bake pie with Tara Davison, owner and chef of the widely popular Davison Orchards. Then it's onto Predator Ridge Resort to enjoy one of the most spectacular patios in the Okanagan Valley where award winning pastry chef and member of BC's culinary Olympic team, Tina Tang, will join you for house-made goodies and culinary conversation.

Considerations

- Limited Internet access on certain legs of the tour with access available in the hotel, airport and several businesses.
- While this adventure is not overly strenuous, participants must be of "fair" physical fitness. (e.g. must be able to walk on uneven terrain, endure outdoor conditions).
- Participants should advise of any dietary restrictions or food allergies.
- Fluency in English is preferred.
- Other guests may be joining you on this tour that are not part of the Go Media Conference.
- Gratuities are included in your visit to the Central Okanagan.
- A credit card will be required at hotel check in to cover personal incidentals such as long distance calls, laundry, movies, etc.

Itinerary

Day 1 – Sunday, September 6

	Mid-afternoon arrival at Kelowna International Airport and check into hotel.
6:00 pm	Dinner and evening with the BC Wine Institute (BCWI) celebrating fearless females in the Central Okanagan wine industry and the 30 th anniversary of BCWI. The BCWI represents the interests of British Columbia wineries and is dedicated to producing 100% British Columbia grape wines certified by the regulatory body.
Overnight	Kelowna

Day 2 – Monday, September 7

Morning	Optional early morning paddleboard.
9:00 am	Breakfast and pastry making with Sandrine of Sandrine French Pastry & Chocolate . French pastry chef and owner, Sandrine invites you to her family patisserie to enjoy a taste of France. Heralding from a lineage of celebrated chocolatiers, Sandrine offers a decadent selection of gourmet chocolates made by hand, using only the best European chocolate and finest ingredients
12:00 pm	Light lunch.
1:00 pm	Afternoon wine tour highlighting wineries who have women at their helm.
4:30 pm	Free time
6:00 pm	Dinner with Chef Andrea Callaghan of the Red Fox Club at Indigenous World Winery . Red Fox Club is a modern native restaurant that revitalizes age-old techniques into today's palate and uses Okanagan Sylix history and respect for the aboriginal people as the inspiration behind the creative menu. The contemporary building is perched on Westbank First Nations Land with a beautiful expansive view of the Okanagan Valley.
Overnight	Kelowna

Day 3 – Tuesday, September 8

Breakfast	Breakfast at your leisure at the hotel.
8:00 am	Departure to Vernon. (Drive time: 1 hour)
9:00 am	Pie Making at Davison Orchards with Tara Davison, owner and chef with time to explore the orchards, animals and valley views at Davison Orchards. Local farmers since 1933, Davison Orchards grows produce and uses the ingredients in their bakery and cafe to make the most delicious farm food you've ever tasted. You're invited to be part of the story of your food from start to finish. You can see the crops growing, the fruit being picked, and the apples being peeled for their famous apple pie.
11:30 am	Downtown Discovery Walking Eatery Tour with Okanagan Foodie Tours (3+ hours). On this tour, you will taste the tantalizing flavours of award-winning eateries while learning about the oldest community in the Okanagan – Vernon. Murals larger than life, parks, unique shops, galleries, heritage sites, and delicious food are all part of the experience in this historic part of the city.
3:30 pm	Tour and Tasting at Okanagan Spirits with Distiller, Sonia Martinez. This local farm-to-flask distillery offers a selection of more than 25 internationally awarded spirits ranging from BC's first single malt whisky to gins, vodkas, liqueurs, fruit brandies and even aquavit and absinthe.
6:00 pm	Enjoy dinner on the Patio at Predator Ridge Resort , with award winning Pastry Chef Tina Tang. Tina is a Red Seal Chef and in 2019 was named one of Canada's next star chefs by the Globe and Mail. She was the youngest chef to be awarded Chef of the Year in 2018 by the Canadian Culinary Federation Western Conference, and was named Chef of the Year 2017 (the first female chef to receive the honour) by the Okanagan Chefs Association. She was also a nominee for the 2018 National Chef of the Year by the CCFCC (Canadian Culinary Federation) and is a member of the 2020 B.C. Culinary Olympic team.
Overnight	Vernon

Day 4 – Wednesday, September 9

Morning Breakfast and check out

8:00 am Depart for the Kelowna International Airport.

10:20 am Flight to Victoria for GoMedia 2020. Depart Kelowna on Pacific Coastal Airlines #1524

11:25 am Arrive in Victoria.

Recommended items to bring

- Comfortable footwear suitable for light physical activity
- Water bottle
- Camera
- Small day pack
- Umbrella
- Sunscreen, sunglasses
- Hat
- Casual, layered clothing, including both short and long sleeves and long pants.
- Waterproof jacket