

## sip. savour. groove.

Join us this June as we ring in summer's arrival on the Beamsville Bench. Sip new vintages and old favourites, sample delightfully paired dishes prepared by some of Niagara wine country's best chefs. Enjoy live music and spectacular vineyard views at each of our wineries.

Whether you choose to relax and listen to live music from the comfort of a "Graze Zone" Muskoka chair or groove with friends on an impromptu crush pad dance floor, the afternoon is yours to enjoy just as you please.

### YOUR GRAZE THE BENCH TICKET INCLUDES:

- Access to private "Graze Zones"
- A commemorative stemless wine glass and 3 tokens for food OR wine
- Additional wines and food available at all wineries for only \$10.00 each (including HST)
- **ADD ON** The Graze Shuttle – a \$10 pass (plus HST) gets you full day hop-on, hop-off access



BEAMSVILLE, ONTARIO

A weekend celebration of wine, food and music.

### OUR PARTNERS IN RESPONSIBLE FUN:

WE DRIVE Designated Drivers Inc.  
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fête

### Fête Events

Event Planning | Event Rentals | Party Rental Boxes  
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Visit the Bench  
**GRAZE THE BENCH**  
Love the Bench



June 7 & 8, 2025 12 pm – 5 pm

Graze the Bench single-day passes are just \$79.95 for Saturday or Sunday.

To purchase scan the QR code or visit  
[grazethebench.com](http://grazethebench.com)

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1

**SIP** 2020 Barrel Aged Chardonnay, 2023 Beal Vineyards Cabernet Rose and 2023 Cabernet Merlot - 1 Token  
2022 Meritage - 2 Tokens

**SAVOUR** The Restaurant at Peninsula Ridge, Chef Matt McDowell

- **Lemongrass Chicken with Rice Noodle Salad**  
- 1 Token (Gluten Free)
- **Roasted Sweet Potato with Rice Noodle Salad**  
- 1 Token (Vegan/Gluten Free)

**GROOVE** Broken Cadence

2

**SIP** 2024 White Rabbit, 2024 Flora Rosé,  
2021 Night Moves Gamay, Mead Seltzer - 1 Token  
2020 Pinot Noir - 2 Tokens

**SAVOUR** Chef Peter Pietruniak

- **Honey Garlic Breaded & Fried Confit Duck Wings (3pcs)** - honey garlic sauce, sesame seeds, fermented kimchi slaw - 1 Token
- **Soba Noodle Salad** - miso honey dressing, shredded vegetables, edamame beans, marinated tofu, candied nuts (Beegan) - 1 Token
- **Fermented Chili & White Bean Dip** - flax & seed crackers, organic vegetables - 1 Token (Beegan, Gluten Free)

**GROOVE** Discmen

3

**SIP** Jordan Village Pinot Noir or Jordan Village Chardonnay - 1 Token  
Claystone Terrace Pinot Noir or Claystone Terrace Chardonnay - 2 Tokens

**SAVOUR** The Smokin Buddha

- **Lobster Bao** - Lobster in a fluffy steam bun - 1 Token (GF upon request)
- **Hoisin Tofu Bao** - filled with hoisin tofu, vegetable mayo, & crispy onions - 1 Token (Vegan)
- **Crispy Duck Rolls** - served with Nuac Cham - 1 Token

**GROOVE** Gwen Salami

4

**SIP** 2020 Estate Riesling, 2024 Locust Lane Rosé,  
2021 P.T.G. (Pinot / Gamay blend) - 1 Token  
2021 Felseck Vineyard Chardonnay, 2021 Terroir Caché - 2 Tokens



**SAVOUR** PIANO PIANO the restaurant, Chef Victor Barry

- **Slice of 'Za** choice of Margherita, Pepperoni, or Marinara, served with Caesar salad - 1 Token

**GROOVE** The Postmen

5

**SIP** 2024 Sauvignon Blanc, 2023 Estate Bottled Riesling,  
2024 Rosé, 2022 Red Conception - 1 Token  
Traditional Method Brut - 2 Tokens

**SAVOUR** Revalee Brunch Café

Tacos - 1 Token each or 2 Tokens for 3 tacos

- **Carnitas** - Shredded pork, pineapple+jalapeno salsa, pickled onion
- **Chicken Elotes Taco** - Smoked chicken, corn, pickled onion, ancho-lime crema, cotija cheese
- **Barbacoa** - Slow cooked beef, chimichurri, charred onion, queso fresco
- **Loaded Nachos** - 2 Tokens (Gluten Free)  
Choice of: Carnitas, Chicken, Barbacoa, Vegetarian

**GROOVE** Vinyl Flux

6

**SIP** 2021 Pipe Down, 2023 Pinot Gris - 1 Token

**SAVOUR** Casa Toscana, Chef Justin Hill

- **Porchetta Panino con Peperonata** - Pork Sandwich with Sautéed Bell Peppers - 1 Token
- **Cavatelli con Funghi** - Cavatelli with Mushrooms - 1 Token, 2 Tokens with Truffles
- **Gelato** - A taste of Italy in every scoop - 1 Token

**GROOVE** Infrared Band

7

**SIP** Winemaker's Riesling, Winemaker's Red - 1 Token  
Small Lot Rosé - 2 Tokens

**SAVOUR** Fireside Drive, Chef Jess Stone

- **Pulled Pork** - Served on a quarter piece of aged cheddar waffle with apple kale slaw and Fireside's bbq sauce - 1 Token
- **BBQ Pulled Chicken** - Served on a quarter piece of savoury waffle with Fireside's spicy bbq sauce - 1 Token
- **Fresh raspberries and orange sweet cream** - Served on a quarter piece of vanilla waffle - 1 Token

**GROOVE** Avenue Inn

tickets on sale now

Visit [www.grazethebench.com](http://www.grazethebench.com) for more details

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