



The Fourth Annual Craft Spirits Festival
Oct. 12 – 14, 2018
 Lunenburg, Nova Scotia
 Schedule & Workshop Details

Festival Mandate: Celebrate the growth of the Craft Spirits industry in Nova Scotia with a collection of fun, informative, delicious, playful events and workshops in the beautiful environment of Lunenburg.

After three successful Craft Spirits Festivals we return with what we believe to be an even better event. Once again we bring back some of the most successful and favourite workshops and events, while introducing some innovative new opportunities to enjoy local spirits and learn more about how they are made and how to serve them. Best of all, you can still check in on Friday and stay until Sunday at noon, and never once need to get back into your car!

Friday, Oct. 12th

Noon – 5:00 p.m. Arrivals

Pick up your passes and tickets at Ironworks Distillery, 2 Kempt Street
 Check in at your accommodations.

5:00 p.m. – 7:00 p.m. Spirited Dining:

Explore Spirited Specials at several of Lunenburg's fine restaurants.

7:00 p.m. – 10:00 p.m. Sip & Dash

Always one of the most fun events of the Spirits Festival. 8 venues and 8 mixologists leading you on a cocktail tour. Discover some of Lunenburg's secret places; this year's location list includes the shop at Adams & Knickle and the iconic Lunenburg Dory Shop.

10:00 p.m. - The After Party: Relax and Chill

Join other Festival visitors, Mixologists and Distillers for a late night beverage at the The Old Fish Factory Restaurant.

Saturday, Oct. 13th

9:30 a.m. – 10:00 a.m. Breakfast: On your own.

10:30 a.m.–12:00 p.m. Workshops

Round One – Select one (see Details below – Tickets required for workshops).

- Bottle Fishing (aka Rum Running) History & Rum Cocktails
- DIY Gin: History, geography & gin! Create your own to take home
- Books & Booze: the cocktail as literary character
- The School of Cocktails: new this year, three sessions under one roof. Three classic cocktails will be covered. The history, the ingredients and how to make them. Tips from the experts and your own bar kit to take home
- Mason Jar Cocktails: Make your mason jars do double duty with clever cocktails designed just for them.

12:30 p.m. - 2:00 p.m. Lunch break: On your own

2:30 p.m.–4:00 p.m. Workshops

Round Two – Select one (see Details below – Tickets required for all workshops).

- Bottle Fishing (Rum Running) History & Rum Cocktail
- DIY Gin making: Create your own bottle of Gin!
- Books & Booze: the cocktail as literary character
- The School of Cocktails: new this year, new this year, three sessions under one roof. Three classic cocktails. The history, the ingredients and how to make them. Tips from the experts and your own bar kit to take home.
- Mason Jar Cocktails: Make your mason jars do double duty with clever cocktails designed just for them.

Special New Event:

12:00 pm – 5:00 pm Distillers' Marketplace

Location: The Lunenburg Seaport, 15 Lincoln Street

5:00 p.m. – 7:00 p.m. Spirited Dining in Lunenburg:

Explore Spirited Specials at several of Lunenburg's fine restaurants.

7:30 p.m. - 10:30 p.m. Spirited Away Gala: Lunenburg Opera House.

Join with ten of our local craft distillers, as well as our special guests from across Canada. Watch the mixologists show off their spirited talents. Taste samples from the distillers. Good food, great company & smooth music in a unique heritage setting.

Sunday, Oct. 14nd

Windup Brunch 9:00 a.m. – 10:30 a.m. Windup Breakfast at Lincoln Street Food, featuring locally sourced ingredients, lovingly prepared and beautifully presented by Paolo Colbertado & his team. Bon Voyage to all.

WORKSHOP DETAILS:

Bottle Fishing (aka Rum Running) History & Rum Cocktails:

Saturday, October 13th – 10:30 a.m. & 2:30 p.m.

Location: The Lunenburg Dory Shop

Mixologist: Shane Beehan. 90 minutes. Limit of 30 participants.

Quench your thirst for some Rum Running history in the back shed of Lunenburg's famed Dory Shop. This event will include Rum cocktails, with tales of Nova Scotia Rum Running and history of the Rum Trade in the Atlantic. Through in a local Rum distiller, and of course, all kinds of NS Rum samples and you have a jolly fine time.

DIY Gin making: Create your own bottle of Gin!

Saturday, October 13th – 10:30 a.m. & 2:30 p.m.

Location: Ironworks Distillery Production Room, 2 Kempt Street

Distillers: Ironworks Lynne . 90 minutes. Limit of 20 participants.

Vodka is science, but making Gin, that is an art! Explore one of the world's most personal spirits. Lynne from Ironworks Distillery will introduce you to the many botanicals and methods used in the production of Gin. Express your artistry and compound your own personal bottle of Gin to take home and all the while learning about Gin's wild and wooly history. With a few samples along the way. All of this fun takes place at Ironworks Distillery.

The School of Cocktails: Saturday, October 13th – 10:30 & 2:30 p.m.

Location: Lunenburg School of the Arts, 6 Prince Street

Mixologist Professors: Jeffrey Van Horne & Matt Boyle & special guests TBA. This is a new workshop being created for this year's festival; learn the history and folklore, explore the ingredients and learn how to create three classic cocktails. Lots of fun, mucho interactivity and a bar kit to take home with you. Could be a good time...

Books & Booze: Saturday, October 13th, 2:30 p.m.

Location: Lexicon Books, 125 Montague Street.

Readers: An assortment of talented voices Mixologist: Michael Hopper

Join us once more for a spirited romp in the world of words with booze as our muse. From classics to Can-Lit, we'll listen to entertaining readings from volumes featuring some famous, fictional (and not so fictional) drinkers, all the while sipping on the cocktails they describe in such loving detail. Edification with libations and a book to take home with you. What could be more genteel! Developed with the help of **Lexicon Books.**

Mason Jar Cocktails

Sat. Oct. 13th - 10:30 & 2:30 Location: Lunenburg Makery, 230 Lincoln

In the sunlit, crafty atmosphere of the Lunenburg Makery, let the talented and award winning mixologist Anne Marie Bungay-Larose from “The Watch That Ends The Night” guide you in constructing cleverly crafted cocktails designed specifically for the humble Mason Jar.

EVENT DETAILS:

Spirited Dining: Friday and Saturday, October 12 & 13th -

5:00 p.m. – 7:00 p.m.

Once again we have challenged Lunenburg’s talented chefs to create something special integrating our local spirits into their menus! Please reserve directly at participating restaurants.

Sip & Dash: Friday, October 12th

7:30 p.m. – 10:00 p.m.

Eight venues each with a mixologist creating fabulous cocktails or a local distiller presenting their products for sampling. We will take you to some of the hidden gems of Lunenburg like the Dory Shop or Adams & Knickle Fish Co.- walk with your team from one venue to the next, exercise along with your libations – dare we say it’s almost good for you?

The After Party: Friday, Oct. 12th

10:30 p.m. – 12:00 am

Locations : Old Fish Factory Restaurant

Join other Festival visitors, Mixologists and Distillers for a late night cocktail party at the Old Fish Factory. Chill with other like-minded spirit lovers.

New this Year!

Distillers’ Marketplace: Sat. Oct. 13th, 12:00 pm – 5:00 pm

Location: The Lunenburg Seaport, 15 Lincoln Street

Meet and chat with all the distillers, including our guests from Quebec & New Brunswick as they present their products at the newest, funkiest, sailing memorabilia space, The Lunenburg Seaport. We will have one of our mixologist team there presenting interesting combinations made with local spirits. Better still, you’ll be able to purchase from the distillers in attendance, perhaps something you’ve never tasted before!

Spirited Away Gala: Sat. Oct 13th, 7:30 pm – 10:30 pm

Location: Lunenburg Opera House, 290 Lincoln Street

Join us again in the always delightful space of the Lunenburg Opera House. Craft Distillers from across Nova Scotia and special guest distillers from Quebec & New Brunswick will be sampling and selling their products. A team of mixologists from Halifax, Calgary and Edmonton will be on hand mixing cocktails with Nova Scotia spirits/liqueurs. Great snacks, mellow music and minimal speeches. Last year’s was a great time, don’t miss this year’s.

Wind Up Breakfast: Sunday, Oct 14, 9:00 am – 10:30 am

Location: Lincoln Street Food, 200 Lincoln Street

Well that was fun! We wind up our weekend with the fine morning fare at Lincoln Street Food.

Local foods, lovingly prepared and beautifully presented by chef Paulo Colbertaldo and his talented team. Bon voyage to all until next time!