

THURSDAY JULY 27

Signature Event: A Small Bites Experience

7:00 pm - 10:00 pm

Prepare to explore the unexpected with small bites from 6 of our local culinary masters.

Meet Guest Chefs Jenni Lessard and Michael Hunter and experience Canadian food and drink trends while enjoying unexpected flavour sensations. Accompany this with Guest Bartender Chris Anderson's take on the unexpected. Unexpected bites from, Chef Guillermo Acosta (Copperhouse), Chef Calvin Rousseau (Sundog), Chef Ethan Mackenzie (Larga Kitikmeot), Chef Brian Hubbard (Woodyard), Chef (Bouwhawhee), Chef Niki McKenzie (Fishy People).

📍 SECRET LOCATION TO BE EMAILED

TICKETS FOR \$125

FRIDAY JULY 28

A unique take on a Fish Fry

12:00 pm - 2:00 pm

Fish Fry with celebrity Chef Jenni Lessard and her apprentice Phoenix Isnana, in partnership with the North Slave Metis Association.

📍 SOMBA K'E PARK

FREE!

Cocktails and Canapes

3:00 pm - 6:00 pm

Make your own cocktail glass at Old Town Glassworks (or chose from a premade design) then enjoy a Cocktail Masterclass with Guest Mixologist Chris Anderson and local Bartender Skye Plowman. A variety of canapes will be provided by Fishy People.

📍 OLD TOWN GLASSWORKS

TICKETS FOR \$75

Midnight Snack Under the Midnight Sun

11:30 pm - 2:00 am

Break the rules with a gourmet midnight snack as you take a step back in time and channel your inner hippy. 60's and 70's wear encouraged. Enjoy a complimentary Aperol Spritz courtesy of event sponsor Campari.

📍 VIP SECTION, FOTR SITE

FREE TICKETS

LET US ENTERTAIN YOU!

FRIDAY JULY 28

Fine Dining - RAW!

6:30 pm - 9:00 pm

5-course raw fine dining experience with local Chefs Lori and Kevin Crawford.

📍 OUTDOORS AT ZING! KITCHEN

TICKETS FOR \$95

Fine Dining

6:30 pm - 9:00 pm

Multi-course, locally inspired fine dining menu and wine pairings with Guest Chef Jenni Lessard and Chateau Nova Chef Ross Garrett

📍 UPPER QUARRY RESTUARANT CHATEAU NOVA

TICKETS FOR \$175

Elevated Grilling

6:30 pm - 9:00 pm

Multi-course outdoor fine dining with Guest Chef Michael Hunter and local Chef Ethan MacKenzie.

📍 FRED HENNE KITCHEN SHELTER 3

TICKETS FOR \$75

ALL WEEK LONG

DELICIOUS!

10:00 am - 5:00 pm

Delicious! is an archival photograph exhibit that celebrates food in the NWT.

📍 PRINCE OF WALES HERITAGE CENTRE MUSEUM

FREE

Teaser Tastes and Foodie Fables

11:30 am - 1:30 pm

Stop by daily for a different taste of the festival. Join us for a different taste from the events and talk about all things food!

📍 YELLOWKNIFE VISITORS CENTRE

FREE

Beauty of Food Local Art Show

10:00 am - 4:00 pm

Celebrate the beauty of food at this tantalizing show of gastronomic imagery.

📍 GALLERY ON 47TH STREET

FREE

Eat NWT

10:00 am - 4:00 pm

Enjoy a short screening of profiles of local chefs as well as Tourism NWT videos of local cuisine.

📍 YELLOWKNIFE VISITORS CENTRE

FREE

SATURDAY JULY 29

Meet the Growers - YK Market Gardens

10:00 am - 12:00 pm

Visit Yellowknife's urban farm community on this self guided tour to six local producers. Purchase a ticket to take a narrated small bus tour.

📍 **VARIOUS LOCATIONS AROUND YELLOWKNIFE**

BUS TICKETS FOR \$15

Meet the Growers - Bush Order Provisions Introduction to a Circular Economy

1:00 pm - 2:00 pm

Meet with Kyle Thomas for a small group farm and facility tour and an in depth discussion of the why and how of their Circular Economy Business Model.

📍 **YELLOWKNIFE**

FREE TICKETS

Crafting Zero Proof Cocktails (at Ptarmicon)

1:00 pm - 2:00 pm

Join Mixologist Chris Anderson and create your own themed no alcohol cocktails for you to try and then make at home to elevate your game and movie nights.

📍 **MULTIPLEX**

PTARMICON TICKET

SATURDAY JULY 29

FEAST-ival on 47th Street 11:00 am - 5:00 pm

Come enjoy this full day FEAST-ival of all things food! Enjoy the flavourscape of the NWT as you listen to local music and the amazing food tales of some of the North's greatest chefs, culinary experts and foodies! Explore the world of kombucha, microgreens, bay leaves (yes, bay leaves) and gourmet coffee! Dine at one of the amazing Food Stalls - from Yellowknife, Hay River, Fort Smith, Fort Simpson and Inuvik. Learn about cocktails and beer and wander the festival tasting your new found knowledge. Check in on a Black Box Culinary Competition and meet our Celebrity Chefs and special guests. Learn about Country Food and traditional harvesting, explore food as medicine and get excited about nutrition. And don't forget to use your included tickets to tantalize your palate and sample small bites from five vendors.

\$55 PASS includes 5 small bites tickets. \$35 with no food tickets | Children 12 and under free.

📍 **47TH STREET** **TICKETS STARTING AT \$35**

SATURDAY JULY 29

Meet the Makers Culinary Experience

6:00 pm - 8:30 pm

Indulge in an extraordinary culinary experience at one of our Meet the Maker events where the boundary between the kitchen and the dining table disappears. Join us for a multi-course meal prepared in collaboration by our talented local chefs, celebrity guests, where each dish is a masterpiece crafted with the finest local ingredients and the chefs share their inspirations and stories as they sit down with you.

(Available sessions below!)

GUEST CHEF MICHAEL HUNTER AND CHEF GUILLERMO ACOSTA

📍 **COPPERHOUSE**

TICKETS FOR \$225

GUEST CHEF MATT DEAN PETTIT AND CHEF ETHAN MACKENZIE

📍 **POP UP AT THE HUNGRY WOLF**

TICKETS FOR \$125

GUEST CHEF JENNI LESSARD AND CHEF NIKI MCKENZIE

📍 **FISHY PEOPLE**

TICKETS FOR \$125

SATURDAY JULY 29

Ring of Fire Fundraiser - Hot Sauce Challenge

8:30 pm - 10:30 pm

The Ring of Fire Fundraiser is a hot sauce eating event in support of colorectal cancer research.

Fundraiser Ticket - \$45 | Guest Ticket - \$25

📍 **FISHY PEOPLE**

TICKETS STARTING AT \$25

Ring of Fire After Party!

10:30 pm - 1:00 am

Enjoy a cash bar, wings, and small bites with a live DJ. Walk, run, ride, canoe or kayak to this event.

📍 **FISHY PEOPLE**



SUNDAY JULY 30

Breakfast of Champions: Pancake Breakky

10:00 am - 11:00 am

Rise and shine with this pancake breakfast with Local Leaders and their stories - pancakes cooked outside on BBQs and griddles, turn-key style as our Chef Matt Dean Pettit is our Pancake Ambassador.

📍 SOMBA K'E PARK

"Best of the Spectacular NWT..."

11:00 am - 3:00 pm

Help choose the NWT's best - best bannock, best pie, best stew, best tea, best banana bread and more! And if you want to join in, bring your masterpiece along!

📍 SOMBA K'E PARK

Salad-bration

11:00 am - 1:00 pm

Community Salad Toss in honour of the YK Farmers Market's 10th anniversary. Listen to the SkyFire Taiko Drummers as local produce is chopped and prepped for a giant salad toss. Indulge in a plate of locally grown salad or take home a bag.

📍 SOMBA K'E PARK

Farm, Fish, Forage, Feast with Us!

1:00 pm - 3:00 pm

Spend your afternoon having foodie fun! Join in family picnic style games, enjoy food themed crafts and more.

Best of the Spectacular NWT Awards and Closing Ceremony

3:00 pm - 4:00 pm

📍 SOMBA K'E PARK

Showcasing the Northwest Territories culture, local food & culinary expertise

Established by the Territorial Agrifood Association (www.nwtagrifood.ca), the NWT Culinary Festival's inaugural run begins in 2023 and showcases local culture, local food, and local culinary experts including chefs, local producers, farmers, and more from across the Territory. Come enjoy a taste of the Territory!

Shop Local

While in town for the NWT Culinary Festival, remember to shop local. Visit the Yellowknife Bookseller (www.yellowknifebooks.com) to pick up copies of cookbooks authored by our visiting chefs, dine in one of our amazing restaurants and if you are here on Tuesday, visit our local farmer's market from 5:15pm – 7pm in the park by City Hall.

Looking for more?

The last weekend in July is Festival Weekend! Check out events happening with Yellowknife Pride (www.ykpride.com) and our northern version of ComicCon – Ptarmicon! (www.ptarmicon.com)