

## FRIDAY 13th APRIL

Venue: Kylemore Abbey

11:00am – 4:00pm

A day of gastronomy at Kylemore Abbey with food writers John & Sally McKenna and executive chef John O'Toole. Celebrating foods of past and present as part of County Galway's title of European Region of Gastronomy 2018. Learn all about our unique food heritage with jam making, chocolate tasting, garden tours, bee keeping, fish smoking, Connemara Lamb on a spit and lots more. We will also host some of County Galway's best food producers with an open air food market featuring Goat's cheese, honey, mussels, fresh fish, oysters and more.

A fun day for all the senses!



A tour of the Victorian Walled Garden with Head Gardener, Anja Gohlke who will be accompanied by John & Sally McKenna.

Find out more on [www.kylemoreabbey.com/events](http://www.kylemoreabbey.com/events)



## SATURDAY 14th APRIL

Venue: Renvyle Beach, Shoreline and Renvyle House.

*"A day with John & Sally McKenna"*

10:30am to 12 noon: "Foraging the Sea Shore with Sally McKenna".



12 noon to 3pm: "The Bronze Age Cook In" (*an fulacht fia*). A full re-enactment of cooking during the Bronze Age on the grounds of Renvyle House. Enjoy food tastings from the pre-historic era. If weather is inclement Michael will give a talk.

*"The European Region of Gastronomy Banquet"*

Venue: Renvyle House Hotel

7:00pm: Reception kindly sponsored by J&C Kenny Wines followed by a five course banquet dinner accompanied by ½ bottle of wine per person.

After Dinner Speaker: John McKenna

### FESTIVAL CO-ORDINATORS

RENVYLE HOUSE HOTEL & RESORT, RENVYLE, CONNEMARA, CO. GALWAY, H91 X8Y8, IRELAND.  
T: +353 (0)95 46100 | E: [INFO@RENVYLE.COM](mailto:INFO@RENVYLE.COM)  
[WWW.RENVYLE.COM](http://WWW.RENVYLE.COM)

CONTACT: RONNIE COUNIHAN, CEO

### FESTIVAL PARTNERS

JOHN & SALLY MCKENNA, MARTY'S MUSSELS, DK CONNEMARA OYSTERS LTD., JOHN WARD OYSTER FARMER, KYLEMORE ABBEY & VICTORIAN WALLED GARDENS, MICHAEL GIBBONS, J&C KENNY WINES, KILLARY CRUISES, BRIDEWELL BREWERY, BUSHMILLS DISTILLERY, LOUGH INAGH LODGE, MAOL REIDH HOTEL, INTERNATIONAL HOTEL SCHOOL GMIT, GALWAY COUNTY COUNCIL & GALWAY EUROPEAN REGION OF GASTRONOMY

 GALWAY, WEST OF IRELAND 2018  
EUROPEAN REGION OF GASTRONOMY

# THE BAY COAST WILD ATLANTIC WAY FOOD FESTIVAL

## 8TH TO 15TH APRIL

# A EUROPEAN REGION OF GASTRONOMY EVENT 2018



  
WILD ATLANTIC WAY  
SLÍ AN ATLANTAIGH FHIÁIN



To celebrate County Galway's designation as a European Region of Gastronomy "*The Bay Coast Wild Atlantic Way Food Festival*" presents a week long festival of gastronomy and culture.

These experiences will reflect our local natural resources, our culture and our people. Special Guests include John and Sally McKenna and Aisling Rock, European Young Chef of the Year 2017.

## MONDAY 9th APRIL

**Venue:** Renvyle House Hotel  
**11:00 - 1:00pm:** A Cookery Demonstration featuring local fish and Connemara Lamb with executive chef, author and Eurotoques Commissioner, Tim O'Sullivan.

Preparing and filleting of fish will be presented by fishmonger, Brendan McCarthy.

**2:30pm:** Departing from Renvyle House Hotel. A guided walk with renowned archaeologist, Michael Gibbons, "*Along the Wild Atlantic Way*". Michael will tell us about the way of life of different past generations and eras – pointing out some interesting and significant landmarks along the way.

## TUESDAY 10th APRIL

**Venue:** DK Connemara Oysters, Letterfrack.  
**10:00am:** Meet in Lobby of hotel. Travel to Letterfrack for an organised tour of the local Oyster Farm at Dawros Beg, Letterfrack with owner David Keane.



**Venue:** Renvyle House Hotel  
**2:00 pm:** Tim and oyster farmer, John Ward will demonstrate the opening and shucking of oysters. Eating Oysters: Cooked & raw with tastings.



## WEDNESDAY 11th APRIL

**Venue:** Killary Fjord  
**11:00 am:** Visit a Mussel farm on Killary Fjord (Ireland's only fjord) followed by a cruise on the fjord, with Killary Cruises on the "*Connemara Lady*". Gastro lunch will be served during this spectacular sea journey – duration is approximately 1½ hours.

## WEDNESDAY 11th APRIL

**Venue:** The Bridewell Brewery, Clifden.  
**3:00pm & 4:00pm:** Brewery Tours and sampling this unique beer. Tickets available at Reception; €10 per person. Tickets can also be bought direct.

**Venue:** Renvyle House Hotel  
**Pre-dinner, 6:00pm-7:00pm**  
A gastronomic matching of whiskey and food. Presented by Seamus Lowry, gourmand and whiskey master with tastings of some of Bushmills' Premium Whiskeys. Sponsored by Bushmills Distillery.



## THURSDAY 12th APRIL

**Venue:** Renvyle House Hotel  
**11:30am:** Cookery Demonstration and talk With Tim O'Sullivan and Catherine Nee, local Mussel farmer. "*10 Ways to Cook Mussels*" with tastings.

**2:30pm:** Aisling Rock, "*European Young Chef of the Year, 2017*". Aisling is a Culinary Arts student at Galway's International Hotel School and she will demonstrate her winning dish.

**4:00pm** Cephalopod\* Cookery – Presented by Sadie Davoren and Anne O'Leary, Culinary Art Lecturers at the Galway International Hotel School.

*\*Cephalopods include squid, octopus, cuttlefish and nautilus.*





**GALWAY, WEST OF IRELAND 2018**  
EUROPEAN REGION OF GASTRONOMY

# RENVYLE HOUSE HOTEL & RESORT

BAY COAST WILD ATLANTIC WAY  
FOOD FESTIVAL PACKAGE

**A EUROPEAN REGION OF GASTRONOMY EVENT**

**SUNDAY 8TH TO SUNDAY 15TH APRIL 2018**

\* \* \* \* \*

**Any Two Nights (from Sunday to Thursday inclusive)**  
**2 Dinners and 2 nights Bed & Breakfast €184.00 pp**  
*and includes talks & demonstrations in the hotel as per  
programme of events*

\* \* \* \* \*

**Any Three Nights (from Sunday to Thursday inclusive)**  
**3 Dinners and 3 nights Bed & Breakfast €275.00 pp**  
*and includes talks & demonstrations in the hotel as per  
programme of events*

\* \* \* \* \*

**Festival Weekend Package Friday to Sunday**  
**2 Bed & Breakfast, the "European Region of Gastronomy  
Banquet" on Saturday night €225.00 per person**  
*includes a pre-dinner Reception and ½ bottle of wine with  
dinner. Also includes talks & demonstrations in the hotel as  
per programme of events*

\* \* \* \* \*

**Resident's Rate for**  
**Killary Cruise & Gastro Lunch €20.00 extra**

\* \* \* \* \*

**RENVYLE HOUSE EVENING ENTERTAINMENT**  
**Nightly entertainment from 9:30pm includes :**  
a "Gastro Quiz" and Piano Sessions



RENVYLE, CONNEMARA, CO. GALWAY,  
H91 X8Y8, IRELAND.  
T: +353 (0)95 46100 | E: INFO@RENVYLE.COM  
WWW.RENVYLE.COM

\* \* \* \* \*

**MONDAY DAY TICKET: €30.00**

Cookery Demonstration at Renvyle House.  
Guided Walk with Archaeologist, Michael Gibbons.

\* \* \* \* \*

**TUESDAY DAY TICKET: €25.00**

DK Connemara Oyster Farm Tour includes tastings.  
Cookery Demonstration at Renvyle House.

\* \* \* \* \*

**WEDNESDAY DAY TICKET: €35.00**

Tour of Mussel Farm  
Killary Fjord Boat Tour Cruise and Lunch (€25.00)  
The Bridewell Brewery Tour in Clifden (€10.00)

\* \* \* \* \*

**THURSDAY DAY TICKET: €30.00**

Cookery Demonstrations at Renvyle House with  
**11:30am** Tim O'Sullivan & Catherine Nee  
**2:30pm** Aisling Rock, *European Young Chef of the Year*  
demonstrates her winning dish  
**4:00pm** Cephalopod Cookery with Sadie Davoren and  
Anne O'Leary

\* \* \* \* \*

**FRIDAY DAY TICKET: €13.00**

Gastronomic Tour of Kylemore Abbey  
Guided Tour of the Victorian Walled Gardens  
*Open air market free of charge*

\* \* \* \* \*

**SATURDAY DAY TICKET: €30.00**

Foraging the Sea Shore with Sally McKenna  
The Bronze Age Cook in (*an fulacht fia*)

\* \* \* \* \*

**Saturday Night**

*"The European Region of Gastronomy Banquet"*  
at Renvyle House Hotel €55.00  
and includes pre-dinner reception and ½ bottle of wine per  
person

\* \* \* \* \*





**Equestrian & Food Festival Weekend Package  
13th to 15th April 2018  
Bring Your Own Horse Holiday**

\*\*\*\*\*

RENVYLE HOUSE HOTEL & RESORT  
2 nights Bed & Breakfast and  
the “*The European Region of Gastronomy Banquet*” on  
Saturday night  
*includes pre-dinner Reception and ½ bottle of wine per  
person with dinner.*

EVENING ENTERTAINMENT  
Nightly entertainment from 9:30pm includes :  
a “Gastro Quiz” and Piano Sessions

also includes Festival Excursions and Tours (*overleaf*)

\*\*\*\*\*

**Package Includes:**  
Daily guided riding tours  
Stabling and bedding for your horse  
(\*a limited number of horses are available to hire)

**BOOK DIRECT**

CONNEMARA EQUESTRIAN ESCAPES

T: +353 876 44 55 89

E: [INFO@CONNEMARAEQUESTRIANESCAPES.COM](mailto:INFO@CONNEMARAEQUESTRIANESCAPES.COM)

[WWW.CONNEMARAEQUESTRIANESCAPES.COM](http://WWW.CONNEMARAEQUESTRIANESCAPES.COM)



## WEEKEND FESTIVAL PROGRAMME

### FRIDAY 13th APRIL

**Venue:** Kylemore Abbey. 11:00am – 3:00pm

A day of gastronomy at Kylemore Abbey with food writers John & Sally McKenna and executive chef John O'Toole. Celebrating foods of past and present as part of County Galway's title of European Region of Gastronomy 2018. Learn all about our unique food heritage with jam making, chocolate tasting, garden tours, bee keeping, fish smoking, Connemara Lamb on a spit and lots more. We will also host some of County Galway's best food producers with an open air food market featuring Goat's cheese, honey, mussels, fresh fish, oysters and more. A fun day for all the senses!

A tour of the Victorian Walled Garden with Head Gardener, Anja Gohlke who will be accompanied by John & Sally McKenna.

An evening ride around the hotel grounds will get us back in time for dinner or bar food at your own discretion.

### SATURDAY 14th APRIL

**Venue:** Renvyle Beach, Shoreline and Renvyle House.

*"A Day with John & Sally McKenna"*

**10:30am to 12 noon:** "Foraging the Sea Shore with Sally McKenna".

**12 noon to 3pm:** "The Bronze Age Cook In" (*an fulacht fia*). A full re-enactment of cooking during the Bronze Age on the grounds of Renvyle House. Enjoy food tastings from the pre-historic era. If weather is inclement Michael will give a talk.

**3:00pm:** Ride along the Renvyle Peninsula for stunning views on horseback of the Wild Atlantic Way

*"The European Region of Gastronomy Banquet"*

**Venue:** Renvyle House Hotel

**7.00pm:** Pre-dinner Reception kindly sponsored By J&C Kenny Wines followed by a five course banquet dinner accompanied by ½ bottle of wine per person.

After Dinner Speaker: John McKenna

### SUNDAY 15th April

A drive to the Aughris Peninsula brings us to the world's largest sand arena that is the tidal strand at Omey Island. With a low tide at 11am, we hop into the saddle and choose the pace that suits every rider individually. Prepare to get wet or dare to swim bareback on your horse! A quick stop to warm up with a chowder or soup in the local pub will set everyone up for the journey home.

