



SOUTHERN ROAD TRIP
APRIL  2018
BOURBON
- BBQ AND BLUES -
LOUISVILLE TO NASHVILLE TO BIRMINGHAM TO NEW ORLEANS

The southern states are known for their distinct hospitality, cuisine, music, and spirits. This is your opportunity to explore the very best of the south from bourbon and BBQ to blues and country, from pasture to bayou. Experience the truly unique tastes, sights, and sounds that make southern culture truly one of a kind.

The Founder and President of Edible Canada, Eric Pateman, has teamed up with former travel and culture editor for Southern Living magazine and award-winning journalist, Lacy Morris, to host a small number of guests on an unforgettable journey through the Deep South.

Board a luxury coach for a four-city tour through the southern states, each night stay at 4 and 5 star hotels, and enjoy unique & exclusive tours and tastings along the way. Every night guests will have an unparalleled opportunity to dine with some of the most celebrated chefs in the south. Join us in a culinary adventure of a lifetime!

Edible CANADA™

Edible Canada is the nation's largest culinary tourism focused on unique culinary adventures, restaurants and retail stores. Recently, Edible Canada was recognized by the Tourism Industry Association of Canada with the Canadian Culinary Tourism Experience Award, for their journey Across The Top Of Canada to six stunning northern Canadian locations and four iconic northern dinners prepared and hosted by ten iconic Canadian culinary superstars.



JOIN US, APRIL 10-18 2018.

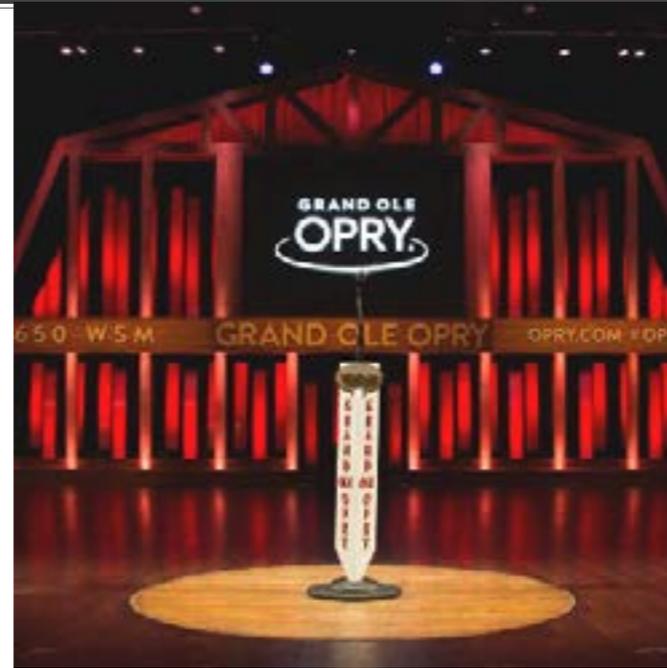


LOUISVILLE, KY

DAY ONE — HORSE COUNTRY

Our journey begins in the birthplace of bourbon and the number one producer of thoroughbreds, Louisville, Kentucky. We will meet at the 21c Museum Hotel, home to some of the world's best contemporary art. We'll load our private luxury coach and head to a historic equine farm where some of the past Kentucky

Derby winners once roamed the miles of beautiful green pastures. Here, one of Louisville's most decorated chefs, Annie Pettry, will serve up a true southern-inspired meal. Custom bourbon cocktails and libations to follow.



NASHVILLE, TN

DAY TWO & THREE — MUSIC CITY

Heading out of Louisville, we'll drive along famous Versailles Road, stopping at WinStar, one of the most famous thoroughbred estates responsible for several past Kentucky Derby winners. We'll share a BBQ meal with the grooms as they prepare for breeding season. Continuing to Nashville,

we'll visit the distilleries that make Kentucky bourbon a world-famous spirit. Once in Nashville, this is your chance to have a never-been-done-before dinner on the terrace of the Grand Ole Opry. We'll take in the night's performance from stage-side seats, but only after having a private backstage tour and opportunity to meet the performers as they prepare for the night's show. All of this followed by a night out on Nashville's famed Broadway Street.



BIRMINGHAM, AL

DAY FOUR & FIVE — MAGIC CITY

First stop, Mooresville, Alabama (population: 53) for a special greeting from the mayor, and a proper southern porch experience. Or, porchin' as they call it here. Our luxury coach will make its way on to Birmingham where we'll have perhaps one of the most authentic experiences of the trip,

a night at one of the south's most authentic juke joints, Gip's Place. It doesn't get any closer to local culture than this, served alongside Birmingham's most famous BBQ and bourbon.



NEW ORLEANS, LA

DAY SIX & SEVEN — THE BIG EASY

To conclude our great southern road trip, we'll make our way to New Orleans. Along the Mississippi River, this city is a sensory overload, with a near-constant parade of live music, world-famous food, and all-night parties. We will experience all of it, staying at one of the city's best new hotels

right by all the action, we'll put together custom daytime itineraries for you to explore whatever you're interested in: food, architecture, history, etc. We'll have two truly epic dinners and a night (or two) on Bourbon St. to get a feel for what happens when the sun goes down.

A TRIP OF A LIFETIME!

SIGNATURE DINNERS & HIGHLIGHTS

✧ TRAVEL VIA LUXURY MOTOR COACH ✧

EQUIPPED WITH A BOURBON BAR

Our mixologist will be on board to craft Southern cocktails between stops.

✧ CHEF ANNIE PETTRY OF DECCA AT HERMITAGE FARM ✧

One of Louisville's most decorated chefs on a historic thoroughbred estate.

Walk where champions of the Kentucky Derby, Kentucky Oaks,
and Breeders' Cup once roamed!

✧ A PROPER SOUTHERN FEAST AT THE GRAND OLE OPRY ✧

Taste some Southern specialties on the terrace of the South's
most storied venue. We'll go behind the curtain for one-of-a-kind access
to the artists as they warm up!

✧ PRIVATE SEATING AT THE STABLES AT HUSK NASHVILLE ✧

Chef Sean Brock is culinary royalty in the South, let's see
what his menus are all about!

✧ SAW'S SOUL KITCHEN AT GIP'S PLACE ✧

A backyard BBQ spread under the stars at one of
the South's last remaining juke joints.

✧ CHEF AKHTAR NAWAB AT FERO ✧

An Indian-American Chef from Kentucky presents
his Southern twist on classic Italian dishes.

✧ PRIVATE COURTYARD SEATING AT CANE & TABLE ✧

A French Quarter eatery that plays off New Orleans' Caribbean connection.

✧ CHEF NINA COMPTON AT COMPÈRE LAPIN ✧

A rising star chef mixes Caribbean and Creole cuisines for a meal distinctly her own.

✧ MARCH ALONG NEW ORLEANS' BOURBON STREET ✧

...with your own six-piece brass band.

✧ A TRIP YOU WILL NEVER FORGET! ✧



PRICING & INCLUSIONS

SEVEN NIGHTS

\$6,495 USD per person
(single supplement of \$1000 USD)

INCLUSIONS

Private chartered luxury coach

7 nights accomodation in 4-5 star hotels

7 dinners, 3 breakfasts, 2 lunches

Arranged tours and tastings

Bourbon-based cocktails & non-alcoholic beverages
on the coach and at dinners

*other alcoholic beverages will be available
via a cash bar

*Not included in this booking are: air & airport transfers,
gratuities for hosts & guides, alcohol at events outside of
the bus, tours, tastings, and all other meals not listed.*

TO REGISTER

CALL +1 604.351.9758 OR

EMAIL ERIC@EDIBLECANADA.COM

SEE YOU IN THE SOUTH!