

# Nonsuch Food and Wine Festival 2015

8<sup>th</sup> to 22<sup>nd</sup> November 2015

Nonsuch Bay Resort is pleased to announce its fourth annual Food and Wine Month, a celebration of Caribbean food and wines of the world starting 9<sup>th</sup> November.

Events over the two weeks are hosted by award winning Chef Mitchell Husbands of The Bay @Nonsuch and Master of Wine Liam Steevenson of RED&WHITE and feature wine, champagne and rum tastings, cooking demonstrations, gourmet Caribbean street food, guest chef appearances and evenings with special tasting menus. The festival culminates on Sunday November 22<sup>nd</sup> with **WINESTOCK ANTIGUA** hosted by Liam Steevenson at Nonsuch Bay where over 100 wines are available to taste and the line up includes champagne and rum tasting, wine talks, cookery demonstrations, international and Caribbean food, and a blind tasting competition. Inspired by a thriving interest in fine wine and contemporary Caribbean cuisine, the festival is sponsored by Antigua's leading purveyors of fine wines, food and beverages including Best Cellars Wines and Spirits, Quin Farara, Brydens, Bacchus Divine Wines, Premier Cru Fine Wines and Antigua Distillery.

The festival opens with a New Zealand 'Wine Lunch' on Sunday 8<sup>th</sup> November and is followed by other events exploring wines from around the globe all held at Nonsuch Bay's Clubhouse and The Bay @ Nonsuch restaurant. For further information contact the resort office (telephone (268) 562 8000 or by email [reservations@nonsuchbayresort.com](mailto:reservations@nonsuchbayresort.com)).

## New Zealand Wine Lunch

Sunday 8<sup>th</sup> November – 12.30pm

Limited to one large table of 24 people, Liam has worked with Chef Mitchell Husbands to create a delicious three-course lunch with 5 paired wines to be served before and accompanying each dish. Having spent time in New Zealand this year Liam will show not only a fascinating range of wines but also offer an in depth understanding of the country and its outstanding wines.

## Wine Merchant Tasting

Tuesday 10<sup>th</sup> November – 6pm – 7.30pm

We are constantly working to improve our wine offering at Nonsuch Bay. Throughout the fortnight the islands finest wine merchants join Liam to present new and existing wines that may be part of the 2015/16 wine list. These are informal tastings and a great opportunity to taste new wines and play a role in the selections being made.



## Rose Wine Tastings with Caribbean Street Food Canapés 'On the Beach'

Thursday 12<sup>th</sup> November – 5pm – 7pm

Every Thursday have managers drinks in the lobby. This week we thought we would break the routine a little, light a fire-pit on the beach, open a selection of our favourite rose wines, serve some canapés and enjoy each others company for a couple of hours before dinner. Should be fun!

## Wine Merchant Tasting

Friday 13<sup>th</sup> November – 6pm – 7.30pm

We are constantly working to improve our wine offering at Nonsuch Bay. Throughout the fortnight the islands finest wine merchants join Liam to present new and existing wines that may be part of the 2015/16 wine list. These are informal tastings and a great opportunity to taste new wines and play a role in the selections being made.

## Light Caribbean Fusion Lunch

Saturday 14<sup>th</sup> November – 12.30pm

There is something particularly enjoyable about a 'Wine Lunch' particularly in Antigua with the view at Nonsuch Bay. These have always been some of our favourite events. One large table and a long lunch matched to some wonderful wines. Mitchell has put together a traditional Caribbean lunch allowing Liam to have fun with his wine choices to match the dishes.

## Wine Merchant Tasting

Tuesday 17<sup>th</sup> November – 6pm – 7.30pm

We are constantly working to improve our wine offering at Nonsuch Bay. Throughout the fortnight the islands finest wine merchants join Liam to present new and existing wines that may be part of the 2015/16 wine list. These are informal tastings and a great opportunity to taste new wines and play a role in the selections being made.

## Wine Merchant Tasting

Thursday 19<sup>th</sup> November – 6pm – 7.30pm

We are constantly working to improve our wine offering at Nonsuch Bay. Throughout the fortnight the islands finest wine merchants join Liam to present new and existing wines that may be part of the 2015/16 wine list. These are informal tastings and a great opportunity to taste new wines and play a role in the selections being made.



## Classic French Food & Wine Dinner

Friday 20<sup>th</sup> November – 7pm

Liam has over twenty years of wine buying experience in the classic regions on France, especially Bordeaux, Burgundy and the Rhone Valley. With a menu tailored to showing off a collection of some of his favourite wines, this dinner should be a wonderful opportunity to see French wine making at its best. The dinner is limited to 24 people so early booking is advised.

## WINESTOCK ANTIGUA

Sunday 22<sup>nd</sup> November 11am to 6pm

Over 100 wines open to taste - regional stalls

showcase wines from France, Italy, Spain, California, Australia, New Zealand, Chile, Argentina, South Africa and Lebanon.

Wine talks - by Liam Steevenson at 1pm, 3pm and 5pm

Dine with Caribbean Chef of the Year - buffet lunch served 12 through to 4pm featuring Caribbean street food.

Cookery demonstrations - by Mitchell Husbands 2pm and 4pm

Champagne and Rum tastings

Blind tasting competition, and

Live music

Tickets EC\$ 200 (USD\$75)

“It is with huge pleasure that I return to Antigua and the fantastic Nonsuch Bay Resort for the Food and Wine Festival and WINESTOCK ANTIGUA, this November. I have spent my career working with incredible wineries, and enthusing about their produce with some of the world’s finest Hotels and Restaurants, but few places excite me quite like Nonsuch Bay in Antigua. Last year we showcased the very best that the Island has to offer in terms of wine and food, and I believe that this year we will take it up another level again. Is there a more beautiful spot on earth to talk and taste wine....I think not!”

Liam Steevenson, Master of Wine



## About Liam Steevenson

Liam has been a high profile member of the wine trade for the past 12 years and in 2005 he founded RED&WHITE. Having played key roles within two leading London wine merchants, he is passionate about the product, and translating the skills and wants of the producers through to the end consumer. At RED&WHITE he oversees all of the buying decisions and advises Nonsuch Bay and other leading Hotels & Restaurants on their wine needs.

Liam became the world's youngest Master of Wine in 2004 when he passed the notoriously difficult exam. One of only 316 Masters of Wine worldwide, he is recognized internationally for his understanding of the subject and now mentors a number of students currently working towards the qualification. Liam is also a regular commentator in the media.

In March 2012 Liam joined an exclusive club when he was part of the fastest 8 man crew ever to row across the Atlantic, raising over £10,000 for CLIC Sargent in the process.

## About Mitchell Husbands

Chef Mitchell Husbands is one of the most driven, promising young chefs in the Caribbean. He rose quickly to prominence by winning Barbados' chef of the year in 2007, followed by other competitions including the American Culinary Federation, America's Chef Competition in 2008 and two consecutive gold medals as the captain of Barbados culinary team 2010 and 2011. His crowning glory thus far has been winning 2011 Caribbean Chef of the Year at the Caribbean Hotel Association's Taste of the Caribbean in Miami.

Chef Mitchell is the Executive Chef at Nonsuch Bay Resort Antigua where he has a keen eye for modern cuisine with an emphasis on fresh local fruits, vegetables and fish. His culinary experience is extensive, and includes training in Florence-Italy, England at the Chester Grosvenor Hotel, the Stafford Hotel, Le Caprice Restaurant, The Ivy Restaurant and J. Sheekey Seafood Restaurant.

When Chef Mitchell talks about his work he lights up like "a kid at Christmas", there is a twinkle in his eye and joy in his voice that make it clear that there is no place he'd rather be than in the kitchen creating edible art for diners. In fact Chef Mitchell Husbands makes it clear that he has no regret about his career choice, saying emphatically..... "If I had to die and come back again, I would come back as a chef"

## Contacts

web: [www.nonsuchbayresort.com](http://www.nonsuchbayresort.com)  
email: [reservations@nonsuchbayresort.com](mailto:reservations@nonsuchbayresort.com)  
tel: +1 (268) 562 8000

