

#### FOR IMMEDIATE RELEASE

# Flavours of Niagara Falls Returns with Celebrity Chef Collaboration Series & Prix Fixe Menus

Niagara Falls, ON – February 24, 2025

Niagara Falls Tourism is bringing back, "Flavours of Niagara Falls" this winter, now running until March 21st. The month-long celebration of culinary excellence will showcase Niagara Falls' rich and diverse culinary scene, featuring renowned celebrity Chefs working in collaboration with talented chefs at select venues, exclusive dinners, and prix fixe menus at 25 of our local restaurants.



## Chef Rocco Dispirito is coming to Niagara Falls on March 7<sup>th</sup>

Italian cuisine is best shared family style and iconic Italian-American Chef Rocco Dispirito, from New York City, is bringing those shared dishes to diners at Corso Family Style Italian Restaurant, located in the Hilton Niagara Falls/Fallsview Hotel and Suites. Chef Rocco is a television personality and highly acclaimed author of fourteen cookbooks, three New York Times bestsellers and a James Beard Award winner. Chef will be cooking with recipes from his latest cookbook, Everyday Delicious. Dinner includes a chance to chat with the chef, take a photo and a personalized signed cookbook. March 7<sup>th</sup> at 6 pm Corso: Endless Family-Style Italian at Hilton Niagara Falls/Fallsview Hotel & Suites

## TikTok stars @KatherineWants, Randy and Katherine Feltis team up with Chef Parsons at Peller Estates

Reuniting with Chef Jason Parsons, Randy is back with his old buddy from CityTV's Cityline to cater to Katherine's whim in this exciting evening of food and wine. With a focus on playing off the offerings of Peller Estates, it is sure to be a night of explosive flavours and great conversation. March 1<sup>st</sup> at 6 pm The Winery Restaurant at Peller Estates Winery

## Chef Darian Bryan (Buffalo, NY) is bringing some Caribbean Flare to Tide and Vine

Renowned Buffalo food scene star Darian Bryan is bringing some Jamaican inspiration to Niagara's seafood mecca Tide and Vine. Chef Bryan's cooking has been featured on CBS, ESPN, and Food Network in the States and his rockstar approach to seafood will shine through. <u>March 21<sup>st</sup> at 7 pm Tide and Vine Oyster House</u>



## Chef Romain Avril takes to the cellar at Ravine Vineyards Estate Winery

From Paris to Toronto, and now to Niagara, Chef Avril is joining forces with the team at Ravine to bring a magical night of food and drink to the barrel cellar at the vineyard. Chef Avril from Food Network and CTV notoriety, will be lending his masterful hand to a night of French-inspired cuisine to pair perfectly with the marvellous Burgundian style of wine that is produced in Niagara. March 8<sup>th</sup> at 6 pm Barrel Cellar at Ravine Vineyard Estate Winery

## Chef Ari Schor from Montreal's Restaurant Beba bringing some old-world vibes to Fat Rabbit

Bringing his Old World approach to the "newer kid on the block" and Michelin Guide recommended Fat Rabbit. Chefs Ari Schor from Montreal's Beba and Zach Smith, from Fat Rabbit are collaborating on a special menu that will be available for one night only. March 20<sup>th</sup> at 6 PM Fat Rabbit

## **Prix Fixe Menus Throughout Niagara Falls**

25 of Niagara's top local restaurants will offer a masterfully curated Prix Fixe menu, including AG Inspired Cuisine, STK Steakhouse, Ponte Vecchio, Fat Rabbit, Trius Winery Restaurant & Massimo's Italian Fallsview Restaurant, and many more until March 10<sup>th</sup>.

The full list of participating locations can be found here.

### Wineries offering enhanced experiences and savings during Flavours

"Flavours of Niagara Falls" aims to highlight Niagara Falls' abundance of local products, incorporating them into delectable dishes. The event will also spotlight the world-class wines produced in the area, encouraging guests to savour the distinct flavours of Niagara. Winery partners are offering savings on wine tours and tastings throughout the festival.

The full list of participating locations can be found here

#### **Ticket Information**

Tickets for the Celebrity Chef-hosted dinners and additional event details can be found by visiting: https://www.niagarafallstourism.com/blog/Flavours-of-niagara

Niagara Falls Tourism invites culinary enthusiasts and food connoisseurs to embark on a flavourful journey at the "Flavours of Niagara Falls" event, celebrating the best in local cuisine, renowned Chefs, and the region's exquisite wines.

For media inquiries, please contact:

(chefs may have media availability or morning show avails, so please reach out)

#### **MEDIA CONTACT**

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Flavours of Niagara Falls is produced in conjunction with the Province of Ontario, the Tourism Partnership of Niagara, and the members of Niagara Falls Tourism.

## ABOUT NIAGARA FALLS CANADA

Overlooking the legendary Canadian Horseshoe, American and Bridal Veil waterfalls, Niagara Falls is a four-season destination renowned for its awe-inspiring natural wonders combined with world-class accommodation, thrilling entertainment and a burgeoning culinary scene. Visitors from Ontario, across North America and around the world who come to experience adventure, discover family fun and feel the romance have made it Canada's #1 leisure travel destination and an international bucket-list destination.

## PLAN YOUR VISIT

For more information about unique and memorable experiences in Niagara Falls, please visit **www.niagarafallstourism.com** and these helpful resources:

## WHERE TO STAY

Book a Fallsview room to enjoy a **<u>Room with a View</u>**, the majesty of the Falls from the comfort of your bed, any time of the day. Niagara Falls **<u>Boutique Hotels</u>** are warm and cozy to welcome you.

## **GETTING HERE**

TRAIN

- GO Transit
  - $\circ$  Save with GO / WEGO combo tickets starting at \$25/person
  - Kids 12 and under ride free on all GO Trains; children 3-12 pay \$8 for the Niagara transportation portion
  - \$62.50/group including tax (up to 5 people, max 2 adults 18+ per group).
  - Tickets include round-trip GO Train ride from Union Station to Niagara Falls and Niagara WEGO shuttle bus service throughout the Falls.

## BUS

- Megabus Union Station to Niagara Falls \$20 each way approximately
- Flixbus Union Station to Niagara Falls \$20 each way approximately CAR
- Niagara Air Bus private shuttle approximately \$220 from Pearson or \$250 from Union Station

## **RESOURCES**

- Niagara Falls Illumination: <u>www.niagarafallstourism.com/Illumination/</u>
- Niagara Falls Itinerary Ideas: <u>www.niagarafallstourism.com/blog/itinerary/</u>
- Attraction Packages: <u>www.niagarafallstourism.com/attraction-packages/</u>
- Niagara Falls 24/7 Live Cam from Fallsview Casino: Niagara Falls Live Stream

## LET'S STAY CONNECTED #ExploreNiagara #NiagaraFallsCanada #BucketList #DiscoverON

Website:www.niagarafallstourism.comInstagram:@NiagaraFallsTourismCanadaFacebook:@NiagaraFallsTourismCanadaX:@NFallsTourism