

# AMERICAN EXPRESS HONG KONG WINE AND DINE FESTIVAL

## 31 October to 3 November 2013

### Fact Sheet

#### Organiser

- Hong Kong Tourism Board (HKTB)

#### Title Sponsor

- American Express International, Inc

#### Objectives

- Riding on the success of the festival in the last four years, the HKTB is organising the American Express Hong Kong Wine and Dine Festival at a new venue – the New Central Harbourfront – this year. To enhance the experience of festival-goers, not only is the festival layout redesigned, but new elements have been added, including the “Tasting Room”, while wines on offer were assessed by sommeliers.
- To provide visitors and local residents with a top-notch culinary experience in the city, and to publicise and reinforce Hong Kong’s position as the Culinary Capital of Asia internationally.
- To create a business platform for the local catering, retail and tourism sectors.

#### Programme details

##### 1. Overview

<b>Date</b>	31 October (Thursday) to 3 November 2013 (Sunday)
<b>Opening hours</b>	31 October (Thursday): 8:30pm to 11:30pm 1 & 2 November (Friday and Saturday): noon to midnight 3 November (Sunday): noon to 10:30pm <i>*Remarks: Admission closes 45 minutes before closing time.</i>
<b>Venue</b>	The New Central Harbourfront <ul style="list-style-type: none"> <li>• South Entrance (Lung Wo Road, near the MTR Admiralty Station): for holders of vouchers/tickets purchased in advance</li> <li>• West Entrance (near the Central Star Ferry): for at-the-door ticket purchases</li> </ul>

<b>Exhibition booths</b>	<b>A total of 299 booths</b>	<b>Offering food and wine from around the world, with pairing tips, and wine paraphernalia</b>
<b>Wine booths</b>	<b>210</b>	The booths will showcase wines from 16 wine-growing countries/regions, including Australia, Canada, France, Georgia, Germany, Hungary, Italy, Japan, Macedonia, New Zealand, Romania, Spain, South Africa, Ukraine and the US, as well as Taiwan, which will be exhibiting at the festival for the first time.
<b>Food booths</b>	<b>89</b>	The food booths will serve Chinese and Western cuisines, including signature dishes of hotels and restaurants, barbecue specialities, appetizers, sweet temptations and non-alcoholic drinks.

##### 2. Points to note

<b>Admission fees</b>	<p>HK\$30 per person (at-the-door purchase) Half-price concessionary tickets for adults aged 65 or above and children aged three to 11 (free for children under three)</p> <p><b>Participants who book their wine passes or tickets for the “Tasting Room” in advance from approved HKTb off-site vendors will not have to pay the entrance fee the first time they enter the venue.</b></p>
<b>Admission arrangements</b>	<ul style="list-style-type: none"> <li>• <b>Holders of pre-ordered wine passes/“Tasting Room” tickets</b> enter the venue via the <b>South Entrance</b> (near the MTR Admiralty Station)</li> <li>• <b>At-the-door ticket purchasers</b> enter via the <b>West Entrance</b> (near the Central Star Ferry)</li> </ul>
<b>Access</b>	<p><b><u>South Entrance, Lung Wo Road, near the MTR Admiralty station (for holders of pre-ordered wine passes/“Tasting Room” tickets)</u></b></p> <ul style="list-style-type: none"> <li>• From MTR Admiralty Station Exit A, walk through Tamar Park and turn left at Lung Wo Road (approx. 10-minute walk).</li> </ul> <p><b><u>West Entrance, near Central Star Ferry Pier (for at-the-door purchasers)</u></b></p> <ul style="list-style-type: none"> <li>• From MTR Central Station Exit A, take the footbridge towards the Central Star Ferry Pier (approx. 10-minute walk).</li> <li>• From MTR Hong Kong Station A2, take the footbridge towards the Central Star Ferry Pier (approx. 8-minute walk).</li> <li>• When exiting the Star Ferry from Tsim Sha Tsui to Central, turn left and walk for approx. two minutes.</li> </ul>
<b>Special notes</b>	<ul style="list-style-type: none"> <li>• One time free admission to the festival with the purchase of a Wine Pass or Tasting Room event ticket from an approved HKTb off-site vendor. There is an admission fee of HK\$30 for re-entry.</li> <li>• Plastic cups for wine-tasting will be sold on-site for HK\$5 each.</li> <li>• Wine and other alcoholic beverages will be served only to those aged 18 or above. Grand Wine Pass holders need to wear the official wristband provided, and holders of the Classic Wine Pass and Classic Wine Token must bear the official stamp.</li> <li>• The HKTb reserves the right to require buyers of wine passes/wine tokens to show documents of identity.</li> <li>• The use of the wine passes and wine tokens is subject to terms and conditions provided with them.</li> <li>• Bottles of wine purchased at the festival should not be consumed or opened in the venue.</li> <li>• Please do not drive after drinking.</li> </ul>

### 3. Highlights: Brand new “Tasting Room” and six themed zones

Programme	Content
<b>Tasting Room</b>	<ul style="list-style-type: none"> <li>• A privileged dining area, the “Tasting Room” is approximately 650 m<sup>2</sup> and is thoughtfully decorated to enhance the wine-tasting experience.</li> <li>• Two special tasting sessions will be available, including a dinner featuring dishes created by the Hong Kong Chefs Association for an international culinary competition at a dinner, and a wine-pairing luncheon prepared by a chef who has won international culinary medals. 100 seats are available for each session.</li> <li>• From 1-3 November, three sessions of talks on pairing of Italian wines with Chinese cuisine, as well as wine talks, including wine-appreciation classes on the Classification of 1855, have been arranged in afternoon sessions.</li> </ul>
<b>Six themed zones</b>	
<b>Riedel Grand Tasting Pavilion</b>	<ul style="list-style-type: none"> <li>• The wines showcased here are over HK\$900 per bottle.</li> <li>• There are 11 wine booths and 2 food booths in this area.</li> <li>• This decorated pavilion is about 961 m<sup>2</sup>.</li> <li>• Riedel will hold wine-tasting classes daily.</li> <li>• Food and wine talks will be available.</li> </ul>
<b>Country Pavilion</b>	<ul style="list-style-type: none"> <li>• The wines showcased here are all fine wines, along with delicacies from Bordeaux, Georgia and other parts of Europe.</li> <li>• It will host 74 wine booths and 21 food booths.</li> <li>• Wine talks, including “Understanding of Bordeaux Wine in 30 minutes”, will be organised by the Bordeaux Wine School.</li> </ul>
<b>A-Lister Zone</b>	<ul style="list-style-type: none"> <li>• The wines showcased here are award-winning wines and wines from quality wine stores.</li> <li>• The A-Lister will host 22 wine booths and 11 food booths.</li> </ul>
<b>Discovery Zone</b>	<ul style="list-style-type: none"> <li>• This special area will showcase wines that are released in Hong Kong for the first time.</li> <li>• The zone will host 26 wine booth and 5 food booths.</li> <li>• Overseas vineyard experts have been invited to Hong Kong to share their wine-tasting experience.</li> </ul>
<b>Party Wine Zone</b>	<ul style="list-style-type: none"> <li>• This zone is for champagnes, cocktails, ice wines, rosés and sparkling wines.</li> <li>• This zone will host 22 wine booths and 4 food booths.</li> </ul>
<b>Everyday Wine Zone</b>	<ul style="list-style-type: none"> <li>• This zone showcases popular wines for regular consumption.</li> <li>• It will host 54 wine booths and 46 food booths.</li> <li>• The area will exhibit wine brands from France, Germany, Italy, Spain, Switzerland, etc.</li> <li>• For the first time at the festival, wines from Taiwan will be offered.</li> </ul>
<b>Food booths</b>	
<ul style="list-style-type: none"> <li>• The food booths will feature signature dishes from hotels and restaurants, as well as barbecue specialties, popular appetizers and sweet temptations (chocolates, cakes, cookies and other desserts).</li> </ul>	

Other highlights														
Sunset tasting with wine collectors	<ul style="list-style-type: none"><li>HKTB Chairman Dr Peter Lam, Legislative Council Member The Hon James Tien, and the city’s former Chief Secretary for Administration Mr Henry Tang have each donated wine from their private collections. Visitors purchasing a Grand Wine Pass and participating in the Wine Pairing Lunch will be invited to an exclusive tasting of these fine wines.</li></ul>													
	<table><tr><th>Date</th><th>Donor and Wine title</th><th>Participating method</th></tr><tr><td>1 November (5pm to 6pm)</td><td>Dr Peter Lam Ch. La Conseillante 2005</td><td>The first 120 visitors to purchase a Grand Wine Pass on 1 Nov via Cityline will all be invited</td></tr><tr><td>2 November (5pm to 6pm)</td><td>The Hon James Tien Latour a Pomerol 1998</td><td>The first 120 visitors to purchase a Grand Wine Pass on 2 Nov via Cityline will all be invited</td></tr><tr><td>3 November (5pm to 6pm)</td><td>Mr Henry Tang Mouton Rothschild 1989</td><td>The 100 visitors to purchase the Wine Pairing Lunch ticket (3 November ) via Cityline will all be invited</td></tr></table>		Date	Donor and Wine title	Participating method	1 November (5pm to 6pm)	Dr Peter Lam Ch. La Conseillante 2005	The first 120 visitors to purchase a Grand Wine Pass on 1 Nov via Cityline will all be invited	2 November (5pm to 6pm)	The Hon James Tien Latour a Pomerol 1998	The first 120 visitors to purchase a Grand Wine Pass on 2 Nov via Cityline will all be invited	3 November (5pm to 6pm)	Mr Henry Tang Mouton Rothschild 1989	The 100 visitors to purchase the Wine Pairing Lunch ticket (3 November ) via Cityline will all be invited
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<p><i>Remarks:</i></p> <p>1) These three bottles of wine (6 litres each) will be opened from 1-3 Nov. Bookings are on a first-come, first-served basis.</p> <p>2) A separate email confirmation will be sent out within 24 hours upon purchase of the Grand Wine Pass/Wine Pairing Lunch ticket. The HKTB reserves the right of final decision in the event of any disputes. Wine and other alcoholic beverages will be served only to those aged 18 or above.</p>														
Live entertainment	Jazz musicians, pop singers and bands will offer spectacular performances on the main stage.													

#### 4. Tasting Room Programmes Timetable

Programme	Organiser/Speaker/Host	Time	Content
<b>Friday, 1 November 2013</b>			
Italian Wines with Chinese Provincial Cuisines	<p>Organised by the Italian Trade Commission/Hong Kong Sommelier Association</p> <p>Speaker: Mr Nelson Chow Chairman of the Hong Kong Sommelier Association</p>	1pm to 3pm	<p>The format involves evaluating the pairing of Italian wines with different Chinese cuisines and making recommendations. Participants get hands-on experience pairing great Italian wines with Chinese cuisines in an interactive format, discussing and recommending food and wine pairing with the speaker. The wines include a selection of wines from Veneto, Piedmont, Tuscany, Lazio and Sicilia: Barolo, Amarone, Brunello di Montalcino, Chianti, etc. The food includes <i>dim sum</i>, braised pork belly and poached shrimp.</p>
<b>Saturday, 2 November 2013</b>			
Classification of 1855 Tasting Session	<p>Organised by Classification of 1855, France</p> <p>Speaker: Mr M Sylvain Boivert, Director General of the Council of Crus Classés 1855, Bordeaux, France</p> <p>Wine selection as below:</p> <ol style="list-style-type: none"> <li>1. 2009 Château Prieure-Lichine, Margaux</li> <li>2. 2009 Château d'Issan, Margaux</li> <li>3. 2009 Château Ferrière, Saint-Julien</li> <li>4. 2009 Château Beychevelle, Saint-Julien</li> <li>5. 2009 Château Haut-Bages Libéral, Pauillac</li> <li>6. 2009 Château Pontet-Canet, Pauillac</li> <li>7. 2001 Château Sigalas Rabaud, Sauternes</li> <li>8. 2010 Château Climens, Barsac</li> <li>9. 2007 Château Mouton Rothschild, Pauillac</li> </ol>	1pm to 3pm	<p>Participants can taste nine wines from the Classification of 1855, and learn more about these premier wines from the spokesman for Classification of 1855 Mr M Sylvain Boivert, who will introduce each of the presented wines. Topics will cover weather conditions, growing seasons, crops, and vinification, and the blending and yielding of the great wines.</p>

<p>“Michelin Chef &amp; Hong Kong Team” Wine Dinner</p>	<p>Organised by the Hong Kong Chefs Association</p> <p>Michelin Chef:</p> <ul style="list-style-type: none"> <li>• Calvin Choi</li> </ul> <p>Hong Kong Team:</p> <p>Manager:</p> <ul style="list-style-type: none"> <li>• Mak Kam Kui, President of Hong Kong Chefs Association/WACs Judge</li> </ul> <p>Captain:</p> <ul style="list-style-type: none"> <li>• Chui Wai Sum, Unilever Food Services</li> </ul> <p>Members:</p> <ul style="list-style-type: none"> <li>• Tse Nam Yung, Disneyland Hotel</li> <li>• Chan Sze Ling, Hong Kong Jockey Club</li> <li>• Danny Leung, Disney Hollywood Hotel</li> <li>• Steve Yuen, InterContinental Hong Kong</li> <li>• Roger Fok, JW Marriott Hong Kong</li> </ul>	<p>7pm to 10pm</p>	<ul style="list-style-type: none"> <li>• Visitors can sample dishes created by top chefs of the Hong Kong Team, coached by Michelin Chef Calvin Choi, for the renowned Salon Culinaire Mondial 2013 in Basel, Switzerland in November this year. Participants will have the valuable opportunity to offer their feedback on the dishes to the chef team.</li> <li>• The Salon Culinaire Mondial represents culinary art at the highest level. This prestigious event, which is held only once every six years, ranks as one of the three most important international team-cooking competitions. Only the 10 best national teams on the World Association of Chefs Societies (WACS) rank order list (status October 2012) have been invited to participate in the Culinary World Masters Challenge; The Hong Kong Culinary Team is honoured to be among these top culinary nations.</li> </ul>
<b>Sunday, 3 November 2013</b>			
<p>“Eddy Leung &amp; Chef Studio Chef Team” Wine Lunch</p>	<p>Organised by the Hong Kong Chefs Association</p> <p>Leader:</p> <p>Chef Eddy Leung</p> <p>Members:</p> <p>Chef Studio Chef Team</p>	<p>noon to 3pm</p>	<p>Chef Eddy is a five-star celebrity chef. He has been an active Hong Kong Culinary Team member, participating in many international culinary competitions around the globe, winning many medals, honing his culinary skills and gaining valuable experience. He will lead his team Chef Studio to create delectable dishes.</p>
<p>Classification of 1855 Tasting Session</p>	<p>Organised by Classification of 1855, France</p> <p>Speaker:</p>	<p>4pm to 6pm</p>	<p>Participants can taste nine wines from the Classification of 1855, and learn more about these premier wines from the</p>

	<p>Mr M Sylvain Boivert, Director General of the Council of Crus Classés 1855, Bordeaux, France</p> <p>Wine selection as follows:</p> <ol style="list-style-type: none"> <li>1. 2009 Château Ferrière, Margaux</li> <li>2. 2009 Château Durfort- Viviens, Margaux</li> <li>3. 2009 Château Beychevelle, Saint-Julien</li> <li>4. 2003 Château Batailley, Pauillac</li> <li>5. 2010 Château Pedesclaux, Pauillac</li> <li>6. 2009 Château Pontet- Canet, Pauillac</li> <li>7. 2009 Château de Myrat, Barsac</li> <li>8. 2002 Château Guiraud, Sauternes</li> <li>9. 2008 Château Mouton Rothschild, Pauillac</li> </ol>		<p>spokesman for Classification of 1855 Mr M Sylvain Boivert, who will introduce each of the presented wines. Topics will cover weather conditions, growing seasons, crops, and vinification, and the blending and yielding of the great wines.</p>
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## 5. Types of Wine Passes and Wine Tokens

Wine Pass/Token	Content
<b>I) For use throughout the venue, except for the Riedel Grand Tasting Pavilion</b>	
<b>1) Classic Wine Pass</b>	<ul style="list-style-type: none"> <li>• Entry to the festival venue only by valid admission ticket.</li> <li>• <b>EIGHT</b> Classic Wine Tokens for wine-tasting at all participating classic wine booths.</li> <li>• Each serving is about 40ml, requiring one to three tokens.</li> <li>• One LUCARIS® wine glass with a wine glass pouch for wine-tasting.</li> <li>• Coupons for redeeming the following coupons and gifts*: <ul style="list-style-type: none"> <li>- One cup of Italian espresso by Hong Kong &amp; Pacific Group</li> <li>- One box of Europe Sweet Cracker by Koon Wah Food &amp; Preserved Fruit Factory Limited</li> <li>- Buy-one-get-one free by LUCARIS® by Kung Kai Hong &amp; Co</li> <li>- One Lucullus Chocolate Box by Lucullus Food &amp; Wines Co. Ltd</li> <li>- HK\$10 discount purchases on Pizza and gelato by Marco's Oyster Bar &amp; Grill</li> <li>- Free Perrier Slim Can by Perrier by Wan (Corporate Services) Ltd</li> <li>- HK\$300 cash coupon by Vinvautz Wine Cellar – Gilman Group</li> </ul> </li> </ul> <p>*Gifts are available while stocks last.</p>
<b>2) Classic Wine Pass for Two (online purchase only)</b>	<ul style="list-style-type: none"> <li>• Entry to the festival venue only by valid admission ticket.</li> <li>• <b>TWELVE</b> Classic Wine Tokens for wine-tasting at all participating classic wine booths.</li> <li>• Each serving is about 40ml, requiring one to three tokens.</li> <li>• Two LUCARIS® wine glasses with wine glass pouches for wine-tasting.</li> <li>• Coupons for redeeming the following gifts*: <ul style="list-style-type: none"> <li>- One cup of Italian espresso by Hong Kong &amp; Pacific Group</li> <li>- One box of Europe Sweet Cracker by Koon Wah Food &amp; Preserved Fruit Factory Limited</li> <li>- Buy-one-get-one free by LUCARIS® by Kung Kai Hong &amp; Co</li> <li>- One Lucullus Chocolate Box by Lucullus Food &amp; Wines Co Ltd</li> <li>- HK\$10 discount purchases on Pizza and gelato by Marco's Oyster Bar &amp; Grill</li> <li>- Free Perrier Slim Can by Perrier by Wan (Corporate Services) Ltd</li> <li>- HK\$300 cash coupon by Vinvautz Wine Cellar – Gilman Group</li> </ul> </li> </ul> <p>*Gifts are available while stocks last.</p>



<b>2) Classic Wine Token</b>	<ul style="list-style-type: none"> <li>• Entry to the festival venue only by valid admission ticket.</li> <li>• Classic Wine Tokens can be used for wine-tasting at participating classic wine booths.</li> <li>• Each wine serving is about 40ml.</li> <li>• One to three tokens may be needed for a single serving.</li> </ul>
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<b>II) For entrance and use in the Riedel Grand Tasting Pavilion</b>	
<b>1) Grand Wine Pass</b>	<ul style="list-style-type: none"> <li>• Entry to the festival venue only by valid admission ticket.</li> <li>• <b>Five</b> Grand Wine Tokens for wine-tasting at participating wine booths in the Riedel Grand Tasting Pavilion (each serving is about 40ml, requiring one to three tokens).</li> <li>• One Riedel wine glass with a wine glass pouch for wine-tasting.</li> <li>• Coupons for redeeming the following gifts*: <ul style="list-style-type: none"> <li>- Truffle Cheese Tart by Albani Tartufi by Aromas Truffle Food Co.</li> <li>- Ham, salami or cheese by Ferrarini Pacific Limited</li> <li>- One Lucullus Chocolate Box by Lucullus Food &amp; Wines Co. Ltd</li> <li>- Free Perrier Slim Can by Perrier by Wan (Corporate Services) Ltd</li> <li>- HK\$300 cash coupon by Vinvautz Wine Cellar – Gilman Group</li> <li>- 20% discount coupon by Riedel by Town House</li> </ul> </li> </ul> <p>*Gifts are available while stocks last.</p> <p>Remarks:</p> <ul style="list-style-type: none"> <li>• Only Grand Wine Pass holders can enter the Riedel Grand Tasting Pavilion.</li> <li>• Each Grand Wine Pass admits one person only.</li> <li>• The Grand Wine Pass is valid only on its designated date.</li> </ul>
<b>2) Grand Wine Token</b>	<ul style="list-style-type: none"> <li>• Entry to the festival venue only by valid admission ticket.</li> <li>• Grand Wine Pass holders can purchase extra Grand Wine Tokens for wine-tasting in the Riedel Grand Tasting Pavilion.</li> <li>• Each wine serving is about 40ml.</li> <li>• One to three tokens may be needed for a single serving.</li> </ul>

## 6. Prices: Tasting Room Programmes, Wine Passes and Wine Tokens

<b>Programme</b>	<b>Price</b>
Italian Wines with Chinese Provincial Cuisines	HK\$300
Classification of 1855 Tasting Session	HK\$980
“Eddy Leung & Chef Studio Chef Team” Wine Lunch	HK\$590
“Michelin Chef & Hong Kong Chef Team” Wine Pairing Dinner	HK\$990
<ul style="list-style-type: none"> <li>- The HK\$30 admission fee will be waived for participants who order “Tasting Room” event tickets online.</li> <li>- Bookings are on a first-come, first-served basis.</li> </ul>	

	Original Price	Special Price for American Express Cardmembers	Special Price for Marco Polo Club members (only applicable at the HKTB Visitor Centre at the Star Ferry Concourse, Tsim Sha Tsui and on-site venue)
Classic Wine Pass	HK\$200	HK\$170	HK\$175
Classic Wine Pass for 2	HK\$300	HK\$270	N/A
Classic Wine Token	HK\$15	N/A	N/A
Grand Wine Pass	HK\$480	HK\$450	HK\$455
Grand Wine Token	HK\$50	N/A	N/A
<ul style="list-style-type: none"> <li>- Cardholders must use their American Express card to process the payment to enjoy the special price offer.</li> <li>- Plastic cup cost HK\$5 each.</li> <li>- Free admission to the festival on purchase of a Wine Pass or Tasting Room event ticket from approved HKTB vendors (not applicable to at-the-door purchases)</li> <li>- Purchase of Classic Wine Pass for 2 is only available online.</li> </ul>			

## 7. How to purchase “Tasting Room” tickets, wine passes and wine tokens

Advance Purchase (Wine Passes)		
Venue	Date	Purchase method
1) Designated tour desks	15 October to 3 November (until 3pm)	<ul style="list-style-type: none"> <li>• Hong Kong residents and visitors who purchase redemption vouchers (can be used to redeem wine passes at the festival venue) for the Grand Wine Pass or Classic Wine Pass in advance can enter the festival site via the <b><u>South Entrance (Lung Wo Road, near MTR Admiralty Station)</u></b>. They will not have to pay the entrance fee for the first time they enter the venue.</li> <li>• The vouchers can be purchased at the following tour desks: <ul style="list-style-type: none"> <li>- Gray Line Tours of Hong Kong Ltd (Tel: 2368 7114)</li> <li>- Splendid Tours &amp; Travel Ltd (Tel: 2316 2152)</li> <li>- Able &amp; Promotion Tours Ltd (Tel: 2544 5656) (Classic Wine Pass only)</li> <li>- MTR Travel (MTR Hung Hom Station) (Tel: 2365 6993) (Classic Wine Pass only)</li> </ul> </li> <li>• Vouchers can be purchased with Visa, MasterCard or cash only</li> </ul>

2) HKTB Visitor Centre, Star Ferry Concourse, Tsim Sha Tsui	25 October to 3 November (until 3pm)	<ul style="list-style-type: none"> <li>Hong Kong residents and visitors can purchase redemption vouchers, which can be used to redeem wine passes at the festival venue, for the Grand Wine Pass (only limited stocks are still available) in advance, and enter the festival site via the <b><u>South Entrance (Lung Wo Road, near MTR Admiralty station)</u></b>. Voucher holders will not have to pay the entrance fee for the first time they enter the venue.</li> <li>The centre is open from 8am to 8pm daily.</li> <li>The vouchers are available at the HKTB Visitor Centre while stocks last.</li> </ul>
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On-site Purchase (Wine Passes & Tasting Room Tickets)		
Venue	Date	Purchase method
Cashier booths at the festival venue (The New Central Harbourfront)	31 October to 3 November	<ul style="list-style-type: none"> <li>The Grand Wine Pass, Classic Wine Pass and Classic Wine Tokens can be purchased at regular prices from the cashiers at the <b><u>West Entrance (near the Central Star Ferry Pier)</u></b>.</li> <li>Grand Wine Tokens can be purchased inside the Riedel Grand Tasting Pavilion.</li> <li>Special offers for American Express Cardmembers apply to all the wine passes purchased at the West Entrance (near the Central Star Ferry) and inside the venue.</li> <li>A small number of “Classification of 1855 Tasting Session” and “Italian Wines with Chinese Provincial Cuisines” tickets are still available for purchase <b><u>at the cashier booths near the Tasting Room</u></b> on a first-come, first-served basis.</li> </ul>
<b><u>Special Notes</u></b> <ul style="list-style-type: none"> <li>Interested parties are advised to purchase wine passes in advance to avoid queues at the venue.</li> <li>Only a limited number of wine passes will be available on-site.</li> <li>The HKTB will make available to the public a total of 30,000 Classic Wine Passes, 3,000 Classic Wine Passes for 2, and 8,000 Grand Wine Passes. They will be available only while stocks last.</li> </ul>		

## 8. Sponsors and Supporting Organisations

Title sponsor	<ul style="list-style-type: none"> <li>American Express International, Inc</li> </ul>
Co-organisier	<ul style="list-style-type: none"> <li>Bordeaux International Wine and Dine Festival Organization</li> </ul>
Airline sponsor	<ul style="list-style-type: none"> <li>Cathay Pacific Airways Limited</li> </ul>
Major sponsors	<ul style="list-style-type: none"> <li>The East</li> <li>Riedel by Town House</li> </ul>
Supporting sponsors (glasses for Classic Wine Pass)	<ul style="list-style-type: none"> <li>LUCARIS® by Kung Kai Hong &amp; Co</li> </ul>
Supporting sponsors	<ul style="list-style-type: none"> <li>Vinvautz Wine Cellar – Gilman Group</li> </ul>

<b>(kitchenware)</b>	
<b>Supporting sponsors (gifts)</b>	<ul style="list-style-type: none"> <li>• Albani Tartufi by Aromas Truffle Food Co.</li> <li>• Ferrarini Pacific Limited</li> <li>• Hong Kong &amp; Pacific Group</li> <li>• Koon Wah Food &amp; Preserved Fruit Factory Limited</li> <li>• Lucullus Food &amp; Wines Co. Ltd</li> <li>• Marco's Oyster Bar &amp; Grill</li> <li>• Perrier by Wan (Corporate Services) Ltd</li> </ul>
<b>Online promotion partner</b>	<ul style="list-style-type: none"> <li>• Openrice Group Inc.</li> </ul>
<b>Wine advisory panel</b>	<ul style="list-style-type: none"> <li>• Mr Nelson Chow</li> <li>• Mr Peter Kwong</li> <li>• Mr Ronny Lau</li> <li>• Mr Jeremy Stockman</li> <li>• Mr Nelson Siu</li> <li>• Mr Alan Wong</li> <li>• Ms Casy Chau</li> </ul>
<b>Food festival organisers</b>	<ul style="list-style-type: none"> <li>• The East</li> <li>• Fashion Walk</li> <li>• Lan Kwai Fong Association</li> <li>• Lei Yue Mun Seafood Festival Organising Committee</li> <li>• Stanley Plaza</li> </ul>
<b>Supporting organisations</b>	<ul style="list-style-type: none"> <li>• Bordeaux Wine Council</li> <li>• Central &amp; Western District Council</li> <li>• CCC Kung Lee College</li> <li>• Chinese Cuisine Training Institute</li> <li>• Cityline (Hong Kong) Limited</li> <li>• Direct Marketing of Asia Limited</li> <li>• The Federation of Hong Kong Hotel Owners Limited</li> <li>• Hong Kong Hotels Association</li> <li>• Hong Kong Sommelier Association</li> <li>• Hong Kong Trade Development Council</li> <li>• The HKU SPACE Po Leung Kuk Community College</li> <li>• Hong Kong Institute of Vocational Education, Department of Hotel, Service and Tourism Studies</li> <li>• MTR Corporation Limited</li> <li>• Quality Tourism Services Association</li> <li>• Wine.Luxe</li> <li>• Kwun Tong District Council</li> </ul>

<b>Government departments</b>	<ul style="list-style-type: none"> <li>• Commerce and Economic Development Bureau</li> <li>• Drainage Services Department</li> <li>• Fire Services Department</li> <li>• Food and Environmental Hygiene Department</li> <li>• Highways Department</li> <li>• Hong Kong Police Force</li> <li>• Lands Department</li> <li>• Leisure and Cultural Services Department</li> <li>• Tourism Commission</li> <li>• Transport Department</li> <li>• Water Supplies Department</li> </ul>
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For more information on the “American Express Hong Kong Wine & Dine Festival”, please visit: **[www.DiscoverHongKong.com/WineDineFestival](http://www.DiscoverHongKong.com/WineDineFestival)**

Hong Kong Tourism Board  
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