



PRESS RELEASE

Waterford Harvest Festival set to cook up a storm!

A perennial favourite on the culinary calendar, Waterford Harvest Festival, will fill the streets with inviting sights, sounds and aromas as one of Ireland's leading food festivals returns from September 8th to September 10th.

Now in its ninth year, Waterford Harvest Festival will focus the spotlight not only on the region's great food producers, but also on the region's great chefs and restaurateurs.

Director of Waterford Harvest Festival, Tommie Ryan is excited about the programme expansion for 2017. "Waterford and its surrounds have a diverse and vibrant food producer scene and amazing chefs who are all too happy to use this local produce. For those who grow, harvest, cook and produce some of the country's best food, the Waterford Harvest Festival is a wonderful platform to showcase their work to thousands of people over the three-day festival."

"We're looking forward to welcoming back these food heroes to the Festival, and are equally excited about the introduction of some new restaurant events. We have secured some very talented chefs to create unforgettable dining experiences over the Harvest weekend."

One of the city's most exciting chefs, Keith Boyle of the Bay Tree Bistro will host the Festival's closing event in collaboration with Billy Whitty of Aldridge Lodge, Paul Haynes of La Cote Seafood and Michelin star chef Ken Harker of the Lady Helen Restaurant at Mount Juliet. (This event is sold out).

La Boheme Restaurant, which last year introduced Gautham Iyer's Brahmin culinary philosophy to Waterford, will host renowned Japanese chef Takashi Miyazaki, while The Olive Tree Restaurant will prepare an exciting communal dining experience.

The Granary Café set in the bustling centre of the city will serve up a sophisticated Afternoon Tea consisting of sumptuous sandwiches, tasty pastries and delectable desserts made from the freshest local produce.

Dooley's Hotel will host the ever-popular Love Local Lunch, whilst Burzza, in its inimitable style, is preparing a pizza / burger and craft beer pairing weekend.

Ryan added that the festival formula is always a crowd-pleaser because it offers something for everyone. "In essence, the festival celebrates the food champions from the city and its surrounding counties. Our food community is dedicated, hard-working and passionate about good food."

The Waterford Harvest Festival gives the public the opportunity to sample the best produce, learn about the food journey and have lots of fun in the meantime."

Whilst introducing new events to the festival programme this year, such as the Free Flahavan's Fit Family Breakfast and GastroGays Walsh's Bakehouse Brunch, many of the elements that were hugely popular in previous years will be retained; the Ballybricken Fair, Blaa eating competition, GIY Grow, Eat, Cook, Festival Markets, Farm to Fork, WIT Calmast science workshops, food and movie pairings, Gintastic lunches, the Sunset Seaweed Feasts, the Fit Food and Wellness Area, Metalman Rocks Craft Beerfest, and the Pip and Pear Pop Up Baby Restaurant and many more.

There will also be chainsaw wood carving demonstrations and sheep shearing, along with a whole host of animals for the family to meet.

To find out more about the Waterford Harvest Festival from September 8th to September 10th visit www.waterfordharvestfestival.ie or keep up to date on all things Harvest Fest by checking out #WaterfordHarvest on Facebook and Twitter.



L-R: Mark Bergin, Coffee House Lane; Keith Boyle, Bay Tree Bistro, Caoimhe De Laire Staines, Kate Lemon, Harry Earl, Louis O'Neill and Marek Koziol, Knockmealdown Honey.

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