

fogo island inn

Joe Batt's Arm
Fogo Island
Newfoundland
Canada
A0G 2X0

A New Kind of New Year

FOR IMMEDIATE RELEASE: Fogo Island, NL, August 27, 2015 - By the time the ball drops in Times Square, 2016 celebrations will be well underway at Fogo Island Inn. Newfoundlanders are the very first in North America to welcome in the New Year. Guests at Fogo Island Inn will indulge in Island traditions of music, poetry, fireworks and a Seven-Season supper paired with wines by Norman Hardie, a winemaker at the forefront of the Canadian craft wine industry. An auspicious – and unforgettable – start to 2016 begins on Thursday, December 31, 2015 and runs through to January 2, 2016 at Fogo Island Inn.

The Inn's New Kind of New Year's Eve combines repose and retreat with cultural experiences and festivities before and after the arrival of a brand new year. Fogo Island Inn's guests will ring out the old year with a cocktail reception before dinner, followed by a festive seven-course supper in the award-winning dining room just steps away from the wild North Atlantic. Each course will be thoughtfully introduced and paired with a cold-climate varietal by Chef Murray McDonald and celebrated Ontario winemaker Norman Hardie.

After supper, guests can reflect and celebrate privately in their suites or join hospitable community hosts on the shoreline for some local revelry. Community members will accompany the festivities with traditional Fogo Island and Newfoundland songs, and there will be a special musical guest to play out the last hour of 2015. Just before midnight, the party moves to the South deck for champagne, nibbles and the best views of a fireworks display and multi-gun salutes echoing from Joe Batt's Arm, an 800-person community at the edge of the Earth. This liminal time, between this year and the next, will close on celebratory and equally transitional ground: where the continent gives way to the North Atlantic Ocean.

New Year's Day will offer quiet and restorative moments for recollection and hope for the year to come—whether in the rooftop sauna and hot tubs, in the private cinema or out on a brisk hike along trails where the chances of spotting caribou are high. In the evening of the first day of 2016, winemaker Norman Hardie will speak about craft winemaking and the comparison of opposites: the industrial vs the craft. Then supper will be at guests' leisure, from a creative menu of dishes focused on ingredients grown, raised or foraged on Fogo Island.

The full board, two-night package for a New Year 2016 stay at Fogo Island Inn begins at \$1,575 per night, exclusive of taxes. It is based on two persons sharing (solo travellers deduct \$200; family suites are available) and offers festive activities, full use of guest facilities and all meals in the Inn's award-winning dining room.

To book, please call: 709-658-3444 or toll free in North America at 855-268-9277 or email reservations@fogoislandinn.ca.

Ground transfer rates between Gander, Newfoundland Airport and the Farewell ferry to Fogo Island are available upon request.

ABOUT NORMAN HARDIE

2015 was a vintage year for Norman Hardie, who was named Canada's most outstanding beverage professional at Toronto-based international food and drink industry event, the Terroir Symposium. The winemaker's journey to top spot was forged on exceptional dedication to his craft and an intuitive sense of hospitality. After becoming a certified sommelier in Dijon, France, in the '80s, Hardie worked as a sommelier for Four Seasons Hotels, and then apprenticed with leading Chardonnay and Pinot Noir producers in both hemispheres. In 2003, he opened his own winery in bucolic Prince Edward County and became a frontrunner among the pioneers from this Ontario wine region making their mark on the world viniculture scene. Accolades have rolled in from the early years: Matt Kramer, of Wine Spectator, named Hardie's 2008 County Chardonnay a wine of the year; and both international and Canadian wine writers, such as Stephen Tanzer (International Wine Cellar), Jancis Robinson (Decanter), Tony Aspler, John Szabo and David Lawrason, have been quick to hand out praise for each vintage of Norman Hardie Wines.

More information on Norman Hardie can be found
at <http://www.normanhardie.com/>

ABOUT FOGO ISLAND INN

Fogo Island Inn sits on an Island, off an Island, at one of the four corners of the Earth. Every one of the Inn's 29 one-of-a-kind guest suites has dramatic floor-to-ceiling windows that open onto the wildest and most powerful ocean on the planet, located less than 100 feet from an organic natural-fibre dream bed. Most suites have a wood-burning fireplace stove; all are furnished with quiet luxuries and handmade furniture and quilts - a stimulating relief from the numbing uniformity of modern times. Built on the principles of sustainability and respect for nature and culture, the award-winning Inn was designed by architect Todd Saunders. The Inn is a community asset and all surpluses from the operation are reinvested in the community to help secure a long-lasting resilience for Fogo Island, Newfoundland.

More information on Fogo Island Inn can be found
at <http://www.fogoislandinn.ca/fii/events>

fogo island inn

For press information, please contact:

Paddy Barry

Media Relations

press@fogoislandinn.ca

www.fogoislandinn.ca

Melanie Coates

Director, Marketing & Business Development

melaniecoates@fogoislandinn.ca

Tel: 855-268-9277

Twitter @fogoislandinn

Images are available here: <http://www.fogoislandinn.ca/fii/press/>