

## **RIPE 2016 FAQs**

### **Q. What is RIPE 2016?**

**A.** RIPE is Vancouver Farmers Markets' (VFM) Annual Dinner Fundraiser, which will take place Sunday, October 16<sup>th</sup> from 5:30-8pm at Roundhouse Community Centre. All funds raised go to support VFM, a registered BC non-profit organization.

### **Q. What kind of dinner is RIPE?**

**A.** RIPE will feature 8 mouth-watering small plate tasting stations, craft beverages, seasonal cocktails, and dessert tastings artfully prepared from fresh, local and sustainably harvest food.

### **Q. What chefs and restaurants are featured?**

**A.** Participating chefs/restaurants include Ned Bell (Chefs for Oceans), Quang Dang (West), Meeru Dhalwala (Vij's Rangoli), Ryan Reed (Nomad), Clement Chan (Torafuku), and Deniz Tarakcioglu (Café Medina). More to come in the following weeks.

### **Q. Are there vegetarian options?**

**A.** Most of the small plates will be vegetarian, with some meat and seafood options. We cannot guarantee any vegan or gluten/dairy/nut free options.

### **Q. Are drinks included?**

**A.** One glass of wine or beer is included in ticket price and cocktails, beer, wine are available for sale. Non-alcoholic beverages are available and included in ticket price.

### **Q. Is RIPE family friendly?**

**A.** Yes, children are welcome and we will have some fun carnival games to play at no additional cost.

### **Q. Is there entertainment?**

**A.** Yes, there will be a live band, carnival games, and a silent auction.

### **Q. Is RIPE a seated event?**

**A.** RIPE is not a sit-down dinner but there will be plenty of guest seating available this year.