



**Royal London Military Institute and 427 (London) Wing, AFAC**  
 TOUR NO. 31



**9 June 2017 - \*Cost Per Person \$55.00**  
**Sign up and payment deadline is 12 May 2017**  
**Transportation is by bus only - no private cars**

***Armatec Survivability Corporation, Dorchester, Ontario***  
[www.armateconline.com/index.php/about-us](http://www.armateconline.com/index.php/about-us)



Armatec possesses R&D, design and full scale production capabilities to equip a range of armoured vehicles, both wheeled and tracked, with enhanced crew protection and vehicle survivability systems.

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**Elgin County's oldest estate winery - Quai Du Vin**

With vineyards first planted in 1970, Redi and Roberto Quai drew on their European heritage to establish this scenic country estate. Roberto and his wife, Lisa, opened the doors of the winery in 1990 and welcomed guests to experience the flavours and bounty of Lake Erie's pastoral north shore.

At Quai du Vin Estate Winery, the focus is the established winemaking and retailing operation that feature and compliment the vineyard and the scenic location. Quai du Vin produces over 90,000 bottles per year and has celebrated its "Millionth Bottle" in July, 2002.

Jamie Quai--Winemaker--his goal at Quai du Vin is to craft wines that people enjoy drinking, within the boundaries of the Ontario wine industry.

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***Dinner at TonyRomas***  
***when you sign up***  
***choose your Entrée***  
***Pasta, Ribs, Riblings,***  
***Chicken or Salmon***



# ITINERARY

12:15 p.m. Meet at the old Wolseley Barracks Officers' Mess (WBOM)--park car (location may change)

## 12:30 p.m. Bus Leaves

1:00 p.m. \***Armatec Survivability Corporation Tour** [www.armateconline.com/index.php/about-us](http://www.armateconline.com/index.php/about-us)

2:30 p.m. Leave Armatec Survivability Corporation for Quai du Vin Estate Winery

3:00 p.m. **Quai du Vin Estate Winery Tour and Tasting** [www.quaiduvin.com/index.php/Home/Index](http://www.quaiduvin.com/index.php/Home/Index)

4:30 p.m. Leave Quai du Vin Estate Winery for Tony Romas Restaurant

5:00 p.m. \***Dinner at Tony Roma's Private Dining Room**

Guests may choose one item from each section; all entrees include garlic mashed potatoes and creamy coleslaw. (excluding pasta dish).

### Beverages

Assorted Pepsi Products, Starbucks Coffee, Tazo Specialty Tea

### Appetizer salad

House Salad with Balsamic Dressing

(Appetizer will be accompanied with dinner dolls and garlic butter)

### Entrée

#### **Pasta--Mediterranean pasta**

A generous portion of shrimp lightly sauteed with garlic, cayenne, fresh basil and tomato pesto. Served over linguine and topped with Feta and Asiago cheeses.

Or

#### **Ribs--Half Slab of Tony Roma's Original Back Ribs**

*Lean, mouthwatering fall off the bone baby back ribs.*

Or

#### **Riblings--Tony Roma's Riblings**

Lean port rib tips slowly cooked to perfection

Or

#### **Chicken--Southwest Chicken**

Fire-Grilled chicken breasts topped with cheese, chives and tomato

Or

#### **Salmon--Grilled Salmon**

Seasoned Atlantic salmon, brushed with scampi butter

### Dessert

Chocolate Cheesecake

Raspberry Brownie

6:30 p.m. Return trip to parked cars

## WE HOPE YOU ENJOY THE DAY!

**\*Tour Includes:** Bus transportation (including tip for bus driver); guided tour of Armatec Survivability Corporation, guided tour and tasting at Quai du Vin Estate Winery, and dinner at Tony Romas Restaurant (including HST and tip). Changes may occur. Please identify dietary restrictions by deadline.

**Please:** Completed "Medical Information Form" and bring it with you on the Tour. Thank you.

**To book a seat or for further information, contact** LCol (ret'd) Armin Grunwald and Judy Grunwald, RLMI Tour Directors or Armin Grunwald, 427 (London) Wing, Tour Committee Chairperson, Telephone: 519 474 2194, Email: [rlmi@rogers.com](mailto:rlmi@rogers.com) or [wing427tours@rogers.com](mailto:wing427tours@rogers.com)

**Make cheques payable to "Royal London Military Institute" (TD Bank requests the name be written in full) and mail to 333 Hartson Road, London, ON N6H 5B7 before the deadline 12 May 2017.**