

What's On Deck

LOWER DECK NEWSLETTER SEPTEMBER 2011

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"...we need a place like the Lower Deck in Toronto. It became a second home to TSN during our three weeks in Halifax, so it was the perfect place to end of our trip.

Your staff was fantastic and next time there is a TSN event in Halifax you know we'll be back.

Nicole A.
TSN

Heat Turned Off?

The Summer Heat is winding down and not just outside!

Thursday, September 1st is the last day to catch RUBY and the Z103.5 Street Team's Live to Air at the Beer Market. DJ Billy G will be spinning the tunes to get the dance floor rockin' as Summer Heat answers its final curtain call for 2011. Don't miss this last chance to be seen on the radio – tell your friends to tune in, or better yet, bring them along. The Heat won't be on long, so get in while it's hot!



HOURS OF OPERATION

PUB 425-1501

Sunday to Saturday

11:30am-12:45am

BEER MARKET 422-5200

Monday to Thursday:

11:30am-12:45am

Friday:

11:30am–2:00am

Saturday-Sunday:

5:00pm – 2:00am

TAP ROOM 422-1289

By Event Booking Only

Located in Historic Properties
1869 Upper Water Street, Halifax

Save the Chickens!

With a plethora of wing nites pervading the HRM, the Beer Market is undertaking a mass effort to save the chickens of the world.

Chickens everywhere have been sacrificing their wings in the interest of supplying wing nites, so we say "Stop the Madness"! Buy a burger!



To that end, The Lower Deck Beer Market is taking over Thursdays with a Burger and Beer combo that will call a halt to this chicken massacre. \$12.49 gets you any one of our eleven hot new burgers and an ice cold draught. Moooooove over wing nights – there's a new burger in town!

Lower Deck Party Planner

Looking to plan the perfect party, but not sure where to start? The Lower Deck Tap Room and Catering Department has just released a new Party Planner guide to help make it easy.

The Planner asks questions to help determine what type of format fits your party, and offers guidelines for picking your menu, timing of delivery and dietary needs you may not have considered. It also lists the more popular items The Tap Room has served recently, both for finger foods and served meal components.

If you're thinking of hosting your event in The Tap Room or of having the Lower Deck cater your at-home event, the individual pricing of menu components lets you calculate different menu combinations before you even make a phone call. You can download your copy of the Party Planner at <http://www.lowerdeck.ca/taproom/index.html>

Back to School

It's back to school time and requests have been pouring in from parents looking to fill in time formerly occupied by play dates, picnics and Wii Dance Party.

The Lower Deck has answered this cry for help with the perfect adult alternative – the LOWER DECK PATIO PARTY! Starting on Friday, **September 2 at 5:30**, the Labour Day Patio Party is a weekend-long event for adults only! **Paul Lamb** and **Cory Tetford** kick off the entertainment with a matinee and **Signal Hill** and **Shaydid** keep the party going through until close on Sunday, September 4. Snacks and full meals will be available as well as cold beverages, so come down and learn how to play like an adult again – with the Lower Deck Labour Day Patio Party. (proof of age may be requested so bring your i.d.)

Have you tried . .

The new meaty chicken wings in the Lower Deck Pub? Local chicken farmers are reporting an unexplained lull in wing sales, and as a result their chickens are living longer, getting fatter, and thereby providing a meatier wing.

The Lower Deck is tossing these meatier wings in a choice of Hot, Mild or Spicy Thai sauce and serving them with celery sticks. The ideal accompaniment to your favourite draught and perfect for sharing, the purchase of Lower Deck chicken wings helps to support your local chicken industry. Try a pound for \$9.99.



. . . the Brewmaster's dinner was a huge hit and the service was second to none! It is obvious you are all passionate about what you do and truly care that the people who cross the Tap Room threshold have a great time. Kudos to you all! We would not hesitate to come to the Tap Room again for a future event.

Nancy E.

Rod's Recipe

BEEF 5 MARINADE MARINADE

Looking for a new way to perk up your grilling steaks? Add some zip to your barbecue with this zesty marinade!

Ingredients:

- 3 teaspoons sesame seeds toasted
- 3 cloves garlic, fine chopped
- 1 teaspoon dry chili flakes
- 2 teaspoons fresh ginger, grated
- 1/3 cup light soy sauce
- 1/4 cup sugar
- 1/4 cup dry sherry*
- 2 teaspoons 5 spice powder
- 2 Tablespoons . . . peanut oil

(*you can substitute a dry red wine instead of the sherry.)

How to do it:

1. Mix together all ingredients and set aside 1/4 cup of the marinade for basting.
2. Place your steak in a shallow bowl and pour marinade over the top to completely cover.
3. Refrigerate 5 hours and then grill as usual, using the reserved marinade to baste.

Executive Chef Rodney Cole

Lady Luck Smiles Again

Although there's not a drop of Irish blood in the history of the Lower Deck, it does appear that the luck of the Irish is running high for a number of Lower Deck Beer Market patrons.

Scott Hubley, David Keefe, Jan Kutcher, Kevin Whitwham, and Branden Mosher all report being notified of winning a nachos and beer party in the Beer Market in the month of August. The common thread between these individuals lies in each of them leaving their business card at the restaurant on an earlier date. Another patron, Nicole Smith reported winning \$100 in Lower Deck gift certificates after completing an in-house questionnaire. Beer Market Manager Brad Harris' only comment on this lucky run – "Try it – maybe you'll get lucky too."



COMMON COOKING MISTAKES

Not Letting Cooked Meat Rest

Cutting into meat right after cooking discharges its juices. As meat increases in temperature so does its kinetic energy, causing its fibers to vibrate, contract and expel their juices.

When you let meat rest after cooking – at least 10 minutes – it allows the muscle fibers to relax and reabsorb their juices. The result is a lot more juice and flavor exploding into your mouth instead of onto your plate.



SPECTACULAR SEPTEMBER

at the Lower Deck!

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				Last 1 LIVE 2 AIR with Ruby, DJ Billy G & Z103	LABOUR DAY PATIO PARTY Featuring: Paul Lamb & Cory Tetford Shaydid & Signal Hill BM DJs Billy G & Mo Bounce!	
LABOUR DAY ⁴ PATIO PARTY CONTINUES 4:30 to CLOSE	⁵ WRECKHOUSE	⁶	⁷	Beer Market Burger Bonanza Thursday Beer Market Burger and Beer special \$12.49!	⁹ PUB Matinee with PAUL LAMB BM Work Week Wind-up with DJ MO BOUNCE	¹⁰ PUB Matinee with PAUL LAMB & CORY TETFORD BM Dance Party with DJ BILLY G
SIGNAL HILL SUNDAYS ¹¹ 9:45 nightly Beer Market food & drink specials with DJ TRIXXX	¹² MCGINTY	¹³	¹⁴		¹⁶ PUB Matinee with PAUL LAMB BM Weekend Kickoff with DJ MO BOUNCE	¹⁷ PUB Matinee with PAUL LAMB & CORY TETFORD BM Dance Party with DJ BILLY G
¹⁸	¹⁹ SHAMELESS	²⁰	²¹		²³ PUB Matinee with PAUL LAMB BM Work Week Wind-up with DJ MO BOUNCE	²⁴ PUB Matinee with PAUL LAMB & CORY TETFORD BM Dance Party with DJ BILLY G
²⁵	²⁶ SHAYDID	²⁷	²⁸		³⁰ PUB Matinee with PAUL LAMB BM Weekend Kickoff with DJ MO BOUNCE	



Looking for a break on your birthday? Celebrate with us and we'll buy you dinner! Lower Deck Rewards Club members receive up to \$15 off any entrée with the birthday card we send them. Sign up by completing our on-line survey at www.lowerdeck.ca and start planning your party today!

Treat yourself!

