

September 12, 2014

This isn't your granny's tea party

Victoria, BC - Just as the Royal BC Museum's *Vikings: Lives Beyond the Legends* exhibition slays the myth of the Viking barbarian, Silk Road's tea mixing master Daniela Cubelic and acclaimed mixologist and Little Jumbo proprietor Shawn Soole are taking everything you know about teas and turning it upside down.

Set in the Royal BC Museum's Clifford Carl Hall after hours, the *Vikings ParTEA with Silk Road* is an event foodies and drink connoisseurs won't want to miss. Mixologists will treat guests to tea-infused cocktails made from one of four unique recipes specially created for the event and inspired by Nordic traditions. Better yet, the cocktails will have local flavour provided by Silk Road's special Royal BC Museum tea blend and liquors from Spinnakers Gastro Brewpub, Victoria Spirits and Tugwell Creek Farm and Meadery.

In addition, the Viking-themed event will have delectable canapés from Truffles Catering and live demonstrations by Cubelic and Soole.

"I'm excited to bring these local partners together and am grateful for their support as we try something completely new here at the Royal BC Museum and create this one-of-a-kind tea party experience," says Kathryn Swanson, Royal BC Museum Membership and Marketing Coordinator. "Guests will learn all about some truly inventive and original drink ideas while having a ton of fun."

Tickets to the event include canapés and a featured cocktail. A cash bar will be available for additional drink purchases. The Vikings ParTEA with Silk Road is September 25 from 7 to 10 pm. Tickets are \$55 per person, and members of the Royal BC Museum receive a 10 per cent discount.

For more event listings and tickets please visit royalbcmuseum.bc.ca.

About the Royal BC Museum

The Royal BC Museum explores the province's human history and natural history, advances new knowledge and understanding of BC, and provides a dynamic forum for discussion and a place for reflection. The museum and archives celebrate culture and history, telling the stories of BC in ways that enlighten, stimulate and inspire. Looking to the future, by 2017 the Royal BC Museum will be a refreshed, modern museum, extending its reach far beyond Victoria as a world-class cultural venue and repository of digital treasures.

About the Royal BC Museum tea

This delightfully fruity black tea is made with native and cultivated BC berries, Nootka rosehips and India, China and Ceylon teas, and is an exclusive tea created especially for the Royal BC Museum. Partial proceeds from the sale of the tea benefit the Royal BC Museum Foundation.

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