Busch Gardens

BIER Fest 2020 EVENT GUIDE

DISCOVER YOUR FAVORITE BEER STYLE

- **PORTER** — DARK, ROASTY, MALTY
- **LAGER** — MILD, CARBONATED CRISP
- **WHEAT ALE** — REFRESHING, FRUITY, LIGHT
- **BELGIAN ALE** — FLORAL, ORANGE, SPICY
- **PALE ALE** — CITRUS, MEDIUM BODIED
- **IPA** — HEADY, HOPPY, CITRUS, FLORAL, STRONG
- **RED ALE** — MALT, ROASTED, SWEET, MILD
- **BROWN ALE** — ROASTED, NUT, BUTTERY, MALT
- **PORTER** — DARK, ROASTED, CRISP
- **STOUT** — VERY DARK, ROASTED, COFFEE & CARAMEL

BIER FEST SAMPLERS

FIND YOUR NEW FAVORITE BEER WITH A BIER FEST SAMPLER

Explore the entire festival and try tastings of beer from craft breweries with a 5, 8, 12 or Pass Member exclusive 15-Item Sampler lanyard. You can redeem your sampler at Bier Fest food locations where you'll find a range of Oktoberfest favorites with complimentary Wurst.

5-ITEM SAMPLER
Select five items from a variety of samples for all Bier Fest food, beers, wines and cocktails.
$32.99 for plus tax

8-ITEM SAMPLER
Select eight items from a variety of samples for all Bier Fest food, beers, wines and cocktails.
$44.99 plus tax

12-ITEM SAMPLER
Select twelve items from a variety of samples for all Bier Fest food, beers, wines and cocktails.
$59.99 plus tax

15-ITEM SAMPLER
Select fifteen items from a variety of samples for all Bier Fest food, beers, wines and cocktails.
$59.99 plus tax

PASS MEMBERS SAVE 10% OR MORE ON 5, 8, AND 12-ITEM SAMPLERS

Sampler tastings are limited to one tasting per sampler. Sampler tastings are not included with wine samplers. Prices are subject to change. Not all beers, wines and cocktails are available at all locations. Sampler tastings are not available at the craft or special wine or any alcohol beverage to go sales.

BIER FEST LOCATIONS & MENUS

#1 SUNSET HOPS

BEER
Brew Hub - Rome City IPA
Florida Avenue Brewing - Hop Hammock Lager
Florida Beer Co. - Tropical Sunset Ale
Brew Bus Brewing - Passion of the Heights

#2 COASTAL BREWS

BEER
Grupo Modelo Brewing - Modelo Especial
Grupo Modelo Brewing - Pacifico Clara
Green Bench Brewing - Bench Life Lager
Green Bench Brewing - Postcard Pilsner

#3 MIMOSAS & SANGRIA

BEER
White or Red Sangria
signature homemade sangria infused with fresh fruit flavors

Tropical Mimosa
fresh pineapple, orange, and mango juice blend with bubbly

#4 TAMPA ON TAP

BEER
Brew Bus Brewing - Tangerine Splash
Fresh Sun Brewing - Graffiti Orange Wheat
Hidden Springs Ale Works - Orange Crush Wheat
Cigar City Brewing - Guayabera Pale Ale

#5 IPA CENTRAL

BEER
3 Daughters Brewing - 3 Daughters Orange IPA
ABITA Brewing - ABITA Big Easy IPA
Hidden Springs Ale Works - Bear Lasers IPA
Boston Beer Co. - Sam Adams New England IPA

#6 YUENGLING FLIGHT

BEER
Yuengling Brewery Co. - Yuengling Flight
Yuengling Brewery Co. - Yuengling Oktoberfest
Yuengling Brewery Co. - Yuengling Golden Pilsner
Yuengling Brewery Co. - Yuengling Black & Tan

#7 BREWS & CHEWS

Hot Chicken Sliders
topped with habanero jam and pickles

Impossible Burger
served with lettuce, tomato, and red onion

Brussels Sprouts
served with bacon, smoked salt and lemon mint yogurt

BEER
Anheuser-Busch - Shock Top Belgian White Wheat Ale

#8 PUB GRUB

Sous Vide Kielbasa
bacon and onion jam, antique cheddar, herb mayo

Yuengling Gastro Pilsner Chili Bab Chow
fresh pub chips topped with Yuengling Golden Pilsner chili

Yuengling Golden Pilsner Drunken Shrimp Tacos
with serrano and cantaloupe salsa verde

BEER
Yuengling Brewing Co. - Yuengling Golden Pilsner

#9 BAVARIAN HUT

Bavarian Pretzel Sticks
served with Pub Cheese Mustard Sauce

BEER
New Belgium Brewing - Fat Tire Amber Ale
Flounders Brewing - Oil City IPA
Golden Road Brewing - Mango Cart
Lagunitas Brewing - Little Sumpin'
Cigar City Brewing - Guayabera
Lagunitas Brewing - Daytime IPA

#10 SAM ADAMS BITES

Sam Adams' Octoberfest Braised Short rib
served with smoked cheddar and cream mashed potatoes

Sam Adams' Boston Lager Jambalaya
with Andouille sausage, shrimp, smoked pork and Sam Adams Lager rice

BEER
Boston Beer Co. - Sam Adams Octoberfest
Boston Beer Co. - Sam Adams Boston Lager

#11 BARLEY & CREAM

Madness Float
Cigar City Brewing Madness Blonde poured over Kahlua infused vanilla soft serve ice cream topped with chocolate sauce and shaved chocolate

You're My Boy, Blue! Float
Brew Bus Blueberry Wheat poured over Kahlua infused vanilla soft serve ice cream with blueberry sauce and whipped cream

Root Wine Float
Root wine poured over Kahlua infused vanilla ice cream with whipped cream and cherry garnish

Kahlua Soft Serve Cone
Kahlua infused vanilla soft serve ice cream topped with caramel sauce and shaved chocolate

#12 BUSCH BIER GARTEN

Maja Roasted Heritage Pork Pub Chip Nachos
topped with avocado crema and salsa cheese

Bacon Pay Pretzels
served with housemade bacon-infused whipping cheese sauce

Bavarian Pretzel Sticks
garnish spicy beans in a creamy Budweiser cheese sauce
topped with "house bacon" and onion strings

BEER
Anheuser-Busch - Bud Light
Yuengling Brewery Co. - Yuengling Traditional Lager
Anheuser-Busch - Michelob Ultra
Grupo Modelo Brewing - Modelo Especial
Truly Hard Seltzer

COCKTAILS
Strawberry Daiquiri - Made with Busch Superior Light Rum
Mango Daiquiri - Made with Busch Superior Light Rum
Blue Raspberry - Made with Tito's Vodka

#13 CONE CANOPY EATS

Pig Scrapy Fries
fresh grilled all beef hot dogs topped with chopped pepper smoked brisket, Sam Adams Infused BBQ sauce, mozzarella slaw, cotija cheese and pickle chips

The Cuban Dog
fresh grilled all beef dog topped with pulled pork, ham, Swiss cheese and pickles on a toasted baguette bun, Hatchuge cheese and pickle chips

#14 CONE CANOPY EATS

Panko Seared Cropped Scored Slider
served with a Sam Adams infused BBQ sauce and crispy jalapeño

Kung Pao Bite
served on a bed of Asian slaw topped with mandarin orange slices and chopped peanuts

Griddled Cheese Cake
fresh baked pound cake with deconstructed cheesecake mousse and blueberry beer glaze

BEER
Anheuser-Busch - Bud Light
Yuengling Brewing Co. - Yuengling Traditional Lager

#15 XCURSIONS

Guinness Paddy Cake
Guinness infused chocolate cake with Guinness cream cheese icing and topped with Guinness chocolate ganache

Bud Light Orange Cream
our signature orange cream cake with orange zest, Bud Light Orange Cream icing

Cheesecake Bite
apple cinnamon cheesecake bite with Angry Orchard infused cream cheese icing

Yuengling Black & Tan
chocolate espresso cake with Yuengling Black & Tan and pretzel infused butter cream icing

Gourmet Fresh Baked Cupcakes

Event guests MUST BE 21 and older to enjoy the Bier Fest. Wine and specialty tastings are limited to one tasting per sampler. Sampler tastings are not included with wine samplers. Prices are subject to change. Not all beers, wines and cocktails are available at all locations. Busch Gardens reserves the right to refuse service of any alcohol beverage to any guest who is deemed to be intoxicated or disorderly. Alcohol is not permitted to be consumed outside of the Bier Fest.

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