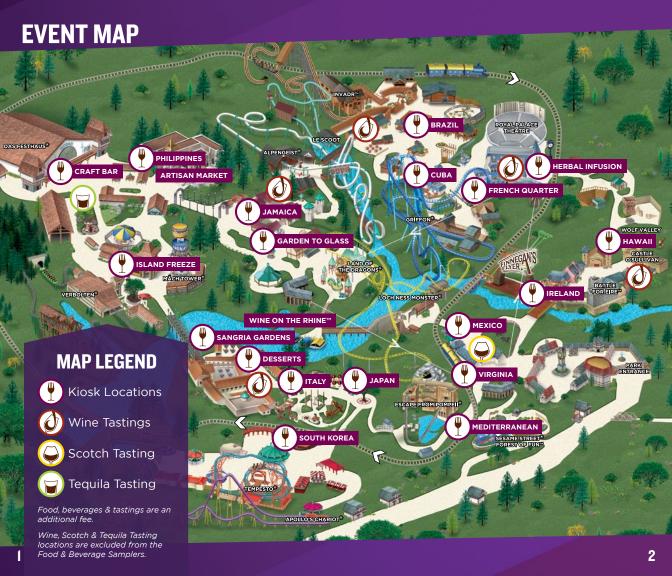




Busch Gardens.
Food&Wine
FESTIVAL

2019 Festival Guide



VIRGINIA

- ☐ She-Crab Soup Crab bisque finished with sherry, Old Bay® crostini & Chesapeake blue crab salad
- ☐ Bacon & Cheddar Hushpuppies Cornmeal fritters served with honey butter
- Pecan, Bacon & Chocolate Bars Sweet pecan caramel bars topped with candied bacon & chocolate drizzle

DRAFT BEER

- Saving Daylight
- □ Flying Dog -Dead Rise ■ Cape Charles
- Brewing Co. -Cobb Island - IPA
- Buskev Cider -Tart Cherry

WINE

- ☐ The Virginia Beer Co. ☐ Williamsburg Winery® Governor's White ■ Williamsburg Winery® - Two Shilling Red
 - COCKTAILS

 - Apple Pie Moonshine
 - SPECIALTY (Non-Alcoholic)
 - Strawberry Lemonade

SCOTCH TASTING

- Taste this delightful & complex spirit. Perfect for before, during or after any meal. Tasting includes a souvenir glass. Located at Tweedside Gifts
 - Talisker Storm™
 - Highland Park 12YR
 - The Macallan® 12YR

Selection may vary based on availability. This tasting location is excluded from the Food & Beverage Samplers.





MEXICO - NEW!

- ☐ Fried Shrimp Taco Deep fried shrimp tossed in sweet chili sauce with pico de gallo & cilantro-lime slaw
- Carne Asada Taco Citrus & soy marinated beef with gueso fresca, cilantro & quacamole on a warm corn tortilla
- Chorizo Empanada Spicy pork sausage pastry-pocket with cilantro-lime cream

DRAFT BEER

- O'Connor Brewing Co. Margarita - El Guapo
- New Belgium® Mural® Agua Fresca Cerveza
- New Realm Brewing Co. - Hoplandia IPĂ

FROZEN COCKTAILS

WINE

- Beso Del Sol® Red Sangria
- Beso Del Sol® White Sangria

SPECIALTY (Non-Alcoholic)

 ☐ Horchata -Sweet rice milk with cinnamon & vanilla

IRELAND

- ☐ Bangers with Colcannon Irish sausage with mashed potatoes, cabbage & Guinness® brown sugar gravy
- ☐ Irish Cheese Sampling Sage Derby, Bandon Vale Farmhouse cheese & Dubliner cheese with apple-raisin chutney & crackers
- ☐ Guinness® Mousse Dark chocolate & Guinness® mousse with whiskey-infused whipped cream

DRAFT BEER

- ☐ Guinness® Stout
- ☐ Tradition Brewing Co. Red Willie Irish Red™
- Magners® Irish Cider

WINE

- ☐ Bread & Butter Chardonnay
- ☐ Charles & Charles Red Blend

SOUTH AMERICAN WINE TASTING

- Sip & savor the flavors of South America. Tasting includes a souvenir glass. Located in front of Castle O'Sullivan.
 - Tilia Torrontés
 - Catena Zapata Malbec
 - Lapostolle Sauvignon Blanc
 - Lapostolle Carmènere

Wine selection may vary based on availability. This wine tasting location is excluded from the Food & Beverage Samplers.



HAWAII

- ☐ Hawaiian Mac & Cheese Ham & pineapple mac & cheese with macadamia nut crust
- ☐ Huli Huli Chicken Sweet pineapple & soy BBQ chicken with orange & purple sweet potato salad
- ☐ **Tuna Poke** Soy & sesame sushi tuna in a wonton flower with wasabi aioli & wakame seaweed salad
- NEW! Pineapple Coconut Mousse Sweet pineapple & toasted coconut mousse

DRAFT BEER

- Kona Brewing Co.® Big Wave
- Starr Hill® Brewery -The Love Wheat Beer
- Heavy Seas Beer -Tropi Cannon Citrus IPA

WINE

- Soleil Mimosa® - Pineapple Mimosa
- Pacific Rim Dry Riesling
- Cupcake® Vineyard - Rosé

FROZEN

- COCKTAILS

 ☐ Blue Hawaiian
 - SPECIALTY (Non-Alcoholic)
- Hibiscus Lemonade

HERBAL INFUSION - NEW!

SPECIALTY (Non-Alcoholic)

Lavender Lemonade

COCKTAILS

Watermelon Mojito
Mint Julep

SPECIALTY WINE

■ Rosemary Lemon Moscato

FRENCH WINE TASTING

- Enjoy a French wine tasting experience that will enliven the senses. Tasting includes a souvenir glass. Located at La Belle Maison.
 - · Charles Bove Vouvray
 - François Montand Demi-Sec Ice
 - Joseph Drouhin Beaujolais-Villages
 - Figuiére Le Saint André Rosé
 - · La Closerie Des Lys Pinot Noir
 - Château de Parenchère Bordeaux Supérieur

Select your choice of four wines for this tasting experience. Selection may vary based on availability. This wine tasting location is excluded from the Food & Beverage Samplers.

FRENCH QUARTER

- ☐ Shrimp Étouffeé Creole-spiced shrimp stew over Cajun rice☐ Muffaletta Sliced mortadella, salami, ham & provolone with
- olive spread on sesame bread with Cajun coleslaw

 Bananas Foster Cheesecake Vanilla & pecan-crusted
- cheesecake with orange rum caramel sauce & sliced banana
- Beignets Fried doughnut squares topped with powdered sugar & drizzled with caramel

DRAFT BEER

- DuClaw Brewing Co. -Sweet Baby Java
- New Belgium® -Voodoo Ranger™ IPA

WINE

- Mouton Cadet® Bordeaux
- Chapoutier Belleruche* Rosé
 Georges Duboeuf Beaujolais
 Villages

CUBA

- □ Cuban Sandwich Roasted Pork with ham, dill pickle & yellow mustard pressed in Cuban bread
- Ropa Vieja Shredded beef in criollo sauce served over beans & rice

DRAFT BEER

- ☐ The Virginia Beer Company -
- ☐ Funky Buddha Brewery® Floridian
- ☐ Wyder's® Pear Cider
- Hardywood Park Craft Brewery Pilsner

WINE

□ Diseño - Malbec□ Seaglass Wine Co. -

Sauvignon Blanc COCKTAILS

☐ Cuba Libre



BRAZIL

- Churrasco Grilled beef with chimichurri sauce
- ☐ **Abacaxi** Grilled Pineapple with coconut caramel sauce
- Linguica Grilled Brazilian sausage with grilled portabellas & peppers

COCKTAILS

- Caipirinha Cachaça Rum with cane sugar & lime
- SPECIALTY (Non-Alcoholic) ☐ Brazilian Lemonade - Frozen with sweetened condensed milk

WINE

- □ Concha Y Toro -Casillero del Diablo Cabernet
- Casal Garcia Vinho Verde

NIAGARA REGION WINE TASTING

- Enjoy the refreshing tastes of this region. Tasting includes a souvenir glass. Located at Acadia Traders™.

 - Heinz Eifel Eiswein
 Rockbridge V d'Or Dessert Wine Inniskillin Ice Wine
 Red Tail Ridge Chardonnay

Wine selection may vary based on availability. This wine tasting location is excluded from the Food & Beverage Samplers.

d&Wine Jerk Chicken Slider, Jamaica

GERMAN WINE TASTING

- Celebrate & toast your favorite people. Tasting includes a souvenir glass. Located at German Gifts.

 - Villa Wolf Pinot Noir
 - Selbach Dry Riesling
 - Villa Wolf Gewürztraminer Reichsgraf Von Kesselstatt
 - Riesling Kabinett
 - Von Winning Sauvignon Blanc

Wine selection may vary based on availability. This wine tasting location is excluded from the Food & Beverage Samplers.

Strawberry, Orange, Beet & Ginger Smoothie. **Garden to Glass**

GARDEN TO GLASS - NEW!

COCKTAILS

- ☐ Bloody Mary Garnished with a celery stalk
- ☐ Summer Wind Flavors of cucumber, gin & lime

SPECIALTY (Non-Alcoholic)

Strawberry, Orange, Beet & Ginger Smoothie 9

JAMAICA - NEW!

- ☐ Jerk Chicken Slider Pulled Jerk Chicken on a sweet bun with mango salsa & Cilantro Lime Slaw
- Gamba Fritters Fried shrimp dumpling with Pickapeppa dip
- ☐ Pineapple Rum Upside-down Cake with sweet pineapple rum sauce

DRAFT BEER

- ☐ Deschutes Brewerv® Fresh Squeezed IPA
- ☐ Golden Road Brewing Mango Cart
- Funky Buddha Brewery* -Pineapple Beach

WINE

□ Beso Del Sol® - Sparkling Rosé

FROZEN COCKTAILS

- □ Jamaican Punch
- Bushwacker

SPECIALTY (Non-Alcoholic)

☐ Ginger Limeade - Fresh ginger, brown sugar & lime juice 9



PHILIPPINES - NEW!

- ☐ Chicken Adobo Chicken braised in a soy & vinegar marinade with sinangag garlic rice
- Siopao Steamed Pork Bun with sweet soy glaze
- Mamon Butter sponge cake topped with shredded cheese & raspberry sauce

- ☐ Moselland® Riesling Landmark Series
- Noble Vines™ Collection 446™ Chardonnay

SPECIALTY (Non-Alcoholic)

- - **COCKTAILS**
- Boracav

CRAFT BAR - NEW!

DRAFT BEER

- ☐ Coelacanth Brewing Co. Passion Fruit Gose
- Wild Wolf Brewing Co. Blonde Hunny ☐ Deshutes Brewing® - Da Shootz!™
- ☐ Wasserhund Brewing Doggy Paddle IPA ☐ Alewerks Brewing Co.® - Protocol Porter™
- ☐ The Duck Rabbit Craft Brewery Milk Stout
- ☐ The St. George Brewing Co. Honey Meade Lager
- McKenzie's Strawberry Hibiscus Rosé Hard Cider

- HobNob Wine Co. Red Blend
- Acacia® A by Acacia Pinot Noir

COCKTAILS

SPECIALTY

- Charles Smith Wines Frozen Margarita or King of Clubs The Velvet Devil Merlot Strawberry Margarita Brewing Co. -Brewing Co. -Spiked Nitro ☐ Frozen Strawberry
 - Coffee choice of Baileys®, Kahlúa® Daiguiri or Strawberry-Peach or Frangelico® Daiguiri

TEQUILA TASTING

- A new tasting experience meant to be sayored. Located in Oktoberfest village.
 - Don Julio* Blanco
 - Herradura® Reposado
 - Patrón* Extra Añeio
- Selection may vary based on availability. This tasting location is 9 excluded from the Food & Beverage Samplers.

ISLAND FREEZE

FROZEN COCKTAILS

- Piña Colada ■ Bellini
 - ☐ Frosé Frozen Rosé
- ☐ Strawberry Daiquiri ☐ Frozen Cider ☐ Shark Bite
 - Frozen Larry's Lemonade

DRAFT BEER

■ Bahama Mama

- Larry's Lemonade®
- ☐ Billsburg Brewery Radler
- Alewerks Brewing Co. Weekend Lager

SANGRIA GARDEN - NEW!

COCKTAILS

- ☐ Traditional Red Sangria ■ White Citrus Moscato Sangria
- ☐ Strawberry Rosé Sangria

CORDIALS

☐ Limoncello

□ Amaretto

☐ Frozen Sangria

DESSERTS

- ☐ Tiramisu Italian parfait with sweetened mascarpone cheese & layered with espresso-soaked lady fingers
- ☐ Panna Cotta Vanilla cream pudding served with strawberries
- Mini Cannoli Trio Traditional, strawberry cheesecake & chocolate-hazelnut mini cannoli's with chocolate-drizzled shells

WINE

- □ Roscato® Bianco Dolce
- Roscato® Rosso Dolce
- Ménage à Trois Decadence Cabernet





ITALIAN WINE TASTING

- Experience an Italian palette of flavor, character & quality. Tasting includes a souvenir glass. Located at Bella Casa.
 - Tenuta Sant'Antonio Valpolicella
 - Annalisa Moscato
 - Zenato* Pinot Grigio

- Castello Di Bossi Chianti Classico
- Bera Brachetto

Select your choice of four wines for this tasting experience. Selection may vary based on availability. This wine tasting location is excluded from the Food & Beverage Samplers

ITALY

- Caprese Fresh Mozzarella, Vine Ripe Tomatoes & Basil with Balsamic glaze and basil pesto
- ☐ Creamy Mushroom Risotto Finished with truffle oil, basil pesto & shaved, prosciutto ham

WINE

- ☐ Ruffino® Orvieto Classico
- ☐ Villa Pozzi Pinot Grigio ☐ Banfi Centine Toscana Red
- Bolla Wine of Italy Valpolicella

COCKTAILS

- ☐ Sgroppino Prosecco with lemon sorbet & mint
- SPECIALTY (Non-Alcoholic)
- ☐ Italian Cream Soda

JAPAN

- □ **Lettuce Wrap** Vegetables & tofu wrapped in tender butter lettuce with toasted almonds & sweet chili dipping sauce
- Mushi-Gyoza Japanese-style steamed chicken dumplings with citrus ponzu sauce
- California Roll Sushi roll of crab, avocado & cucumber with pickled ginger & wasabi
- Matcha Ice Cream Green tea ice cream with sweet soy glaze & sesame cookie

WINE

□ Takara Sake - SHO CHIKU BAI SAKE Charles Smith Wines - Kung Fu Girl Riesling

SPECIALTY (Non-Alcoholic) ■ Bubble Tea

SOUTH KOREA

- ☐ Beef Bulgogi Grilled, Korean-style, marinated beef over rice
- Korean BBQ Pork Ribs Spicy chili BBQ glazed ribs served over gochujang slaw

COCKTAILS ☐ Korean Soiu

MEDITERRANEAN

- ☐ Lamb Burger Slider Seasoned ground lamb on pita bread with feta cheese spread, cucumber, tomato & olive
- ☐ Spanakopita Spinach & feta in crispy file dough with spicy. lemon sauce
- □ **Dolmades** Rice & herb stuffed grape leaves with Tzatziki sauce
- **Loukoumades** Sweet honey doughnut puffs with cinnamon

WINE

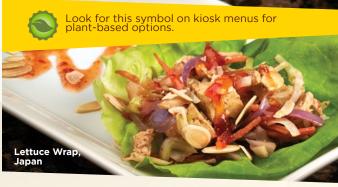
- Aveleda Vinho Verde
- René Barbier -Mediterranean White™

CORDIAL

Ouzo

SPECIALTY (Non-Alcoholic)

☐ Iced Café Au Lait - Iced sweet coffee milk



Every kiosk will have allergen information available for each dish, please ask for a supervisor. Event is included with park admission. Menu items, dates and times are subject to change and/or cancellation without notice. Food and beverages are available for purchase at an additional fee. Must be 21 years of age to purchase or consume alcoholic beverages. Cuisine is not available outside of festival dates. Other restrictions apply. ©2019 SeaWorld Parks & Entertainment, Inc. All rights reserved.

EXPERIENCES AROUND THE PARK

- Artisan Market Shop for unique gifts, crafts & artwork in this open-air market in Oktoberfest. Other artisans located throughout the park.
- Scotch Tasting* Try three different styles of single-malt Scotch & learn about their distinct characteristics & differences. Tasting includes a souvenir glass.
- **Tequila Tasting*** Discover the tradition of tequila & try three different styles in this NEW tasting experience. Tasting includes a souvenir glass.
- Wine on the Rhine™* Unwind along the Rhine River while tasting fruit, cheese & a chocolate truffle. Sip on your choice of alcoholic beverages.
- Wine Tastings* Taste wines from different parts of the world & learn from our wine experts at some of our shops throughout the park. Tasting includes a souvenir glass.
- **Brewery Talks** Learn about the brewing process from local craft brewery representatives in the Brauhaus Craft Bier Room & Grogan's Pub.

Beer Flights, Souvenir Pilsner Glasses & Wine Goblets are available for purchase at each Food & Wine location.

Food & Beverage Samplers are not applicable to additional experiences.

*Requires an additional fee. Must be 21 years of age to purchase and consume alcohol (positive proof of age is required).

FOOD & BEVERAGE SAMPLERS

Save up to 45%* when you mix and match our Food & Wine Festival kiosk entrées, desserts, beer (8oz.), wine (3oz.) or specialty non-alcoholic beverages (10oz.). Excludes shots, cocktails & frozen beverages. Available fo purchase at any Food & Wine Festival kiosk.

- Food & Beverage Sampler 10 dishes or beverages for \$49 + tax
- **Deluxe Food & Beverage Sampler** 15 dishes or beverages for \$69 + tax

Sampler excludes shots, souvenirs, frozen beverages, cocktails, os well as wine & beverage tastings (scotch & tequila) & other estrictions may apply.

WINE TASTING TRIO

Enjoy any three of our five wine tasting experiences as you learn about wine from around the world. Available for purchase at any wine tasting experience.

Wines available at Food & Wine Festival kiosks (offering food) are excluded from the Wine Tasting Trio.

Proof of age with valid ID is required and must be presented with all tasting experiences and with the Food & Beverage Samplers for all alcohol purchases.



2019 Upcoming Events



JUNE 8 & 9



JUNE 28-AUG. 11



AUG. 16-SEPT. 2



SEPT. 13-OCT. 27



OCT. 5-OCT. 27



NOV. 16-JAN. 5



DEC. 14 & 15

LET US KNOW WHAT YOU'RE CRAVING

@BuschGardensVA





