



## WELCOME!

On behalf of the Buffalo Niagara Brewers Association, and our board of directors and partners, thank you all for coming to our 3<sup>rd</sup> annual Buffalo Brewers Festival, this year at Buffalo's beautiful Outer Harbor! This festival has come a long way since its humble beginnings in 2014. At that time, about five local breweries called Buffalo/WNY home and the fest began as an excuse to get the brewers together to enjoy each other's beer and to spread the good news of craft brewing to those who wandered down to the waterfront. Now we have 20 plus breweries, several cideries, friends from Ontario, and many exciting & creative chefs and farmers.

We could not be more pleased to bring this local craft beer festival - the only event of its kind by brewers, for brewers - back to Buffalo for a third year in a row. As many of you know, the craft beer scene in Buffalo continues to evolve. But this event is not only a celebration of craft beer, but a celebration of Buffalo's renaissance and all of the revitalization taking place around us.

An event like the Buffalo Brewers Festival which keeps growing year after year is being made possible through the support of Rich Entertainment Group. The BNBA has partnered with Rich's on all of our festivals and the craft beer industry could not have a better supporter. So, thanks again to all of the folks at Rich's for their continued support of the craft beer industry. We also are extremely pleased to have the support of the Erie Canal Harbor Development Corporation who has enlisted Rich Entertainment Group to activate the Outer Harbor with events like ours. The leadership of the ECHDC recognizes the positive impact of craft beer on our local economy in Western New York and throughout all of New York State.

We have greatly expanded our event this year. For one, we moved to the Outer Harbor from Canalside. A larger space and area has provided us the opportunity to provide more features for our guests. The weather has dogged us the last couple of years and even though the weather looks phenomenal for this year's festival, we are not taking any chances. So we have added a large central tent to protect us against any unforeseen elements, but it's also good to get out of the hot sun for a cool down and celebrate the fact that WNY now has so many breweries that we need a LARGE tent to cover them all!

We are also featuring our friends from Ontario with an Ontario craft beer tent. Through the support of Empire State Development, we implemented a marketing campaign in Southern Ontario last fall to promote Buffalo Beer Week which involved the participation of various Ontario craft breweries. As this partnership grows, there will be significant opportunities for the continued growth of the industry in our bi-national region.

As we all know, there has not only been an explosion of locally made craft beer but of craft spirits, local distilleries and wines. This year, we have an area set up that will feature locally produced craft hard ciders. And we offer a tremendous opportunity to sample locally made foods produced on farms across Western New York with our food vendors. In our Meet the Brewer educational tent, we will have the chance to learn more about bringing beer together with chocolate and with cheese. And we have a new Farm to Pint tent this year!

In short, this is not a festival where people are just sitting around drinking craft beer – not that there is anything wrong with that! Our festival is about the experience of craft beer and its diversity. Where better to celebrate craft beer than in Buffalo and on the Outer Harbor? We welcome everyone - beer and food lovers alike - to enjoy Buffalo's beautiful Outer Harbor today and to experience everything our local brewers and food vendors have to offer. And Happy Father's Day!

From countless unique beer selections to a variety of locally produced food, the Buffalo Brewers Festival offers something for everyone to experience and enjoy. As always, drink what you love, drink locally, but always drink responsibly.

Cheers!

Willard Brooks  
President, Buffalo Niagara Brewers Association



## BUFFALO NIAGARA BREWERS ASSOCIATION

**President** — Willard Brooks

**Vice President** — Tim Herzog, Flying Bison Brewing Company

**Treasurer** — Cory van Deusen

**Secretary** — Dan Giacomini

### Board at Large

Jeff Ware, Resurgence Brewing Company

John Russo Jr., Hamburg Brewing Company

David Giczkowski, Southern Tier Brewing Company

Matthew Kahn, Big Ditch Brewing Company

Dave Rivers, Kegworks

Dan Syracuse, Pizza Plant

Scott McMillan, Buffalo Beer League

Ted Hawley, New York Craft Malt

Jaye Beattie, founder/owner Four Mile Brewing Company

Clay Keel, founder/brewer 42 North Brewing Company

Kelly Krupski, owner of NYBP

Brian Melber, BNBA General Counsel (ex officio), Personius Melber

## BNBA FESTIVAL STAFF

**Events Chair** — Scott Russell

**Marketing Chair** — Dan Giacomini

**Membership Chair** — Jaye Beattie & Jeff Ware

**Program Chair** — Ted Hawley, New York Craft Malt

**Volunteers Manager** — Scott McMillan, Buffalo Beer League

**Meet the Brewer Program Manager** — Krista van Wagner, Krista's Caribbean Kitchen & Michelle Stevens, Buffalo Cheese Traders

**MC** — Scott Panfil, WNY Brews Podcast

**Photographer** — Tony Carozzolo, Sharp Shot Photography

## BUFFALO OUTER HARBOR STAFF

Kevin Parkinson, Controller, Rich Entertainment Group

Rob Free, Director Food Service Operations, Buffalo Bisons

## SPONSORS AND SPECIAL THANKS!

**Aurora Brew Works**

**Buffalo Bisons**

**Consumers Beverages**

**Erie Canal Harbor Development Corporation**

**Kegworks**

**Pettibones Grill**

**Premier Gourmet**

**Rich Entertainment Group**

**The Public**

**Yelp!**



## FESTIVAL POLICIES & GUIDELINES

### Weather

- The festival is outdoors on the shores of Lake Erie. Check the weather - we open rain or shine so dress accordingly - raincoats, sunscreen, etc. In cases of extreme wind or lightning, for your safety, we may evacuate you to a safe shelter.

### Gates/Admissions/Tickets

- This is a 21+ event, photo ID required. No persons under 21 years of age will be admitted to the festival site.
- Pictured US Driver's License or valid passport is required as proof of ID for all tasting tickets.
- We reserve the right to card at any time during the festival.
- Tasting ticket includes a 2016 souvenir tasting glass and 20 tasting tickets
- Festival gates open at 3PM for early admission (\$49), 4PM for general admission (\$40).
- Festival closes at 7PM.
- Designated Driver tickets are available at the door for \$15.
- Tasting tickets will only be available at the door if event has not already sold out.
- Check website or Facebook event page for status.
- No entrance for anyone showing signs of intoxication- no exceptions.
- Tickets will not be refunded if refused entrance.
- No re-entry.

### What to Bring

- Bring cash needed for food & retail -- No cash machine on site. Take advantage of our amazing local food and snack vendors.
- We encourage you to bring blankets and lawn chairs as seating is limited.

### What NOT to Bring

- No large bags, coolers or tents allowed inside festival- all bags & backpacks may be subject to search.
- No outside beverages or food permitted. Lots of great food and beer inside.
- No dogs or other pets allowed on festival grounds.

### Beer Tickets, Wristbands and Tasting

- Wristbands must be visible at all times.
- Brewery and Event staff reserve the right to refuse serving any individual who does not cooperate with wrist band identification and ticketing policy or if attendee shows any signs of intoxication.
- Plan your tasting agenda. There are 75 beers and ciders to choose from so save time by making your tasting decisions before you arrive.
- Please make your sampling choice before entering the line at breweries so you don't hold up the line for others.
- Please hand full ticket(s) to server when ordering. No half tickets will be accepted.
- Additional beer tickets are available at \$2 per ticket with a maximum 5 additional tickets per wristband. No exceptions. This is a TASTING FESTIVAL so please do not give our staff and volunteers a hard time.
- Tickets are available for purchase at the Info Booth.
- Please do not pass on unused drink tickets. Beers may be subject to change and we cannot ever predict the demand for certain beers so we do not guarantee availability of any beer listed.
- Think ahead, beer list will be posted ASAP.
- Cold drinking water will be available at various water stations. Stay hydrated-it gets hot. We suggest a one to one ratio.
- Each beer sample is limited to 3oz.
- Tastings will only be poured into Official 2016 Souvenir Glass.
- Glasses must be placed in a bag or pocket or recycled prior to leaving Festival site.

### Miscellaneous

- Be nice to the staff. They do not make the laws or policies, but it is their job to observe them. Please do not ask them to put their jobs or licenses in jeopardy.
- We are a tasting Festival. And operate under the same laws that your favorite tap room does. If you are looking for mass consumption, we are not the place for you. If you are looking to taste some of the best beers in the world and talk with the brewers who brew them with a background of Lake Erie and the Buffalo skyline, then you should purchase a ticket quickly, as we only sell a limited number.
- When leaving, glasses must be placed in a pocket or bag before leaving the Festival or you may choose to recycle your glass at the gate.
- No swimming.
- Smoking prohibited in and under all tents. Please be courteous to others.



## FESTIVAL PARKING & SITEPLAN





## BREWERIES & BEER LIST

BNBA Breweries	Beer Name	Style
12 Gates	West Coast IPA	IPA
12 Gates	Water Mills Pilsner	Pils
42 North	Asylum	Robust Porter
42 North	Borderland IPA	IPA
Big Ditch	Hayburner	IPA
Big Ditch	Squeezer	Kettle Sour
Community Beer Works	That IPA!	IPA
Community Beer Works	Amazing Larry!	Cream Ale
Community Beer Works	Rutherford B. Haze!	Belgian Wheat
Ellicottville Brewing	Blueberry Wheat	Fruit
Ellicottville Brewing	Just Peachy	Fruit
Five and 20	Lim Wit	Wit
Five and 20	Pale Ale	Pale Ale
Flying Bison	Down By the River	Belgian-style IPA
Flying Bison	Lemon Drop Lager	Lager
Four Mile	Allegheny IPA	IPA
Four Mile	Unfurled Porter	Porter
Gordon Biersch	Czech Pils	Lager
Gordon Biersch	Hefeweizen	Wheat
Hamburg	Sweet Tang	Fruit
Hamburg	Hoppenstance	DIPA
New York Beer Project	Craft Hyper Juice	Tripel
New York Beer Project	White IPA	IPA
OFW	Not a Pale Ale	APA
OFW	Mango Hefe	Hefeweizen
Pan Am	Cheaters IPA	IPA
Pan Am	Centennial XPA	IPA
Pearl Street	Trainwreck	Altbier
Pearl Street	Gin Spiced Saison	Saison
Resurgence	Cucumber Saison	Saison
Resurgence	IPA TBD	IPA
Rusty Nickel	Belgian Tripel	Belgian
Rusty Nickel	White IPA.	Wheat
Southern Tier	Imperial Cherry Gose	Gose
Southern Tier	Hop Sun	Wheat
Woodcock Brothers	Hoppycock IPA	IPA
Woodcock Brothers	Niagara Lager	Helles

F2P	Beer Name	Style
Hamburg	Blackberry Gose	Gose
Four Mile	Reap Vol 3	Wheat
EBC	Sky High Rye	XPA
Woodcock	N 425 Pilsner	Pils
OFW	Therapy Session	APA
Rusty Nickel	Fuzzy Navel Wheat	Wheat

Guest Brewery	Beer Name	Style
Ommegang	Hopstate NY	APA
Ommegang	Rossetta Kriek	Kriek
Ballast Point	Calm Before the Storm	Cream Ale
Ballast Point	Mango Even Keel	Session IPA
Ring Side	Ringside Lager	Lager
Abandon Brewing	Wild Mustang	Brett/Farmhouse IPA
Abandon Brewing	Garrett Gose	Gose
Smuttynose	Blueberry Short Weiss	Berliner Weisse
Smuttynose	Daily Brett	Brett
Smuttynose	Oak aged tripel	Tripel
Smuttynose	The Stallion	American Imperial Stout
Dark Horse	Smells Like a Safety Meeting	DIPA
De Ranke	XX Bitter	Belgian IPA
Jack's Abby	Hoponius Union	IPL

Cidery	Cider Name	Style
BlackBird Cider Works	Dabinett	English Style Cider
BlackBird Cider Works	Estate Reserve Medium Dry	Cider
Steampunk Ciders	Rose Cider	Cider
Steampunk Ciders	Steampunk Cider	Cider
McKenzies Hard Cider	Lazy Lemon	Cider
McKenzies Hard Cider	Black Cherry	Cider
Bellwether Cider	King Baldwin	Cider
Bellwether Cider	Cherry Street	Cider
Cider Creek	Premium Farmhouse Cider	Cider
Cider Creek	Saison Reserve Cider	Cider

Ontario	Beer Name	Style
Beaus - All Natural	Leg Tread	Koelsh
Beaus - All Natural	Matts Sleepy Time	Belgian Imperial Stout
Muskoka	Mad Tom	IPA
Muskoka	Equinox	Pale Wheat Ale
Nickelbrook	TBD	TBD
Nickelbrook	TBD	TBD
Flying Monkey	TBD	TBD
Flying Monkey	TBD	TBD



## FOOD AND MARKET VENDORS

### Food Trucks

Cheesy Chick  
Frank Gourmet Hot Dogs  
Gourm-Asian Bistro  
Whole Hog Truck

Toasted Cheese  
Hot Dogs  
Asian  
Pulled Pork

### Restaurants/Food Vendors

ABV  
Buffalo Cheese Traders  
Chow Chocolate  
Jerk Sauce  
Oshun  
Pizza Plant

Hamburgers  
Cheese  
Chocolate  
Patties  
Oysters & Ceviche  
Pizza Pods

### Market Vendors

Buffalo Beer Mug Co.  
Buffalo Bottle Craft  
EllePeaTee  
Great Lakes Brewing News  
Identity Ink  
Kegworks  
Mad Hopyard  
My City Brew  
Smokers Haven  
Taptrails  
The Public

Mugs  
Bottle Openers  
Beer Soap  
T Shirts  
T Shirts  
Barware  
Demo Beer Flavorings  
Exhibit  
Cigars  
Trail Guides  
Media

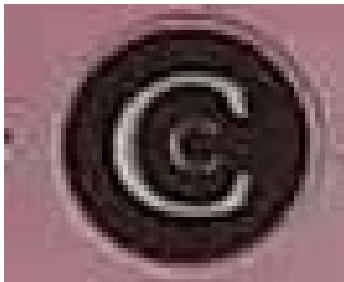


## MEET THE BREWER

Our third iteration of the MTB tent at the Brewers Festival, this year there will be two Meet the Brewers (MTB) sessions. Our first session will be with [Vermont Farmstead Cheese Company](#) paired with several local breweries. Our second with local chocolatier [Chow Chocolate](#) and several local breweries. Both sessions promise to be highly interactive and educational taste experiences not to be missed. Brought to you by [Premier Gourmet](#), [Buffalo Cheese Traders](#), and expertly curated and presided over by [Chef Krista van Wagner](#).



**Session 1 – 4:30PM to 5:00PM** Local Breweries & Vermont Farmstead Cheese Pairing – 4 local breweries and the cheese makers of Vermont Farmstead Cheese are teaming up to deliver a cheese & beer pairing event that will leave you wondering why you would pair cheese with any other beverage. Breweries: Big Ditch, CBW, Flying Bison, OFW, & 4 Mile. \$5 ticket (only 75 tickets available).



**Session 2 – 5:30PM to 6:00PM** Local Breweries & Chow Chocolate Pairing. Scott Wisz of Chow Chocolate will bring together 4 local brewers for a pairing of his amazing chocolates with a selection of 4 local beers. Breweries: 42 North, Hamburg, NY Beer Project, Rusty Nickel and Woodcock Brothers, \$5 ticket (only 75 tickets available).

