



On behalf of the Buffalo Niagara Brewers Association, and our board of directors and partners, thank you all for coming to our 4th 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 binational 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
- Scott Donovan, Blackbird Cider
- David Giczkowski, Southern Tier Brewing Company
- Scott Schuler, 12 Gates 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** — Patrick Helper
- **Marketing Chair** — Dan Giacomini
- **Membership Chair** — Jaye Beattie & Jeff Ware
- **Program Chair** — Ted Hawley, New York Craft Malt
- **Volunteers Manager**— Slbahn Melnyk, Flying Bison & Scott McMillan, Buffalo Beer League
- **Meet the Brewer Program Manager** — Krista van Wagner, Krista's Caribbean Kitchen
- **Farm to Pint Program Managers** - Ted Hawley NY Craft Malt and Dave Johnson Rusty Nickel
- **MC** — Scott Panfil, WNY Brews Podcast
- **Photographer** — TBD

BUFFALO OUTER HARBOR STAFF

- Kevin Parkinson, Controller, Rich Entertainment Group
- Rob Free, VP Food Service Operations, Buffalo Bisons



SPONSORS AND SPECIAL THANKS!

**Aurora Brew Works
Premier Gourmet
Be Our Guest
Buffalo Bisons
Pizza Plant**

**Consumers Beverages
Step Out Buffalo
Erie Canal Harbor Dev Corp
Moor Pat
Buffalo Rising**



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 2017 souvenir tasting glass and 20 tasting tickets
- Festival gates open at 3PM for early admission, 4PM for general admission
- Festival closes at 7PM.
- Designated Driver tickets available @ door
- Tasting tickets will only be available at the door
- 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 Do or Bring

- No large bags, coolers or tents allowed inside festival all bags & backpacks may be subject to search.
- No outside beverages or food permitted.
- No dogs or other pets allowed on festival grounds.
- Smoking prohibited in and under all tents.

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.
- Additional beer tickets are available at \$2 per ticket with a maximum 5 additional tickets per wristband. No exceptions.
- Tickets are available for purchase at the Info Booth.
- Please do not pass on unused drink tickets.
- Beers may be subject to change and cannot predict demand for certain beers so we do not guarantee availability of any beer listed.
- 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 2017 Souvenir Glass.

Miscellaneous

- Be nice to the staff. They do not make the laws or policies, but it is their job to observe them.
- 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.



FESTIVAL SITEPLAN





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BREWERIES & BEER LIST

WNY BREWERS (100% WNY)

- 12 Gates (Hermetic IPA | Saison)
- 42 North (Borderland IPA | Tart Farmhouse Saison)
- Big Ditch (Hayburner IPA | Squeezer Sour Kolsch)
- Buffalo Brewing Company (1901 IPA | 1842 Vienna Lager)
- Buffalo Brewpub (Blueberry Wheat | Amber Ale)
- Community Beer Works (That IPA | Rutherford B Haze)
- Ellicottville Brewing Company (Fistful of Peel Citrus IPA | Blueberry Wheat)
- Five and 20 (Lim Wit Hefe | Double X-ing DIPA)
- Flying Bison (Lemondrop Lager | Low Gear Session IPA)
- Four Mile (New England Pale Ale | Green Street IPA)
- Gordon Biersch (German Pilsner | West Coast IPA)
- Hamburg (Summa This | Roots)
- New York Beer Project (Supernatural Kettle Sour | Panda Paws Porter)
- Old First Ward (Short Sleeves Hoppy Wheat | Mashtag IPA)
- Riverworks (Conveyor Cream Ale | Rejuvenator IPA)
- Pearl Street Brewery (Train Wreck Amber)
- Pan-Am/Lafayette Brewing (Rough Rider Porter)
- Resurgence (Citmo IPA | Cosmic Truth Session IPA)
- Rusty Nickel (Slice O' Havens Imperial Cream Ale | Palletizer Pale Ale)
- Southern Tier (Nu Skool IPA | Unfiltered Double IPA)
- Thin Man (Juicemaster Mango/Passionfruit Sour | Bliss DIPA)
- West Shore Brewing (American ESB | West Shore Wheat)
- Windy Brew (Sheldon Bush Cream Ale | PTSD IPA)
- Woodcock Brothers (Woodcock IPA | Honey Saison)



GUEST BREWERS

- Gun Hill (Booby Trap) NYS
- Other Half (DDH Space Diamonds DIPA | DDH All Citra Everything IPA) NYS
- Industrial Arts (Safety Glasses SIPA | State of the Art IPA) NYS
- Ommegang (Rosetta Kriek | Sour Pale Ale) NYS
- Firestone Walker (Luponic Distortortion #6 | Brett Weiss) CALIFORNIA
- Singlecut (Softly Spoken Magic) NYS
- Mill House (Northwest Territory DIPA) NYS
- Thirsty Dog (Wulvers Barrel Aged Wee Heavy) OHIO
- Brouwerij de Ranke (XX Bitter) WALLONIA

FARM to PINT BREWS (Beer from Local Ingredients)

- Hamburg (F2P Honey Ale)
- Four Mile (F2P Maple Brown)
- Woodcock (F2P 425 Pilsner)
- Flying Bison (Newport Pleasure IPA)
- Rusty Nickel (Wit & Wisdom)
- Southern Tier (Imperial Cherry Gose)
- Windy Brew (Sheldon Helles)

NYS CIDER & MEAD (100% NYS)

- BlackBird Cider Works (Dabinett |Et Trois)
- Bellweather Cider (King Baldwin|Cherry Street)
- Chateau Buffalo (Baldwin Cider | Pirouette Perry)
- Mack Jac (Black Currant | Blood Orange)
- Blackman Cider Company (Classic Semi Sweet | Hopped)
- [Lilly Belle Meads](#) (Honey & Hops Mead | Bobby Bouchet-style Mead)



FOOD AND MARKET VENDORS

Food Trucks

- Street Eats
- Frank Gourmet Hot Dogs
- Allen Burger Venture (ABV)

Italian Food
Hot Dogs
Burgers

Restaurants/Food Vendors

- Allen Burger Venture
- Reverie Creamery
- Thinking Elvish Fantasy Chocolate
- Jerk Sauce

Hamburgers
Artisan Cheese
Chocolate
Jamaican Hot Sauce

Market Vendors



- Mad Hopyard
- My City Brew
- Smokers Haven
- Taptrails
- Travelling Growler
- And many more added after this was written

Demo Beer Flavorings
Exhibit
Cigars
Trail Guides
Beer containers



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 [Reverie Creamery](#) from the Jamestown area paired with several local breweries. Our second with local chocolatier [Thinking Elvish Fantasy Chocolates](#) paired with several local breweries. Both sessions promise to be highly interactive and educational taste experiences not to be missed. Brought to you by [Premier Gourmet](#) and expertly curated and presided over by [Chef Krista van Wagner](#).

	<p>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: Southern Tier, Windy Brew, 4 Mile, & Rusty Nickel. \$5 ticket (only 75 tickets available).</p>
	<p>Session 2 – 5:30PM to 6:00PM Local Breweries & Thinking Elvish Chocolate Pairing. Lacy Christ of Elvish Chocolate will bring together 4 local brewers for a pairing of her amazing chocolates. Breweries: 12 Gates, 42 North, Thin Man, and Resurgence \$5 ticket (only 75 tickets available).</p>

