



PRESENTED BY:

KOHLER.Signature Store
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Saturday, June 17, 2017

12pm to 7pm

***VIP Ticket Holders may enter at 11am and will have access to the VIP Tent Only**

Canton Waterfront Park, 3001 Boston Street Baltimore, MD 21224

Dear guests,

We are very excited for the 3rd Annual Baltimore Wine Fest! Please review the event details below and hopefully this will answer many of your questions.

Helpful Hints:

- **Purchasing Tickets onsite** – Tickets are going very quickly! We cannot guarantee the ability to purchase tickets onsite. Please purchase in advance at baltimorewinefest.com to secure your ticket.
- **Gates** – VIP ticket holders may enter at 11am. We may open the gates a little early to get everyone else through the doors. While the restaurants, wineries, and bars will not be ready to serve until noon, you may enter and find a spot for your blanket and chair. There will be 4,000+ people and we thank you in advance for your patience as we get everyone through the event entrance. Be sure to have your ID's out and ready and your tickets either printed or pulled up on your phone.
- **VIP Ticket Holders** – Please see the event map to locate the VIP tent. VIP ticket holders will receive early admission at 11am where the VIP tent will be serving bagels, pastries, and mimosas, 10 food tickets, 15 wine tasting tickets, and open bar for 7 hours in the VIP tent. Guests will be allowed to order one drink at a time at the open bar in the VIP tent. There will be community seating and cocktail tables. Children are allowed in the VIP tent, but the seating is for VIP ticket holders only.
- **Check-In** – We will have a table for each ticket type (Eventbrite VIP, Eventbrite General Admission, Eventbrite Wine Tasting & Food, Living Social and Groupon. Please look at signs before entering a line. If you purchased two different types of tickets, please go to the appropriate line and send your guest to the appropriate line.

- **Food/Drink Tickets & Wine Sampling Tickets** – New this year – there are TWO different types of tickets. There are Wine Sampling Tickets which will be sold for \$20 onsite and they include 15 wine samples. There will also be Food/ Drink Tickets (1 ticket = \$1). Food will be priced between 1 and 7 tickets (small plates), Voss water (3 tickets), Heavy Seas, Calvert Brewing Co, Honor Brewing Co, and Flip Flop Sangria (5 tickets), Wine by the Glass (7 tickets) and Signature Cocktails (8 tickets). Food & Drink tickets can be purchased at the Food & Drink Ticket tent (see map).
- **Broken Glasses** – Please be very careful with your glass! If you require a replacement, there will be a fee of \$3 (while supplies last). Please go to the Food and Drink Ticket Tent and our management team will assist you.
- **Food Options and Pricing** –
 - Restaurants will be pricing their items between 1 and 7 tickets (1 ticket = \$1). Have you checked out the menus? If not, please visit baltimorewinefest.com. *Larger portions may also be available.
- **Drink Options and Pricing** –
 - We will have 4 signature cocktail bars, 15 wine sampling stations, and 3 beer, water and wine bars spread out throughout the venue (see attached map for details)
 - Pricing:
 - Wine Samples– 15 samples for \$20 *must have a wine sampling ticket to sample, cannot use the food and drink tickets
 - Beer- 5 tickets
 - Voss Water – 3 tickets
 - Flip Flop Cans – 5 tickets
 - Wine by the Glass – 7 tickets *** **Wine will not be sold by the bottle (it is not permitted in Baltimore City Liquor Board*****
 - Signature Cocktails (Jim Beam Black Lemon Bourbon Tea, Cruzan Tropical Rum Hammock, Pinnacle Clementine Crush, Pinnacle Ruby Red Crush, 1800 Coconut Margarita) – 8 tickets
- **Cash** – We advise that you bring cash to the event. There will be two ATM machines inside the event if you need additional cash.
- **Bag Check** – We will have a bag check area prior to the event entrance – please see list of permitted items and non-permitted items.
- **Items Permitted** – Guests will be allowed to bring lawn chairs, blankets, sealed bottled waters and sunscreen.
- **Items NOT permitted** – coolers, tents, beach umbrellas, outside alcohol, outside food (baby food/ formula will be approved), weapons, and illegal substances
- **Pets** – while pets are technically allowed, it is going to be hot and crowded, so we do advise owners to leave their pets at home. Pets are also not allowed within 20 feet of any restaurant tent per the Baltimore City Health Department. Dogs will not be allowed in the VIP tent.

- **Parking** – We have partnered with Parking Panda and you may reserve a parking space in advance. Spaces are limited and you must pay in advance to reserve your spot. Details at baltimorewinefest.com. There is a water taxi stop (#16) at the venue, bicycle racks for parking bikes along the main entrance on Boston Street, and uber. Use promo code `uberharbor` to save on your first ride.
- **Shopping** – We have lots of great vendors! Be sure to check out all of the booths!
- **Cooking Demos** – We have several great demos lined up. The schedule will be posted soon on baltimorewinefest.com.
- **Be Social!** – twitter and instagram @bsceneevents and facebook.com/baltimorewinefest Don't forget to use #BaltWineFest when posting!
- **Save the Date & Purchase Tickets Now** – B Scene's next event is only a few months away – the 4th Annual Baltimore Seafood Fest (baltimoreseafoodfest.com) on September, 16, 2017. Use promo code `SIPANDSAVE50` and save 50% off General Admission tickets. Expires 9/15/17.
- **Sip Responsibly** – Everyone likes to sip. We just ask that everyone "sip responsibly." Bartenders will not be permitted to serve intoxicated guests.
- **Cool Off, Pick Up Some Swag and Enter to Win at the KOHLER BOLD EXPERIENCE** - Come cool off in the air-conditioned KOHLER BOLD EXPERIENCE truck this Saturday! First 1,000 will get a wine fest koozie. There will also be an interactive photo booth, raffles, and more!
- **Get Charged up at the Green Mountain Energy Charging Station** – Charge up your cell phones at the solar powered charging station (see map for location).
- **We love Non-Profits** - Several non-profits will be "pouring for a cause" including: Baltimore Dance Crews Project, Girls on the Run Greater Chesapeake, Hampstead Hill Academy PTO, Hosts for Humanity, House of Ruth Maryland, Soccer Without Borders, St. Francis Neighborhood Center, Baltimore Design School, The Red Devils, University of Maryland American Student Dental Association, and March of Dimes. This year, \$10,000+ will be donated back to these fabulous non-profits.
- **Chips for Charity** –Several local charities are participating in the "Pouring for a Cause" initiative at this year's Baltimore Wine Fest. Each charity will be pouring wine at the wine tents and will receive a portion of the event proceeds. This year, b Scene Events has decided to place a chip in every swag bag. Guests are encouraged to drop their chip in the jar of their favorite charity. For every chip, twenty five cents will be donated to the charity. Thanks for "chipping in."

- **Weather** – The event is rain or shine!
- **Questions** – Our management team will be ready to assist guests and will be at the front gate. Have a specific question prior to the event? Email Beth@bSceneEvents.com.

Main Stage Schedule:

11:30am to 1pm - [Tumblehome](#) - Tumblehome is a Baltimore based Rhythm & Blues/Rock cover band that has been together for over ten years. They've played in a wide variety of venues in the Baltimore area including Belvedere Square, Fells Point Fun Fest, Harbor Place, Boordy Vineyards, Ladew Gardens, along with multiple fundraisers, vineyards, and private parties.

1:30pm to 3pm - [The Scotch Bonnets](#) - The Punky reggae rockers from Baltimore whose infectious energy keeps the party jumping all night, The Scotch Bonnets have been bringing the heat and the good-love vibe since their debut in 2009. The crew is fearlessly lead by singer-guitarist Kristin Forbes aka Lady Hatchet, whose tunes blend classic Jamaican grooves with a funky fresh approach to American singer-songwriting.

3:30pm to 5pm - [The Crowdaddies](#) - A band founded in 1995 on the premise of "why not, it might just work." The Crowdaddies sound that is unquestionably its own. The Crowdaddies are, Kraig Greff, accordion, piano and Hammond B3; Chris Huntington, vocals, guitar; Javier Rivera, vocals, washboard, acoustic guitar; Rod Gross, drums and Jay Turner, bass, vocals.

5:30pm to 7pm - [The 8 Ohms Band](#) - The 8 Ohms Band is a powerhouse lineup of players from all over the DC metro area. Bringing heaping doses of Horn Heavy Funk backing the vocals of I-Peace Unikue ! Drawing from diverse musical backgrounds, The 8 Ohms are known for blurring the lines between hard groove, funk, soul, reggae and a slight taste of DC's own go-go music. Regardless of the music, the energy is undeniable & the 8 Ohms are masters at keeping the dance floor moving!

Cooking Demo Tent Schedule:

12:30 pm – Summer Cocktails - Join spirits specialist Marc Eber and learn how to create delicious bourbon and rum cocktails featuring Jim Beam Black and Cruzan Rum.

1:15 pm – Myth & Moonshine – Join Chef Kevin Cauthorne and learn the techniques of produce respiration, cooking tough cuts of meat beyond well done, how high heat develops flavor, highlighting his Slow Cooked Carolina Pulled Pork.

2:00 pm – Gourmet Eats with Chef Egg – Join local favorite, Chef Egg and learn how to prepare Pescado Vera Cruz.

2:45 pm – Wonders of World Wines with The Elephant – Join The Elephant's Sommelier - Jack Bettin - will explore how the taste and texture of a specific grape is shaped by the region of the world in which it is grown. He will discuss the similarities and differences of several varietals.

3:15 pm – Summer Sangria with Banfi – Join Daniel Kyser with Banfi and learn how to create sensational summer sangria.

4 pm– The Art of Macarons- Inspired by their network cooking competition binge watching, Balti'Marons is a handmade macaron company started right here in Charm City bringing tasty bite size treats in fun flavors like Fruity Pebbles and Cookies & Cream. They will share some tips and tricks of the trade in perfecting these desserts.

4:45pm - Decadent Donut Tower with the Elephant - This dessert turns heads when walked thru The Elephant's dining rooms on the way to being presented to the lucky guests who ordered it. Pastry Chef Suzanne Haug will conduct a demonstration on to create this wow-worthy end of meal crowd pleaser.

5:30 pm– Dimitri Olive Oil –Join Dimitrios from Greek Super Foods, a local farmers' market favorite and learn how to cook with extra virgin olive oil.

*Seats are first come, first serve

Cheers!

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