

Beer/wine fest

July 20, 2026

8:00 AM – 10:00 AM Vendor Setup

Main Exhibition Hall

Brewers and wineries arrive to set up their booths and organize their product displays. Staff ensures all tasting stations are properly equipped with glassware and signage.

11:00 AM – 1:00 PM Morning Tasting Session

Main Exhibition Hall

The gates open for the first session, focusing on light lagers and crisp white wines. Attendees receive a souvenir glass and a map of the floor.

1:00 PM – 2:00 PM Gourmet Food Pairing

VIP Tasting Lounge

A curated lunch featuring artisanal cheeses and cured meats paired with selected craft beers. Experts explain the flavor profiles that make these combinations work.

2:30 PM – 3:15 PM Brewing Masterclass

Seminar Stage

A local brewmaster shares insights into the fermentation process and hop selection. Participants learn the secrets behind brewing the perfect IPA.

3:30 PM – 6:30 PM Afternoon Tasting Session

Main Exhibition Hall

The main event continues with a broader selection of bold stouts, porters, and heavy red wines. Guests circulate through the hall to sample various regional offerings.

6:30 PM – 7:30 PM Catering Buffet

Outdoor Patio

A hearty dinner buffet is served to fuel guests for the evening festivities. The menu includes sliders, tacos, and wood-fired pizzas.

7:30 PM – 9:30 PM Live Acoustic Music

Main Stage

A talented local guitarist performs classic rock hits to keep the mood light and energetic. Guests are encouraged to relax and enjoy the music with their final drinks.

9:30 PM – 11:00 PM Evening Party

Main Exhibition Hall

The festival transitions into a celebratory party with upbeat music and social mingling. It is the final opportunity for guests to purchase bottles from their favorite vendors.