

SYDNEY CRAFT BEER WEEK 2013 PROGRAM

EMBARGOED UNTIL SEPTEMBER 2ND 2013

Sydney Craft Beer Week Launch Party

Kick Sydney Craft Beer Week off with a massive bang at the SCBW Launch Party. We're taking over the carpark at The Vic On The Park in Marrickville. There will be over 15 beer stalls manned by some of Australia's best craft brewers, all pouring unique and rare beers. There will be a bunch of really great music and maybe a slam dunk contest if you feel so inclined.

Vic On the Park, 2 Addison Rd Marrickville, 9557 9549,

<http://www.vichotel.com.au/>, 19 Oct, 11am-7pm. Food and drinks to be purchased on the night.

Annandale craft beer gourmet carousel

Three of Annandale's best restaurants will each provide a specially created dish to match a speciality beer from Wayward Brewing. Vinery Foods, Booth Street Bistro and Sede Chefs will create exciting new dishes to match equally exciting specialty beers. Sede will match with Wayward Saizen, Booth St Bistro will match with Wayward Raconteur and Vinery Foods will match with Wayward Devil's Advocate. Of course, other beers and food will be available at each venue.

Vinery Foods; 25 Johnston St, Annandale 2038. 02 9566 4266

www.vineryfoods.com.au. 11am-5pm Oct 19. Food and drinks to be purchased on the night.

Pint n Pie

In its second year, The Lord Nelson Hotel has decided to go old school in 2013 with a shepherd's pie that would rival your granny's. Pop in for this delicious combo lunch or dinner, paired with SCBW's special brew.

The Lord Nelson Brewery Hotel; 19 Kent St, The Rocks 2000. 02 9251 4044

www.lordnelsonbrewery.com. 11am-9pm Oct 19-26. \$20

Around The World In 30 Beers

For SCBW 2013 The Local will deliver a beer list of 30 beers from around the world, including at least one from every continent. In order to participate you need receive your printed Beer Passport listing the 30 distinct beers that will be on tap and bottles across SCBW. When a 'passport' beer is purchased they will stamp your Beer Passport. Upon completion of all 30 beers you will receive a \$75 gift voucher, as well as a much-deserved booby prize for craft beer globetrotting!

The Local Taphouse; 122 Flinders St, Darlinghurst 2010. 02 9360 0088

thelocal.com.au. 11am-11pm Oct 19-26. Food and drinks to be purchased on the night.

4 Pines Brewery Tour & Lunch - Ultimate Beer Experience

Enjoy the whole 4 Pines experience with an introductory tour to all things beer and brewing. Try award winning beers at 4 Pines' beer tasting rack, the Lap of the Taps, then take the lunch challenge: the mega burger meal is sure to satisfy even the biggest hunger.

*4 Pines; 29/43-45 East Esplanade, Manly 2095. 02 9976 2300
www.4pinesbeer.com.au. From 11.30am Oct 19-26. \$65*

Ladies High Tea

Harts Pub's annual High Tea is a must-attend event for ladies who enjoy finer beers. The lovely hosts Jess (Hunter Brewing) and Danielle (Two Birds Brewing), will match an array of beers with some amazing hand crafted pastries.

Harts Pub; Corner of Gloucester and Essex St, the Rocks 2000. 02 9251 6030 hartspub.com. Noon-2.30pm Oct 19. \$40.

The Growler

The prime advocate of sustainable drinking in NSW, Young Henrys and Sydney bike nuts The Spokes People are holding the first annual Pub 'Claw' through Newtown. Participants in this event must be prepared to get their growler on. Dress up as your favourite party animal and then make your way through the streets of Newtown by wheel or paw for a treasure hunt that hits the best bars and pubs throughout the suburb. Completion of the hunt will grant you entry to the exclusive after Claw party.

Victoria Park; Parramatta Rd, Camperdown 2050. 02 9519 0048. 4-9pm Oct 19. Food and drinks to be purchased on the night.

The Gathering

They say if you build it, they will come. Well, Stone & Wood Brewing is putting that theory to the test. Along with all their brews, including limited release stuff, there'll be food served directly from the Eat Art food truck, live art by the Nowhere Famous crew and a DJ playing vinyl across the entire evening. Entry is free... and so are hugs from the brewer Brad Rogers.

*The Commune; 1/160 Rochford St, Erskineville 2043. 02 6685 5173
stoneandwood.com.au. 5.30-8.30pm Oct 19. Food and drinks to be purchased on the night.*

Feral Brewing Sunday Sounds Session

Feral Brewing will transport you to a beer lovers' paradise directly on the white sands of Collaroy Beach. Kick back listen to some tunes and enjoy a huge list of Feral Beers from the most awarded craft brewery in Australia. Come meet the brewer and enjoy a Sunday sounds session with a difference. There will be DJ's, Sausage Sizzle and good old fashion meat and beer raffles. Enjoy craft beer in a venue with arguably the best views in Sydney. Transport to and from Collaroy Beach Club is included and will be by bus leaving from the Local Taphouse in Darlinghurst and dropping back there in the early evening.

*Collaroy Beach Club; 1058 Pittwater Rd, Collaroy 2097. 02 9971 5355,
10.30am-5pm Oct 20. \$40.*

Beer Mimics Food

If you're already an avid connoisseur of beer or know someone who is, you'll recognise that some consider it an essential food group. Beer has another magic quality. It can mimic the other food groups as well. To prove this, we challenged some of Australia's best culinary minds, including Poh Ling Yeow, Ben O'Donoghue, Myffy Rigby, Michael Ryan, Hadleigh Troy and more to team up with some of Australia's best brewing talent to show you how

versatile our favourite drink can be by brewing a beer that tastes like a well-known food.

The Welcome Hotel, 91 Evans St Rozelle 2039. 02 9810 1323, www.sydneycraftbeerweek.com, 3pm-10pm, Oct 20. Food and drinks to be purchased on the night.

Home Brew Masterclass and Beer Tasting

A casual evening event where participants learn about the brewing process from craft beer professionals and how they might replicate the process at home. Combined with a comprehensive beer tasting session accompanied by a tasty barbecue.

*Toxteth Hotel; 345 Glebe Point Rd, Glebe 2037. 02 9660 2370
www.toxtethhotel.com.au. Noon-3pm Oct 20. \$50*

The Duck Inn goes Cavalier

The Duck Inn and the Cavalier Brewing team up for a casual affair of craft beer and food matching. Four beers from Cavalier will be matched with European snacks, meet and greet with one of Cavalier's owner Heath Shirtcliffe and enjoy a special limited release collaboration beer between Cavalier and Riverside Brewing.

*Duck Inn Pub Kitchen; 74 Rose St, Chippendale 2008. 02 9319 4415
theduckinnpubandkitchen.wordpress.com. Noon-3pm Oct 20. \$27.50.*

Tweet Up Event - Brewery Smack Down

So it wouldn't be a craft beer event without the smart phone getting as much of a workout as your elbow. Come along and talk directly with over eight brewers from some of the most awarded brewing companies in Australia. Each brewer will be bringing a special beer just for the event: get your Tweet on and see which beer wins.

*Duck Inn Pub Kitchen; 74 Rose St, Chippendale 2008. 02 9319 4415
theduckinnpubandkitchen.wordpress.com. 1-4pm Oct 21. Food and drinks to be purchased on the night.*

Dark Beer Dozen Monday Tap Takeover

The Union Hotel will be gathering up and tapping twelve of the best dark beers out there. They'll be offering straight dark ales, stouts and porters, as well as a mix and match their favourites over paddles. There will be a range of rare beers as well, stuff the punters normally have trouble finding, which will be ludicrously cheap for the Monday night only. There will also be free pool, darts, cornhole and ping pong tournaments to match.

*The Union Hotel; 271 Pacific Highway, North Sydney 2060. 02 9955 5844
www.unionhotel.com.au. 3-10.30pm Oct 21. Food and drinks to be purchased on the night.*

Pie Paddle

Beer and pie tasting paddle discounted for customers with a valid SCBW ticket for the week. Four Beers matched with four Pies, mmm... tasty!

The Spooning Goats; 32 York Street, Sydney 2000. 0402 813 035, 3-11pm Oct 21-25. Food and drinks to be purchased on the night.

Doc(tor) Karl's beer and cheese sensory explosion

Do you love sour beers ? Do you love triple cream, blue and stinky cheeses? Have you blended cheeses? Have you blended cheeses and paired them with sour beers? You're in for a treat. Doc from Doctor's Orders Brewing in conjunction with Karl from Yulli's have prescribed a selection of sensational cheeses matched with sour beers for you enjoyment during Sydney Craft Beer Week.

Yulli's; 417 Crown St, Surry Hills 2010. 02 9319 6609 yullis.com.au. 4-11pm Oct 21-25. Food and drinks to be purchased on the night.

Women of Beer

This is your chance to join Jayne Lewis and Danielle Allen from Two Birds Brewing, Karen Golding from Red Hill Brewery and Beth Williams of Hargreaves Hill for an evening of beer chat, minus the burly bloke brewers. You will get the chance to taste two beers from each brewery in a relaxed and informal tasting of some of the most exciting craft brews, producers, and lady collaborators in the Australian industry today. Matched food also included. Boys allowed.

Flat Rock Brew Café; 290 Willoughby Rd, Naremburn 2065. 02 9460 6696, 5-8pm Oct 21. \$50.

Beer Survivor

Four brewers will be pitted against each other for your votes on who's beer is better loved. The brewers will have four beers each for the punters to taste. Round by round the brewers get to talk about the beer for a few minutes, you taste and then you vote on the best beer of the round. The brewer with the least amount of votes is out, which continues until there is one winner. Will they start with their best beers to stay in the race or risk it for the end? Mini pies will be available throughout the night - who could want more?

The Spooning Goats; 32 York St, Sydney 2000. 0402 813 035, 5-8pm Oct 21. \$50.

Prickly Moses Chardonnay IPA Launch

This event will launch the Prickly Moses Chardonnay IPA. This unique beer is the brainchild and collaboration between Head Brewer Luke Scott from Prickly Moses and Scott McWilliam Senior Winemaker at McWilliams Wines & Telltale Cider. Scott McWilliam consulted with Luke on the final blend of chardonnay that was added to the beer. Mosaic hops from North America were used in this IPA to complement the Chardonnay flavours. Food will be available that is specifically matched with this beer at the event. Other Prickly Moses Beers will be available on the evening as will be tastings of Telltale Cider.

The Newtown Hotel; 174 King St, Newtown 2042. 02 9557 6399 newtownhotel.com.au. 5-10pm Oct 21. Food and drinks to be purchased on the night.

Rocket Science Tap Takeover

Taste your way through Dennis Brewing Co's 'Rocket Science' brews and hook into a limited edition craft beer sloppy Joe from Sloppies by The Wedge. It'll be a burger and beer bonanza not to be missed.

The Little Guy; 87 Glebe Point Rd, Glebe 2037. www.thelittleguy.com.au. 5-11pm Oct 22. Food and drinks to be purchased on the night.

Beer Craft & Black Magic

To celebrate all things beer during Sydney Craft Beer Week, Black Penny has teamed up with Sydney Brewery and head brewer Michael Capaldo to produce a very special limited edition tippie that's aptly named 'Black Magic'. And to really get you salivating, Black Penny's head chef Paul Bryan, has designed the ultimate SCBW beer bites and bar snacks menu.

Black Penny; 648 Bourke St, Redfern 2016. 02 9319 5061

www.blackpenny.com.au. 5-10pm Oct 22. Food and drinks to be purchased on the night.

The Boilermaker Experiment

Punters along with industry beer nerds come together on the Tuesday night of SCBW to play with The Union Hotel's craft beer list and whiskey menu. They'll have a few brewers from around Sydney come along and help advise on what whiskey might go best with their brew in a boilermaker. Buy your beer then get half price on the whiskey of your choice. There will also be free nibbles all night. The pairings voted best and most interesting will be sold for the next month under the winner's names.

The Union Hotel; 271 Pacific Highway, North Sydney 2060. 02 9955 5844

www.unionhotel.com.au. 5.30-9.30pm Oct 22. Food and drinks to be purchased on the night.

Courtney's Brasserie/Riverside Brewing Degustation Dinner

Courtney's Brasserie, one of Parramatta's finest dining destinations, is teaming up with local brewers Riverside Brewing Company for a degustation dinner not to be missed. Owner and Head Chef Paul Kuipers will be presenting a delicious five-course degustation menu, perfectly matched with six Riverside ales. Both Paul and Riverside's Head Brewer Dave Padden will be on hand to guide you through the evening.

Courtney's Brasserie; 70 Phillip St, Parramatta 2150. 02 9635 3288

www.courtneysbrasserie.com.au. 6.30-8.30pm Oct 22.

Young Henrys and Spiegelau Beer Connoisseur Taster

Young Henrys and Spiegelau team up to showcase beer at it's best.

Spiegelau's taster at Good Beer Week this year was THE standout event of the festival. Your price of admission includes a taste test of four Young Henrys beers in their appropriate Spiegelau glassware vs standard glassware, a take home pack of the Spiegelau Beer Connoisseur glassware (four different glasses, valued at \$50 retail) plus nibbles. If you ever wondered if the glass you drink your beer from affects the flavour, this is the event for you.

Young Henrys; Units D & E, 76 Wildford St, Newtown 2042. 02 9519 0048

www.younghenrys.com. 6-8pm Oct 22. \$72.60

American Craft beer degustation

Miss Peaches is craving a name for itself as an authentic soul food kitchen with beer and wine to match. Their kitchen team will be preparing a dinner

degustation menu matched to an array of craft American beers with a master brewer MC.

*Miss Peaches; 201 Missenden Rd, Newtown 2042. 02 9557 7280
misspeaches.com.au. 6-9pm Oct 22. \$70.*

Ale Stars with Moon Dog

Ale Stars is Moon Dog Brewery's monthly beer appreciation session to sample and discuss great (and sometimes rare) beers in a social and fun setting. Each night is hosted by Darren (Doc) Robinson, Ale Stars Tsar, and regular guest brewers attend so that they can pepper you with their stories and insights. Each session there is a tasting of four unique beers with dinner included. Wait to see what they have brewing for Ale Stars during Sydney Craft Beer Week 2013... unchain the Moon Dog!

*The Local Taphouse; 122 Flinders St, Darlinghurst 2010. 02 9360 0088
thelocal.com.au. 6-9pm Oct 22. \$45.*

An IPA a DAY

The boys from The Grifter Brewing Company in conjunction with the good folk at Yulli's will be launching four different IPAs for four days straight in the lead-up to their collaboration launch/head to head challenge with Two Birds Brewing. Catch some old favourites and a few new single batch releases and celebrate a week of good beer.

*Yulli's; 417 Crown St, Surry Hills 2010. 02 9319 6609 yullis.com.au. 3-10pm
Oct 23-26. Food and drinks to be purchased on the night.*

Feral Game of Thrones Lunch

Medieval Banquet with five feral/nail beers.

*The Royal Albert; 140 Commonwealth St, Surry Hills 2010. 02 9281 2522
www.royalalberthotel.com.au. 4-11pm Oct 23. \$85.*

Young Henrys Tap Takeover

Come and sample all the Young Henry's beers at The Royal Albert.

*The Royal Albert; 140 Commonwealth St, Surry Hills 2010. 02 9281 2522
www.royalalberthotel.com.au. 5-11pm Oct 23. Food and drinks to be
purchased on the night.*

Cask Conditioned Ale

An opportunity to try some traditional English ales straight from the cask. The Flat Rock Brew Café produces real ale for serving from its hand pumps in the traditional way. Spend a couple of hours learning all about the process while enjoying real ale with some of their great food.

*Flat Rock Brew Café; 290 Willoughby Rd, Naremburn 2065. 02 9460 6696
www.flatrockbeer.com. 5-7pm Oct 23. \$45.*

Blended Brewers Bridge Dog

Our southern brewing mates Bridge Road Brewers and Moon Dog Brewing are known to experiment with their beers from adding tea, coffee, smoked malts, muesli and honey to create a Breakfast Beer to naming their beers Peter Piper's Pickled Pepper Purple Peated Pale Ale. For these guys it's all about having fun with beer. Join head brewers Ben Kraus from Bridge Road and Josh Uljans from Moon Dog for a unique night of one off Bridge Road and

Moon Dog blended beers- think Whisky Barrel Aged Smokey Imperial Stout Pilsner. Five beers will be on offer, with some a little bit different sure to be found!

*Beer Cartel; 9/87 Reserve Rd, Artarmon 2064. 1300 808 254
www.beercartel.com.au. 5.30-7pm Oct 23. \$39.*

Beer Vs Wine

The Great Beer vs Wine debate returns for a second year. Stuart Knox goes head to head with 'That Beer Bloke' Ian Kingham again to decide which beverage will reign supreme. Will beer have it over wine two years in a row!?

*Fix St James Restaurant; 111 Elizabeth St, Sydney 2000. 02 9232 2767
www.fixstjames.com.au. 5.30-9.30pm Oct 23. \$90.*

Southern Style BBQ at Riverside

Smokey O's, delivering authentic American style barbecue in Sydney will be setting up a 'pop-up' restaurant right in the middle of one of Sydney's favourite breweries, Riverside Brewing Company. Low, slow and smoky cooked traditionally over charcoal and wood, expect dishes such as baby back pork ribs, Angus Beef brisket, creamy apple slaw and old school pumpkin pie and cream! All expertly matched with Riverside's delicious ales including one or two creations brewed especially for this event.

*Riverside Brewing Company; Unit 3, 2 North Rocks Rd, Parramatta 2151.
www.riversidebrewing.com.au. 5.30-9.30pm Oct 23. \$80.*

Feral Meat Feral Beer Dinner

What do you get when you cross the award-winning chefs at Three Blue Ducks with the Mastro of craft Beer Brendan Varis and Feral Brewing Company? A night that your taste buds will never forget. Come and enjoy a perfectly matched degustation evening of Feral Meats matched to Feral Beers. This dinner is not only for foodies and beer lovers, it is for anyone that wants to experience something very unique.

*Three Blue Ducks; 143 Macpherson St, Bronte 2024. 02 9389 0010
www.threeblueducks.com. 5.30-8pm Oct 23. \$120.*

Ode to Tasmania

Showcasing Tasmania's best brews plus a four-course degustation menu. Moo Brew has teamed up with Harts Pub to provide a unique Tasmanian dining experience. All courses will be matched with a Moo Brew beer. Head Brewer Owen Johnston will enlighten you with the subtleties of each course and beer. The menu is loaded with Tasmanian favourites including; Cape Grim Beef, Sullivans Cove Whisky, Huon Salmon and Moo Brew beers of course.

Harts Pub; Corner of Gloucester and Essex Streets, The Rocks 2000. 02 9251 6030 hartspub.com. 6-9pm Oct 23. \$75.

Stone & Wood hosts The Union's Trivia

Following last year's huge success, Stone & Wood are taking over The Union's regular trivia night and hosting a quiz for the Beer Nerds. They'll also have their entire range on the taps for the evening. Prizes will also be given away for the winners, runner-ups and during the trivia itself.

*The Union Hotel; 271 Pacific Highway, North Sydney 2060. 02 9955 5844
www.unionhotel.com.au. 6-9pm Oct 23. Food and drinks to be purchased on
the night.*

SCBW Annual Beer Dinner with The Lord

Lord Nelson's annual tribute to all things ale. This event is now in its 27th year, and for the first time, they are moving it to October in honour of the growing success of Sydney Craft Beer Week. Join Head Brewer Andrew Robson and Managing Director Blair Hayden for a night of fine fare and tasty brews - all carefully matched for your enjoyment.

*The Lord Nelson Brewery Hotel; 19 Kent St, The Rocks 2000. 02 9251 4044
www.lordnelsonbrewery.com. 6-9pm Oct 23. \$95.*

Craft Beer Fight Club All in Brawl

As part of the Dove & Olive's move into craft beer, their plan for Sydney Craft Beer Week is to kick it up a gear with the ALL IN BEER BRAWL. Five breweries will shove five of the most balls-to-the-wall beers in Sydney straight into the faces of local malt lovers, where they belong. By getting some of Sydney's most bombastic brewers in the same room, the D&O hopes to create the world's newest blood sport. The weapons: malts, hops, yeast and knives water. The prize: a converted top shelf trophy and top shelf spot in their new fancy beer fridges.

*Dove & Olive; 156 Devonshire St, Surry Hills 2010. 02 9699 6001
doveandolive.com.au. 6.30-9.30pm Oct 23. \$35.*

Beer & Brewer Conference

The Beer & Brewer Conference is a trade only event (public welcome looking to enter the beer and brewing and retail, wholesale liquor industries), co-incident with the Beer & Brewer Awards. The Conference will host 15 x 30 minute sessions on educational topics, everything from how to start a microbrewery and the business of brewing, excise administration, distribution and marketing, how to build a beer list and staff training to cider and homebrew.

*The Sebel Hotel, 28 Albion St, Surry Hills (02) 8298 9999
www.accorhotels.com Oct 24 9am-5pm. \$49.50*

Beer & Brewer Awards Presentation Dinner

Now in its 4th year and the largest beer and brewing business awards in Australia, recognise excellence and popularity for the best beer venues, brewers, beertenders, beers and ciders in Australia & New Zealand. 30 categories are awarded, including The People's Choice for Best Beer Venue and Best Beer (Local) and magazine awards for Beertender of the Year and Brewer of the Year.

*The Sebel Hotel, 28 Albion St, Surry Hills (02) 8298 9999
www.accorhotels.com Oct 24 6pm-10pm. \$99.*

4 Pines Beer Mimics Food IV Launch

James Squire Brewery Tour 1

James Squire Brewery Tour followed by a beer tasting and food matching session.

Malt Shovel Brewery; 99-101 Pyrmont Bridge Rd, Camperdown 2050. 02 9519 3579 www.maltshovel.com.au. 4.30-6.30pm Oct 24. \$35.

TASpecular

Tasmanian Breweries Tasting – most are currently unavailable in Sydney. Will also attempt to have as many of the brewers there as possible as most punters want to meet the man or women behind the brewers.

Oak Barrel; 152 Elizabeth St, Sydney 2000. 02 9264 3022 www.oakbarrel.com.au. 4.30-6.30 Oct 24. \$25 Members, \$35 non-members.

Festival of the Froth

At Pumphouse, Sydney Craft Beer Week will be showcased with specialty craft beers from St Peter's Brewery such as Thunderbolt Strong Ale, Honey Porter 1891, Federation Wheat and Bull's Head Bitter (ESB). They'll also be having The Little Brewing Company and Riverside Brewery attending the event with their craft beers, four of each on tap. There will also be a new collaboration and special beer to be announced on the night, which guests will have the opportunity to try for the first time. The brewers will all be on hand to talk and showcase the latest trends and tastes of their craft throughout the evening. *Pumphouse; 17 Little Pier St, Darling Harbour 2000. 02 8217 4100 pumphousebar.com.au. 4.30-8pm Oct 24. \$55.*

Thirsty Crow Triple Tap Takeover

Thirsty Crow Triple Tap Takeover - 9 beers, 3 taps, 1 Thirsty Crow and live music to boot! Expect something new... *The Little Guy; 87 Glebe Point Rd, Glebe 2037. www.thelittleguy.com.au. 5-11pm Oct 24. Food and drinks to be purchased on the night.*

Beer and the Art of Cocktails

Firefly will be exploring the art of cocktails and how craft beer is a frequently overlooked as a wonderful ingredient for cocktails. Learn how to correctly use beer in cocktails, while chefs provide canapés inspired by craft beer throughout the evening. *Firefly Neutral Bay; 24 Young St, Neutral Bay 2061. 02 9909 0193 www.fireflybar.com.au. 5pm-8pm Oct 24. \$50*

Brewers & Chewers

Brewers & Chewers returns this year with an amazing line-up of guests from around the world and our own backyard. Hosted by the inimitable Professor Pilsner, it's a craft beer and foodie dinner meets speed dating with brewers: guest brewers across seven tables rotating every 20 minutes! A unique chance to relish in all things beer and food with exclusive craft beers and a delicious four-course dinner! *The Local Taphouse; 122 Flinders St, Darlinghurst 2010. 02 9360 0088 thelocal.com.au. 5.30-9pm Oct 24. \$90.*

A Viking and an Elf...and a bingo cage

No, it's not the beginning of a Tolkien-esque tale...but it's just as dorky! The Welcome Hotel will be showcasing beers from The Little Brewing Co. and Ekim Brewing Co., with three out of 12 beers on-tap being exclusive new releases for Sydney Beer Week! Ekim and The Little Brewing Co. are rising stars on the craft beer scene, and this event will provide punters with an opportunity to taste an extensive range of their beers. Brewers will be on-hand and keen to chat, all while you partake in a game of bingo that your granny could whip your ass in. Entry includes five beers, food and your entry into the high-stakes game of bingo with some great prizes up for grabs. *The Welcome Hotel; 91 Evans St, Rozelle 2039. 02 9810 1323 thewelcomehotel.com. 6-10pm Oct 24. \$35.*

Bloodwood vs. Moo Brew Degustation

Moo Brew and Bloodwood Restaurant join together to present an intimate six-course dinner paired with Moo Brew beers. Moo Brew's brewer will be on hand to chat with guests as they enjoy a relaxed food and beer matching experience. *Bloodwood Restaurant; 416 King St, Newtown 2042. 9557 7699 www.bloodwoodnewtown.com. 6-10pm Oct 24. \$90.*

The Brewers Bowl Off

Craft Beer and Disco Ten Pin Bowling. Has there ever been a better combination? Book a ticket and get two games of ten pin while enjoying your favourite craft beers in the lanes. Your first beer is on them. After you have made friends and created rivals, witness the climax of the international sporting calendar as the brewer's roll in a single game, winner takes all, Brewers Bowl Off trophy tournament. Head next door to the Newmarket Hotel after the event to celebrate with the winning brewery. *Manhattan Bowl; 549 Gardeners Rd, Mascot 2020. 02 9317 2577 msb.com.au. 6-10pm Oct 24. \$29.*

Moo Brew & Willie Smiths Cider Lunch

Three course Lunch. Shared starters matched with Moo Brew beers. Choice of main Spring Bay Mussel cooked beers/cider or pork shoulder braised in Willie Smiths cider. Grandma Smiths Spiced Apple pie and a sweet boozy treat to finish. *he Royal Albert; 140 Commonwealth St, Surry Hills 2010. 02 9281 2522 www.royalalberthotel.com.au. 12-4pm Oct 25. Food and drinks to be purchased on the night.*

Doctor's Orders performs a H(e)art transplant

Doc has re-opened his prescription pad and retrieved a keg from each of his seasonal brews since SCBW 2012. Yes that includes Night Nurse, Zephyr, Cephalopod, Iron Lung, Intravenous, Plasma, Morning After Pill and Synapse. For the first time in Harts Pub history the majority of the taps and both handpumps will pour a single brewers fine produce. Doctor's Orders is performing a H(e)art transplant with his finest prescriptions. *Harts Pub; Corner*

of Gloucester and Essex Streets, The Rocks 2000. 02 9251 6030 hartspub.com. 11am-10pm Oct 25. Food and drinks to be purchased on the night.

Birra Italiana presents beers from across the world

Six beers from six nations matched with their home specialty course. Joined by the people from Birra Italiana. *Bloodwood Restaurant; 416 King St, Newtown 2042. 9557 7699 www.bloodwoodnewtown.com. 5-9pm Oct 25. Food and drinks to be purchased on the night.*

The Union's Feral House Party

The Union Hotel will be hosting Feral Brewing Co. with an 18-tap takeover in the bar.

All the boys from the brewery will be on hand to meet fans of their brews and they'll be doing cheap schooner and paddle deals all night. Live acts will also be hitting the stage including, Bow & Davis, Nighttime & Child and Jason Whalley and Lauren Friedman. *The Union Hotel; 271 Pacific Highway, North Sydney 2060. 02 9955 5844 www.unionhotel.com.au 5pm-midnight Oct 25. Food and drinks to be purchased on the night.*

Meet The Brewer

Meet and greet 16 brewers and 16 brews from around the country at Harts Pub's annual Meet the Brewer event. Bigger than ever, with a 100-person capacity, it will take place in the adjacent Heritage Room. The prospect of all you can eat pizza and four hours of beer tasting for \$90. It would make a brewer droop! *Harts Pub; Corner of Gloucester and Essex Streets, The Rocks 2000. 02 9251 6030 hartspub.com. 5-9pm Oct 25 \$90.*

Handmade

Little Creatures is more than just beer. Held at the esteemed aMBUSH gallery, the night will combine two of Little Creatures' most treasured crafts - beer and art. Enjoy their brew while exploring hand-made crafts of sculpture, analogue photography, illustration, glass blowing, hops floral sculpture, music, screen printing and more. *aMBUSH Gallery; 4 James St, Waterloo 2017. 02 8399 0707 ambushgallery.com. 5-8pm Oct 25. Food and drinks to be purchased on the night.*

Beef & Beer Masterclass

Mumu Grill and Moo Brew are teaming up to bring you a masterclass Beef & Beer session. Spend an hour with Mumu Grill's head chef Craig, learning about grass fed and sustainable beef, rubs, salads, and cooking techniques. You will then spend an hour with Moo Brew head brewer Owen Johnston learning about their beers and beer and beef matching. *Mumu Grill; 70*

Alexander St, Crows Nest 2065. 02 9460 6877 mumugrill.com.au. 10am and 3pm Oct 26 \$120.

Craft Beer Festival for the South

This festival will be a family friendly event where mum and dad can try different beers, beer geeks in the area don't have to travel to the city, home brewers can take a master class, while lamb spits and American BBQ will feed the crowd. The event will draw beer lovers from The Shire, South and South West Sydney. There will be 20 breweries and over 70 different beers and ciders to try so come on down and join in the fun. *Peakhurst Inn; 705 Forest Rd, Peakhurst 2210. 02 9534 6251 www.peakhurstinn.com.au. 10am-4pm Oct 26. Food and drinks to be purchased on the night.*

The Workers Beer & BBQ Lunch

Enjoy a great day out at The Workers, with a great selection of Australian craft beers along side a tasty BBQ on the deck, great tunes and ping pong throughout the day. *The Workers; 292 Darling Rd, Balmain 2046. 02 9555 8410 www.theworkersbalmain.com.au. 11am-10pm Oct 26. \$25.*

The Big Pig Out

Stone & Wood like to keep things simple, so it makes sense that they have teamed up with the crew at the East Village Hotel in Balmain to combine two of life's basic pleasures: good beer and slow roasted pork. Along with all of their brews, including this year's limited release Stone Beer, two whole pigs (because one wasn't enough last year!) will be lovingly roasted over an open fire from midday. *Village Balmain; 82 Darling St, Balmain East NSW 2041. 02 9810 3333. 11am-5pm Oct 26. \$25.*

Pub Crawl

Sydney's best beer crawl. Imagine joining a 55-seater bus full of craft beer fanatics circling six great supporter pubs of Rocks Brewing beers. Crawl from Harts Pub from with food pairing and beer provided along the way, all-inclusive. Try crawling home after that...more like a waddle, toddle, shuffle but no wobble or sway. *Harts Pub; Corner of Gloucester and Essex Streets, The Rocks 2000. 02 9251 6030 hartspub.com. Noon-7pm Oct 26. \$95.*

James Squire Brewery Tour 2

James Squire Brewery Tour followed by a beer tasting and food matching session. *Malt Shovel Brewery; 99-101 Pyrmont Bridge Rd, Camperdown 2050. 02 9519 3579 www.maltshovel.com.au. Noon-2pm Oct 26. \$35.*

Riverside Brewing Tap Takeover

Make your way though Riverside Brewing's entire repertoire, they'll be sure to have the cellar stocked and the fridge full - on a lazy Saturday arvo. It's the

perfect way to ease into SCBW's last night of debauchery. *The Little Guy*; 87 Glebe Point Rd, Glebe 2037. www.thelittleguy.com.au 3-11pm Oct 26. Food and drinks to be purchased on the night.

Redoak Beergustation

Gain knowledge while eating, drinking and having fun! Enjoy a 2.5-hour informative five-course *beergustation* meal served with matching beers while learning more about beer. You will learn how to appreciate the subtle differences in beers and understand the essential qualities, styles, aromas and flavours of individual beers AND take home a Redoak polo shirt and key ring. *Redoak Boutique Beer Café*; 201 Clarence St, Sydney 2000. 02 9262 3303 www.redoak.com.au. 3-5.30pm Oct 26. \$85.

The Local Haus Party

The Local Taphouse and five local breweries will come together as one to present the official SCBW 2013 Closing Party in celebration of all things craft beer with lights, music, and entertainment bill to include an international DJ and local DJs, as well as a band. Entry will be a gold coin donation on the door for a charity of their choosing. *The Local Taphouse*; 122 Flinders St, Darlinghurst 2010. 02 9360 0088 thelocal.com.au. 4-11pm 26 October \$2.

Two Birds / The Grifter Brewing Co.

Come down on a lazy Saturday afternoon as the birds from Two Birds Brewing and Sydney's young guns: The Grifter Brewing Co, go head to head at Yulli's in Surry Hills. The Grifter's first ever collaboration brew will be unveiled and the usual line up of beers from both will be on tap in a friendly showdown. Have a chat to the brewers and vote for the winner of the day. It promises to be a fun afternoon, where you can help decide: Who takes it? Whose beer will reign supreme or will the collaboration brew be the favourite on the day? *Yulli's*; 417 Crown St, Surry Hills 2010. 02 9319 6609 yullis.com.au. 4-10pm Oct 26. Food and drinks to be purchased on the night.

Young Henrys Vs. Bill Village

Big Village Records and Young Henrys collaborate to make an exclusive Big Village beer. The show will feature a collection of Big Village's finest acts. Get ready for a night of epic proportions with craft beer and Hip Hop. *The Red Rattler*; 6 Faversham St, Marrickville 2204. 02 9565 1044 www.redrattler.org. 5-10pm Oct 26. \$50.

