

FRIDAY NOVEMBER 22ND

- 3:00pm-6:00pm **CHECK-IN AND SIGN-UP FOR SEMINARS** (Front Desk)
6:00pm-11:30pm **BREWFEST KICK-OFF PARTY** (Norway Center)
6:00pm-8:00pm | Check-in, pre-party, Brewfest shirts on sale, sign-up for seminars. All package guests receive their mug and wristband for all weekend events.
6:00-8:00pm **BEER POKING** with **BENT PADDLE** (On the Rocks)
6:00pm-8:00pm **LIVE MUSIC** (Norway Center)
8:15pm-11:00pm **LIVE MUSIC** by Mallrats (Norway Center)
6:00pm **BIG AXE BEER DINNER [BREWERY OF THE YEAR 2023]** (Heritage)
\$80/person | Resrvations required 218-963-8756



SATURDAY NOVEMBER 23RD

- 7:00am-10:30am **BREAKFAST** (Heritage)
10:00am **BEER RUN OR WALK** choice of 1 mile or 5k the pines
SPONSORED BY BENT PADDLE, BLACKSTACK, LUPULIN, STILLY, WILD STATE
Brewery Samples | Bonfires and Cash Bar
10:00am-1:00pm **BLOODY MARY BAR** with **JACK PINE** \$13/beverage (Freddy's)
1:30pm-2:15pm **THC BEVERAGES, IS IT STILL THE WILD WEST?** (Norway-Birch)
Adam Zerby from Indeed Brewing
1:30pm-2:15pm **WOOD-AGED WHAT: Using wood to enhance the flavor of food.** (Norway-Ballroom)
Desi Hall, Infusion spiral sales with The Barrel Mill
1:30pm-2:15pm **BEER GONE BAD: Why off flavors develop in beer and how to taste them.** (Norway-Oak)
Jacob Melby, Home Brewer
This class will discuss the sense and science of bad beer. Tasting samples of common beer faults will be provided during the discussion.
2:30pm-3:15pm **BEER BASICS: Water, Malt, Wheat, Yeast** (Norway-Ballroom)
Patrick Sundberg, owner of Jack Pine Brewing
2:30pm-3:15pm **BEER 101: Served with a side of chips.** (Norway-Oak)
Tracey Wallin, Home Brewer and Justin Reiss, Fulton Brewing
2:30pm-3:15pm **STOP THE INSANITY! What to look for when shopping and not getting overwhelmed.** (Norway-Birch) Sean Kollander, C&L Distributing Branch Manager
3:00pm **BEAN BAG TOURNAMENT** (Gull Lake Center Parking Lot)
SPONSORED BY STILLY
Max 32 Teams | Single Elimination | \$20 Per Team
Sign-Up at Front Desk with Seminars at Check-In
3:30pm-4:15pm **TAPPING INTO YOU: Insights from the Craft community.** (Norway-Birch)
Matt Schiller, Co-Founder and Kam Hyland, Sales Director
Join this interactive session where your voice drives the conversation! We'll dive into what you value most in craft beer—flavors, branding, messaging, and more...plus, FREE BEER!
3:30pm-4:15pm **WOMEN IN THE INDUSTRY** (Norway-Oak)
Laura Mullen, Co-Founder & VP of Marketing + Outreach with Bent Paddle Brewing
Kait Anderman, C&L Distributing Sales Representative
Robyn Ehrlichman, C&L Distributing Sales Representative
5:00-8:00pm **GRAND BREWFEST TASTING** (Gull Lake Center Ballroom)
28 Breweries | Over 100 Beers | Culinary Pairings
Cash Bar | Culinary Pairings (Cru)
BREWERY OF THE YEAR AWARD (picked by a panel of judges)
CROWN PROM KING AND QUEEN – PEOPLE'S CHOICE VOTING
(Best Dressed Guest ~ Best Decorated Booth ~ Best Themed/Creative Beer)

- 5:00pm **Pre-register for Grand March Costume Contest**
You will be given a number to wear for guests to vote for you.
6:00pm **Grand March** Take a tour around the Grand Tasting and let people know to vote for you!
7:15pm **All Voting Ends**
8:00pm **Announce Winners**

- 8:00pm-11:00pm **AFTER PROM PARTY** (Gull Lake Center Ballroom)
Dance the night away with a DJ | Cash Bar

SUNDAY NOVEMBER 24TH

- 7:00am-10:30am **BREAKFAST** (Heritage)


GRAND VIEW
- LODGE -

PROM
through the decades

