

# HOG & *Barrel* BOURBON · BBQ · BACON

July 15, 2021

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***Inaugural Hog & Barrel Festival bringing three days of bourbon, BBQ, and bacon to Greenville this November***

GREENVILLE, S.C. — A three-day festival dedicated to those Southern staples of bourbon, BBQ, and bacon aims to join the pantheon of can't miss Upstate events.

Everything from exclusive bourbon tastings to live music to a Sunday brunch will be featured in the inaugural Hog & Barrel: A Bourbon, BBQ & Bacon Festival, starting Friday, November 5, and going through Sunday, November 7, at the historic Old Cigar Warehouse, one of the region's premier event venues and located in downtown Greenville. Tickets go on sale July 19, and can be purchased at [www.hogandbarrelfestival.com](http://www.hogandbarrelfestival.com).

"This is three days of some of the best barbecue and the best bourbon from across the Southeast," said Tammy Johnson, president of High Spirits Events, the company that has produced Tacos 'N Tequila for the past five years and is the brains behind Hog & Barrel Festival. "This isn't just a pig-picking. This isn't a wine tasting. This is a festival for those who want a new and one-of-its-kind experience."

Hog & Barrel launches on Friday night from 6 p.m. to 8 p.m. with a special "Meet The Makers" event, where sponsors and Super VIP ticket holders can meet master distillers, national brand ambassadors, and distillery owners while feasting on delicious food, and of course, exclusive bourbon tastings.

The showcase event of the festival will be Saturday's "Bourbonpalooza" from 1 p.m. To 6 p.m. and will redefine what people should expect from a food and beverage event. Top Greenville chefs will prepare their favorite barbecue recipes while area mixologists craft unique bourbon cocktails for guests to enjoy.

Priority and VIP ticketholders may also participate in The Bourbon Experience, where they can sample 30+ different bourbons. When attendees are not eating or drinking, they can play games or enjoy live music from the Jake Bartley Band and 3 & Twenty.

From 10:30 a.m. to 2 p.m. Sunday, the “Makin’ Bacon Bourbon Brunch” will feature classic brunch cocktails with a bourbon twist, such as Apple Cider Bourbon Mimosas and Bourbon Bloody Marys. Enjoy all of the best brunch staples from top chefs as the talented Corey Stevenson provides live music.

In addition to the good times, Hog & Barrel Festival is a food and cocktail competition with \$5,000 in cash prizes being awarded to 15 “Best Of” categories including best barbecue, best bourbon-based dish, best bacon dish, best bourbon cocktail, best dessert, and more.

Hog & Barrel Festival will also be raising funds to support The Culinary Institute of the Carolinas at Greenville Technical College. The school provides students with basic food knowledge and culinary techniques for classical and current trends. All courses are built from a foundation of competencies required for American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) accreditation, which means their program stays current with industry expectations.

“With Hog & Barrel, we want to create a new gem in Greenville’s culinary scene,” Johnson said. “We really pride ourselves on the quality of our festivals, and Hog & Barrel will be one unlike any other.”

#### **About Hog & Barrel: A Bourbon, BBQ, & Bacon Festival**

A true Southern tradition, nothing pairs better than bourbon, barbecue, and bacon, and nothing brings them together in Greenville like the Hog & Barrel: A Bourbon, BBQ & Bacon Festival. This landmark, three-day festival starts November 5 and features bourbon tastings, signature dishes, live music, games and more. Tickets and further information be found at [www.hogandbarrelfestival.com](http://www.hogandbarrelfestival.com).

#### **About High Spirits Hospitality**

High Spirits Hospitality is the parent company to four independent brand companies - Liquid Catering, The Old Cigar Warehouse, Bravo1 Protection, and High Spirits Events – as well as the lead operation for Topside Pool Club in downtown Greenville. What started as a small bartending service has now grown into a company with 30 full-time employees, over 100 part-time employees, and a single vision of providing exceptional, hospitality-driven service to each and every guest. Learn more at [www.highspiritshospitality.com](http://www.highspiritshospitality.com).