



The International Wine & Food Society
IWFS Americas Inc.

Presents

SAN ANTONIO WINE & FOOD FESTIVAL

October 26 - 29, 2021
120 People



WELCOME

Dear International Wine & Food Society Member,

IWFS Americas Inc. invites you to join members from the US and around the world for four days of culture, history and exceptional cuisine. As one of the most visited cities in Texas, it's no surprise that San Antonio is packed with sights to explore and a four-day festival in San Antonio is the perfect amount of time to get to know the city!



DAY 1

Tuesday, October 26th



The Hotel Emma



Elephant Cellar at Hotel Emma



The Library at Hotel Emma

Arrival & Welcome Dinner

- Check into the AAA Five Diamond Hotel Emma located at 136 E. Grayson St., San Antonio, TX
- Meet & Greet Dinner in the Elephant Cellar at Hotel Emma
- Hotel Emma was once a 19th century Brewhouse. Now it's an extraordinary 146-room riverfront hotel and the flagship for Pearl's culinary and cultural community on the northern edge of downtown San Antonio. With a rich history dating back to 1883, the Historic Pearl, also known as the Pearl Brewery District, was one of Texas's largest breweries, brewing one of Texas's iconic beers, Pearl Beer, from 1883 to 2001.
- Visit the website for an overview of the hotel: thehotelemma.com

DAY 2

Wednesday, October 27th

► Breakfast

► After Breakfast - We will divide into two groups, one group will tour The Witte Museum while the other will tour the Mission San José and then the Alamo.



The Witte Museum



Exhibit at The Witte Museum

The Witte Museum — Where Nature, Science and Culture Meet

► The Witte Museum was established in 1926 and it is dedicated to telling the stories of Texas, from prehistory to the present. The permanent collection features historic artifacts and photographs, Texas art, textiles, dinosaur bones, cave drawings, and Texas wildlife dioramas, in addition to nationally acclaimed traveling exhibits.

DAY 2

Wednesday, October 27th



Mission San José

Mission San José

► **Queen of the Missions.** Established in 1720, San José y San Miguel de Aguayo is the largest mission in San Antonio. Spanish designers built the mission using Texas limestone and brightly colored stucco. At its height, it provided sanctuary and a social and cultural community for more than 300 Indians. In 2011, it underwent a \$2.2 million renovation to refinish interior domes, walls, and the altar backdrop. When visiting the church, be sure to look for flying buttresses, carvings, quatrefoil patterns, polychromatic plaster, and the famed “Rose Window,” a superb example of Spanish Colonial ornamentation.

DAY 2

Wednesday, October 27th



The Alamo

The Alamo

► Uncover 300 years of history at the Alamo, an awe-inspiring story that's more intriguing than you might imagine. Established in 1718 as Mission San Antonio de Valero, the former mission now known as the Alamo has been a crossroads of history. Having existed under five flags of independent nations and served as a garrison for five different armies, the Alamo has a rich history and a heritage to inspire. Best known as the site of the 1836 Battle of the Alamo, the rest of the 300-year history is vital to understanding why the Battle happened and its importance.

DAY 2

Wednesday, October 27th

► After the tours we will all meet at the San Antonio Botanical Garden for a Texas BBQ prepared by nationally acclaimed Chef Jason Dady, owner of Two Bros. BBQ Market. We will enjoy Texas BBQ with a “down home” market twist. Chef Dady’s philosophy is to smoke ‘em low and slow in our custom-made smoke pits. The process begins with a secret and flavorful dry rub and is followed by a rich smoke bath, which results in a deep charred edge and robust flavor.



► Dinner: Bliss or Biga on the Banks - Your group will visit one restaurant on each evening for Wednesday and Thursday. While at Biga on the Banks, we will be joined by Elyse Kudo, National Sales Manager for Jackson Family Wines Spire “Vigneron Collection.” When you dine at Bliss, our speaker will be Master of Wine, Mollie Battenhouse.

DAY 2

Wednesday, October 27th



Bliss

► Bliss Restaurant, is chef owned and operated, serving upscale, contemporary American cuisine with an emphasis on seasonal and fresh local ingredients. Mark Bliss is widely regarded as one of the Southwest's top chefs and one of the culinary talents who put San Antonio on the map as a fine dining destination.



Biga on the Banks

► An elegant enclave perched above a quiet bend on the San Antonio River Walk, Biga on the Banks inspires a fiercely loyal following. Chef/Owner Bruce Auden and his culinary team has led San Antonio's foody movement since its inception, exciting locals with a daily changing, new American menu. Blending local ingredients with classic cooking techniques has earned Bruce 7 James Beard Foundation "Best Chef Southwest" nominations.

DAY 3

Thursday, October 28th

➤ Breakfast

➤ After Breakfast - We will divide into two groups, one group will tour the Witte Museum while the other will tour the Mission San José and then the Alamo.

➤ After the tours we will all meet for an authentic Tex-Mex lunch at Mi Tierra Cafe. In 1941, Pedro and Cruz Cortez opened a little three-table cafe for early-rising farmers and workers at San Antonio's Mercado. Sixty years later Mi Tierra Cafe is a world-famous landmark - the place hometown regulars and hungry tourists go for authentic Mexican food and a warm Texas welcome.

➤ When lunch concludes you will have time for Shopping in the historic Market Square (Mercado).



Mi Tierra Cafe



➤ Dinner: Bliss or Biga on the Banks - Your group will visit one restaurant on each evening.

DAY 4

Friday, October 29th

► Breakfast

► Annual General Meetings of both IWFS Americas Inc. and The IWFS Foundation, Inc.



Mollie Battenhouse, Master of Wine (MW), Sensory Tasting Event

► Enhance your wine and food pairing abilities with an educational sensory tasting experience. Attendees will discover how the 5 senses of taste, Sweetness, Saltiness, Sour, Bitter and Umami affect wine. Small tastings will be provided representing each taste sense. After tasting the differences from the tasting, a perfectly matched wine will be poured.



Grand Finale Dinner with Greg Brewer

► Winemaker and Co-Owner of Brewer-Clifton will join us and present his wines in the Elephant Cellar at the Hotel Emma. Greg Brewer was named 'Winemaker of the Year' as part of Wine Enthusiast Magazine's 2020 Wine Star Awards.



INFORMATION

Attire & Registration

- Attire throughout the festival will remain casual with the exception of the Grand Finale Diner. Attire for this dinner for men is: sport coat, jeans or slacks. Feel free to wear cowboy style sport jacket, boots, hat, belt and bolo tie, etc. For Women: Dress accordingly.
- This festival is open to only 120 attendees.
We expect it to sell out quickly.
- Cost per person: \$2,300
- To register for the San Antonio Wine & Food Festival, click the following link:
www.iwfs.org/festivals/san-antonio-wine-festival
- All attendees must stay at the Hotel Emma. You must first register and pay your deposit to IWFS Americas, Inc. for the festival, then call the hotel and make your registration within seven days. This will allow you to receive our group rate for the festival and allow you our special rate for three days before and after the festival.
Please call (877) 801-6134 and mention you are with IWFS when reserving.
- To view room types and rates before reserving, click the following link:
www.iwfs.org/assets/upload/images/2021sanantonio/Hotel_Emma_Rates.pdf