FOR IMMEDIATE RELEASE

September 3, 2019

For Information Contact:

Lisa Severn, Food & Beverage Director Tulalip Resort Casino 10200 Quil Ceda Boulevard Tulalip, Washington 98271 888.272.1111

www.tulalipcasino.com



TASTE OF TULALIP OKTOBERFEST 2019

Bavaria Comes Alive At Tulalip Resort Casino During September and October!

Tulalip, Washington — Oktoberfest 2019 is a lot sooner than you think – and there's so much to look forward to starting in September. Willkommen from Tulalip Resort Casino chefs as they put their own twists on the annual Bavarian VolksFest tradition with inspiring culinary creations.

Paired with a selection of Oktoberfest beers procured by Sommelier Tom Thompson, this Bavarian fun-fest is happening early – because just one day is never enough. The celebration is from September 2 through October 31, 2019.

Taste of Tulalip Oktoberfest menus draw from the original Munich Oktoberfest experience.

Get the fest started with <u>The Draft Sports Bar and Grill</u>'s Pork Schnitzel Bites for \$9.00, which consists of tender pork tenderloin, lightly breaded and fried golden brown. Served with Mac and Jacks tarragon aioli, pineapple BBQ and stoneground mustard aioli sauce.

The <u>Hotel Espresso</u> and <u>Carvery</u> are offering a Bavarian Ham Sandwich for \$8.95 that marries thinly sliced Bavarian ham on a fresh Bavarian pretzel roll with muenster cheese, dill pickles, sweet mayonnaise and stone ground mustard.

<u>Blazing Paddles Stone Fired Pizza</u> is featuring an Oktoberfest Calzone for \$9.50 with smoked bratwurst, three premium cheeses, garlic parmesan with whole grain mustard sauce, onion, green apples, and arugula folded into a calzone. This gericht (dish) is so gut (good) there are no exceptions – but why would there be?

If Bavarian Wiener Schnitzel is in the cards, travel over to <u>Cedars Café</u> for pork cutlets with a golden brown panko crust, served with house made sweet 'n sour bacon slaw, lemon beurre blanc and parsley mashed potatoes and crispy onion straws for \$15.95.

Indulge in a savory Feast of Sausages with Black Forest Ham and cabbage at <u>Eagles Buffet</u>. Creamed sauerkraut, braised red cabbage, beer braised bratwurst and onions, Bavarian pretzels with mustard sauce await Oktoberfest lovers.

Blackfish Wild Salmon Grill & Bar is tanzen (dancing) with Beer and Bratwurst Mussels for \$14.00. This dish includes Mussels steamed with Ayinger German beer, bratwurst, Napa cabbage, and whole grain mustard.

For dessert, **Cedars Café** is offering up a Black Forrest Sundae for \$6.95 – consisting of chocolate linzer cookie base with three scoops of Snoqualmie Gourmet ice cream, dark chocolate sauce, sour cherry compote, whipped cream and chocolate shavings. **Blackfish Wild Salmon Grill & Bar** has their Bee Sting dessert that one must try to believe! It's \$8.00 and combines two classic German desserts: Fried Brioche Donut, filled with honey pastry cream, with sautéed Granny Smith apples, and a honey-almond tuile.

"I would like to extend an invitation to come to Tulalip Resort Casino and join us as we celebrate the arrival of the fall season with a selection of Oktoberfest beers from around the world and our own backyard," shares Thompson."We can all join in and say — Oans, zwoa, drei, g'suffa (a Bavarian drinking cry that translates as one, two, three, drink)! Prost (Cheers)!"

Thompson's team will serve a grand selection of imported and local Oktoberfest beers from noteworthy breweries to complete the Bavarian celebration.

Oktoberfest 2019 Pours

The Draft Sports Bar & Grill - Dru Bru Oktoberfest, Snoqualmie Pass, WA

A light bodied, orange colored, session ale with soft, elegant German Malt flavors. Heaps of Vienna Malt and German noble hops create a toasty, German inspired light-bodied black ale dominated by roasty, burnt caramel and toffee notes. Northwest hops add a non-traditional citrus and resin character to result in a rich, yet surprisingly light-bodied and smooth dark.

Destination Lounge - Erdinger Oktoberfest, Germany

But this isn't just any beer. This is a beverage brewed from pure water, the best quality malt and perfect hops. Brewed by Hofbräu München, the Oktoberfestbier is a full-bodied lager known for its clean, crisp edge and ability to get any party started.

Blazing Paddles, Cedars Cafe, Eagles Buffet and Gaming Floor - Silver City Brewing Oktoberfest, Bremerton, WA

Celebrate the season with tradition and authenticity. This classic amber lager presents rich malty sweetness, and spicy hop character.

Blackfish Wild Salmon Grill & Bar - 'Tomtoberfest' Oktoberfest, Georgetown Brewing, Seattle. WA

While Oktoberfest beers have been trending lighter over the years, Tom brewed this beer to be closer to the original Oktoberfest style. A malt forward lager with caramel and toasted malt flavors, Tomtoberfest is highly carbonated and effervescent with sweet aroma but a dry finish. Light hop aroma and flavor add to the crispness of the beer without inhibiting the malt profile.

Canoes Cabaret - Hacker Pschorr Oktoberfest, München, Germany

This Oktoberfest beer is slow roasted with Bavarian barley. It is then caramelized to a rich, red amber color and combined with the purest spring waters from the Alps. It is brewed with exclusive yeast and the finest Hallertau hops. It has a malty sweet and toasty flavor on the palate.

"Oktoberfest is always one of my favorite times of the year! It's the fest where millions of people gather to celebrate Bavarian tradition – whether that be local essen (food), bier (beer) or simply trying out a new kreation (creation)," said Executive Chef Perry Mascitti. "Bring your freunde (friends) and familie (family) to our annual event that is all Bavarian - all the time!"

Thompson and Mascitti invite guests to join in the fun by raising a beer and toasting "Feierst Oktoberfest" from September 2 through October 31, 2019. For more information about Oktoberfest 2019, visit <u>Tulalip Resort Casino</u>.

####

About Tulalip Resort Casino

Award-winning Tulalip Resort Casino is the most distinctive gaming, dining, meeting, entertainment and shopping destination in Washington state. The AAA Four-Diamond resort's world-class amenities have ensured its place on the Condé Nast Traveler Gold and Traveler Top 100 Resorts lists. The property includes 192,000 square feet of gaming excitement; a luxury hotel featuring 370 guest rooms and suites; 30,000 square feet of premier meeting, convention and wedding space; the full-service T Spa; and eight dining venues. It also showcases the intimate Canoes Cabaret and a 3,000-seat amphitheater. Nearby, find the Hibulb Cultural Center and Natural History Preserve, Cabela's and 130 designer names at the Seattle Premium Outlets. The Resort Casino is conveniently located between Seattle and Vancouver, B.C. just off Interstate-5 at exit 200. It is an enterprise of the Tulalip Tribes. For reservations, please call 866.716.7162 or visit us at Tulalip Resort Casino. Connect with us on Facebook, Twitter and Instagram.