



January 17-20, 2013

www.sacocktailconference.com

31 Classes • 35 Presenters • 9 Parties • 2 Contests

OPENING NIGHT || Thursday, Jan. 17
The Majestic Theater, 7 – 11 p.m.

To kick things off in style, the 2013 conference launches with a beautiful evening at The Majestic Theatre on historic Houston Street. Ambassadors of select spirit brands will host a number of bars throughout the three levels of this historic theater, crafting and serving a variety of specialty cocktails. In addition, six-time GRAMMY Award winner Arturo Sandoval will make a special guest appearance, filling the theatre with a masterful jazz performance. The San Antonio Chef Coalition will also participate in this spectacular opening night event.

With top-shelf cocktails, live jazz stylings and the culinary talents from some of the Alamo City's highest-profile chefs plus a live auction to benefit HeartGift San Antonio, Opening Night at The Majestic Theatre will be the cocktail party to remember.

CLASSES || Friday, Jan. 18

Pisco Portón with Master Distiller Johnny Schuler ||
Friday, Jan. 18, 11 a.m.

Johnny Schuler

* **Location: Sheraton Gunter Hotel**

Join Portón Master Distiller Johnny Schuler as he illuminates the rich heritage and versatile applications of Peruvian pisco. Known throughout Peru as "Mr. Pisco," Johnny is recognized as the world's foremost expert on this diverse category. He also launched the first ultra-premium mosto verde pisco in the United States, Portón, giving America the first taste of a distinct flavor profile treasured in Peru for centuries. Find out how grape varietals, unique climate, glacial water, terroir and unusual distilling techniques translate to extraordinary cocktails.

Sponsored by: Pisco Portón

EVENTS SCHEDULE

Thursday, Jan. 17

7 – 11 p.m. – *Opening Night* at the Majestic Theatre, with ambassadors of select spirit brands hosting bars throughout the venue and crafting a variety of specialty cocktails; San Antonio Chef Coalition will participate; special musical guest Arturo Sandoval.

Friday, Jan. 18

Seminars throughout the day beginning at 11 a.m. until 5 p.m.

3:30 – 6 p.m. - *Original Cocktail Competition* at The St. Anthony Hotel

7 – 11 p.m. – *River Level Event*: Tiki party at El Tropicano Hotel, parties at Luke, SoHo and The Esquire Tavern; Rio Taxi will provide transportation between parties for ticket holders.

Saturday, Jan. 19

Seminars throughout the day beginning at 10 a.m. until 5 p.m.

11 a.m. – 3:30 p.m. – *Sasha Petraske's Skills Competition* at The St. Anthony Hotel

7 – 11 p.m. – *Street Level Event*: Bohanan's Restaurant & Bar, Bar 1919, The Standard Pour bar takeover at Tre Trattoria Downtown, and The Brooklynite; Take a ride and enjoy the view with City Sightseeing Double Decker.

Sunday, Jan. 20

11 a.m. – 1 p.m. – *Bloody Mary Brunch* at Sheraton Gunter Hotel

5 – 7 p.m. – *The Evolution of Tequila* at La Margarita Restaurant & Oyster Bar

Tales of Tito's || Friday, Jan. 18, 11 a.m.

Tito Beveridge, Founder & Master Distiller, Austin

* Location: Sheraton Gunter Hotel

Join San Antonio native, Tito Beveridge as he tells the tale of Tito's Handmade Vodka, America's original handcrafted spirit, and the personal recipe of Tito himself. In 1995, Tito built his very own micro-distillery; since then, he's won many awards, including double gold at the World Spirits Competition, and the Chairman's Trophy for World's Best Vodka Tonic. The vodka category is exploding with flavor entries, but Tito has stayed true to his singular vision – making impeccably pure, smooth, handmade vodka that people can be proud to buy. Instead of cluttering the shelf with artificially flavored vodkas, Tito encourages people to infuse their own fresh flavors!

Sponsored by: Tito's Vodka

Making Cocktails for Your Home Cocktail Party || Friday, Jan. 18, 11:30 a.m.

Sasha Petraske, Proprietor, Milk & Honey, NYC

Jose Luis Gil, Manager, Milk & Honey, NYC

* Location: Sheraton Gunter Hotel

Join Sasha Petraske and Jose Luis Gil as they explain basic techniques for making world-class drinks at home and how to make bulk quantity cocktails and punch for parties at home or by the pool.

Mixology 101 Workshop || Friday, Jan. 18, 11:30 a.m.

Jonathan Pogash, The Cocktail Guru

* Location: Sheraton Gunter Hotel

Join Jonathan Pogash, "The Cocktail Guru," for a basic introduction to cocktail making. Learn the simple art of experimentation and how it relates to the DNA of thousands of cocktails. Learn the basic techniques of shaking, straining, garnishing, ice and the importance of glassware, with a bit of drinks history thrown into the mix. This 100% interactive seminar will leave you on the way towards becoming your own at-home mixologist.

Image Recognition: Instagram and Hidden Cocktail Bars || Friday, Jan. 18, noon

Anthony Schmidt, The Noble Experiment, San Diego

* Location: St. Anthony Riverwalk Hotel

New media has always brought the potential for growth in our industry. However, over-saturating the Internet with content can be destructive to hidden cocktail bars. Instagram is a unique platform that allows minimal content to be rich and meaningful without the burden of oversaturation. But, like any media platform, it has its criticisms. Join Anthony Schmidt, owner and bartender of the Noble Experiment in San Diego as he explores the benefits and concerns of proprietors using Instagram in their hidden cocktail bar.

Sponsored by: Hendrick's Gin

Quality and Quantity: How to Run a High-Volume Cocktail Program || Friday, Jan. 18, noon

Bill Norris, Alamo Drafthouse, Austin

Claire Sprouse, Rickhouse and Tradition, San Francisco

* Location: Sheraton Gunter Hotel

Bill Norris from the Alamo Drafthouse in Austin, TX and Claire Sprouse from Rickhouse and Tradition in San Francisco will discuss different philosophies to create speed, while maintaining quality. The seminar will cover different batch systems and bar setups to ensure that your guests get the best drink in the quickest time, while reducing waste and ensuring consistency and quality.

The Original Cocktail Competition

Contestants will have 10 minutes to prepare an original cocktail. Each contestant will make two full cocktails, using one or more William Grant & Sons spirits. A panel of five judges will award points for taste, presentation and execution. The judging will be blind, with the panel kept in an adjoining room.

Contestants are responsible for bringing their own modifiers including glassware for presentation, bartending equipment and garnish materials. There will be Kold Draft, crushed and large format ice provided, as well as sugar, honey, mint and citrus fruits. Any other fruits must be brought by the contestant.

There is no charge for attending as a spectator.

1st Prize: \$2,500

2nd Prize: \$1,000

3rd Prize: \$500

The contest will take place on Friday, Jan. 18 from 3:30 – 6 p.m. at The St. Anthony Hotel. Contest is limited to the first 30 contestants.

Register at www.sacocktailconference.com

Test Kitchen: “Hopped” Up On Goofballs || Friday, Jan. 18, 1 p.m.

Jason Kosmas, Co-Founder: Employee’s Only, Macao Trading Co, & The 86 Company

Co-Author: “Speakeasy: The Employees Only Guide to Classic Cocktails Reimagined”

Jason Stevens, Bar Manager, Bar Congress, Austin

Rocco Milano, Bar Manager, Private Social, Dallas

* Location: Sheraton Gunter Hotel

With media and marketing pushing beer cocktails, bartender and author, Jason Kosmas, along with Jason Stevens and Rocco Milano set out to examine how beers and their components can be transformed into legitimate ingredients for a proper cocktail bar. He will play with whiskey made from IPA, liqueur made from lambic, and help participants discover how to play with hops in drinks. Join in a dialogue over “beers” on how to push the boundaries behind the bar.

Sponsored by: Charbay

Sandeman’s Tawny Port || Friday, Jan. 18, 1 p.m.

Ligia Marques, Global Brand Ambassador, Sandeman Porto

* Location: Sheraton Gunter Hotel

Join Sandeman Porto for an in-depth look into the trend of Port being rediscovered in cocktails. Meet Ligia Marques of the House of Sandeman, as she takes you through their rich history and a tasting of some of their ruby and tawny Portos. Joined by a mixologist, you will be inspired by these exceptional and intriguing cocktail creations.

Texas Spirits Panel || Friday, Jan. 18, 1:30 p.m.

David Alan, Tippy Texan, President USBG Austin

* Location: Sheraton Gunter Hotel

David Alan will moderate a panel of Texas distillers on the Texas spirits industry. What started with Tito Beveridge, has moved on to award-winning whiskeys from Waco and the Hill Country, rums from Austin and Galveston, liqueurs and two gins in Austin and new whiskey in San Antonio. This class takes a look at Texas distilling's past, present and future.

The History of Hotel Bars || Friday, Jan. 18, 2 p.m.

Theo Lieberman, Head Bartender, Lantern’s Keep

* Location: St. Anthony Riverwalk Hotel

Join Theo Lieberman for an in-depth look into some of the most revered cocktail bars of all time, as he delves into the history of the European and American Cocktail.

Sponsored by: Oxley Gin

I Love You Man! A Bartender’s Relationship with Their Community || Friday, Jan. 18, 2:15 p.m.

Jason Littrell, President, USBGNY

* Location: Sheraton Gunter Hotel

Join Jason Littrell as he guides participants through a brief cultural survey of a bartender’s role in their neighborhood, what the cultural significance (and responsibility) has become for a bartender in the United States, and what the future holds for those in the profession.

Sponsored by: Pisco Portón

Sasha Petraske’s Skills Competition

Sasha Petraske’s Skills Competition will test temperature, speed and accuracy. Participants will each make 14 drinks, given randomly in rounds of two, three, four and five cocktails, to stimulate a large order on a busy night at a bar.

Rather than being critiqued and evaluated by a panel of judges, this competition will be based on objective measures of volume, acidity and temperature with a time penalty added for each cocktail that falls out of the acceptable ranges of these standards.

Entry for the Skills Competition is limited to the first 16 contestants. Standard equipment will be provided and participants are welcome to bring their own tools as well. There is no charge to attend as a spectator.

1st Prize: \$4,000

2nd Prize: \$1,000

3rd Prize: \$400

The contest will take place on Saturday, Jan. 19 from 11 a.m. to 3:30 p.m. at The St. Anthony Hotel. Register at www.sacocktailconference.com.

Baker's Dozen || Friday, Jan. 18, 2:30 p.m.

Brian McCullough, Co-Founder: The Standard Pour, Dallas

* Location: Sheraton Gunter Hotel

Join Brian McCullough, owner of The Standard Pour in Dallas and co-founder of Craft Cocktails Texas, as he explores the origins of sugars and salts, homemade flavored sugars and salts, and how different applications of those house-made ingredients can enhance, alter and diversify a cocktail. Participants will have the opportunity to create their own cocktails using various sugars, salts and fruits, and will learn old-world zesting techniques for punches and cocktails.

Sponsored by: Maker's Mark

Born to Mix || Friday, Jan. 18, 3 p.m.

Dushan Zaric, Co-Founder: Employee's Only, Macao Trading Co, & The 86 Company

Co-Author: "Speakeasy: The Employees Only Guide to Classic Cocktails Reimagined"

* Location: Sheraton Gunter Hotel

Join Dushan Zaric as he leads the audience through the world of contemporary and classic spirits to demonstrate what gives them their 'mixability.' Through mixing and tasting, participants will discover what makes them such good playmates. This seminar is a must for beginners in professional bartending, while the advanced and expert bartenders have the chance to articulate what their palates are experiencing.

Sponsored by: Plymouth Gin

The Coffee Cocktail || Friday, Jan. 18, 3:15 p.m.

Cora Evan Lambert, Bartender, Milk & Honey, NYC

* Location: Sheraton Gunter Hotel

Coffee director and bartender Cora Lambert will discuss the basics of brewing great coffee, demonstrate a variety of brewing methods and discuss different applications of hot and cold coffee based cocktails.

Sponsored by: Pierre Ferrand

RIVER LEVEL EVENT || Friday, Jan. 18

El Tropicano Hotel, Lüke, SoHo, The Esquire Tavern, 7 – 11 p.m.

What better way to experience the Alamo City than on the San Antonio River? The conference's River Level Event on Friday evening will bring multiple parties at El Tropicano Hotel, Lüke, SoHo and The Esquire Tavern. San Antonio Cocktail Conference 2013 has partnered with Rio San Antonio Cruises to provide guests with complimentary transportation, ensuring that you can experience the evening in style while riding down the beautiful San Antonio River.

CLASSES || Saturday, Jan. 19

Sheraton Gunter Hotel

Wake Up and Smell the Cocktails: Easy Drinks for Breakfast and Brunch || Saturday, Jan. 19, 10 a.m.

Kerrin Egalka, District Manager, Nolet Spirits USA

* Location: Sheraton Gunter Hotel

As we all know, sometimes the "hair of the dog" is the best cure for the day after the night before. But whose eyes are really clear enough to construct a crafty cocktail? Join Kerrin Egalka as she guides participants through three easy recipes to help get your morning or afternoon started right, no matter how battered you may be.

Sponsored by: Nolet's Silver Dry Gin

Complex Tequila Cocktails Made Easy || Saturday, Jan. 19, 10:30 a.m.

Andre Meyer, State Manager, Tanteo Tequila

* Location: Sheraton Gunter Hotel

This course, presented by Tanteo Tequila will focus on simplifying your ingredients, tools and presentation while making complex cocktails, using simple "everyday" ingredients from your kitchen to create extraordinary cocktails and keeping the preparation "mess" to a minimum/ shortening clean-up time in the kitchen.

Sponsored by: Tanteo Tequila

The Process to Perfection || Saturday, Jan. 19, 11 a.m.

Audrey Saunders, Owner, Pegu Club, New York

Robert Hess, Founder of The Museum of the American Cocktail, Author of "The Essential Bartenders Guide"

* Location: Sheraton Gunter Hotel

The elusive quality of perfection in cocktail creation is something that all bars and bartenders should strive to achieve... but more often than not, fall slightly short of their goal. In this seminar, noted cocktail experts Audrey Saunders and Robert Hess will walk the audience through the steps that will help anybody with a serious interest in craft cocktails understand the “thinking” and the processes that can be used to take their drinks to the next level. Audrey and Robert will be examining technique, fine-tuning, and will also run the audience through hands on examples which will help everyone understand how this approach actually works.

David vs. Goliath || Saturday, Jan. 19, 11 a.m.

Rocco Milano, Beverage Director, Private Social, Dallas

* Location: Sheraton Gunter Hotel

Rocco Milano will provide participants with an in-depth look into several small batch distilleries and how the spirits are produced, what makes them unique and how they will compete in the national and international marketplace.

Sponsored by: Leopold Brothers

Secrets to Cocktails & Entertaining with Cuffs & Buttons || Saturday, Jan. 19, 11 a.m.

Chad Solomon, Co-Founder, Cuffs & Buttons, NYC & Austin

Christy Pope, Co-Founder, Cuffs & Buttons, NYC & Austin

* Location: St. Anthony Riverwalk Hotel

Join Chad Solomon and Christy Pope, owners and operators of New York’s premiere cocktail catering company, Cuffs & Buttons, as they share with you their secrets to offering craft cocktails at events large and small. Their expertise has sent them far and wide crafting cocktails and teaching and training on four continents. Any at-home host can benefit from this class that will breakdown and share practical and creative tips to offering cocktails in volumes for parties. You will come away from this class with the understanding of the techniques behind sourcing, batching and the delivery of quality cocktails. Get ready for a new level of entertaining in the New Year!

Sponsored by: Campari

Tasting Rooms

Tasting rooms will be open from noon to 5 p.m. Friday and Saturday at the Sheraton Gunter Hotel. Admission to tasting rooms is available with the purchase of any San Antonio Cocktail Conference ticket or at the door for a \$10 donation to the charity, HeartGift San Antonio.

Big Ice Workshop || Saturday, Jan. 19, 11:30 a.m.

Zane Harris, Hundredweight, New York

* Location: Sheraton Gunter Hotel

Join Zane Harris as he presents a short lecture on the benefits of using “big ice” in cocktails. No more “scoop ice,” attendees will receive hands-on training on cutting rocks and using big ice to shake and stir, with Q&A throughout the session.

Sponsored by: Cruzan Rum

On the Town with Dale DeGroff: A Tribute to Bars, Speaks and Legendary Saloons || Saturday, Jan. 19, noon

Dale DeGroff, Author of “The Essential Cocktail” and “The Craft and the Cocktail”

Founding President of The Museum of the American Cocktail

* Location: Bohanan’s Restaurant & Bar

Take a break from the classroom and enjoy this unique performance piece presented by Award-Winning Mixologist and Author Dale DeGroff. Join Dale as he whisks participants away for an afternoon of stories, cocktails and songs from legendary watering holes and his forty years of working them! Dale explores bar life in America, from Colonial times through Prohibition, revealing the colorful story of the cocktail and the antics that drove this amazing phenomenon. Masterful story-telling, crafted cocktails from by-gone eras, and tunes from the Great American Songbook make for an unforgettable afternoon!

Sponsored by: Pisco Portón

Forgotten Gin Cocktails || Saturday, Jan. 19, noon

Michael Madrusan, Owner, The Everleigh, Melbourne

* Location: Sheraton Gunter Hotel

Join owner of Melbourne's acclaimed, The Everleigh, as he guides participants in unlocking gin cocktails left behind over time.

Sponsored by: Tanqueray

Modern Tiki: A Pirate's Life for Me || Saturday, Jan. 19, 12:30 p.m.

Brian Miller, Tiki Mondays with Miller, NYC

Julie Reiner, Owner of The Clover Club & Flatiron Lounge, NYC

* Location: Sheraton Gunter Hotel

What happens when you team a Polynesian Princess with a Tiki Pirate? The notorious and premier Tiki event in New York, Tiki Mondays with Miller. For over a year Julie Reiner (owner of Clover Club, Flatiron Lounge & the late Lani Kai) and Brian Miller (formerly of Death & Co and Pegu Club) have captained a rotating crew of the finest scallywags to ever work behind a bar. They have commandeered classic recipes and with modern techniques taken Tiki into uncharted waters. You'll take a journey from Tiki's humble beginnings to its present status as a vibrant cocktail trend. Along the way you'll learn about ingredients and garnishes that are uniquely Tiki and how just about any spirit or classic cocktail can be "tikified." Join Julie and Brian and various members of their Tiki Mafiaaargh for a spirited afternoon of Tiki tipples and discover why the rum is always gone.

Sponsored by: Appleton Rum

It's Not the Size of Your Barrels, It's How You Use Them || Saturday, Jan. 19, 1 p.m.

Gable Erenzo, Hudson Whiskey Ambassador

* Location: Sheraton Gunter Hotel

Why such a big deal about small barrels? Is bigger better? Isn't better subjective? Spend some time with Tuthilltown's former Head Distiller and current Hudson Whiskey Ambassador Gable Erenzo to explore the benefits and pitfalls, the dos and don'ts of small barrel maturation. Scientific findings will be presented, and free flow conversation welcomed.

Sponsored by: Hudson Whiskey and William Grant & Sons

The Art of the Aperitif: What Defines an Aperitif Moment? || Saturday, Jan. 19, 1 p.m.

Amanda Boccato, Lillet Brand Ambassador, USA

* Location: Sheraton Gunter Hotel

Join Lillet USA National Ambassador, Amanda Boccato, as she leads participants through an educational seminar covering aperitif history, defining elements, how to recreate an aperitif hour and more. Step back into a sophisticated era when sipping a nip of something before lunch or dinner was the norm, and discover how any moment can be transfixed into an "ap eritif" moment.

Sponsored by: Lillet

The Practical Modernist: Demystifying Scientific Tools and Techniques || Saturday, Jan. 19, 2 p.m.

David Alan, Topsy Texan, President USBG Austin

Matt Moody, Bartender, Native San Antonio

* Location: Sheraton Gunter Hotel

Liquid nitrogen, dry ice and CO2 may seem more suited to the science lab than the cocktail bar. But beyond the theatrics of using these techniques, there are practical applications that can positively impact your bar. David Alan and Matt Moody will teach participants to incorporate modernist techniques, not as gimmicks, but as useful tools in the bartender's toolbox.

Sponsored by: St. Germain & Treaty Oak Distillery

The Art of Japanese Whisky || Saturday, Jan. 19, 2 p.m.

Neyah White, West Coast Brand Ambassador, Yamazaki Single Malts

* Location: Hotel Valencia Riverwalk

Neyah White will lead a session exploring the Art of Japanese Whisky as expressed by Suntory, the Pioneer of Whisky in Japan. This session will include barrel samples of the various whisky types that are used to produce the award-

winning Single Malts from Yamazaki and Hakushu, as well as the luxury blend Hibiki. Through these, participants will explore not just how Japanese Whisky is made, but why it is made the way it is, and how it fits into their culinary culture.

Sponsored by: Yamazaki

Hemingway Drank It || Saturday, Jan. 19, 2:30 p.m.

Jason Kosmas, Co-Founder: Employee's Only, Macao Trading Co, & The 86 Company

Co-Author: "Speakeasy: The Employees Only Guide to Classic Cocktails Reimagined"

Dushan Zaric, Co-Founder: Employee's Only, Macao Trading Co, & The 86 Company

Co-Author: "Speakeasy: The Employees Only Guide to Classic Cocktails Reimagined"

* Location: Sheraton Gunter Hotel

No man has been sighted as a cocktail "muse" more than Earnest Hemingway. Join bartenders and authors, Jason Kosmas and Dushan Zaric as they present the cocktails shrouded around the myths and legends of "Papa Doble." This seminar is ripe for the avid drinker, conspiracy theorist and Bigfoot hunter alike.

Sponsored by: The 86 Company

Mixology 101 Workshop || Saturday, Jan. 19, 2:30 p.m.

Sly Cosmopoulos, Corporate Mixologist, Republic National Distributing Company

* Location: Sheraton Gunter Hotel

Join RNDC's Corporate Mixologist, Sly Cosmopoulos, class for a basic introduction to cocktail making. Learn the simple art of balance and how it relates to the DNA of thousands of cocktails. Learn the basic techniques of shaking, straining, garnishing, ice and the importance of glassware. This seminar is laugh-out-loud fun and 100% interactive.

Yoga for Vampires (aka Bartenders, Cocktail Waiters and People Who Enjoy the Nightlife) || Saturday, Jan. 19, 3 p.m.

Courtney Munch, The Varnish Bar, Los Angeles

* Location: St. Anthony Riverwalk Hotel

Join Courtney Munch for a healthy, easy way to find some balance before, during and after your nightly romps at your favorite watering hole.

Not Too Sweet || Saturday, Jan. 19, 3 p.m.

Lucinda Sterling, Managing Partner, Middle Branch

* Location: Sheraton Gunter Hotel

Various sweeteners such as sugar, honey, agave, liqueurs and spirits can change the mind's perception of sweetness. Customers often ask for a drink to be "not too sweet", when they mean balanced. Learn from Lucinda Sterling the art of achieving a balanced cocktail using a variety of sweetening agents.

Sponsored by: Don Q Rum

2013 World Class Seminar & Tropical Journey Challenge || Saturday, Jan. 19, 3 p.m.

Ricky Gomez, U.S. Winner, Diageo World Class

Angus Winchester, Global Ambassador, Tanqueray

Julie Reiner, Clover Club, NYC

* Location: Sheraton Gunter Hotel

Join USBG and Diageo World Class U.S. winner, Ricky Gomez, Tanqueray Global Ambassador, Angus Winchester and World Class U.S. Luminary, Julie Reiner, as they provide an in-depth look at the Tropical Journey module.

Sponsored by: Diageo World Class

STREET LEVEL EVENT || Saturday, Jan. 19

Bohanan's Restaurant & Bar, Bar 1919, The Brooklynite, Tre Trattoria Downtown, 7 – 11 p.m.

Saturday evening will showcase everything historic Downtown San Antonio has to offer. City Sightseeing San Antonio will offer double decker buses that will serve as taxis, providing a ride to and from Bohanan's Restaurant & Bar, a Dallas Bar Takeover at Tre Trattoria Downtown, Bar 1919 and The Brooklynite.

BLOODY MARY BRUNCH || Sunday, Jan. 20
Sheraton Gunter Hotel, 11 a.m. – 1 p.m.

Whether you're recovering from the night before or on your way out of town, Sunday begins with a delicious Bloody Mary Brunch hosted by Tito's Vodka.

THE EVOLUTION OF TEQUILA || Sunday, Jan. 20
La Margarita Restaurant & Oyster Bar, 5 – 7 p.m.

Wrap up another successful San Antonio Cocktail Conference while exploring the evolution of tequila cocktails. It's not just a margarita anymore!

** NOTE: CLASSES SUBJECT TO CHANGE. Please refer to website for most up-to-date schedule and information, including additional seminars.*

About San Antonio Cocktail Conference 2013

Welcoming cocktail novices and enthusiasts, industry experts, sponsors, and regional and national media to San Antonio from Jan. 17-20, 2013, San Antonio Cocktail Conference 2013 combines education with good old-fashioned fun. With seminars, tastings, evening soirees, after parties and more, the conference benefits HeartGift San Antonio, a non-profit organization that provides life-saving heart surgery to children from countries where necessary care is unavailable to them.

For ticket information, a detailed class schedule and more, visit www.sacocktailconference.com.

FOR MORE INFORMATION

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