

Welcome to The Warwick at City Center Rotary Club's 11th Annual Bacon Bash: A Bacon, Beer, and Bourbon Affair! We are so excited you have joined us, and we hope you all enjoy the delicious food and beverages that will be featured this evening. Also, get ready to feel the energy, talent, and electrifying sounds of our favorite band, Brother Lucy!

We want you to know that your participation in our signature charity event this evening raises funds to help us promote “The Magic of Rotary,” which calls on Rotarians to promote health care and peace and generally assist those in our community who need a helping hand. Your generosity enables our club to make charitable contributions that fund service projects that promote Rotary’s seven areas of focus, which are: peace and conflict resolution, disease prevention and treatment, water and sanitation, maternal and child health, basic education and literacy, economic and community development, and the environment.

Proceeds from last year’s Bacon Bash supporters benefited The Virginia Living Museum, the VA Peninsula Foodbank, Scouting America, Girl Scouts of America, Boys and Girls Club, THRIVE Peninsula, First Spark (Smart Beginnings), Peake Childhood Center, local scholarships to high school and university students, Serve the City Newport News, Edmarc and many more club service projects focusing on needs right here in our local community. This year, we have raised even more money and will be supporting these organizations and more.

All this good work is possible through the generous support of people like you! THANK YOU!!!

We would love to have you join us in working on our service projects. We offer many community service opportunities to work on while also being part of a welcoming group where true friendships blossom. If you are looking to improve your business network, increase your social and friendship network, or help in the community, we are extending the invitation to each and every one of you to join us at one of our two meeting options. We meet every Wednesday morning at 7:30 right here at the Virginia Living Museum. If that is too early for you, we also meet at 5:30 pm on the second and fourth Thursdays of each month at Sate Restaurant in City Center. We hope to see you there!

Please take a moment to thank our sponsors and restaurant vendors, as this delicious event would not happen without their generous donations of time and resources. When this evening is over, please continue to visit them at their businesses, eat at their restaurants, and let them know you saw them at the Bacon Bash! Thank you all!! Your continued support is greatly appreciated!

~ Holly Kidd President, Rotary Club of Warwick @ City Center



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BRONZE LEVEL

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Please use your ticket to select the People's Choice Restaurant and cocktail Winner!

Voting boxes are located on the UPPER level at the info desk. Please cast your votes by 7:45 p.m.

Thank you to all our participating restaurants for their generosity & support!

UPPER LEVEL

The Grey Goose -Bourbon BBQ pork belly w/ bread & butter slaw GF

Baker's Wife - Smoked Pork Belly - pickled cabbage slaw - yuzu kosho BBQ sauce GF

Kitchen 740 - Fried Pork Belly Puffs

Smoke BBQ Restaurant & Bar – Texas Burger Bites GF

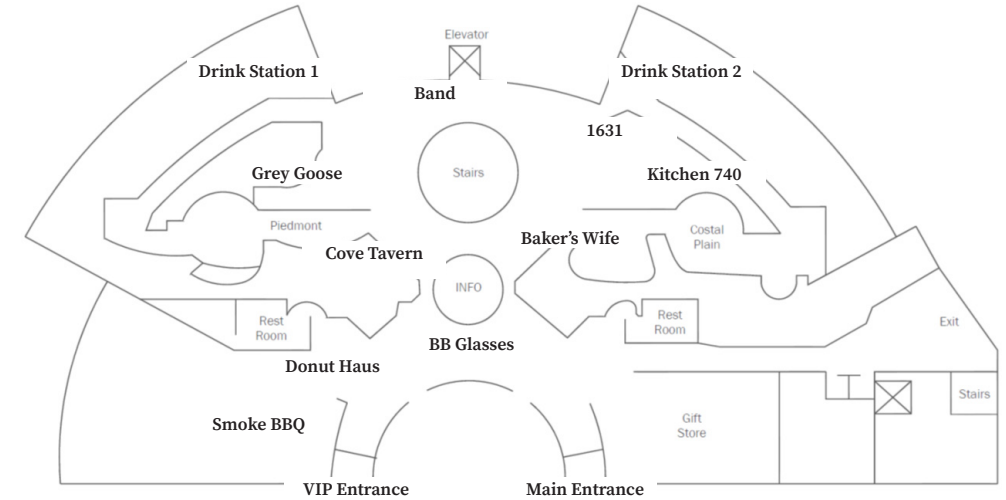
Donut Haus - Maple & Bacon Donuts & Fritters

1631 Burgers Bourbon & Brews - Banana Old Fashioned

Cove Tavern - Bacon Bourbon Caramel Cheesecake Martini

Drink Station 1 - Michelob Ultra, Devils Backbone Citrus Wheat, Devils Backbone Tideline Tea VP, 101 North Chardonnay, 101 North Cabernet, soda, and water

Drink Station 2 – Coastal Fermentory True Concept (hazy IPA) , Coastal Fermentory Navarro with lime, 101 North Chardonnay, 101 North Cabernet, soda, and water



LOWER LEVEL

Bonefish Grill - Bacon wrapped scallops topped w/ bacon bourbon jam and fresh orange zest

DD214 Smokehouse - BBQ smoked pork belly burnt ends w/ bourbon infused BBQ sauce

Sate: An American Experience Kitchen - Pork belly fried rice w/ Duck Egg, Pineapple, and Sesame Seed GF

Burger Theory - Beef Slider topped w/ double smoke bacon, jalapeno, haystack onion rings and sriracha glaze on potato bun

Bun Stuff - Bacon Wrapped Smokies w/ Spicy Bacon Jam GF

Bonefish Grill – Smoked Old Fashion

Sate: An American Experience Kitchen - Smoked Pandan Old Fashioned

Drink Station 3 - Sly Clyde Submersive, Sly Clyde Sandbar, 101 North Chardonnay, 101 North Cabernet, soda, and water

Drink Station 4 - Traditions IPA #13, Traditions Captains Lager, 101 North Chardonnay, 101 North Cabernet, soda, and water

