



**MAY 2, 2014 \* 7PM**  
**AT the HOTEL CONGRESS**  
**KICK OFF CINCO DE MAYO WEEKEND AT AGAVE FEST!**

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***The Only Time Its Socially Acceptable to Eat Worms and Scorpions is  
at The 6<sup>th</sup> Annual Agave Fest***

**TUCSON, ARIZ (April 22, 2013)** – Tucson’s best bartenders are going head to head for bragging rights as the champion of the 6<sup>th</sup> Annual Agave Fest brought to you by Hotel Congress and Milagro. Fans should plan to start their Cinco de Mayo weekend with a Tucson institution known for supplying originaive, unforgettable, and outrageously entertaining parties. The Agave Fest is no exception to the Hotel Congress tradition and provides even more bang for the ticketholders buck with an event of legendary proportions. Guaranteed to please, The Agave Fest commences at 7 p.m. on Friday, May 2 in the Hotel Congress plaza.

Jon Herrera (Tavolino) returns to the Hotel Congress Plaza to defend his title against a new crop of bartenders who want a piece of the agave action and the \$500 cash prize. Those brave enough to take on Herrera are Allie Baron (La Cocina), David Clark (USBG), Aaron DeFeo (Casino Del Sol), Brian Eichhorst (Penca), Cameron Fisher (Hotel Congress), Ryan Sunderman (Scott & Company) and Matt Talevera (USBG). Shaking up the cocktail competition is the catch, no margaritas. Hotel Congress demands the unconventional of the competing bartenders and rules their cocktail of choice to not only include Milagro, but be extraordinary. This is no small feat. The agave-based cocktail must be worthy of the crowd, for they get to decide the title-winner.

The yearly celebration of all-things-agave, in addition to Milagro, is showcasing a plethora of tequilas, mescals, sotols and bacanoras, including some notable standouts like Roger Clyne’s Mexican Moonshine, Three Amigos, Cielo Rojo Bacanora, Corralejo, Herradura, and Don Julio. There are over fifty agave-based spirits, many award-winning distillations, and attendees should choose wisely with their twelve tasting tickets.

The award-winning Cup Café is serving up savory Chipotle Beef and Potato & Roasted Poblano Tacos, paired with a mouthwatering salsa bar that boasts unique combinations like Pineapple, Strawberry and Jicama Chipotle, Cucumber-Pickled Onion, Roasted Five Onion and more. These bites will help balance the imbibing and keep you vibing to DJ Dirty Verbs.

Tickets are \$40 in advance and \$45 at the door, which includes 12 tasting tickets, complimentary tacos and salsa, cocktail samples, and a commemorative Milagro shot glass. Special room packages are available for those looking to make a night of it, starting at \$209 before taxes. Tickets are available online at [hotelcongress.com](http://hotelcongress.com), in person at the Hotel Congress front desk, or by calling (520) 622-8848.

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