

THE 17TH ANNUAL BOCA BACCHANAL--WHICH WAS HELD APRIL 4 - 6, 2019 AT THE BOCA RATON RESORT & CLUB--RAISED OVER \$225,000 AND ATTRACTED OVER 1600 PEOPLE FROM THROUGHOUT SOUTH FLORIDA

Boca Raton, FL -- The 17th annual Boca Bacchanal--which was held on April 4 - 6, 2019 at the legendary Boca Raton Resort & Club--was a resounding success and raised over \$225,000. This popular and much-loved food and wine festival--which drew over 1600 residents and visitors from throughout South Florida--was hosted by the Boca Raton Historical Society & Museum. The funds, that were raised, will go toward's the BRHS&M's heritage education programs for adults and children in the community. This year's Boca Bacchanal brought together world-class chefs from all over the United States, and distinguished vintners from all over the world, who offered attendees the opportunity to enjoy scrumptious food and refreshing libations, while supporting an extremely worthy cause.

BRHS&M Executive Director Mary Csar states, "This was truly a fabulous year for the Boca Bacchanal. We are very grateful to everyone who attended our events, as well as to all of the chefs, vintners and wineries, vendors, sponsors, and volunteers, who made our event so successful. The new location--at the Boca Raton Resort & Club--and the addition of two new events to the weekend lineup, also allowed us to offer more opportunities and interactive experiences for attendees. As one of the oldest and most popular food and wine events, in South Florida, the Boca Bacchanal remains the 'gold standard' for introducing people, of all ages, to outstanding restaurants, talented chefs, and noteworthy wineries."

Boca Bacchanal 2019 opened on Thursday evening, April 4, 2019, with an enticing new event-- Bubbles & Burgers--at the Boca Resort's Beach Club. Guests had the opportunity to meet this year's featured chefs and to enjoy a yummy selection of gourmet burgers, along with a terrific selection of Champagnes and wines.

On Friday evening, April 5, 2019, guests enjoyed themselves at one of the signature Vintner Dinners, that were held at elegant homes and at historic locations. Vintner Dinner guests enjoyed delectable five-course dinners, in intimate dinner party settings, where extraordinarily talented chefs and vintners worked in tandem to create truly memorable dining experiences. The Vintner Dinners featured the following hosts, chefs, vintners, and vineyards: hosts Barbara and Bobby Campbell with Chefs Lior Lev Sercarz of La Boite in New York City and Justin Smillie of Upland in New York City and Miami, and Janet Pouchot of Craggy Range Vineyards in New Zealand; hosts Joyce and Thom DeVita and Joni and Al Goldberg, with Chef Matt Gennuso of Chez Pascal in Providence, Rhode Island, and Teresa D'Aurizio of ZD Wines in Napa, California; hosts Maria and Todd Roberti with Chefs Brian and Shanna O'Hea of Academe at The Kennebunk Inn in Kennebunk, Maine, with Allen Papp of Darioush in Napa, California; hosts Holly and David Meehan with Chef Patrick Duffy of The Addison in Boca Raton, Florida, and Jeff Flood of Silver Oak Cellars and Twomey Cellars in Napa, California; and hosts Diane and Robert Bok with Chef Adam Jakins of Halls Chophouse in Charleston, South Carolina and Chef Russ Moore of Slightly North of Broad in Charleston, South Carolina, and Guillaume Large of Maison Louis Jadot in Burgundy, France and Resonance Vineyard in Willamette Valley, Oregon.

Another new event, the VIP Party--showcasing the featured vintners--was held dockside, at the Boca Resort, on Saturday evening, April 6, 2019. Guests, who attended this event, also had the opportunity to tour a luxurious 127-foot yacht--The Kimberlie--from Worth Avenue Yachts before they headed over to the Grand Tasting. This pre-party also featured nifty hors d'oeuvres, from GourmetPhile, along with a selection of refreshing libations.

The festive finale, to the Boca Bacchanal--the Grand Tasting--was also held on Saturday evening, April 6, 2019, in the Boca Resort's Great Hall. Guests feasted on small plates--which comprised a unique dinner-by-the-bite--from over 25 superb restaurants and gourmet markets, and sampled over 130 wines and Champagnes from an array of impressive wineries. Guests also had the opportunity to participate in a silent auction, via the BidPal app, for items ranging from vacations, wines, and dinners, to jewelry, handbags, and clothing.

Guests enjoyed sampling delectable bites from many popular area spots, including Apiero Kitchen & Bar, the Boca Raton Resort & Club, Bolay, Burton's Grill & Bar, Cafe 5150 at the Marriott Boca Raton, Cafe Med - Wyndham Deerfield, Chops Lobster Bar, Doughboy, Dubliner Irish Pub, GourmetPhile, Henry's, Howard's Market, J&D Cakes, Loch Bar, Maggiano's Little Italy, M.E.A.T. Eatery & Tap Room, Morton's The Steakhouse, Oceans 234, Ouzo Bay, Pacari Chocolate, Potions in Motion, Raw Juice, Seasons 52, The Capital Grille, and The Melting Pot.

Presenting wineries included Banfi Wines, Biagio Cru and Estate Wines, Bodegas Montecillo, Bocelli Family Wines, Bloomers Frose, Blue Ridge Spirits and Wine, BNA Wine Group, Bronco Wine Company, Castle Rock Winery, Craggy Range, Darioush, Douglas Green Boschendal, Foley Family Wines, Hahn Family Wines, J. Garcia Carrion, K Vintners, Maison Louis Jadot/Resonance, Merryvale Vineyards, Niner Wine Estates, Pacific Highway Wine and Spirits, Pacific Southern Wine Co., Palm Bay International, Prestige Beverage Group, Provence Rose Group, Quintessential Wines, Ron Rubin Winery, San Sebastian Winery, Santa Margherita USA, Silver Oak Cellars/Twoomey Cellars, Social Sparkling Wine, Takara Sake, Terlato Wine Group, Torgar Group, Unibroue, Vina Robles, Vintage Wine Estates, and ZD Wines.

The theme of this year's Grand Tasting was "From New York City to California Wine Country" and guests who first entered the event--to register in the foyer--noticed that this area had been decorated as an airport, courtesy of Privaira.

The Great Hall was decorated to reflect New York City and the room was delineated with well-known street names that intersected--in the center of the room--at Central Park. In addition to a variety of restaurants, wineries, and vendors, Saks Fifth Avenue hosted a Central Park-inspired lounge, featuring Taittinger Champagne, and there was a display of exotic cars, from Excell Auto Group, along with their urban-themed city bar with a selection of spirits and seating for event patrons.

The Camino Hall was decorated to reflect California Wine Country and featured foods that are native to the region, along with a selection of wine stations and vendors. Additionally, this area featured The Heart of Delray Gallery, that displayed and sold the artwork of Thomas Arvid. A nationally recognized artist, Arvid is well-known for his oversized, still life compositions centered on wine.

In the hallway, connecting the Great Hall and the Camino Hall, guests viewed--and bid on-- auction items; enjoyed the pop-up shop from Crown Wine & Spirits; and viewed the video--from BRHS&M--centering on their History Alive campaign. The video included information on their building expansion project, their installation of new, interactive exhibits, and their dedicated, permanent children's learning annex.

Since its inception, in 2003, the Boca Bacchanal has supported the Boca Raton Historical Society & Museum. 100 percent of the proceeds, from this wonderful food and wine festival, will fund innovative

and diverse heritage education programs for residents, students, and visitors. These programs are now serving upwards of 1200 school children, each year, with impactful experiences in historic locations.

Csar adds, "The funds that we raised, from this year's event, will help the BRHS&M to build new, state-of-the-art family-friendly exhibits to showcase Boca Raton's unique history. We are proud that all proceeds, from the Boca Bacchanal, will go directly back into our community to preserve our history, to educate our children, and to build a sense of place in Boca Raton for generations to come. Boca Bacchanal is a win-win for our community."

-30-

MEDIA CONTACT: Sharon Levinsohn

Cell: 561.512.8221

slevinsohnpr@gmail.com