



## MEDIA ADVISORY

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### **Savor the Taste of Fall with the Abundance of Arcade Lights**

*An evening of artisanal food, craft beer & wine at Pike Place Market*

*October 12, 7-10 pm*

SEATTLE – Savor craft beer, regional wine and delicious bites Friday, October 12<sup>th</sup> at Pike Place Market's **Arcade Lights**, a semi-annual celebration of local artisanal food and beverages. Located in the Market's North Arcade, the event brings together all the right elements for a hearty fall harvest celebration—robust drink, savory and sweet treats, eclectic entertainment and a cozy venue with a sunset view.

To create this unique banquet of handcrafted tastes and small plates, event organizers curated more than 60 breweries, wineries and small-scale food businesses to participate in this evening event for guests 21 and over.

A short list of participating breweries includes: Iron Horse Brewery (Ellensburg); Odin Brewing Co., Fremont Brewing, Naked City Brewery, Pike Place Brewing Company (Seattle); Fish Brewing Co. (Olympia); Diamond Knot Craft Brewing (Mukilteo); Northwest Brewing Company (Pacific); and 7 Seas Brewing (Gig Harbor).

Washington wineries providing tastes of their seasonal best include: Piccola Cellars, EFESTE (Woodinville); Bunchgrass Winery (Walla Walla); Naches Heights Vineyard (Yakima); Finnriver Cider (Chimacum); and Vortex Cellars (Redmond).

Sweet and savory handmade small bites will provide a perfect complement to the brews, wines and ciders. On the sweet side, treats such as mini ice cream sandwiches, Liege waffles (a type of Belgian waffle), cupcakes, gluten free cakes and tarts, marshmallows, dark chocolate brownies and Ice-pops will be provided by: Trophy Cupcakes and Party, Sweet Iron Waffles, Molly Moon's Homemade Ice Cream, Six Strawberries, Dolce Lou, Sweet Coconut Bakery, Alaska Silk Pie Co. and others.

On the salty side, CRUST from Port Townsend will be on deck with quince chicken hand pies, and Seattle's Salumi will serve up salami slices. Uli's Famous Sausage will roll out meat treats from their shop located in the Market while Roving Pizzaioli from Normandy Park dishes out delicious slices hot out of the oven.

An event that feels good in more ways than one, Arcade Lights benefits the Market Foundation and the human service agencies at the Pike Place Market: Pike Market Child Care and

Preschool, Pike Market Medical Clinic, Pike Market Senior Center, and Downtown Food Bank. To learn more, visit [www.pikeplacemarketfoundation.org](http://www.pikeplacemarketfoundation.org).

### **Arcade Lights Event Info**

Tickets: \$25 in advance, \$30 at the door.

Online Purchase: <http://arcadelights.brownpapertickets.com/>

Treats included: 10 tokens to be redeemed for food and beverages and keepsake glass. Additional tokens may be purchased at the event for \$2.50 each.

Time: 7 pm -10 pm. Tickets may be picked up at will call or purchased at the door at 6:30 pm.

More info: visit [http://www.pikeplacemarket.org/news\\_events/arcadelights](http://www.pikeplacemarket.org/news_events/arcadelights) for a complete updated list of participating vendors.

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***The Pike Place Market** is one of the oldest continuously operating public markets in the U.S. It is a Historic District with 250 commercial businesses, 100 farmers, 225 craftspeople, 300 street performers, and 500 residents. In addition, there are social services to help downtown's low-income residents. It is often called the "Soul of Seattle."*

***The Pike Place Market Preservation & Development Authority (PDA)** is a not-for-profit, public corporation chartered by the City of Seattle in 1973 to manage the properties in the nine-acre Market Historic District. The PDA is required to preserve, rehabilitate and protect the Market's buildings, increase opportunities for farm and food retailing in the Market, incubate and support small and marginal businesses, and provide services for low-income people. [www.pikeplacemarket.org](http://www.pikeplacemarket.org)*