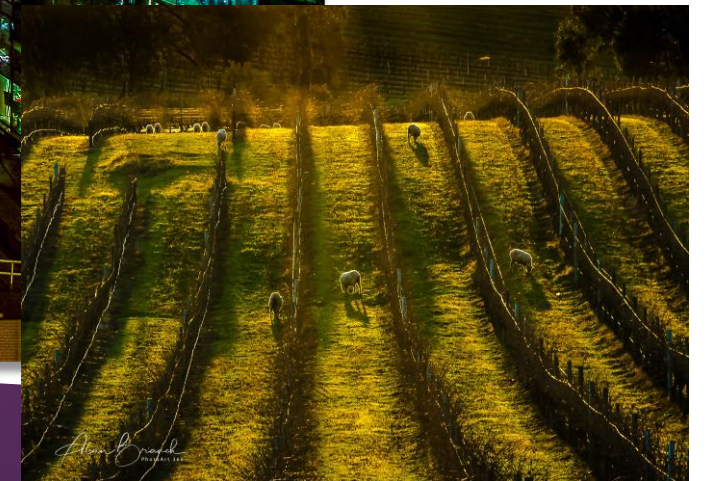




Beefsteak and Burgundy Club Convention

ADELAIDE FRIDAY 26 APRIL – SUNDAY 28 APRIL 2024



Adelaide, South Australia

Thanks to the non-proliferation of phylloxera in Australia, South Australia has the oldest continuously producing grapevines in the world. South Australia boasts legends in the wine industry. An early Beefsteak & Burgundy member Max Schubert winemaker of the Penfolds Grange has set the scene for generations of famous wines across Australia. Classic wines will be shown for tasting as part of the Convention.



South Australia wine regions

At the Convention learn more about the famous Australia wine appellations and emerging regions where great wines are grown. The program will include ample opportunity to sample classic and rare wines paired with vibrant Aussie foods. Enjoy the chance to ask wine makers special details about the current and long past vintages.

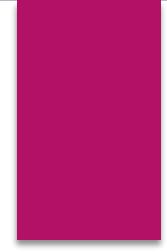
Beefsteak and Burgundy the world's pre-eminent Club est in 1954

Celebrating the 70th year of the Beefsteak and Burgundy Club, now in 13 Countries

The Adelaide Foundation Club and the Holdfast(Charter 37) Beefsteak and Burgundy Club proudly bring this Convention to you

The organizing committee chair Ben Conrades (V-P of the Adelaide B&B Club) says 'Please join us to enjoy the exciting events and tastes planned for the 39th Beefsteak and Burgundy Convention

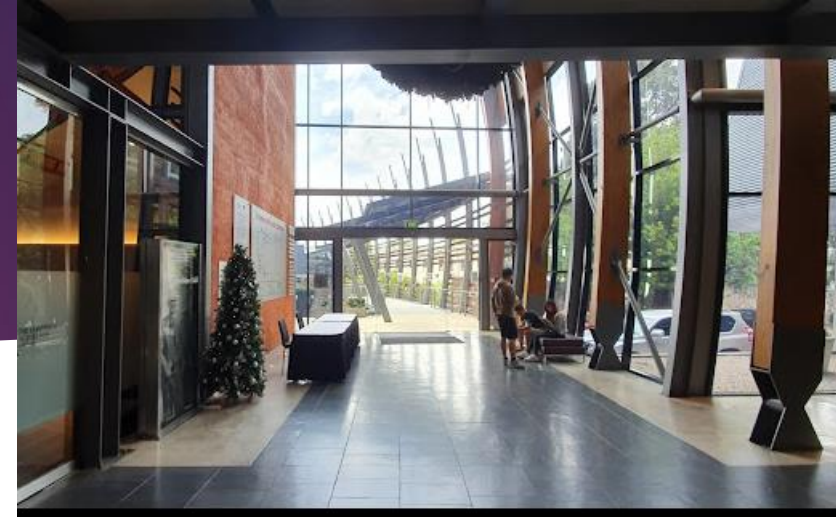




Adelaide Convention Centre

After anecdotes of the entertaining history of BSB CLUB, delegates will enjoy a range of wine tasting stands along the Riverbank promenade in front of the Convention Centre. Devotees can enroll in the added formal masterclasses or join the mini-masterclasses at the tasting stands through to mid-afternoon.

Convention Program Summary



Check in at the Sky City EOS Hotel venue on the Friday afternoon, collect convention material and enjoy some welcome food and drink

The Business Session will be held mid-afternoon on the Friday at the Sky City EOS Hotel

The Welcome Dinner on Friday evening will be held at the wine barrel shaped National Wine Centre

Saturday morning: a presentation by Michael Hince, a scholar of the development of the wine industry in Australia who regularly featured on radio discussing and presenting on matters wine.

Saturday morning: Dr Vin Thomas will launch the history of the Beefsteak and Burgundy Club book which commemorates its 70th anniversary

Saturday evening Program

The black-tie Saturday night Gala Dinner will be held at the Sky City Ballroom on the 9th floor of the EOS Hotel.

The dinner will feature classic food and wine combinations and renowned wine industry speakers.



Program (Cont)

The Sunday Farewell lunch will be held in the form of a street party in the East end of Adelaide City.

It will be held adjacent to and served by the East End Cellars, a well-known and respected purveyor of a range of fine wines.



Other Information: www.bsb.org.au

The convention bonus pack for delegates will include a copy of the 70 year History of B&B

Book early: Accommodation at a range of convenient hotels has been reserved and a link will be included in the information pack found on the B&B Club website which gives direct access to discounted reservation of accommodation

Pre- and post-convention tours or wine district visits will be found on the website

The delegate registration early-bird fee is only \$980 so **book now**

The registration form can be located on the website to register for information



See you in Adelaide on
26 April 2024