

DENVER'S QUEEN CITY SAKE FEST 2026



Hurray! The first craft sake-focused festival in Denver is here for a third year. Come geek-out with us for a day of premium sake tasting, paired bites by local vendors, and a plethora of knowledgeable people pouring sake at Denver's Queen City Sake Festival on October 3rd of this year.

Location:

The event will be hosted outdoors at Finn's Manor in RiNo: 2927 Larimer St, Denver, CO 80205

Schedule:

Saturday October 3rd, 2026

11:00am - 12:00pm - Industry-only tasting (must RSVP by email)

12:00pm - 1:00 pm - VIP tasting hour

1:00pm - 4:00pm - General Admission

Capacity:

300 people total: 50 tickets for industry, 50 tickets for VIP, and 200 for general public.

What to expect from this festival:

General Admission to Denver's Queen City Sake Fest will include over 100 sake poured by knowledgeable importers and distributors, nibbles from local restaurants like Pig + Tiger, Uchi, Stowaway, and Taeko-Takeout Mochi, and sake slush at the bar of Finn's Manor. Live music and the Colorado sun lend festival vibes while folks drink from their free ceramic sake cup made by local potter O'baware. VIP ticket-holders will receive a Sake Fest tote bag with the cat of the year, full of goodies and an hour to pregame the event, as well as access to the luxury VIP sake pours. All festival-goers will receive a sake passport complete with a full list of all of the sake available that day and some fun sake facts.

Sake Breweries and Importers Hosting Sake Tables:

<u>Sake Breweries:</u>	<u>Sake Importers:</u>	
• Dassai Brewery • Kikusui Brewery • Tamano Hikari Brewery • Shunnouten Brewery • Colorado Sake Brewery	• Kobrand • Floating World • Sake Suki • World Sake Imports • E-Corp, Inc.	• Niigata Selections • Vine Connections • Kome Collective • Wismattec • Vino del Sol • East West Trading

Local Food Vendors:

Uchi : Sushi	Pig + Tiger : Dumplings	Peko Peko : Handrolls
Stowaway: Onigiri	Taeko-san's Takeout Mochi	

Organizers:

The Queen City Sake Fest crew consists of Katrina Schlom, & Allison Elliott, both alcohol industry folks who really wanted to see a craft sake-focused festival happen in Denver. After years of selling sake to liquor stores and restaurants, we decided it was time to bring the sake directly to the people in a fun and informative (possibly geeky) way. Our focus is on sake education and tasting experiences, which is what we're most passionate about. We're lucky to know a lot of breweries, importers, distributors, and great restaurants who are willing to help us with our mission. We're already blown away by Denver's enthusiastic response to our first two years, and we're

excited to bring even more to the table in year three. Why “Queen City?” Giving a nod to the old nickname for Denver given by Mayor Speer, since “Mile High” alludes to a different infamous Colorado industry, and we like keeping things old school in the sake world. Kanpai!

Email us at: info@queencitysakefest.com

Visit our Website: queencitysakefest.com

Instagram: [@QueenCitySakeFest](https://www.instagram.com/QueenCitySakeFest)

Facebook: <https://www.facebook.com/p/Denver-Queen-City-Sake-Fest-61564483127263/>