



The Solivita Travel Club Presents: Craft Brewery Tour September 10th, 2026



Join us on a wonderful craft brewery tour! First we will stop at Tampa Bay Brewery for beer samples for you to taste, They are known for there brew hop-centric IPAs, APAs, expressive sours, and more for the Florida lifestyle. You will delight in tasting the inventive recipes that have made them a favorite among craft-beer lovers throughout Florida. Next we will travel to Coppertail Brewery for a tour, tasting & Lunch. They are known for there 20 unique beers keeping creativity on there tap list. You will experience a unique tour of the brewery & sample beers & hear about the 100 year old Ybor City Building. Finally, we will stop at Woven Water Brewery Featuring award-winning beer and specializing in quality rotating beers including Fusion Super Fruited Sours, Blurry IPAs, Lagers, Hard Seltzers, Barrel Aged, and Imperial Stouts, You won't want to miss this awesome beer tour! Sign up today!
Activity Level 1

Cost:\$129.00pp



Motor coach will depart Freedom Park at 9:00am and return at 5:15pm.

Make checks payable to Small World Tours.

**No refunds after 08-27-26
Tickets are NOT transferable.**

**Tour Includes:
R/T Transportation
Brewery Tours & Tastings
Lunch, Tax & Gratuity
Driver Gratuity**

**Contact: Small World Tours
Phone: (863) 420-0156**



**Small World Tours & Cruises.
3503 Small World Drive,
Haines City, FL 33844.
Tel: 863-420-0156
www.smallworldtoursandcruises.com
Seller of Travel ST-14212**



Please choose one of the following entrees upon sign up:

1. Smoked Pulled Chicken

Served with coleslaw, citrus BBQ sauce on a potato roll with a side of waffle fries

2. Pulled Pork Sandwich

Smoked pork shoulder, mustard BBQ slaw, Carolina Ginger sauce on a potato roll with a side of waffle fries

3. Smoked Meatloaf Sandwich

All beef, sweet glaze, diced onions, homemade dill pickles on a potato roll with a side of waffle fries

4. Black Bean Smash Burger

(Vegetarian and Gluten Free) 2 House made black bean patties, lettuce, vegan burger sauce, plant based cheese