



BULUL BREWERY

Bulul Brewery manufactures craft beers that you will definitely love. We use no preservatives, no additives. Thus, it can be considered organic.

You can try our beers fresh from the keg! You can get us for your events and we'll be serving you in draft. As each person's taste differs, we have created 6 different beer styles and a seasonal beer for you to choose from. Here are the different styles and their prices:

One keg is 20L and it can yield about 50-60 cups.

<u>Beer style</u>	<u>ABV</u>	<u>Price/keg</u>
<i>Trigo</i> Clean wheat malt flavor mix with Pilsner Malt. Creates a balance of light yellow beer added with Australian Hops	4.20%	2,500/keg
<i>Tisay</i> Blonde Ale ; Golden color with mix fruity and spicy aroma	5%	2,700/keg
<i>Amber</i> Amber Ale with roasted flavor and Aroma	5%	2,700/keg
<i>Pilsner</i> Clean, Crisp Lager	4.20%	3,000/keg
<i>Vanilla Bourbon</i> A dark colored beer aged with Vanilla Beans from Tahiti. Flavor Notes Roasted, Choco, Bittersweet and Vanilla	6%	3,600/keg
<i>Martial Law IPA</i> A very sessionable IPA.	6%	3,600/keg
<i>Pumpkin Ale</i>	4.50%	2,600/keg

Our seasonal beer made with our local kalabasa spiced with ginger, cinnamon, nutmeg and allspice

Terms and Conditions:

1. Minimum of 2 kegs upon ordering
2. 2 weeks advance booking is needed.
3. Delivery for Metro Manila areas is free of charge
4. If it is outside Metro Manila, Delivery Charge depends on which area.
5. 50% down payment upon reservation and the remaining 50% 3 days before the event
6. Self-service for the dispensing of beer. If in case the client will request for bartender, additional 500Php per server will be charged.
7. Plastic cups are already included.
8. Beer tasting can be scheduled at least 2-3 days prior. Location for tasting is at Ayala Heights, QC.