



FOR IMMEDIATE RELEASE

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Big Woods Restaurant Group to open locations this week

Locations will be open at 50% capacity in accordance with Governor Eric Holcomb's guidelines
Nashville, Ind. – Big Woods Restaurant Group is set to open restaurants for dine-in services starting this week. Locations in Nashville, Franklin and Noblesville are officially open for dine-in customers today. Big Woods Bloomington will open Saturday, May 16 and Big Woods Speedway will open Monday, May 18.

All restaurants will reopen at 50 percent capacity, which is in accordance with Governor Holcomb's plan to reopen the state. Restaurant staff are trained on how to control the 50 percent capacity with a seating and waitlist program.

"We will continue to provide our guests with a safe and one-of-a-kind dining experience that everyone in the family will enjoy," said Ed Ryan, CEO of BWQOHT Inc., the parent umbrella of Big Woods Restaurants, Quaff ON! Brewing Co. and Hard Truth Distilling Co. "After being quarantined for the past two months, we know our loyal guests will be anxious to get out of the house and into our restaurants. When guests step into any of our locations, they will be greeted with employees who are prepared and properly trained to provide them an enjoyable and safe experience."

The Big Woods location at Hard Truth Hills, the 325-acre destination distillery, reopened today, and the onsite Tours & Tastings Center will open tomorrow, May 12. The center offers distillery tours, merchandise, and carryout alcohol from Brown County-based sister companies, Quaff ON! Brewing Co. and Hard Truth Distilling Co. Centers for Disease Control and Prevention (CDC) guidelines will be in place for all tours and reservations.

To ensure the health and safety of everyone visiting a Big Woods Restaurant or Hard Truth Hills, the group announced the following steps to provide a safe and inviting environment:

- Scheduled temperature checks for all employees as they report to work.
- Hand sanitizer will be provided to all employees and located at all entrances for guests.
- All employees are required to wear masks and kitchen staff, and employees handling carry-out items or conducting food and beverage preparation are required to wear gloves.
- All employees are required to complete a digital training and testing program in safety, sanitation and disease prevention each quarter.

- Party size is limited to six guests per table and tables will be spaced around the restaurant to meet social distancing requirements.
- Internal waiting areas have been reduced, and guests will be asked to wait outside or in their car if the available waiting room is at capacity.
- Only carry-out service will be available at restaurant bars.
- Menus and condiments will be single-use.

BWQHT Inc. management asks guests follow the Centers for Disease Control and Prevention (CDC) guidelines and refrain from dining-in if they are experiencing any symptoms of COVID-19. Gloves and masks will be provided to guests upon request.

Big Woods The Original is still under redevelopment, and the new restaurant is scheduled to open with a revamped concept later this year.

While the BWQOHT Inc. team is excited to get back to serving its patrons, they're also passionate about supporting other businesses in the hard hit hospitality industry around the state as they work to get "back on track" and move into recovery mode, safely reopening Indiana's economy.

Last week, Jeff McCabe, Co-Founder and Executive Chairman for BWQOHT Inc., was selected to serve on the Indiana Destination Recovery Council (IDRC) by Lt. Governor Suzanne Crouch. The advisory group, consisting of industry leaders from around the state, will consider traditional as well as creative ways to assist the leisure and travel related industry with COVID-19 recovery efforts.

"As we begin to open our restaurants around the state this week, we are also collaborating with fellow restaurant owners and hospitality industry leaders on best practices," said McCabe. "Being involved with the Indiana Destination Recovery Council affords us the opportunity to positively influence the direction of the state's 'Back on Track Indiana' plan."

For information on the Indiana Destinations Recovery Council, please visit:

http://www.bigwoodsrestaurants.com/wp-content/uploads/2020/05/Recovery-Council-BWQOHT-Release-5-7-20_FINAL-1-2.pdf.

For additional information and hours for all Big Woods Restaurant locations, please visit:

[bigwoodsrestaurants.com](http://www.bigwoodsrestaurants.com). All COVID-19 procedures can be found here:

<http://www.bigwoodsrestaurants.com/wp-content/uploads/2020/03/Public-COVID-Procedures.pdf>

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About Big Woods Restaurants

Headquartered in Nashville, Ind., Big Woods Restaurants operates seven restaurants in central Indiana. The Original Big Woods opened in Nashville in 2009 under the name Big Woods Brewing Co. It currently offers a brewpub menu, which includes Big Woods' famous pulled pork BBQ nachos. Big Woods Hard Truth Hills (Nashville) also offers a brewpub menu; and Big Woods Pizza Co. (Nashville) offers pizza, sandwiches and salads. The Big Woods Restaurants in Bloomington, Speedway, Noblesville and Franklin offer both the brewpub and pizza menus.

About BWQOHT Inc.

Big Woods Restaurant Group is one of three companies within the BWQOHT Inc. umbrella. The second is Quaff ON! Brewing Co., which brews more than 40 craft beers, including well-known Busted Knuckle and Six Foot Blonde. The third is Hard Truth Distilling Co., which distills Hard Truth rums, vodkas and gins, including top-selling Hard Truth Distilling Co. Cinnamon Vodka and Hard Truth Distilling Co. Toasted Coconut Rum. Both lines are distributed in Indiana and Kentucky. In the final three months of 2019, Hard Truth Distilling Co. Cinnamon Vodka was the top-selling Indiana craft spirit, and Hard Truth Distilling Co. Toasted Coconut Rum was ranked fourth.

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