



## Guy Fieri's 'Pig & Anchor Bar-B-Que Smokehouse|Brewhouse' To Debut Aboard New Carnival Horizon

October 11, 2017

**Announcement Made at State Fair of Texas at 'Carnival's Kids BBQ Challenge With Guy Fieri' Benefiting Texas 4H Club**

MIAMI, Oct. 11, 2017 /PRNewswire/ -- Guy Fieri – a member of the American Royal National Barbecue Hall of Fame whose namesake burger joints are featured on 19 [Carnival Cruise Line ships](#) – will introduce a brand new full-service barbecue venue aboard [Carnival Horizon](#) when it debuts in spring 2018.



An expansion of Fieri's casual barbecue eateries on several Carnival ships, [Guy's Pig & Anchor Bar-B-Que Smokehouse|Brewhouse](#) combines the best of both worlds: authentic, down-home smoked-on-board barbecue and traditional sides created by the renowned chef, along with a selection of distinctive craft beers brewed on board at a brewery located within the restaurant.

The announcement will be made by Fieri at the State Fair of Texas in Dallas during the "Carnival's BBQ Challenge with Guy Fieri" event during which kids from the local 4H Club were tasked to come up with unique barbecue recipes inspired by [Pig & Anchor](#). The three finalists will each receive a free cruise and Carnival is making a \$20,000 donation to the 4H Club of Texas in support of its mission of engaging youth to reach their fullest potential while advancing the field of youth development.

Diners are encouraged to have lots of napkins ready as they enjoy Guy's Smokehouse favorites such as brisket custom-smoked for 12 hours, Memphis-style baby back ribs, dry-rubbed and grill-finished chicken, pulled pork, and cedar-smoked salmon with an apricot glaze, all cooked "low and slow" using Fieri's signature rubs and spices. All Smoke House items are served with coleslaw, sweet pickles, and golden honey cornbread or Texas toast.

The restaurant will also offer Fieri's signature dishes like Dragon Chili Cheese Fries featuring smoked beef brisket, cheddar cheese, onions and jalapenos; Trash Can Nachos topped with pulled pork, Bourbon Brown Sugar BBQ sauce and melted cheese; and The Smokehouse Melt, with pulled pork, sliced brisket, double smoked pork belly bacon, two slices of cheddar cheese, homemade pickles and donkey sauce.

Side dishes are just as tantalizing with Fieri-created favorites like the Longhorn Cheddar Mac & Cheese, Beer-Braised Cowboy Pinto Beans, Sweet Potato Bourbon Mash, Mashed Potatoes with Red Eye Gravy and Burnt Ends, and Buttermilk Broccoli Salad with Bacon and Almonds.

BBQ fans can spice up their dishes with the chef's own sauces, including Kansas City (smoky and sweet), Sriracha BBQ (spicy and tangy), Carolina #6 (tangy and sweet heat) and award-winning Bourbon Brown Sugar (sweet and sticky), along with exclusive-to-Carnival sauces like Smokey Chipotle, Gold Coast Yellow Mustard, Black Pepper, and Burning Tomato.

Paired perfectly with barbecue is a delicious and refreshing craft beer created by Carnival's award-winning beverage team which includes Colin Presby, the only brew master in the North American cruise industry. Presby and team are developing four distinctive micro-brews specifically designed to pair with the venue's wide-ranging menu. Specific details will be announced at a later date.

Decadent desserts like freshly baked cobbler, piled-high banana cream pie and gooey pecan pie offer a sweet conclusion to a satisfying and memorable meal.

"I'm excited about launching my newest shipboard eatery at Carnival," said Fieri. "I know what it takes to make real-deal barbecue – quality meats

smoked 'low and slow' and top-notch sides using the freshest ingredients. And when you combine down-home barbecue with a cold beer brewed right on board, you have a truly outta bounds experience!"

Added Carnival's Director of Specialty Dining Greg Poplewko, "Guy has been a great partner for the past six years and his new Guy's Pig & Anchor Bar-B-Que Smokehouse|Brewhouse aboard the new Carnival Horizon is the perfect expansion of our partnership, offering lip-smacking barbecue and refreshing craft beers enjoyed in a fun and festive atmosphere."

The new 138-seat BBQ venue will be located along the ship's Promenade with indoor and outdoor seating and authentic touches like ceiling tiles made of weathered galvanized siding, red brick walls, hardwood floors and booth and high-top seating with Fieri's signature FLAVORTOWN catch phrase illuminating the full-service bar.

The restaurant will be open from 5 pm 'til late every night of the cruise with menu items offered on an a la carte basis and live music nightly. Guy's Pig & Anchor Bar-B-Que Smokehouse|Brewhouse will offer a free-of-charge self-service BBQ lunch buffet from noon to 2:30 p.m. on embarkation day and sea days.

Guy's Pig & Anchor Bar-B-Que Smokehouse|Brewhouse will be among the dozens of different dining and beverage venues available aboard Carnival Horizon. These include the line's first teppanyaki restaurant, the Cucina del Capitano family-style Italian restaurant, the Fahrenheit 555 steakhouse, the Mexican-themed BlueIguana Cantina serving authentic tacos and burritos, the 24-hour Pizzeria del Capitano, and the New England-inspired Seafood Shack.

Other features include the groundbreaking bike-ride-in-the-sky attraction called SkyRide, an IMAX Theatre, and the first Dr. Seuss-themed water park at sea

A wide range of accommodations will also be offered, including spa cabins with exclusive privileges at the luxurious Cloud 9 Spa, extra-roomy staterooms in Family Harbor, and tropics-inspired Havana staterooms and suites with exclusive daytime access to a Cuban-themed bar and pool.

Carnival Horizon is scheduled to make its maiden voyage April 2, 2018, with a 13-day Mediterranean cruise from Barcelona – the first of four round-trip departures from that port. Carnival Horizon will reposition to the U.S. with a 14-day trans-Atlantic crossing from Barcelona to New York May 9-23, 2018.

Following its summer schedule of four-day Bermuda and eight-day Caribbean departures from the Big Apple, Carnival Horizon will shift to Miami and kick off a year-round schedule of six- and eight-day Caribbean cruises beginning Sept. 22, 2018. Carnival Horizon will also offer a special two-day cruise to Nassau from Miami Sept. 20-22, 2018.

To learn more about Carnival Cruise Line, visit [Carnival.com](http://Carnival.com). For reservations, contact any travel agent or call 1-800-CARNIVAL.

Carnival can also be found on: [Facebook](https://www.facebook.com/Carnival), [Instagram](https://www.instagram.com/Carnival), [Twitter](https://twitter.com/CarnivalPR) and [YouTube](https://www.youtube.com/Carnival). Journalists also can visit Carnival's media site, [carnival-news.com](http://carnival-news.com) or follow the line's PR department on Twitter at [twitter.com/CarnivalPR](https://twitter.com/CarnivalPR).

#### **About Carnival Cruise Line**

Carnival Cruise Line, part of Carnival Corporation & plc (NYSE/LSE: CCL; NYSE: CUK), is "The World's Most Popular Cruise Line®" with 25 ships operating three- to 16-day voyages to The Bahamas, Caribbean, Mexican Riviera, Alaska, Hawaii, Canada, New England, Bermuda, Europe, Cuba, Australia, New Zealand and the Pacific Islands. Two 133,500-ton Vista class ships are currently scheduled for delivery - Carnival Horizon in 2018 and an as-yet-unnamed vessel in 2019. Additionally, two new 180,000-ton ships are scheduled to enter service in 2020 and 2022.

#### **About Guy Fieri**

Guy Fieri, chef, restaurateur, *New York Times* bestselling author and Emmy Award-winning host began his love affair with food at the age of ten, selling soft pretzels from a three-wheeled bicycle cart he built with his father called "The Awesome Pretzel." Supplementing the pretzel income with six years of dish washing wages, Guy earned enough money to pursue his dream of studying abroad as an exchange student in Chantilly, France. There he gained a profound appreciation for international cuisine, the rigor of technique and the importance of fresh ingredients, and the experience further strengthened his passion for food. After graduating from the University of Nevada Las Vegas with a degree in Hospitality Management, Guy launched his culinary career in 1996 with the opening of his first restaurant based in his hometown of Santa Rosa, CA. Since then, Guy has created a thriving culinary empire as the host of top-rated TV shows "Guy's Big Bite," "Diners, Drive-Ins and Dives," "Guy's Grocery Games," "Guy's Family Road Trip," and "Guy's Big Project;" author of five *New York Times* bestselling cookbooks; and chef and proprietor of 63 restaurants around the world including locations in South Africa, Mexico, Dubai and Colombia. Guy released his sixth book, "Guy Fieri Family Food," in October 2016, and continues to support numerous charities including his own, Cooking with Kids. Guy lives in Northern California with his wife, Lori and two sons – Hunter and Ryder. For more information, please go to [www.guyfieri.com](http://www.guyfieri.com).

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