



GATLINBURGER WEEK

OFFICIAL PASSPORT

SEPTEMBER 13-19, 2020



★ REMINDER: BE SURE TO GET YOUR PASSPORT STAMPED ★

ROYAL PROCLAMATION

By Royal Decree of the GatlinBURGER Burgermeister, thou shalt follow these commandments during Burger Week.



\$7 BURGERS—READ THE PASSPORT

Not all the burgers from participating restaurants are \$7 during that week. Read the Passport for details!



BE NICE

Some restaurants may run out of their featured burger towards the end of a shift. Do not be a nitwit! Go back earlier the next day.



BE PATIENT – DINE-IN ONLY

Do not be surprised if you have to wait. Please be patient. Order a drink and share a post on social media at #GatlinBURGER. You might win something.



DON'T BE A CHEAPSKATE

All \$7 burgers are a la carte, but sides are extra. Enjoy your burger with a side of fries or onion rings, and an ice cold beverage.



TIP, TIP, TIP!

You are getting a \$10-\$15 burger for \$7, so we suggest a minimum 20% tip.

EAT TO WIN

Send us your passport for a chance to win great prizes from Gatlinburg. The winner will be chosen by random drawing on September 30, 2020.

- 1 Collect three or more unique burger stamps at participating restaurants.
- 2 Fill out the form on this passport.
- 3 Submit your Passport for a chance to win prizes.

TWO WAYS TO ENTER:

OPTION 1

- 1 Scan the front and back of your passport.
- 2 email a photo to: burgerweek@gatlinburg.com

OPTION 2

- 1 mail your passport to:
GATLINBURGER WEEK
c/o Gatlinburg CVB
P.O. Box 527
Gatlinburg, TN 37738

Fill Out Form Below to Enter. Must be 18 to Enter.

Full Name _____

Email _____ Zip Code _____

Vote Here for Your Favorite Burger _____

SHARING IS CARING

Share your burger eating adventures on social media for a chance to win free stuff!

- 1 Take a photo of your favorite burger.
- 2 Post and tag the restaurant's name and #GatlinBURGER.
- 3 Enjoy your burger.

TAG US ON SOCIAL MEDIA
#GatlinBURGER

- Facebook: Visit Gatlinburg
- Instagram: Visit Gatlinburg
- Twitter: Travelgburg



OFFICIAL GATLINBURGER PASSPORT

\$7 SPECIALTY BURGERS | SEPTEMBER 13-19

Be sure to get your Passport stamped at each restaurant.

- PUCKER'S SPORTS GRILL**
745 Parkway #9 | (865) 430-7755
Pucked Up BBQ Bacon Cheeseburger
½ lb. Black Angus Burger topped with Smoked Cheddar Cheese, Applewood Smoked Bacon, and our housemade Honey BBQ sauce.
- SHONEY'S**
942 Parkway | (865) 325-8502
Sunrise Cheeseburger
Freshly prepared, 100% ground beef burger, topped with American Cheese, crispy bacon and a freshly cracked fried egg.
- TGI FRIDAY'S**
959 Parkway | (865) 436-8443
The WINGMAN Burger
Chargrilled seasoned all beef patty topped with lettuce, tomato, onion, buffalo pickles, chipotle aioli, and our signature Pimento Cream Cheese Spread, served with a skewered Buffalo Wing.
- LOCO BURRO FRESH MEX CANTINA**
735 Parkway | (865) 430-5624
Go Loco Burger
½ lb. Black Angus Burger topped with Green Chile Queso, Guacamole, Pico de Gallo and Crispy Tortilla Strips.
- OLE RED GATLINBURG**
511 Parkway | (865) 325-3101
Farm House Burger
Beef patty topped with potato chip crusted bologna, mucky duck sauce and moonshine onions.
- FLAPJACK'S PANCAKE CABIN**
146 Parkway | (865) 436-6473
956 Parkway | (865) 436-2387
478 E. Parkway | (865) 430-3966
Rise and Shine Burger
Two fried eggs, sausage, bacon and one mini Sticky Bun Pancake sandwiched between layers of junior waffles, drizzled with housemade cream cheese sauce.
- CRAWDADDY'S RESTAURANT & OYSTER BAR**
762 Parkway #5 | (865) 430-3755
Daddy's Creole Burger
½ lb. Black Angus burger blackened and smothered in our housemade Seafood Gumbo.
- SMITH & SON**
812 Parkway | (865) 430-1978
The Italian Job
Two Prime Brisket blend patties topped with creamy melted gruyere, caramelized onions, thin crispy pastrami wedges, mouthwatering dill pickles, finished off with a roasted red pepper garlic aioli on a perfectly toasted sweet brioche bun.
- THE RAMPANT LION**
734 Powdermill Rd | (865) 567-5217
Octoberburger
Handmade beef patty, freshly ground in house, mixed with Bratwurst Sausage served with sauerkraut on a specialty bun.
- SEASONS OF OBER RESTAURANT OBER GATLINBURG**
1339 Ski Mountain Road | (865) 436-5423
Schnitzel Burger
A savory blend of Angus Beef and pork, pressed thin and fried with a coating of assorted German breadcrumbs. Topped with sweet and tangy sautéed onions, bacon and a dill-infused mayo. Served on a toasted pretzel bun.
- SPLIT RAIL EATS**
849 Glades Rd - The Covered Bridge | (865) 325-8445
Pickle Me Pimento
Two smashed burgers with pimento cheese, crispy southern fried pickles, Applewood Smoked bacon, ranch dressing, lettuce, tomato and red onion on a toasted potato roll.
- CRYSTELLE CREEK RESTAURANT**
1654 East Parkway | (865) 430-1551
Country Fried Steak Burger
Country fried steak burger topped with a fried potato and onion gravy, garnished with a crisp onion ring.
- CLIFF TOP GRILL AT ANAKEESTA**
576 Parkway | (865) 325-2400
Deep South Burger
½ lb. ground Angus beef topped with cheddar cheese, pulled pork, bacon, BBQ sauce, fried green pickles and sautéed onions.
- THE GREENBRIER RESTAURANT**
370 Newman Rd | (865) 412-1576
Ghost Rider
Two dry aged steak trimmed patties, Stilton and Cheddar Cheese, house-cured brown sugar bacon, pickled heirloom tomato, grilled Spanish onion, and ghost pepper aioli served on a house made roll.
- SMOKY MOUNTAIN BREWERY**
1004 Parkway | (865) 436-4200
Hungry Hiker Burger
½ lb. beef patty, jalapeno cream sauce, avocado, jack cheese and bacon.
- DELAUDER'S BBQ**
1875 East Parkway | (865) 325-8682
Spicy Southern Squealer
½ lb. fresh ground pork with spicy seasonings, housemade sweet jalapeno mustard, topped with pickles and onion served on a toasted potato bun.

Sponsored By

