
BREWERY LOFT RESERVATION

PRICING, DATES & CAPACITY

Brewery Loft | \$50 Reservation Fee

Available Sunday-Thursday. No Holiday Weekend Sundays.

\$300 Food Minimum & \$175 Beverage Minimum. Maximum of 49 guests.
12pm-3pm (food service at 1pm) OR 6pm-9pm (food service at 7pm)*

PAYMENT SCHEDULE

Down Payment | \$50 Non-Refundable Down Payment &
\$100 Damage Deposit

3 Weeks Prior | Final Count & Menu Selection

2 Weeks Prior | Final Payment Due (*non-refundable*)

INCLUSIONS

- Tables & Chairs (8 Tables - 49 Chairs)
- Disposable Plates, Napkins & Utensils for Food Provided by Us
- Use of 1 TV (Not for Slideshows)

LOFT REQUIREMENTS

- The Loft is Not Handicap Accessible
- All Food & Beverage Must Come From the Brewery
(exception of decorated cakes - plates, napkins & silverware not provided for food we are not serving)
- No AV Equipment Provided
- Must Pre-Order Food. Buffet Food Service Only
- Downstairs Brewery Will Be Open to the Public During Event
- No Beer Sampling During Events
- No Decorations Allowed - except pre-approved 1 centerpiece/table
(no balloons, confetti, glitter, body part decor, candles and more.)
- Guests are Required to Wear Wristbands Provided by the Brewery
- No Rearranging Furniture

BEVERAGE OPTIONS

OPTION 1

Open Bar

Guests have the option of beer or wine all night and you pay the tab at the end of the event.

Menu Prices

OPTION 2

Cash Bar

Guests pay for their own drinks - wine and beer available.

Menu Prices

OPTION 3

Purchase Drink Tickets

Purchase drink tickets for your guests to use at the bar. No refunds for unconsumed tickets are given.

Drink Tickets are \$7.00

**Beverage Minimum must be hosted. Cash bar does not apply to beverage minimum. A 20% service charge is added to all invoiced food and beverages.*



WOOD-FIRED PIZZAS

HANDMADE CRUST (10") OR GLUTEN-FREE CAULIFLOWER CRUST (10"). NO PIZZA MODIFICATIONS ALLOWED.

MARGARITA : \$14

San Marzano red sauce, fresh mozzarella, fresh basil, roma tomatoes and garlic-infused olive oil drizzle. (V)

SEASONAL VEGGIE : \$17

Seasonal vegetable pizza with goat cheese. (option for VEGAN). (V)

THE NORTHMEN : \$17

San Marzano red sauce, spicy sausage, hatch green chilies, fresh garlic, red onion, rosemary, goat cheese and our shredded mozzarella.

SEASONAL DESSERT: \$16

Check with tap room manager for the seasonal selection.

PEPPERONI : \$14

San Marzano red sauce, pepperoni & shredded mozzarella.

SAUSAGE : \$15

San Marzano red sauce, sausage & shredded mozzarella.

PEPPERONI & SAUSAGE : \$16

San Marzano red sauce, pepperoni, spicy sausage & shredded mozzarella.

JUST CHEESE : \$13

San Marzano red sauce & shredded mozzarella. (V)

ROTATING MENU

Every quarter we rotate our menu to reflect more seasonal flavors. Ask the tap room manager what the seasonal menu is one month prior to your event.

SALADS - \$36*

Classic Caesar - Romaine with Parmesan Crsips

Garden Salad - with tomato and red onion.

*salads are priced for 12 servings

SIDES

Soft Pretzel Bread Sticks with Beer Cheese
\$3/person

All of our pizzas are created with our hand-made pizza crust, utilizing five simple ingredients: water, flour, yeast, extra virgin olive oil and salt.

Prepared almost every day, it goes through two rises and is then hand rolled. A process that creates a light, fluffy and chewy crust.