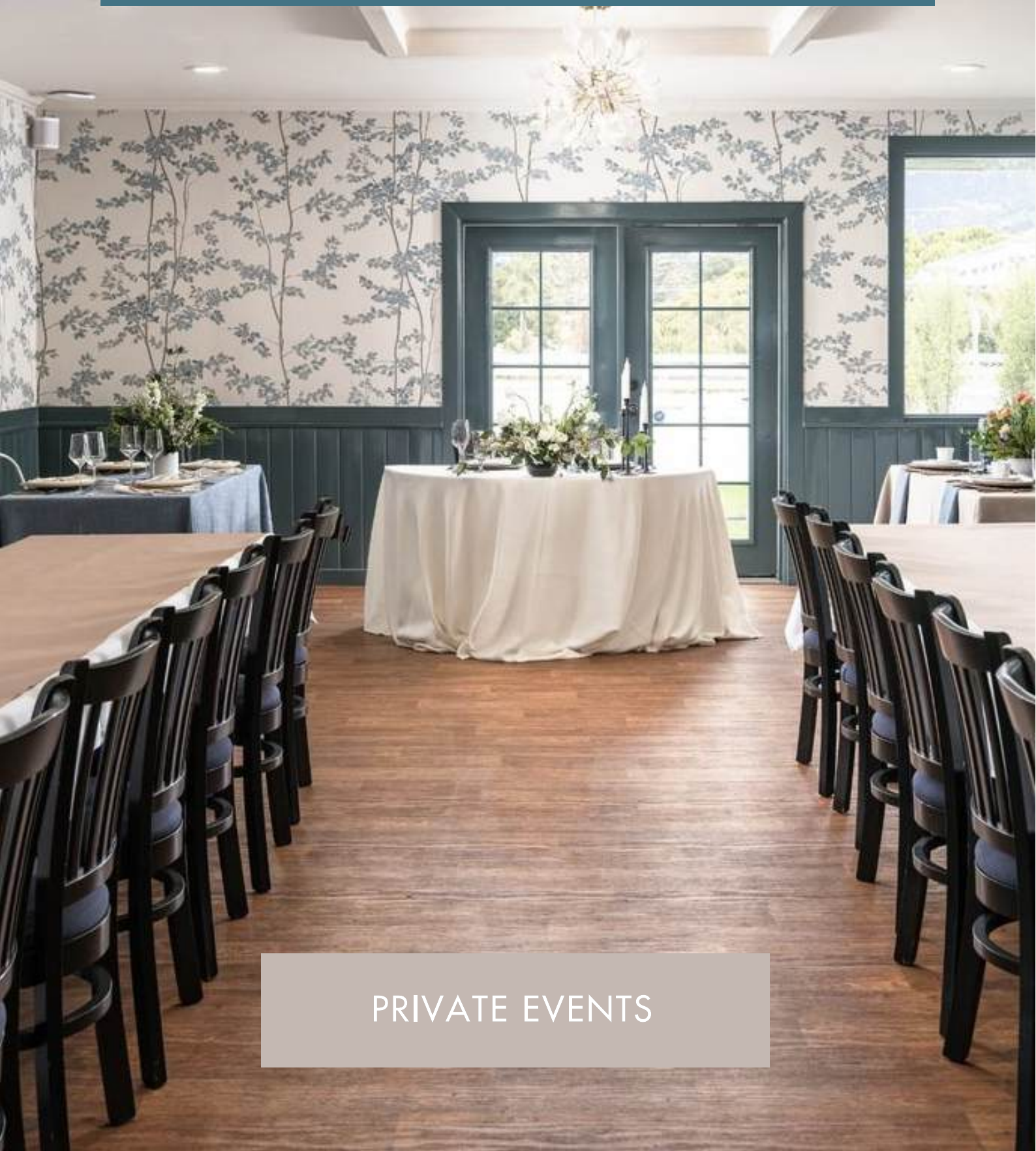


BRASS BEAR

BREWING & BISTRO



PRIVATE EVENTS

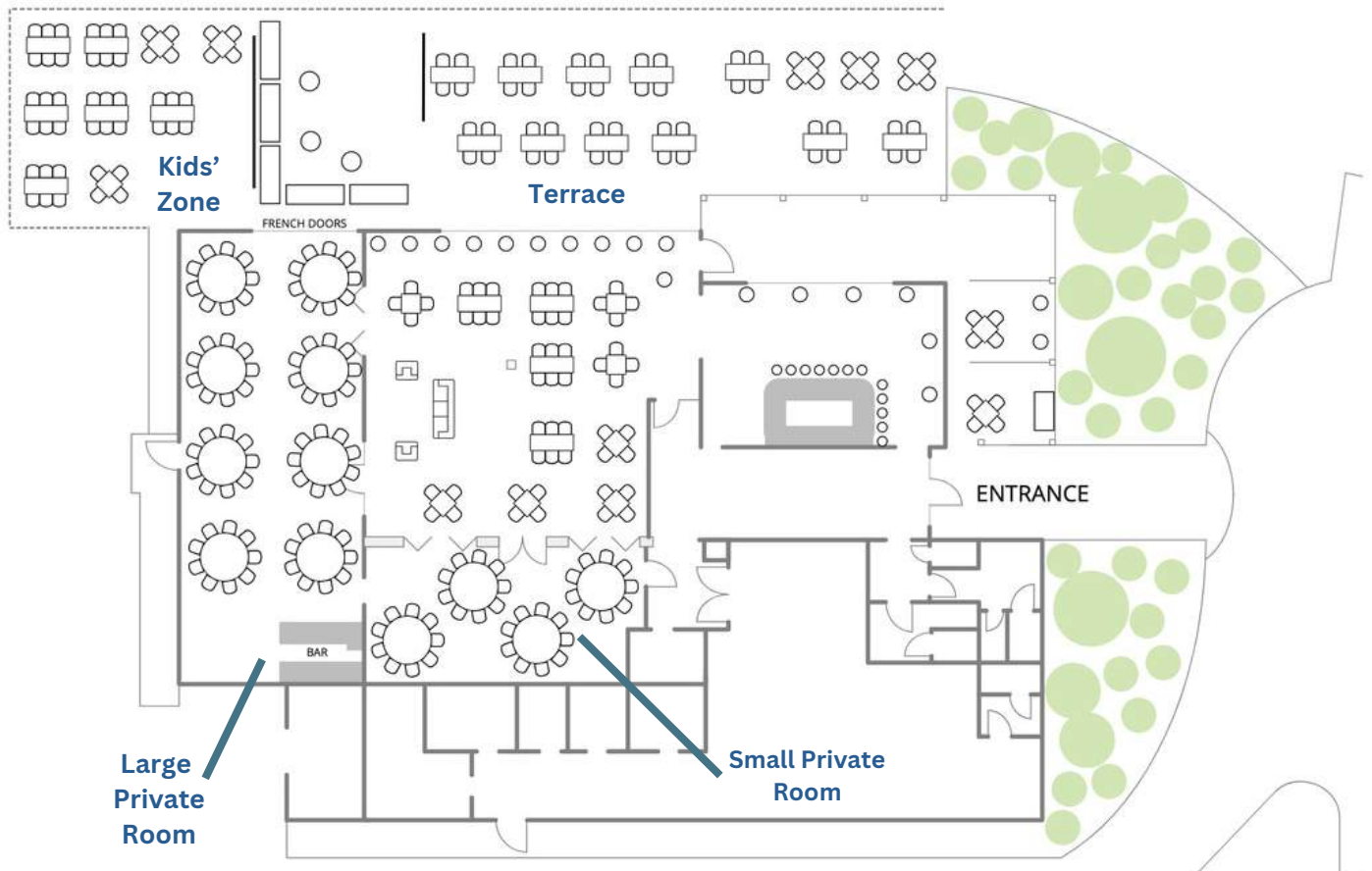


UPTOWN

<i>Call (805) 869-4014 for groups less than 20!</i>	Mon-Wed <i>food & beverage minimum</i>	Thurs-Sun <i>food & beverage minimum</i>	Venue Rental
Partial Terrace <i>20PPL - 75PPL</i>	\$40 per person	\$65 per person	—
Kids' Zone <i>60 Seated 75 Standing</i>	\$2,500	\$4,500	—
Small Private Dining Room <i>36 Seated 35 Standing</i>	\$1,500	\$3,000	—
Large Private Dining Room <i>features private bar & partial outdoor terrace 72 Seated 100 Standing</i>	\$3,000	\$8,000	—
Full Terrace Buyout <i>100 Seated 150 Standing</i>	\$4,000	\$10,000	—
Full Buyout <i>250 Seated 500 Standing 800+ with Rentals</i>	\$14,000	\$25,000	Mon-Wed: \$2,500 Thurs-Sun: \$5,500

*Pricing is based on a 3-hour event and may vary based on event date & time.
Prices do not include tax, 22% taxable service, and a 5% taxable administrative fee.*

UPTOWN FLOOR PLAN



BEVERAGE PACKAGES

Pricing based on a 3-hour event.

FULL BAR | \$65 PER PERSON

Includes House Spirits, Beer, Wine,
Cider, Fountain Drinks &
Featured Cocktail Curated by
In-House Mixologist

\$22 PER PERSON FOR EACH ADDITIONAL HOUR

PARTIAL HOSTED BAR | \$53 PER PERSON

Includes Beer, Wine, Cider,
and Fountain Drinks

\$18 PER PERSON FOR EACH ADDITIONAL HOUR

SUNDAY BRUNCH BAR | \$48 PER PERSON

Includes Full Bar + 2 Brunch Cocktails:
Brass Bear Bloody Mary & Mimosas

\$20 PER PERSON FOR EACH ADDITIONAL HOUR

OPTIONAL ADD-ONS:

1-Hour Wine Tasting Led by Certified Sommelier \$450

Champagne Toast \$4 Per Person

Coffee & Tea \$3 Per Person



BUFFET MENUS

Minimum 20 Guests Required



PASSED HORS D'OEUVRES*

\$20 PER PERSON, PER HOUR

SELECT 3

Meatballs

Charcuterie Skewer: meat, cheese, olives

Sausage Stuffed Cremini Mushroom

Beet & Goat Cheese Crostini

Shrimp Cocktail (+\$4pp)

Mini Lobster Roll (+\$4pp)

**available as an add-on to The Brass Dinner*

THE BRASS DINNER

\$55 PER PERSON

CHARCUTERIE BOARD

Chef-curated meat, cheese, and accoutrements

ENTREES

select 2

Marinated Chicken Thighs

Jumbo Chipotle Shrimp

Cheese-Stuffed Balsamic Mushrooms

Grilled Veggie Medley

zucchini, mushrooms, onions, cheese

Grilled Salmon (+10pp)

Wagyu Tri-Tip (+\$11pp)

SIDES

select 2

Mac & Cheese

Skin-On Herbed Potatoes

Green Salad

*mixed greens, cherry tomatoes, carrots,
red onion, yuzu shallot vinaigrette*

Caesar Salad

Seasonal Veggie

CARVING STATION*

\$300 Chef Attendant | 2 Hours

Wagyu Tri-Tip
\$300 per 20-30 guests

Prime Rib
\$350 per 20-30 guests

Salmon
\$300 per 20-30 guests

**available as an add-on to The Brass Dinner*

THE BACKYARD HANG

\$45 PER PERSON

ENTREES

select 2

Cheesesteak Sliders
Chicken Caesar Wraps
Grilled Veggie Wraps
Grilled Cheese
Meatballs

SIDES

select 2

Grilled Zucchini Spears
Street Corn
Grilled Veggie Medley
zucchini, mushrooms, onions, cheese
Fries
Caesar Salad

TACO BAR

\$36 PER PERSON

PROTEINS

select 2

Carne Asada
Brisket
Chicken
Veggie: Peppers & Onions
Shrimp (+\$5pp)
Wagyu Tri-Tip (+\$11pp)

SERVED WITH

Tortillas
Mild Green Salsa
Spicy Red Salsa
Rice
Refried or Black Beans
Onions
Cilantro
Lime
Tortilla Chips & Guacamole (+\$10pp)

BRASS BEAR BITES

\$35 PER PERSON

select 4

Charcuterie: Cheese Only
Charcuterie: Meat & Cheese (+\$5pp)
Wings or Cheesesteak Sliders
Caesar Salad
Street Corn
Roasted Corn Queso with Tortilla Chips
Meatballs

BEARS DO BRUNCH

\$35 PER PERSON

ENTREES

select 2

Brass Bear Breakfast Burger
Breakfast Burrito (+\$5pp)
bacon, egg, cheese, potatoes, grilled veggies
Breakfast Sandwich
Quiche & Mixed Green Salad
French Toast

SIDES

select 1

Scrambled Eggs
Bacon
Breakfast Potatoes
Black Beans
Fruit Medley (+\$5pp)

BREAKFAST BURRITO STATION*

\$18 PER PERSON

\$300 Chef Attendant | 2 Hours

SELECT 2

Vegetarian
caramelized onions, bell pepper, and eggs

Carnivore
bacon, eggs, cheese, onion, potatoes

Tex-Mex
chorizo, egg, cheese & potato
served with red or green salsa, onions, cilantro & limes

**available for groups of 70+*

DESSERT BUFFET

\$16 PER PERSON

SELECT 3

Lemon Bars
Brownie Bites
Mini Cheesecake Cups
Blondies
Assorted Cookies
Chia Pudding
Fruit Cups
Chocolate Truffle Cakes

Outside Dessert Fee \$3 Per Person

CHURRO BAR

\$16 PER PERSON

Fresh Churros

SERVED WITH

Chocolate Sauce
Caramel Sauce
Decaf or Regular Coffee

ADD-ONS

Childcare Supervisor
3 Hours | \$300

Screen & Projector*
\$150

Speaker & Microphone*
\$150

A/V Attendant* *
\$300

**Available for Fully Private Spaces or Venue Buyouts Only*

***Subject to Availability. Two Weeks' Notice Requested.*