



FUNKY BUDDHA

*Private
Events*

BANQUET EVENT PACKAGES

2025

UNIQUE. ROMANTIC. CRAFTED.

When we created our Funky Buddha Banquets and Private Events space, we wanted it to feel as authentic and meticulously crafted as our beer. So we employed some of the area's best designers to create a stunning facility that feels both elegant and cozy. We sourced natural materials such as reclaimed wood, vintage bar tin, polished concrete, rustic red brick, and large window panes. Even the staves from real beer barrels were used to create a look and feel that is decidedly funky, yet extremely refined. Driving home the authenticity of the experience are the east banquet hall's panoramic windows, which overlook Funky Buddha's actual, operational bottling line.



SERVICES

Our goal is to provide the best experience possible for you and your guests. That means we treat each event as unique, with an attention to detail befitting your special occasion. We frequently serve the following event types:

CORPORATE HAPPY HOURS
ENGAGEMENT CELEBRATIONS
BAR/BAT MITZVAHS
REUNIONS

WEDDINGS
REHEARSAL DINNERS
HOLIDAY PARTIES
NETWORKING

BIRTHDAY PARTIES
PRIVATE BEER DINNERS
CORPORATE MEETINGS
TRADESHOWS

EVENT CONFIGURATIONS

GRAND BANQUET HALL - Up to 125 Seated / 175 Standing
EAST BANQUET HALL - Up to 50 Seated / 65 Standing
WEST BANQUET HALL - Up to 40 Seated / 55 Standing
BARREL CONFERENCE ROOMS - Up to 15 Seated
BANQUET HALL PLUS GAME ROOM - Info Upon Request
BREWERY BARREL AGING ROOM - Info Upon Request

A ONE OF A KIND EXPERIENCE.

FULL CIRCLE EVENT PLANNING



When you choose Funky Buddha Banquets for your private event you gain access to a team of hospitality experts who assist in your event process from start to finish. From curation of your menu with our culinary team, to the design of your floor plan and layout of the event with your Event Coordinator, to day of coordination with vendors and all aspects of operations with your Banquet Captain, the Funky Buddha Banquets team is at your service. With over 20 years of Food & Beverage Industry experience, our Director of Catering, Philip Colp, and his dedicated staff will ensure your event runs smoothly while exceeding expectation.

WEDDING CEREMONIES & RECEPTIONS

At Funky Buddha Brewery, we are committed to quality beer. Like a healthy relationship, it takes patience, passion and extreme care. In the Funky Buddha Banquets Department, we are committed to crafting your special day exactly how you envision it to be. Our team of experts are here to help you celebrate your love in the best way we know how; with top-notch hospitality, attentive service, genuine personal care - and cold beer!



THE LOVE BELOW BEVERAGE PACKAGES

THE ENLIGHTENED PACKAGE

\$30 Per Guest

4 HOUR OPEN BAR

- The Enlightened Package includes all of our available flagship beers, 2 seasonal beers, 4 premium hard seltzers, 3 options each of red and white wine and fountain beverages –
 - » Add half an hour for \$5 per guest »

THE IMPERIAL PACKAGE

\$35 Per Guest

4 HOUR OPEN BAR

- The Imperial Package includes all of our available flagship beers, 3 seasonal beers, 2 premium release or barrel aged beers, 4 premium hard seltzers, 4 options each of red and white wine and fountain beverages –
 - » Add half an hour for \$6 per guest »

THE NIRVANA PACKAGE

\$40 Per Guest

4 HOUR OPEN BAR

- The Nirvana Package includes all of our available flagship beers, 4 seasonal beers, 3 premium release or barrel aged beers, 4 premium hard seltzers, 1 specialty crafted beer cocktail or 1 signature cocktail offering, 4 options each of red and white wine and bottled craft soda –
 - » Add half an hour for \$7 per guest »

In addition, any overtime bar charge will include an overtime room charge of \$2.50 per guest per half hour.

Please Note: Funky Buddha Brewery will do everything to accommodate your preferred alcohol selections for your event but cannot be held responsible if a certain beer, wine, seltzer or spirit is not available.

A selection of equal value based on your contracted price will always be available.

We reserve the right to determine what beers and alcohol are of equal value.

Funky Buddha Brewery, LLC - 1201 NE 28th Street Oakland Park, FL 33334 - 954.440.0046

THE LOVE BELOW BEVERAGE PACKAGES

THE BUDDHA SPIRITUAL PACKAGE

\$15 Per Guest

- The Buddha Spiritual Package includes a variety of Premium Hard Liquor: Vodka, Whiskey, Gin, Tequila, Rum and Bourbon. Client must purchase an Enlightened Package, Imperial Package or Nirvana Package in order to obtain a Spirits Package. –
» Add half an hour for \$3 per guest »

BUDDHA'S SPIRITUAL ADD - ONS

SIGNATURE COCKTAILS

\$10 Per Guest

- Still want to keep the beer and wine vibe going but want to add a little spirit, please indulge in our Craft Signature Cocktails. Consult with your Catering Coordinator for further details. Client must purchase an Enlightened Package, Imperial Package or Nirvana Package in order to obtain our Signature Cocktails package. –

COCKTAIL STATION

\$500 Per 75 Guest

- Nourish your guests with one of Funky Buddha's Craft Cocktail Station. Choose from our Margarita, Martini, Bloody Mary, or an Old Fashion Station. Our house made craft cocktails are one you're guest will always rave about. Client must purchase an Enlightened Package, Imperial Package or a Nirvana Package and have a Spiritual Package in order to obtain a Cocktail Station. –

Minimum of 40 Guest
76 - 125 guest will be an additional \$300

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THE LOVE BELOW BEVERAGE PACKAGES

BEER / SELTZER / WINE BY THE HOUR PACKAGE

Includes all of our available flagship beers, 1 premium beer released beer, 3 options each of red and white wines and fountain beverages

1ST HOUR

– \$14 Per Guest –

2ND HOUR

– \$7.50 Per Guest –

3RD HOUR

– \$6 Per Guest –

BEER / SELTZER / WINE / LIQUOR BY THE HOUR PACKAGE

Includes all of our available flagship beers, 1 premium beer released beer, varieties of hard liquor, 3 options each of red and white wines and fountain beverages

1ST HOUR

– \$20 Per Guest –

2ND HOUR

– \$11 Per Guest –

3RD HOUR

– \$8 Per Guest –

In addition, any overtime bar charge will include an overtime room charge of \$2.50 per guest per half hour.

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Minimum spend is inclusive of Total Charges plus a 20% Service Charge.

Service Charge helps to cover the cost of doing business including but not limited to, office staff, utilities, office supplies, day-to-day operations, etc.

As far as actual gratuities go, they are never mandatory and always appreciated.

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THE LOVE BELOW BEVERAGE PACKAGES

BRING THE FUNK PACKAGE - 2 OPTIONS

Track and Pay Option

2 PREPAID DRINKS PER GUEST

– 12 taps of Funky Buddha Beer and 3 options each of red and white wines. Client prepays a bar tab based on a minimum of two drinks per guaranteed guests and the bar will act as an open bar until the prepaid limit is reached. A Funky Buddha Brewery Banquet Captain will alert the client when the bar tab approaches the prepaid limit. The client can then decide if they would like to extend the bar tab and pay for the balance, or switch to a cash bar. –

\$100 BARTENDER FEE

» Current Tap Room pricing will determine the cost of beverages served »

Prepaid Token Option

2 PREPAID DRINKS PER GUEST

– 12 taps of Funky Buddha Beer and 3 options each of red and white wines. Client will be issued Funky Buddha Beer Tokens to distribute to their guests. The guests will present the tokens to the bartender to redeem 1 beer, 1 wine or 2 fountain drinks –

\$100 BARTENDER FEE

» Current Tap Room pricing will determine the cost of beverages served »

CASH BAR

GUESTS WILL PURCHASE THEIR OWN BEVERAGES

– 12 taps of Funky Buddha Beer, Premium Hard Liquor and 3 options each of red and white wines. Must meet Minimum Spend qualifications. –

\$150 BARTENDER FEE

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THE LOVE BELOW BEVERAGE PACKAGES

PRIVATE BREWERY TOUR EXPERIENCE

FUNKY BUDDHA BREWERY FACILITY TOUR

– Walk the path of brewing enlightenment in a memorable, personal tour for your event, outing, or celebration. –

\$15 PER GUEST + SERVICE AND TAX

» Tour accommodates up to 25 guests at a time »

COFFEE & TEA SERVICE

HALF DAY OF COFFEE AND TEA SERVICE

\$7.95 PER GUEST

FULL DAY OF COFFEE AND TEA SERVICE

\$12.95 PER GUEST

CRAFT SODA STATION

ASSORTMENT OF ALL NATURAL BOTTLED SODA

\$4 PER BOTTLE

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HORS D'OEUVRES

MENU

TIER ONE - \$4.25 PER PIECE

- HICKORY SMOKED CHICKEN WITH BLACK BEAN AND CORN SALSA AND A PLANTAIN CRISP
- BUFFALO MEATBALL WITH SHAVED PARMESAN AND A CANDIED ONION AND TOMATO COMPOTE
- ITALIAN SAUSAGE STUFFED CRIMINI MUSHROOM CAPS
- CAROLINA BBQ PORK AND SWEET ONION MARMALADE ON A CROSTINI
- SOUTHERN STYLE BACON, SCALLION AND JALAPENO HUSH PUPPY WITH A MAPLE CREAM SAUCE
- FRESH MOZZARELLA, GRAPE TOMATO AND BASIL LEAF SKEWERS WITH BALSAMIC GLAZE
 - » Vegetarian
- CRISPY SPINACH AND FETA PHYLLO CRISPS WITH A CUCUMBER MINT SAUCE
 - » Vegetarian
- CHILLED UDON SHOT WITH CTRUS SPRITZ, CHARRED TOMATO AND ENGLISH CUCUMBER
 - » Vegan
- CRISPY TOFU WITH GARLIC GINGER GLAZE, TOASTED SESAME AND SHAVED FENNEL
 - » Vegan

TIER TWO - \$5.25 PER PIECE

- SWEET AND SPICY RASPBERRY HABANERO GLAZED CHICKEN LOLLIPOPS
- SMOKED SALMON SHOOTER WITH DILL SOUR CREAM
- CHILI-LIME CEVICHE SHOOTERS WITH SHRIMP
- FRESH FIGS WITH GORGONZOLA SPREAD AND PROSCIUTTO

Please Note: Kids, Vegetarian, Vegan and Dietary Restrictive
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HORS D'OEUVRES (CONT.)

TIER TWO (CONT.) - \$5.25 PER PIECE

- PRAWN COCKTAIL SERVED WITH A HOP GUN IPA HORSERADISH COCKTAIL SAUCE
- MAPLE LEAF SMOKED DUCK BREAST WITH A RASPBERRY GOAT CHEESE SPREAD
- ROASTED BRUSSELS WITH SWEET POTATO, CRISPY PARSNIP AND A FIG BALSAMIC GLAZE
 - » Vegan
- ROASTED EGGPLANT CROSTINI WITH SWEET PEPPER CHUTNEY AND CURRIED PUFFED RICE
 - » Vegan
- BRAISED BEEF SHORT RIB SLIDERS WITH CHIPOTLE AIOLI AND BABY GREENS
- TUNA SASHIMI AND CUCUMBER SALAD WITH CRISPY WONTON STRIPS

TIER THREE - \$6.25 PER PIECE

- MINI MAINE LUMP CRAB CAKES WITH A CHIPOTLE REMOULADE
- MAINE LOBSTER TAIL AND CLAW SALAD IN A PHYLLO CUP
- MAINE LOBSTER SALAD TOSSED WITH LEMON AIOLI WITH ENDIVE
- SESAME SEARED SEA SCALLOPS WITH CRISPY WONTON SKIN AND TOPPED WITH ASIAN SLAW
- DOMESTIC LAMB CHOPS WITH DOC BROWN ALE MUSTARD
- SEA SCALLOPS WRAPPED IN PECAN WOOD SMOKED BACON
- PEPPERED BEEF TENDERLOIN WITH STILTON BLUE CHEESE ON A GRILLED CROSTINI

SELECTION FROM MULTIPLE TIERS IS PERMITTED

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PLATTER MENU

Platters Serve Approximately 40 guests

FUNKY CRUDITE - \$275

- Fresh and pickled locally grown vegetables, served with your choice of Garlic Herb Dip
-OR- Red Pepper Parmesan Dip -OR- Caramelized Onion Dip –
» Substitution of grilled vegetables is available »

ARTISAN CHEESE BOARD - \$450

- Atlantic Artisan Cheeses served with Fresh Fruit and Seeded Flatbread Crackers –

CURED MEATS BOARD - \$450

- Variety of Cured Meats, House Pickled Vegetables, Doc Brown Ale Mustard, Candied Tomato Chutney and Seeded Flatbread Crackers –

BREWERS BOARD - \$475

- Assortment of Artisan Cheese and Cured Meats Served with Fresh Fruit, House Pickled Vegetables, Doc Brown Ale Mustard, Candied Tomato Chutney and Seeded Flatbread Crackers –

SPENT GRAIN PRETZEL DISPLAY - \$275

- House Made and Freshly Baked Large Soft Pretzels made with Spent Grains from Funky Buddha Beer Production served with Pretzel Bites, Beer Cheese Dip, and Doc Brown Ale Mustard –
» Ask your Catering Manager about a Dessert Style Pretzel Display »

DIP EM DISPLAY - \$325

- Fresh Hummus, Guacamole, Fresh Tabbouleh, Picked Peppers and Onions, and Marinated Olives served with Fresh Tortilla Chips and House Made Kettle Chips –

Multiple Platters Are Recommended for Large Parties

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PLATTER MENU

(CONT.)

CHILLED SEAFOOD DISPLAY - \$950

- Corvina and Shrimp Ceviche, Fresh Oysters, Prawn Cocktail, Tuna Tartare Shooters, Smoked Salmon Shooters, and Smoked Fish Dip served with Mignonette Sauce and Hop Gun IPA Cocktail Sauce –

1201 BURGER SLIDERS - \$450

- 100 Burger Sliders made with our Custom 1201 Meat Blend, "3Sum" Sauce, Lettuce, Tomato, Onion on a Challah Bun –

BISON BURGER SLIDERS - \$525

- 100 Burger Sliders made with our Custom Bison and Pecan Wood Smoked Pork Blend, Bacon Red Onion Marmalade and Muenster Cheese on a Challah Bun –

CRAFT BRAT SLIDERS - \$400

- 100 Sliders made with Grilled Beer Braised Bratwurst, Brewhouse Cabbage, Doc Brown Ale Mustard and Sautéed Onion on a Spent Grain Roll –

VEGGIE BURGER SLIDERS - \$400

- 100 Veggie Burger Sliders made with Seasonal Vegetables, Mixed Greens and a Lemon Dill Aioli on a Challah Bun –

FUNKY WINGS DISPLAY - \$400

- 100 Chicken Wings tossed in our Specialty Tommy Gun Rub and Buffalo Mustard Sauce served with Blue Cheese Sauce and Celery –

DEVEILED EGG DISPLAY - \$300

- 100 Piece Assorted Flavored Deviled Eggs served with Pickled Vegetables and Seeded Flatbread Crackers –

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VIBIN' BBQ BUFFET

Buffet Style - \$43 per guest

Served with Complimentary Carafes of Sweet Tea, Freshly Baked Jalapeno Cornbread, Creamy Coleslaw and Maple Bacon Coffee Porter Baked Beans

PROTEIN SECTION 1 - CHOOSE 1

Please ask your Catering Manager about pricing for additional protein

BBQ PULLED PORK – House Smoked Pulled Pork Simmered in Carolina Mustard BBQ Sauce / Brioche Bun / Boulder Canyon Potato Chips and Slaw 12

BONE IN CHICKEN QUARTERS – Herb Marinated, Grilled and served with Carolina BBQ Sauce

FUNKY BUDDHA BURGERS – Custom Meat Blend served with Warm Buns and guest's choice of toppings including Cheese, Lettuce, Tomato, Onion, Ketchup, Mustard and Mayo

GRILLED BEER BRATS – Beer Braised Bratwurst grilled and topped with Onions, Cabbage and Spicy Beer Mustard

PROTEIN SECTION 2 - CHOOSE 1

Please ask your Catering Manager about pricing for additional protein

BONELESS FREE RANGE CHICKEN BREAST – Grilled Chicken Breast served alongside Warm Buns, Lettuce, Tomato and House Made "3Sum" Sauce

SMOKED BRISKET – Hickory Smoked Beef Brisket Cooked Low and Slow and served with Tangy Mustard BBQ Sauce

BLUEBERRY BBQ ATLANTIC SALMON – Herb Marinated Atlantic Salmon, seared and served with Fresh Blueberry BBQ Sauce

Please Note: Kids, Vegetarian, Vegan and Dietary Restrictive Meals and Options are Available Upon Request

MEMPHIS STYLE RIBS – Cooked Low and Slow in a Smokey Rub and Slathered with Sweet and Tangy BBQ Sauce

VIBIN' BBQ BUFFET

(CONT.)

SIDE DISHES - CHOOSE 2

CAESAR SALAD – Baby Romaine Lettuce drizzled with IPA Caesar Dressing, topped with Shaved Parmesan Cheese and Spent Grain Croutons

CUCUMBER TOMATO SALAD – Fresh Cucumber, Tomato, Red Onion and Feta Cheese over Quinoa and dressed with Oil and Vinegar

MAC & BEER CHEESE – Made with our house made Beer Cheese, Roasted Red Peppers, Onions and topped with Melted Sharp Cheddar

SOUTHERN STYLE GREENS – Chef's Choice Seasonal Greens

CAROLINA RED RICE – Low Country Traditional Red Rice with Tomato, Bacon and Onion

DESSERTS - CHOOSE 1

LAST SNOW BANANA PUDDING – Fresh Banana Pudding made with a hint of our Last Snow Coconut Coffee Porter and topped with Vanilla Wafers

FRESHLY BAKED COOKIES AND BROWNIES – Assortment of house made Cookies and Porter Brownies

GEORGIA SWEET PEACH COBBLER – Sweet Georgia Peach Filling topped with a Brown Sugar Crumble

WARM APPLE CRISP – Gooey and Sweet Cinnamon Apple Filling topped with a Brown Sugar Crumble

Please Note: Kids, Vegetarian, Vegan and Dietary Restrictive

Meals and Options are Available Upon Request

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FLORIDIAN DINNER MENU

Buffet - \$50 Per Guest

Plated - \$42 Per Guest

***Plated pricing is based on single protein selection for all guests. Ask your Catering Manager about dual or choice protein options**

FIRST COURSE - CHOOSE 1

CAESAR SALAD – Baby Romaine Lettuce with house made IPA Caesar Dressing and topped with Shaved Parmesan Cheese and Spent Grain Croutons

KALE, QUINOA AND BABY ROMAINE SALAD – tossed with Pickled Onions, Ginger Carrots and Honey Apricot Dressing

ENTRÉE COURSE

Plated - Choose 1

Buffet - Choose 2

FLORIDIAN THYME SPICED STATLER CHICKEN BREAST – with a Portuguese Tomato Garlic Sauce

PAN SEARED SALMON FILET – with a Soy Ginger Lime Sauce
» Substitute of Mahi is Available

SLICED PORK TENDERLOIN – with Doc Brown Ale Mustard Glaze and Peppered Local Mushrooms

GRILLED BISTRO STEAK – with Local Mushrooms and an OP Porter Demi Glace

FARFALLE PASTA – with Roasted Tomatoes, Wilted Kale, Goat Cheese Cream Sauce and Toasted Pine Nuts

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FLORIDIAN DINNER MENU (CONT.)

STARCH - CHOOSE 1

ROASTED FINGERLING POTATOES
WILD RICE WITH MELTED LEEKS AND
GINGER

GARLIC SMASHED YUKON GOLD
POTATOES

MAC & BEER CHEESE

CITRUS THYME ORZO PASTA

VEGETABLE

Plated - Choose 1

Buffet - Choose 2

ROASTED JALAPENO CREAMED CORN

SESAME BLISTERED GREEN BEANS

GRILLED MARINATED SEASONAL
VEGETABLES

CHARRED CAULIFLOWER WITH TRUFFLE
OIL

ROASTED PATTY PAN AND SUNBURST SQUASH

DESSERT - CHOOSE 1

OP PORTER BROWNIES AND FRESH CHOCOLATE CHIP COOKIES

WARM APPLE CRISP WITH A BROWN SUGAR CRUMBLE

WARM SEASONAL BREAD PUDDING WITH RUM SAUCE

SWEET BISCUITS WITH FRESH FRUIT AND CHANTILLY CREAM

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COSMIC JOURNEY

DINNER MENU

Buffet - \$57 Per Guest

Plated - \$49 Per Guest

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FIRST COURSE - CHOOSE 1

LOCAL GREEN SALAD – topped with Crumbled Goat Cheese, Pecans and Beets with a Raspberry Vinaigrette

CAESAR SALAD – Baby Romaine Lettuce drizzled with IPA Caesar Dressing, topped with Shaved Parmesan Cheese and Spent Grain Croutons

KALE, QUINOA AND BABY ROMAINE SALAD – tossed with Pickled Onions, Ginger Carrots and Honey Apricot Dressing

ENTRÉE COURSE

Plated - Choose 1

Buffet - Choose 2

HERB ROASTED NEW YORK STRIP LOIN OF BEEF – with a Wild Mushroom Demi Glace

SWEET POTATO ENCRUSTED ATLANTIC SALMON – with a Ginger Butter Sauce

PORK BRACIOLE – with Figs, Spinach, Mozzarella Cheese, and Roasted Pepper with a Bitter Sweet Demi Glace

BASIL GOAT CHEESE STUFFED STATLER BREAST OF CHICKEN – with a Roasted Red Pepper Cream Sauce

STARCH - CHOOSE 1

ROASTED FINGERLING POTATOES

GORGONZOLA MASHED POTATOES

CILANTRO JASMINE RICE

CITRUS THYME ORZO PASTA

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COSMIC JOURNEY

DINNER MENU (CONT.)

VEGETABLE

Plated - Choose 1

Buffet - Choose 2

GARLIC ROASTED ASPARAGUS

SEARED GREEN BEANS WITH THYME
BUTTER

MELANGE OF ROASTED BABY
VEGETABLES

WILD MUSHROOM SAUTÉ

WILTED MIXED GREENS
» Kale, Mustard Greens and Swiss Chard »

DESSERT COURSE - CHOOSE 1

CABERNET STRAWBERRY STOUT- 10%- – Dark heavy stout with added strawberries and aged in a cabernet sauvignon barrel

TRIPLE CHOCOLATE MOUSSE CUP – Rich and Airy Triple Chocolate Mousse made with White Chocolate, Dark Chocolate and Milk Chocolate

CHEESECAKE WITH SEASONAL FRUIT – Creamy and Rich Cream Cheese Cake topped with Seasonal Fruit

KEY LIME PIE – Graham Cracker Crust filled with A Sweet and Tart Key Lime Custard made with Nellie and Joe's Key Lime Juice

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UNDEFEATED SAISON PLATED DINNER

Plated - \$69 Per Guest

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FIRST COURSE - CHOOSE 1

LOBSTER SHERRY BISQUE

LOCAL MUSHROOM SALAD – with Frisee and Toasted Pecans and tossed in a Chive Maple Vinaigrette

WATERCRESS SALAD – with Farro, Ginger Carrots, Blueberries and a Saison Vinaigrette

HEIRLOOM TOMATO SALAD – with Crumbled Boursin Cheese, Pickled Onions, Grilled Endive and Blood Orange Oil

ENTRÉE COURSE - CHOOSE 1

CHILEAN SEA BASS – with Fennel Slaw and a Passion Fruit Beurre Blanc

ROASTED GARLIC RUBBED GRILLED COLOSSAL GULF SHRIMP – with Grilled Grapefruit

PEPPER CRUSTED FILET MIGNON – with a Dark Chocolate Demi Glace and Toasted Cranberries

FRESH SESAME SEARED TUNA – with Grilled Asian Stir Fried Vegetables

DIJON RUBBED RACK OF LAMB – with Lamb au Jus

PROSCIUTTO, FONTINELLA AND ASPARAGUS STUFFED GAME HEN – with Shiitake Sage Gravy

HOISIN BBQ DUCK BREAST – with Grilled Cipollini Onions

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UNDEFEATED SAISON PLATED DINNER (CONT.)

STARCH - CHOOSE 1

GRUYERE GRATIN POTATOES

TRI-COLOR TRUFFLE ROASTED POTATOES

WILD MUSHROOM RISOTTO

SAFFRON RICE WITH ENGLISH PEAS

GORGONZOLA MASHED POTATOES

VEGETABLE - CHOOSE 1

WILD MUSHROOM SAUTÉ

GRILLED GREEN AND WHITE ASPARAGUS

BROWN SUGAR GLAZED ROASTED
ACORN SQUASH

LOCAL BABY VEGETABLES

GRILLED EGGPLANT WITH CILANTRO PEPPERED YOGURT

DESSERT COURSE - CHOOSE 1

DARK AND WHITE CHOCOLATE MOUSSE TOWER

PASSION FRUIT CHEESECAKE

FRUIT TART – Pastry Cream drizzled with Orange Zested Simple Syrup and topped with Glazed Seasonal Fruit

CHOCOLATE DIPPED FRUIT – Assortment of Fresh Seasonal Fruit Dipped in White and Milk Chocolate

MAPLE BACON BANANA BREAD PUDDING – Warm Banana Bread Pudding made with our award winning Maple Bacon Coffee Porter

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I WANT IT NOW! MENU

ADD-ONS

The items below are curated with the intention to be additional items added on to any menu

ASIAN STIR FRY BAR - ACTION STATION

\$17 PER PERSON

- Jasmine Rice with guest's choice of Coconut Curry Sauce, Garlic Ginger Soy Sauce, Marinated Grilled Chicken, Shrimp, a Melange of Asian Vegetables, Broccoli, Shiitake Mushrooms, Bamboo Shoots and Water Chestnuts –
- MINIMUM OF 25 GUESTS**
» \$125 Chef Attendant Fee »

MAC N CHEESE BAR - ACTION STATION

\$17 PER PERSON

- Cavatappi Pasta with guest's choice of Beer Cheese Sauce, Roquefort Cheese Sauce, Crumbled Bacon, Tomatoes, Scallions, Truffle Oil, Spicy Parmesan Cheese, Roasted Peppers, English Peas, Grilled Chicken and Shrimp –
- MINIMUM OF 25 GUESTS**
» \$125 Chef Attendant Fee »

WHOLE ROASTED SUCKLING PIG - ACTION STATION

\$1000 - SERVES 30 GUESTS

- Suckling Pig stuffed with Smoked Pork Shoulder and served with Tangy Mustard BBQ Sauce, Watermelon BBQ Sauce and Spent Grain Rolls –
- » \$125 Chef Attendant Fee »

CHURRASCARIA - ACTION STATION

\$500 - SERVES 25 GUESTS

- Hearts of Sirloin, marinated and grilled with Lime Hop Salt, hand carved and served with Caramelized Onions, Tropical Chimichurri Sauce and Yucca Tots –
- » \$125 Chef Attendant Fee »

SMOKED SALMON STATION

\$16 PER PERSON

- Fresh Atlantic Smoked Nova Salmon served with Sliced Lemon, Whipped Cream Cheese, Capers, Finely Sliced Red Onion, Tomato, Hard Boiled Eggs, and as Assortment of Freshly Baked Bagels, and Mini Pastries –
- MINIMUM OF 25 GUESTS**

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I WANT IT NOW! MENU

ADD-ONS (CONT.)

SALMON EN CROUTE - CARVING STATION

\$350 - SERVES 25 GUESTS

- Fresh Salmon with Herb Butter, wrapped in Flaky Puff Pastry Dough and served with a Rosemary Mango Chutney –
» \$125 Chef Attendant Fee »

AGED PRIME RIB - CARVING STATION

\$550 - SERVES 25 GUESTS

- Herb Seared Roasted Garlic Rubbed Prime Rib of Beef served with Hop Gun IPA Horseradish Sauce and OP Porter Au Jus –
» \$125 Chef Attendant Fee »

AHI TUNA - CARVING STATION

\$650 - SERVES 25 GUESTS

- Rare Ahi Tuna Presented on a bed of Ice, sliced thin and served with lightly fried Wontons and garnished with Seaweed and Sesame Seeds –
» \$125 Chef Attendant Fee »

BERKSHIRE PORK LOIN - CARVING STATION

\$350 - SERVES 25 GUESTS

- Roasted Berkshire Pork Loin with Spicy Beer Mustard and served with a Tart Berry Compote –
» \$125 Chef Attendant Fee »

DESSERT BAR

\$19 PER PERSON

- Freshly Baked Fudge Brownies, Chewy Chocolate Chip Cookies, Key Lime Pie Shooters, Triple Chocolate Mousse Cups, Fruit Tarts, Maple Bacon Banana Bread Pudding, and Mini Strawberry Shortcakes served with Coffee and Tea –

MINIMUM OF 25 GUESTS

Please Note: Kids, Vegetarian, Vegan and Dietary Restrictive Meals and Options are Available Upon Request

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LAST SNOW LUNCHEON

Plated - \$34 Per Guest

Buffet - \$39 Per Guest

FIRST COURSE - CHOOSE 1

CHEF'S CHOICE SEASONAL SOUP

ROASTED ROOT VEGETABLE BISQUE – with Rosemary Garlic Oil

DOPE BEETS SALAD – Local Greens topped with Crumbled Goat Cheese, Pecans and Roasted Beets and a Raspberry Vinaigrette

CAESAR SALAD – Baby Romaine Lettuce drizzled with IPA Caesar Dressing, topped with Shaved Parmesan Cheese and Spent Grain Croutons

ENTRÉE COURSE

Plated - Choose 1

Buffet - Choose 2

THYME SPICED STATLER CHICKEN – with a Portuguese Tomato Garlic Sauce

PAN SEARED SALMON AND WILTED KALE – with a Spicy Coconut Curry Sauce

» Substitute of Mahi is Available

ROASTED FREE RANGE CHICKEN BREAST – with a Curried Mango and Red Pepper Chutney

MARINATED FLANK STEAK – with a Tropical Chimichurri Sauce

GRILLED FRENCHED PORK CHOPS – with House Pickled Peppers

FARFALLE PASTA - VEGETARIAN – with Roasted Tomatoes, Wilted Kale, Goat Cheese Cream Sauce and Toasted Pine Nuts

Please Note: Kids, Vegetarian, Vegan and Dietary Restrictive
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ENTRÉE SALADS

Available for Plated Option Only

COBB SALAD – Local Greens with Chopped Bacon, Crumbled Blue Cheese, Zima Tomatoes, Avocado and Hard Boiled Egg with a Lemon Dill Dressing

» Addition of Chicken or Salmon is Available

SPRING SALAD – Baby Spinach with Shaved Onion, Zima Tomatoes, Caramelized Carrots and a Ginger Balsamic Vinaigrette

» Addition of Chicken or Salmon is Available

STARCH - CHOOSE 1

ROASTED FINGERLING POTATOES

MAC & BEER CHEESE

GARLIC SMASHED YUKON GOLD
POTATOES

WILD RICE WITH MELTED LEEKS AND
GINGER

VEGETABLE

Plated - Choose 1

Buffet - Choose 2

CAULIFLOWER WITH TRUFFLE OIL

ROASTED JALAPENO CREAMED CORN

ROASTED PATTY PAN AND SUNBURST
SQUASH

SESAME BLISTERED GREEN BEANS WITH
PICKLED RADISH

GRILLED MARINATED SEASONAL VEGETABLES WITH ROASTED GARLIC BALSAMIC

DESSERT COURSE - CHOOSE 1

FRESHLY BAKED COOKIES AND
BROWNIES

WARM APPLE CRISP WITH BROWN
SUGAR CRUMBLE

WARM SEASONAL BREAD PUDDING WITH
RUM SAUCE

SWEET BISCUITS WITH FRESH FRUIT AND
CHANTILLY CREAM

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ETERNAL SUMMER SANDWICH MENU

Menu Available Until 3pm

TRADITIONAL STYLE ASSORTMENT

\$27 Per Guest

CHICKEN, GRAPE AND PECAN SALAD

SMOKED TURKEY AND JARLSBERG WITH DOC BROWN ALE MUSTARD

SLICED AGED ROAST BEEF AND SMOKED CHEDDAR WITH HOP GUN IPA HORSERADISH CREAM

ROASTED PORTOBELLA STACK WITH ROASTED RED PEPPER, BALSAMIC ONIONS, TOMATO AND BASIL PARMESAN SAUCE

» Vegetarian Option

WRAP STYLE ASSORTMENT

\$27 Per Guest

CALIFORNIA CLUB WRAP – Smoked Turkey, Aged Cheddar, Pecan Wood Smoked Bacon, Tomatoes, Arugula, and Avocado

CHICKEN SALAD WRAP – Rotisserie Chicken, Mayo, Red Grapes and Pecans

STEAK AND SHROOM WRAP – Grilled Flank Steak, Sautéed Crimini Mushrooms, Peppers, Spinach and a Basil Goat Cheese Spread

THE ZEN WRAP – Hummus, Feta Cheese, Tomato, Cucumber, Kalamata Olives, Baby Spinach and a Lemon Herb Vinaigrette

» Vegetarian Option

SIDES - CHOOSE 2

SOUTHERN STYLE
POTATO SALAD

MUSTARD COLESLAW

LEMON ORZO PASTA

DESSERTS

FRESHLY BAKED COOKIES AND PORTER BROWNIES

Please Note: Kids, Vegetarian, Vegan and Dietary Restrictive Meals and Options are Available Upon Request

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BREWHOUSE BRUNCH

Buffet Style - \$48 Per Guest

Available Until 3pm

BEVERAGES

PLEASE SEE OUR "THE LOVE BELOW BEVERAGE MENU" FOR BEVERAGE PACKAGES

FAIR TRADE COFFEE

SWEET TEA AND LEMONADE STATION

FRESHLY SQUEEZED ORANGE JUICE

ENTRÉES

***PLEASE SEE OUR "I WANT IT NOW! MENU ADD-ONS" FOR ADDITIONAL OFFERINGS TO RECEIVE A 10% DISCOUNT ON ALL CARVING STATIONS**

OMELET STATION

– Lake Meadow Natural Eggs with accompaniments of guests choice including Red Peppers, Green Peppers, Jalapenos, Diced Tomatoes, Caramelized Onions, Mushrooms, Bacon Bits, Ham, Cheddar Cheese and Mozzarella Cheese –

CHICKEN AND WAFFLES

– Buttermilk Fried Chicken with Warm Buttery Waffles –

SIDES

CANDIED BACON & REGULAR BACON

SAGE SAUSAGE LINKS

FRESH SEASONAL FRUIT

IPA CAESAR SALAD

WILD MUSHROOM, ONION AND POTATO HASH

DESSERTS

WARM BREAD PUDDING WITH RUM SAUCE

CHOCOLATE DIPPED STRAWBERRIES

Please Note: Kids, Vegetarian, Vegan and Dietary Restrictive Meals and Options are Available Upon Request

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WIDE AWAKE, IT'S MORNING! BREAKFAST MENU

Available from 7am-11am

*Ask your Catering Manager about pricing on multiple selections

BEVERAGE STATIONS

[*PLEASE SEE OUR "THE LOVE BELOW BEVERAGE MENU" FOR BEVERAGE PACKAGES*]

FRESHLY SQUEEZED ORANGE JUICE	\$3 PER GUEST
FAIR TRADE COFFEE/TEA	\$40 PER GALLON
ORGANIC FRESHLY BLENDED JUICES AND SMOOTHIES » \$75 Attendant Charge for Smoothie Station	\$9.95 PER GUEST

FUNKY CONTINENTAL STATION

\$19 Per Guest

FRESH FRUIT DISPLAY

– Chef's Choice Season Fruit and Berries –

SWEETS AND GRAINS DISPLAY

– Assortment of Fresh Bagels, Croissants & Breakfast Pastries accompanied by Butter, Cream Cheese, and Assorted Jams and Jellies –

LIGHT START BUFFET

\$25 Per Guest

STEEL CUT OATMEAL -OR- STONE GROUND GRITS

» with accompaniments »

TURKEY BACON -OR- CHICKEN APPLE SAUSAGE

EGG WHITE WRAPS

– Scrambled Egg Whites in a Spinach Basil Tortilla –

Please Note: Kids, Vegetarian, Vegan and Dietary Restrictive Meals and Options are Available Upon Request

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WIDE AWAKE, IT'S MORNING! BREAKFAST MENU (CONT.)

MAPLE BACON BREAKFAST BUFFET

\$29 Per Guest

LAKE MEADOW NATURAL SCRAMBLED EGGS

THICK CHALLAH FRENCH TOAST WITH WARM MAPLE SYRUP

ASSORTED MINI PASTRIES

ROASTED POTATOES WITH CARAMELIZED ONIONS -OR- STONE GROUND GRITS

CRISPY PECAN WOOD SMOKED BACON -OR- COUNTRY STYLE SAGE SAUSAGE LINKS

**Please Note: Kids, Vegetarian, Vegan and Dietary Restrictive
Meals and Options are Available Upon Request**

**PLEASE VISIT OUR "I WANT IT NOW! ADD ON MENU" FOR
ADDITIONAL OFFERINGS TO RECEIVE A 10% DISCOUNT ON
ALL CARVING STATIONS**

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CORPORATE MEETING LUNCHEON

Curated from our Craft Food Counter & Kitchen

Up to 15 Guests - Monday through Friday until 3pm - \$1000 + Tax + Gratuity

BEVERAGES

[*PLEASE SEE OUR "THE LOVE BELOW BEVERAGE MENU" FOR BEVERAGE PACKAGES*]

FAIR TRADE COFFEE

SWEET TEA AND WATER STATION

2 BEER TOKENS

» To be used to redeem beer and wine before, during or after event based on organizer's preferences »

APPETIZER PLATTERS

3 OPTIONS OF PLATTERED APPETIZERS FROM OUR DAILY CURATED CRAFT FOOD
COUNTER AND KITCHEN MENU

» Appetizers to be determined by guests day of »

ENTRÉES

A LA CARTE MENU WITH 5 OPTIONS FROM OUR DAILY CURATED CRAFT FOOD COUNTER
AND KITCHEN MENU

» Meals to be determined by guests day of »

DESSERTS

FRESHLY BAKED COOKIES AND BROWNIES

– Assortment of house made Cookies and Porter Brownies –

Please Note: Kids, Vegetarian, Vegan and Dietary Restrictive
Meals and Options are Available Upon Request

*Minimum pricing for this menu is all inclusive. The 20% service charge is omitted from this style event.

THE FUNKY FLAGSHIP

BREAK MENU

***Ask your Catering Manager about pricing on multiple selections**

FLORIDIAN HEFEWEIZEN BREAK

\$18 Per Guest

**YOGURT & FRESH BERRY PARFAITS, FRUIT FONDUE WITH HONEY POPPY SEED DIP,
PRESERVES, BRAN MUFFINS, LOW FAT BUTTER, GREEK YOGURT CREAM**

– Accompanied by Fresh Brewed Coffee and Assorted Teas –

HOP GUN IPA BREAK

\$21 Per Guest

**PORTER BROWNIES, LAST SNOW COCONUT COFFEE PORTER ALMOND COOKIES,
CHOCOLATE COVERED STRAWBERRIES, PRETZEL STICKS ROLLED IN DARK CHOCOLATE**

– Accompanied by Fresh Brewed Coffee and Assorted Teas –

CHANT IPA BREAK

\$22 Per Guest

**WARM NAAN BREAD, PITA CHIPS, RED PEPPER HUMMUS, ROASTED EGGPLANT DIP,
CUCUMBER MINT TZATZIKI, FETA, TOMATO AND OLIVE SALAD**

– Accompanied by Fresh Brewed Coffee and Assorted Teas –

COSMIC JOURNEY IPA BREAK

\$26 Per Guest

**PORTER FUDGE BROWNIES, FRESH CHOCOLATE CHIP COOKIES, KEY LIME PIE SHOOTERS,
WHITE CHOCOLATE MOUSSE CUPS, MINI FRUIT TARTS, MAPLE BACON BANANA BREAD
PUDDING, MINI STRAWBERRY SHORTCAKES**

– Accompanied by Fresh Brewed Coffee and Assorted Teas –

VIBIN' LAGER BREAK

\$21 Per Guest

**ORGANIC TORTILLA CHIPS, HOUSE MADE PRETZELS, FRESH SALSA WITH BLACK BEANS
AND PINEAPPLE, GUACAMOLE, BEER CHEESE DIP**

– Accompanied by Fresh Brewed Coffee and Sweet Tea –

**Please Note: Kids, Vegetarian, Vegan and Dietary Restrictive
Meals and Options are Available Upon Request**

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