



SPECIAL EVENT SERVICES



SMOKEHOUSE BREWING CO

Thank you for considering Smokehouse Brewing Company for your Special Event. We are excited and delighted to make your visit here memorable. Whether it's family and friends or a business gathering, Smokehouse Brewing Company will satisfy your taste buds and your budget.

We're finicky about everything that goes into our selections.

Our award-winning barbecue is slowly smoked using 100% hickory logs for as long as twenty four hours. Our ribs have been smoked throughout the entire State of Virginia and our w

We brew our ales from the British Isles and hops from

We'll take the best of many options that

Heck, we can even

WE ARE NOT CURRENTLY OFFERING BANQUET SERVICES UNTIL SOCIAL DISTANCING IS BUT A MEMORY.

from the British

time to review the task.

your location!

We offer the best and most unique selections in the region for you and your guests. And the best part: we do the work while you take the credit! Thank you for your consideration. We look forward to planning, serving and making your next event a success.

Janet Kellstadt
Banquet Manager
Smokehouse Brewing Company

LIVE SLOW
EAT REAL BARBECUE



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1119



**SMOKEHOUSE
BREWING CO**

CENTERPIECE STARTERS

**SMOKEHOUSE STARTER
DISPLAYS**

Choose among these options to fill out your starter table with a tasty assortment. 15 portions.

Buffalo Chicken Dip

32 ounces of zesty dip with smoked chicken topped with pico de gallo. served with tortilla chips dusted with lime zest and seasonings - 20.

Deviled Eggs

classic creamed yolk deviled eggs with a touch of hot sauce, topped with maple pepper bacon bits - 18.

Maple Glazed Bacon Tray

15 strips of double-smoked 'House bacon with maple syrup and cracked pepper - 32.

Smoked Pulled Pork Sliders

15 hardwood hickory smoked and hand-pulled sliders - 36.

Championship-Style Ribs

15 single-bone with meat on both sides presentation hickory smoked Saint Louis ribs - 62.

Smokehouse Famous Smoked & Grilled Wings

30 smoked wings with choice of two 'House BBQ sauces - 42.

'House Smoked Meatball Sliders

15 smoked meatballs are made with beef and pork and served with Kansas City BBQ sauce - 40.

Chicken Parmesan Sliders

parmesan breaded and baked with provolone cheese. served with warm marinara sauce - 40.

Smoked Chicken Skewers

15 smoked chicken cubes skewered with onions and bell peppers, and glazed with sweet chili sauce - 49.

Sauerkraut Balls

15 fried kraut balls made with sausage and cheese. served with creamy chipotle sauce - 22.

Traditional Hummus with Grilled Pita Points - 32.

Ale-Washed Onion Stuffed Mushrooms

15 mushrooms stuffed with caramelized ale-washed onions with garlic and thyme, accented with red wine vinegar, and topped with parmesan cheese - 36.

Fried Ravioli Bites

Mozzarella filled and tossed in Parmesan cheese. served with marinara sauce on the side - 38.

AWARD-WINNING MICROBREW & BARBECUE FOR NEARLY TWO DECADES!

FILL OUT YOUR TABLE...

More tantalizing selections, priced per 15 guests

Fresh Fruit Display assorted seasonal fruits - 40.

Vegetable Display with garlic dill dip - 30.

Cheese Display assorted with smoked grape garnish - 30.

Smokehouse Saratoga or BBQ Chips with garlic dill dip - 25.

Crisp-Fried Tortilla Chips dusted with lime zest and seasonings and served with fresh 'House-made salsa - 20.



Please note that all prices are subject to an 20% service charge and applicable Ohio State sales tax.

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TRADITIONAL BARBECUE BANQUET BUFFET



**SMOKEHOUSE
BREWING CO**

BBQ BANQUET BUFFET

Your choice of two 'House-made side offerings, coffee and iced tea is included with our Buffet. 15 guest minimum.

**Smokehouse Brewing
Pick Two Buffet - 15.**

**Smokehouse Brewing
All Three Buffet - 18.**

Please note that our buffets are not "all you can eat." We put out a generous amount based on your guest count. Ask if you'd like heartier portions, and we'll work with you to accommodate your needs.

TRADITIONAL BARBECUE

Select from our succulent barbecue selections to complement our award-winning ales, brewed fresh on premise. Priced per guest:

Smoked Pulled Pork

whole fresh pork shoulder is dry-rubbed with 'House pork rub and smoked overnight, then hand-pulled and doused with Carolina vinegar sauce

Smoked Pulled Chicken

fresh half chickens are dry rubbed with 'House poultry dry-rub then smoked and hand-pulled and tossed in our Kansas City barbecue sauce

Smoked Beef Brisket

whole beef brisket is dry-rubbed with 'House brisket rub, smoked overnight and sliced for presentation

BBQ Smoked Chicken & Rib Combo Plate

Can't decide, or you've got some big eaters? You get a quarter hickory-smoked chicken (assorted breast and leg/thigh portions) and a 1/4 rack smoked St Louis cut spareribs - 16.



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SIDE OFFERINGS

Choose from among these tantalizing offerings to go with your meat selections.

**Brisket Bits Baked Beans
Baked Mac & Cheese
Low Country Coleslaw
Seasonal Vegetables
Oven Roasted Potatoes**

SALAD OPTION

House Salad - add 4. per person

DESSERTS

Desserts made fresh in our kitchen. Individual portions for 15 guests - 30.

Carrot Cake Cupcakes
with cream cheese frosting

Mississippi Mud Cupcakes
fudge, marshmallow and walnuts topped with chocolate buttercream icing

Grasshopper Cupcakes
chocolate fudge cake with creme de menthe buttercream icing

Cupcake Trio
Ten of each cupcake style. Note: must order for 30 guests to get assortment -60.

Bread Pudding Bites
with Bourbon sauce

Cookies & Brownies Platter
Chef's choice fresh-baked cookies and 'House-baked brownies. ten each

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SMOKEHOUSE BANQUET ENTREE SELECTIONS

Choose from these enticing selections, carefully created by our kitchen. All selections include seasonal vegetables in addition to individual descriptions. Ask what seasonal vegetables we'll be serving for your event.

Smokehouse Smoked Pork Loin

center cut pork loin dry rubbed, wrapped in bacon and smoked, then finished on the grill and topped with Texas Smokedip au jus and onion strings. Served with buttermilk mashed potatoes - 13.

Smoked Airline Chicken Breast

skin-on boneless 8 ounce breast with Frenched wing joint is smoked and finished with Kansas City BBQ sauce and accompanied with rosemary roasted potatoes - 12.

BBQ Meatloaf

smoked meatloaf sliced to 8 ounce portions and topped with Kansas City BBQ sauce and onion strings. served with buttermilk mashed potatoes. Brown pan gravy accompanies - 12.

Baked Chicken Parmesan

seven ounce breast baked with 'House marinara sauce topped with provolone cheese, garnished with a chiffonade of fresh basil leaves. Served with cavatappi mac and cheese - 12.

Smoked Bratwurst

'House ale-braised and smoked bratwurst with sauerkraut, mustard and rolls. Served with brisket bits baked beans - 10.

Lemon Pepper Cod

baked with lemon pepper and butter sauce. Served with cilantro rice - 13.

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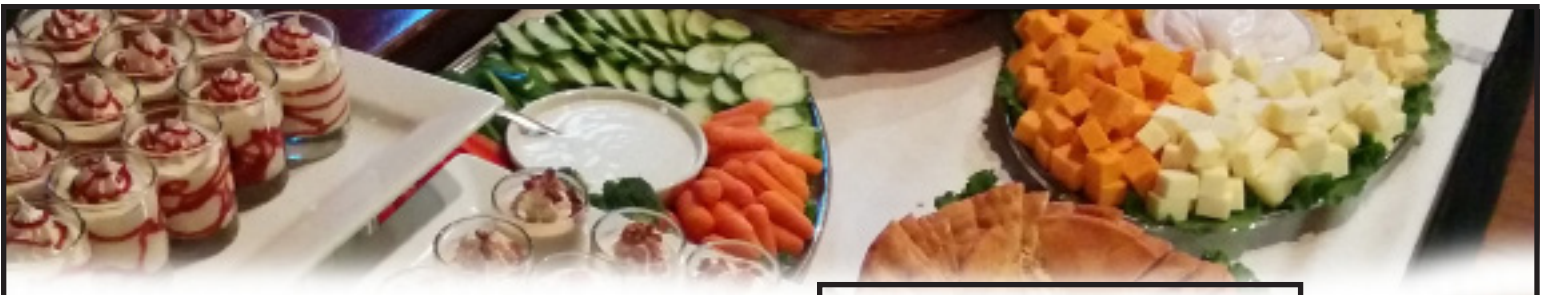
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SERVICE OPTIONS:



Service Staff

One server is provided for every 25 guests. Additional service staff is available to you for \$25 per hour.

Service Fees

There is a \$75 room charge for our smaller room and \$100 for our Robert Burns Tap Room. If your need is for both (adjoining) rooms, our charge is \$150.

A 20% gratuity service charge will be applied to all food and beverage purchases.

Our rooms are available as a meeting space with no food or beverage purchase requirements for \$100 per hour.

Minimum Requirements

Luncheon

\$150 minimum food and beverage purchase and up to three hours for your event.

Weeknight (Sunday-Thursday)

\$200 minimum food and beverage purchase and up to three hours for your event. Must depart by 9:30 PM.

Weekend (Friday and Saturday)

\$300 minimum food and beverage purchase and up to four hours for your event. Must depart by 11:00 PM.

Bar Options

We have a variety of bar options to suit your needs. These are the variations:

Host Bar: You host the bar for the entire event.

Host Bar with Tickets: We provide tickets to be used for bar service as a way to control your budget.

Limited Host Bar: You host the bar for a specific time, or for a specific amount.

Cash Bar: Your guests pay for their own bar service.

Linen Service

Linens are available at \$2.50 per person. (Tablecloths and napkins.) Color specialty linens are available at additional charge with 14 days notice.

Payment

Total charges are due immediately following the event.

Payment may be made with cash or major credit card; a business check may be accepted with prior arrangement.

*Thanks for thinking of
Smokehouse Brewing Company
and for supporting local craft!*

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SPECIAL EVENT SERVICES CONTRACT

All reservations and agreements are made upon, and are subject to, the rules and regulations of Smokehouse Brewing Company (The Restaurant) and the following conditions:

1. In arranging for functions, attendance must be confirmed at least 14 business days in advance. This number will be considered a guarantee, not subject to reduction and payment shall be made on charges for this guarantee.
2. All federal and local taxes and charges that are applicable to this Agreement and to the Restaurant will be added to the prices agreed upon.
3. No food or beverages are permitted to be brought into the Restaurant by the guest, with the exception of a specialty cake, such as a birthday cake, and only with advance approval.
4. Performance of this Agreement is contingent upon the ability of the Restaurant to complete same, and is subject to labor troubles, disputes, strikes or picketing, accidents, government (federal, state, or local) requisitions; restrictions upon travel, transportation, food beverages or supplies; and other causes, whether enumerated above or not, which are beyond the control of the Restaurant. In no event shall the Restaurant be liable for the loss of profit or other similar or dissimilar collateral or consequential damages, whether based on breach of contract, warranty, or otherwise. In no event shall the Restaurant's liability be in excess of the total amount of food and beverages contracted.
5. A deposit equal to the event minimum shall be made in advance to hold the date specified by the Guest. This is payable by credit card or check. Written cancellation of the event by the Guest must be received no later than four weeks prior to the event date (eight weeks for December events). If notice of cancellation is not received before allotted time of the event date, the deposit will be forfeited, and any additional losses over and above the amount of the deposits shall become due immediately. Whereupon guarantee is made by credit card, the full amount of the event guarantee shall be charged to the Guest's credit card account.
6. A service charge of twenty percent (20%), calculated before tax, will be added to the cost of the event (except for charges for cancellation.)
7. Guest agrees to be responsible for any damage done to the premises or to any other part of the Restaurant, during the period of time the Guest, the Guest's guests, invitees, independent contractors or other agents under the Guest's control, is on premises.
8. The Restaurant will not assume any responsibility for damages or loss of any merchandise or articles brought to, or left in the Restaurant prior to, during, or following the event.
9. The Restaurant assumes no liability for damages to persons, property, or any others arising from the excessive, abusive or irresponsible consumption of alcoholic beverages by the Guest, or the Guest's guests, invitees, employees, or other agents under the Guest's control or the control of independent contractors hired by the Guest. This includes damages incurred prior to, during, or following the event, and includes damages both on and off the premises of the Restaurant.
10. If the guest requests any special items (i.e. linens, tables, chairs, etc) not ordinarily provided by the Restaurant, guest may be required to sign a rental contract with rental providers, and will be required to provide any deposit requested by said providers. Guest shall assume total responsibility for any and all damages to rented items during the course of scheduled event.

A FOURTEEN (14) DAY ADVANCE GUARANTEE IS REQUIRED, WHICH WILL BE MINIMUM BILLING.

I have read and agree to all terms set in by Smokehouse Brewing Company.

Guaranteed Minimum Charge: _____ (Specific menu items and quantities noted on separate sheet.) 1119

Group/Event Name _____ Event Date: ____ / ____ / ____

Guest Signature: _____ Event Start Time: _____

Guest (Print): _____ Date: ____ / ____ / ____

Smokehouse Brewing Company: _____ Date: ____ / ____ / ____