

# CORPORATE & SOCIAL EVENT PLANNING









# THE BREWERS' LOUNGE

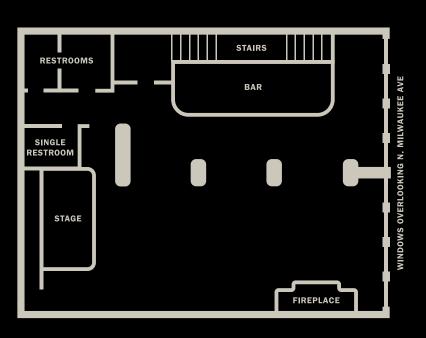
# **ADDRESS**

2323 N. Milwaukee Ave. Chicago, IL 60647 2nd Floor Host your next social gathering in the Brewers' Lounge! From holiday parties to rehearsal dinners, business meetings and corporate happy hours, our events team will help you plan a fun and memorable event. A variety of amenities come with your rental, including use of our built-in stage and AV system. Our corporate and social event menus can be customized to suit your needs, whether you prefer to host a heavy hors d'oeuvres cocktail party to a full sit-down dinner.

SEATED BUFFET	90 GUESTS
COCKTAIL STYLE	130 GUESTS

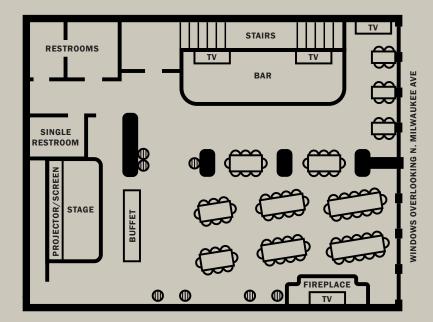
# FLOORPLAN

Brewers' Lounge



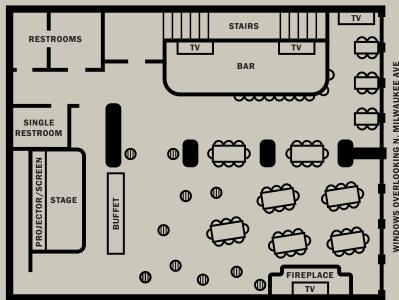
# **SEATED BUFFET** 90 GUEST MAXIMUM

- \*8 lowboy tables with seating for 76
- \*3 highboy tables with seating for 12
- \*Plated dinner configuration adds 16 more seats
- \*Buffet tables with black linens
- \*Dessert table and coffee station
- \*14'x9' stage
- \*Projector and screen on stage
- \*4 HD televisions



# **COCKTAIL STYLE 130 GUEST MAXIMUM**

- \*7 lowboy tables with seating for 56
- \*3 highboy tables with seating for 12
- \*Bar space with or without seating
- \*10 barrel cocktail tables for standing room
- \*Buffet tables with black linens
- \*Dessert table and coffee station
- \*14'x9' stage
- \*Projector and screen on stage
- \*4 HD televisions





# THE KEDZIE TAP ROOM

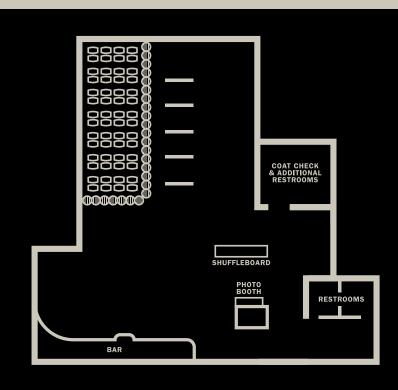
### **ADDRESS**

3340 N. Kedzie Ave. Chicago, IL 60618 If you are planning a larger scale event, The Tap Room can accommodate 130-250 people for private parties. Your guests will marvel at the stacks of barrels aging our Deep Woods series of beers and views of our production brewery and canning line. Interested in a little beer education? Tours of the facility can be arranged as well. The Tap Room is a great space for product launches, team building, customer or employee appreciation events, and holiday parties!

SEATED BUFFET	160 GUESTS	
COCKTAIL STYLE	250 GUESTS	

# **FLOORPLAN**

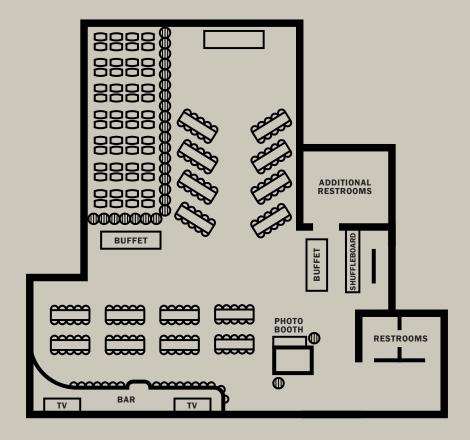
Kedzie Tap Room



## **TAP ROOM FLOORPLANS**

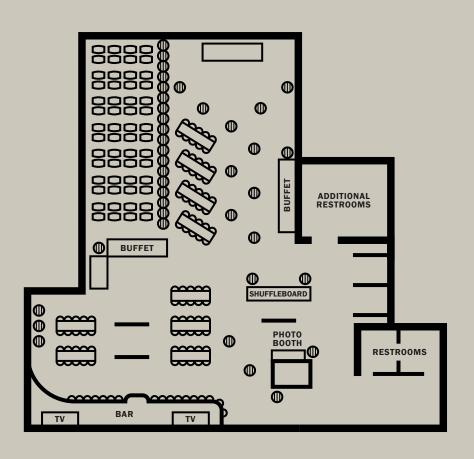
# SEATED BUFFET 160 GUEST MAXIMUM

- \*16 9'x2' mahogany tables with seating for 10 guests at each
- \*2 buffets for quick and efficient dinner service
- \*Dessert table and coffee station
- \*Free shuffleboard
- \*Photo Booth available for rental
- \*2 HD televisions



# **COCKTAIL STYLE**250 GUEST MAXIMUM

- \*9'x2' mahogany tables with seating for 10 guests at each (maximum 14 tables)
- \*6 highboy tables for standing room
- \*20 barrel cocktail tables for standing room
- \*Bar space with or without seating
- \*Food stations throughout the room
- \*Dessert table and coffee station
- \*Free shuffleboard
- \*Photo Booth available for rental
- \*2 HD televisions









# HEAVY HORS D'OEUVRES **COCKTAIL RECEPTION**

3-4 HOUR EVENT

	CAPACITY	BUDGET
BREWERS' LOUNGE	50-130	\$2,500+
TAP ROOM	150-250	\$7,000+

### **PASSED DISHES MENU**

Minimum order of 50 pieces



Image courtesy of Sprung Photo

### TIER 1 | \$2 per piece

### Mini Tostada

Corn chip, avocado, radish, cotija cheese

### **Smoked Poblano Quesadillas**

Smoked poblano pepper, mushroom, chihuahua cheese

### Falafel (vegan)

House-made falafel, tofu tzatziki, diced red pepper

### Sesame Chicken or Cauliflower

Soy-sesame glaze

### **Cornbread Bites**

House-cured ham, cheddar

#### **Fried Cheese Curds**

Pickled sweet pepper, Calabrian aioli

### TIER 2 | \$4 per piece

### **Baked Sweet Potato**

Spinach, goat cheese, bacon or diced red pepper

### **Asian Salmon Wonton**

Wonton chip, wasabi aioli, soy-glazed salmon

### **Assorted Bruschetta**

Three seasonal selections

### **Truffle Potato Salad (vegan)**

Endive, red potato, truffle oil

### **Chipotle Meatballs**

Pork and beef meatball, chipotle-maple tomato sauce

### Tofu Satay (vegan)

Tofu, red pepper, coconut curry, peanut

### TIER 3 | \$6 per piece

### **Bratwurst Skewer**

House-made bratwurst, Brun-uusto bread cheese, IPA mustard

#### **Mini Grilled Cheese**

Fig, brie, house-made French bread

### Sriracha Shrimp

Grilled and chilled shrimp, Sriracha, ginger cocktail sauce

### **Oysters on the Half Shell**

Chilled or Rockefeller



### **PLATTER MENU**

- ▶ \$50-\$300 per platter
- ▶ Each platter serves 30

Honey Mustard Snack Mix | \$60 Chex mix, corn nuts, pretzel chips, pepitas

**House-made Pretzels** | \$150

Beer cheese dip, Dusseldorf mustard (only available in the Brewers' Lounge)

**Artisan Cheese Plate** | \$300

Three rotating selections, dried fruits, gherkins, nuts

Cured Meats | \$250

Three varieties of chef's rotating seasonal selections, pickles, honey mustard

**Assorted Grilled Veggies** | \$75

Pimento Cheese and Pretzel Chips | \$100

**House-made Malt Vinegar Pub Chips** | \$50

**Veggies and Red Pepper Feta Dip** | \$125

Warm Cookies | \$30 Choose 1 flavor from:

Chocolate Chip

Snickerdoodle

• Peanut Butter

Double Chocolate

**Dessert Bars** | \$40 Choose 1 flavor from:

• Brownie

Fruit Streusel

S'Mores

• Funfetti Blondie

Mini Cupcakes | \$50 Choose 1 flavor from:

Vanilla with Salted Caramel Frosting

• Chocolate with Vanilla Meringue Frosting

Red Velvet with Cream Cheese Frosting

Lemon with Vanilla Buttercream Frosting



Image courtesy of Tim Tab Studios

Image courtesy of Ruthie Hauge Photography



### **STATION MENU**

▶ \$5-\$30 per person



Image courtesy of Sprung Photo

### SIDE DISHES

Salads | Choose 1 | \$8 per person Mixed Greens, Caesar, Spinach/Blue Cheese, Greek

Seasonal Vegetable | Choose 1 | \$8 per person Green Beans, Asparagus, Brussels Sprouts

Au Gratin Potato | \$5 per person Mac n' Cheese | \$5 per person

Garlic Cream Cheese Mashed Potato | \$5 per person

### PIZZAS | \$15 per person

Choose 2 toppings from:

 Cheese Mushroom and Peppers

 Pepperoni Sausage (only available in the Brewers' Lounge)

**SLIDERS** | Choose 2 | \$15 per person

### Mini Workingman Burger

Cheddar, griddled onion, bacon

### Mini Pesto Chicken Sandwich

Mozzarella, basil pesto, red pepper and grilled onion relish

### Mini Veggie Burger

Red beet, cremini mushroom and black bean patty, smoked gouda, red onion marmalade

#### **Mini Pulled Pork**

Kansas City-style BBQ sauce, honey-jalapeno coleslaw

### **CARVING STATIONS & HEARTY MAINS**

Coffee-rubbed Roast Beef | \$25 per person Served with beef jus and horseradish cream sauce

Smoked Pork Loin | \$20 per person Served with seasonal fruit compote

Seasonal Vegetable Strudel \$20 per person Served with red pepper feta sauce

Herb-crusted Prime Rib | \$35 per person Served with beef jus and horseradish cream sauce

**Suckling Pig Roast** | \$1500 per pig (80 person minimum) Served with house-made rolls, fruit compote and IPA mustard

**Beer Can Chicken** | \$15 per person Smoked Beef Brisket | \$25 per person



# CORPORATE BUFFET OR PLATED SEATED DINNER

3-5 HOUR EVENT

	CAPACITY	BUDGET	SERVICE
BREWERS' LOUNGE	50-100	\$60/each	Either
TAP ROOM	150-180	\$60/each	Buffet Only

### **HORS D'OEUVRES**

Choose 3



Image courtesy of Angela Renee Photography

### TIER 1 | Passed Dishes

### Mini Tostada

Corn chip, avocado, radish, cotija cheese

### Falafel (vegan)

House-made falafel, tofu tzatziki, diced red pepper

### **Sesame Chicken or Cauliflower**

Soy sesame glaze

### **Fried Cheese Curds**

Pickled sweet pepper, Calabrian aioli

### **Baked Sweet Potato**

Spinach, goat cheese, bacon or diced red pepper

### **Asian Salmon Wonton**

Wonton chip, wasabi aioli, soy-glazed salmon

### **Assorted Bruschetta**

Three seasonal selections

### **Truffle Potato Salad (vegan)**

Endive, red potato, truffle oil

### **Chipotle Meatballs**

Pork and beef meatball, chipotle-maple tomato sauce

### Tofu Satay (vegan)

Tofu, red pepper, coconut curry, peanut

### TIER 2 | Stations | Additional \$5 per person

### **Sriracha Shrimp**

Grilled and chilled shrimp, Sriracha, ginger cocktail sauce

### **House-made Sausages**

Choose 2 sausages from:

Bratwurst

Andouille

Chorizo

Kielbasa

Jagerwurst

Served with Anti-Hero mustard

### **Oysters on the Half Shell**

Malt vinegar mignonette, Cross of Gold cocktail sauce



## **SALADS**

Choose 1

### **MAIN DISHES**

▶ Choose 2

### **SIDES**

▶ Choose 2

### **DESSERTS**

▶ Choose 1

### Spinach Blue Cheese

Spinach, blue cheese, apple, dried cherry, spiced pecan

Romaine, red beet, tomato, cucumber, feta

### **Mixed Greens**

Arugula, frisee, spinach, cucumber, radish, carrot, tomato

### Bottom Up Wit-brined Amish Chicken with natural jus

\*Sun Dried Tomato-crusted Whitefish with beurre blanc

Coffee-rubbed Roast Beef with beef jus

Smoked Pork Loin with seasonal fruit compote

Seasonal Vegetable Strudel with red pepper feta sauce

\*Mushroom-dusted Tofu (vegan) with truffle-tomato relish

Root Vegetable Saute (vegan) with quinoa, lentils, carrot-ginger sauce

Herb-crusted Prime Rib | Additional \$15 per person

\*Grilled Salmon | Additional \$15 per person

\*Indicates Item Not Available at the Tap Room

### Mac n' Cheese

### Ratatouille

Seasonal Vegetable asparagus, green beans, or brussels sprouts

**Roasted Red Skin Potato** 

Garlic Cream Cheese Mashed Potato

**Au Gratin Potato** 

### Warm Cookie Platters (Choose 2 flavors)

- Chocolate Chip
- Peanut Butter
- Snickerdoodle
- Double Chocolate

OR

### Dessert Bars (Choose 1 flavor)

- Brownie
- •S'Mores
- Seasonal Fruit Streusel
- Funfetti Blondie

OR

### Cupcakes (Choose 1 flavor)

- Vanilla with Salted Caramel Frosting
- Chocolate with Vanilla Meringue Frosting
- Red Velvet with Cream Cheese Frosting
- Lemon with Vanilla Buttercream Frosting



### **BEVERAGES**

**Base Package: Star Beer Experience for 3 hours** | \$30 per person Includes full lineup of Revolution draft beers (excluding barrel-aged and beers over 10% ABV), sodas, juices, tea, coffee

Wine | Additional \$5 per person Bogle Pinot Noir Root 1 Sauvignon Blanc Segura Viudas Cava

Call Liquor | Additional \$10 per person Stoli, Aviation Gin, Jameson, Evan Williams, Don Q Rum, Herradura Reposado

Premium Liquor | Additional \$15 per person Tito's, Bombay Sapphire, Bulleit Bourbon, Maker's Mark, Kraken Dark Rum, The Black Grouse Scotch, Cazadores, Bailey's, Kahlua

Additional hours | Additional \$5 per person for each hour 5 hour maximum

Hosted Bar | \$150 Bartender Fee 1 bartender for every 50 guests. All beverages charged on consumption.

\*We have a no alcoholic shots policy for private events.





# **BREWERS' LOUNGE AMENITIES**

 Available at request for use at your event

4 HD Televisions with HDMI or Apple TV Hookup

18' Screen and 1080p DLP Projector

1 Handheld Cordless Microphone

PC Laptop and USB Remote

**Access to Plug in Music to House Stereo System** 

**Dedicated Wifi Network** 

**Wooden Tables and Chairs** 

**Wooden Highboy Tables** 

**Repurposed Barrel Cocktail Tables** 

**Ivory or Black Linens** 

Tablecloths and napkins

200+ Votive Candles

Gold, silver, and clear

6' Folding Tables with Linen

Maximum of 4

4' Folding Tables with Linen

Maximum of 2

**Coat Racks** 

**Elevator Access to 2nd Floor** 

### **ADD-ONS**

Additional charges apply

Up to 4 Additional Corded Mics and Public Address System | \$150

Various Office/Meeting Supplies | Inquire for pricing and available items

Welcome Beer | \$200

Passed beer samples or beer tasting stations on the bar

Brewery Tour | \$150 Fee

**Brewery Tour with Special Tasting** | \$150 Plus \$5 per person Includes 7 oz. Revolution branded taster glass to take home

**Revolution Brewing Merchandise** 

Inquire for Pricing



Image courtesy of Madi Ellis Photography

Image courtesy of Mark Trela Photography



# **TAP ROOM AMENITIES**

 Available at request for use at your event

2 HD Televisions with HDMI Hookup

1 Handheld Cordless Microphone

**PC Laptop and USB Remote** 

**Access to Plug in Music to House Stereo System** 

**Dedicated Wifi Network** 

**Wooden Tables and Chairs** 

**Wooden Highboy Tables** 

**Repurposed Barrel Cocktail Tables** 

**Ivory or Black Linens** 

Tablecloths and napkins

200+ Votive Candles

6' Folding Tables with Linen

Maximum of 10

4' Folding Tables with Linen

Maximum of 2

**Coat Racks** 

Free Shuffleboard and Bags Sets

**Photo Booth Available for Rental** 

### **ADD-ONS**

Additional charges apply

Various Office/Meeting Supplies | Inquire for pricing and available items

Welcome Beer | \$200

Passed beer samples or beer tasting stations on the bar

Brewery Tour | \$150 Brewer Fee

**Brewery Tour with Special Tasting** | \$150 Plus \$5 per person Includes 7 oz. Revolution branded taster glass to take home

**Revolution Brewing Merchandise** 

Priced per item with 10% discount applied to merchandise total



Image courtesy of Madi Ellis Photography

Image courtesy of Couple of Dudes Photography

