

CBC BEER HALL

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Beer Hall

Day Time Package

Available 9am - 3pm
Monday - Friday

SMALL MEETING:

10 - 50 People
\$200/Hour (2 Hour minimum)

LARGE MEETING:

50+ People
\$250/Hour (2 Hour minimum)

Evening and Weekend Package

SMALL PARTY:

30 - 50 People
MON-TH \$1,400 minimum
FRI-SUN \$1,900 minimum

MEDIUM PARTY:

50 - 75 People
MON-TH \$2,200 minimum
FRI-SUN \$2,700 minimum

LARGE PARTY:

75 - 110 People
MON-TH \$3,300 minimum
FRI-SUN \$3,900 minimum

Patio Package

HALF PATIO

32 People
MON-TH \$1,500 minimum
FRI-SUN \$2,500 minimum

FULL PATIO

92 People
MON-TH \$2,800 minimum
FRI-SUN \$5,800 minimum

Buy Out the Beer Hall!

For parties of 110 or more please contact us for information and pricing.

Booking Information

GUIDELINES

- Food & beverage minimums apply to 4-hour time blocks
- All events must end by 10pm Sunday - Wednesday and 11pm Thursday - Saturday
- Automatic 20% gratuity is applied
- All food orders must be confirmed 2 weeks prior to the event
- Guest count must be confirmed 3 weeks prior to event

INCLUDED IN SPACE:

- Catering chafers, plates, napkins, utensils, and set up/tear down
- Tablecloths provided for catering tables only
- AV: 7 TVs with sound, USB, and screen sharing capabilities
- Complimentary WiFi
- Tables and chairs
- Private bar with 24 beers on tap, wine selection and cocktail menu
- One bartender for small events. 2 bartenders for medium events. 2 bartenders and 1 support staff for large events.
- Complimentary 30 minute set up time

ADDITIONS THAT MAY APPLY:

- Additional server or bartender \$200
- Outside dessert fee \$1.50/person
- Extra set up time: \$100/half hour or \$200/hour

NOT PERMITTED IN SPACE:

- No nails allowed on walls (decorations ok with tape)
- Glitter or confetti
- Outside food and drink except desserts



Food Packages

Create your own food menu or choose one of ours based on size.

THE FLIGHT: SERVES 30 PEOPLE

- Choice of Salad
- Choice of Appetizer (Half)
- Choice of Sliders (Half)
- Choice of 5 Pizzas

THE PINT: SERVES 60 PEOPLE

- Choice of Salad or Queso
- Choice of One Appetizer (Full)
- Choice of Handheld (Full)
- Choice of Side (Full)
- Choice of 10 Pizzas

THE BARREL: SERVES 80 PEOPLE

- Choice of Salad
- Choice of Appetizer (Full)
- Choice of Two Handhelds (Full)
- Choice of Two Sides (Full)
- Choice of 15 Pizzas

THE KEG: SERVES 110 PEOPLE

- Choice of Two Salads
- Choice of Two Appetizers (Full)
- Choice of Two Handhelds (full)
- Choice of Two Sides (full)
- Choice of 20 Pizzas



Breakfast

PASTRY PLATTER: Half (25) \$150 | Full (50) \$300

Assortment of freshly baked breakfast pastries.

FRUIT PLATTER: Half (25) \$175 | Full (50) \$350

Assortment of freshly cut fruit.

BREAKFAST SANDWICH PLATTER: Half (25) \$175 | Full (50) \$350

Classic breakfast sandwich tray featuring Texas toast piled high with egg, ham and Boars Head American cheese.

BAGEL PLATTER: Half (25) \$125 | Full (50) \$250

Plain, blueberry and everything bagels with plain cream cheese and maple cinnamon cream cheese.

BREAKFAST PIZZA: Party Cut (12 Slices) \$22 each

Ricotta and Parmesan cheese sauce baked with Grande mozzarella, peppered bacon bits, sausage, scrambled eggs, and topped with scallions, hot sauce drizzle and crispy hash browns.

BREAKFAST BUFFET PACKAGE: Half (25) \$450 | Full (50) \$900

Assorted mini pastries, fresh seasonal fruit, scrambled eggs, breakfast potatoes, choice of peppered bacon or breakfast sausage patties.

COFFEE PACKAGE: (25) \$50

Includes half & half, oatmilk, stir sticks, splenda, raw sugar, cups and lids.



Grains & Leaves Menu

HOUSE SALAD: (25) \$75

Mixed greens, shaved carrot, radish and pecorino cheese with a pickled shallot vinaigrette.

CAESAR SALAD: (25) \$75

Romaine lettuce with shaved Parmesan and Romano cheeses, croutons and tossed in house caesar dressing.

CITRUS CRUNCH SALAD: (25) \$180

Crunchy salad blend, grapefruit, orange, roasted fennel, candied walnuts, parmesan, hemp hearts, blood orange vinaigrette.

BUFFALO CHICKEN SALAD: (25) \$200

Grilled chicken, romaine, celery, carrot, cucumber, pickled red onion, cherry tomato, and blue cheese crumbles. Served with Buffalo sauce and ranch dressing.



Appetizer Menu

FRUIT PLATTER: Half (25) \$175 | Full (50) \$350

Assortment of freshly cut fruit.

VEGGIE PLATTER: Half (25) \$90 | Full (50) \$180

Assortment of freshly cut vegetables.

ELOTE FRITTERS: Half (25) \$125 | Full (50) \$250

Fried corn and cheese fritters. Served with chipotle and poblano cremas.

TRADITIONAL WINGS: Half (25) \$125 | Full (50) \$250

House-brined jumbo wings served with choice of blue cheese or ranch.

Sauces: Traditional BBQ, Classic Buffalo, Buffalo Garlic Parm, Carolina Gold, Jerk.

CHICKEN TENDERS: Half (25) \$300 | Full (50) \$600

Hand breaded chicken tenders. Served with choice of sauce.

Sauces: Traditional BBQ, Classic Buffalo, Buffalo Garlic Parm. (served on side)

CHIPS, SALSA & QUESO: (25) \$250

Queso blanco and salsa served with tortilla chips. All made in house.

MEATBALLS: Half (25) \$175 | Full (50) \$350

All beef meatballs, marinara, parmesan.



Handheld Menu

DINER-STYLE BURGER SLIDERS: Half (25) \$200 | Full (50) \$400

Beef patties with American cheese, house-made bread and butter pickles and special sauce on a Hawaiian slider bun.

VEGETARIAN DINER-STYLE BURGER SLIDERS:

Half (25) \$225 | Full (50) \$450

Beyond patties with American cheese, house-made bread and butter pickles and special sauce on a Hawaiian slider bun.

FRIED CHICKEN SLIDERS: Half (25) \$175 | Full (50) \$350

Crispy fried chicken thigh topped with slaw, a spicy Southern aioli and served on a Hawaiian slider bun.

PULLED PORK SLIDERS: Half (25) \$150 | Full (50) \$300

Pulled pork, vinegar slaw, crispy onion and jalapeno straws, white American cheese.



Pizza Menu

All party cut. 12 slices each.

PEPPERONI: \$20

Bianco DiNapoli tomato sauce with sliced Grande mozzarella cheese and covered with Ezzo pepperoni.

CACIO E PEPE: \$20

A Grande ricotta and parmesan cheese sauce topped with two styles of fresh Grande mozzarella and freshly cracked black pepper.

SAUSAGE & PEPPERONI: \$22

Bianco DiNapoli tomato sauce with sliced Grande mozzarella and topped with Ezzo pepperoni, sausage and pickled banana peppers.

GARDEN VEGGIE: \$20

Bianco DiNapoli tomato sauce, Grande mozzarella, grilled zucchini, kalamata olives, artichokes, spinach, mushrooms, sun-dried tomato vinaigrette.

CHEESE: \$18

Bianco DiNapoli tomato sauce with sliced Grande mozzarella.

SPICY MEATBALL: \$22

Arrabiata sauce, Grande mozzarella, meatballs, giardiniera, finished with fresh Grande mozzarella and parmesan.



Protein Options

CHICKEN: Half (25) \$250 | Full (50) \$500

Seasoned and grilled chicken breast.

SALMON: Half (25) \$550 | Full (50) \$1100

Pan seared Verlasso salmon.

Side Dishes

MAC & CHEESE: Half (25) \$150 | Full (50) \$300

Cavatappi noodles tossed with creamy cheese sauce.

KUNG PAO BRUSSELS: Half (25) \$180 | Full (50) \$360

Fried Brussels sprouts tossed in kung pao sauce. **Contains Peanuts*

SMASHED FINGERLING POTATOES: Half (25) \$125 | Full (50) \$250

Fingerling potatoes, sour cream, green onion, pickled jalapenos, bacon.

GRILLED BROCCOLINI: Half (25) \$140 | Full (50) \$280

JASMINE RICE: Half (25) \$75 | Full (50) \$150

Dessert

COOKIE PLATTER: Half (25) \$60, 1 flavor | Full (50) \$115, 2 flavors

Choice of Chocolate Chip, Peanut Butter, Snickerdoodle.

