



Thank you for considering our banquet services and facilities. Fountain Rock Event Group, owners of Brewer's Alley Restaurant & Brewery, Clustered Spires Golf Course, Isabella's Taverna & Tapas Bar, Ayse Meze, Reina and Pistaro's Restaurant offer professional catering services in convenient, historic downtown Frederick.

We offer an extensive array of distinctive and delicious foods, including hors d'oeuvres, entrees, and desserts, prepared by our own inspired team of chefs. Detailed, attentive service and exceptional meals are our commitment to you. Our goal is to ensure a pleasant event with exceptional food and beverage.

Best Regards,

*Jackie Reynolds
Event Coordinator*

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BANQUET FACILITIES

The Mayor's Office and the Booking Room at Brewer's Alley 124 N. Market Street, Frederick Maryland

Brewer's Alley, Frederick's first brewpub, is proud to have made its home in one of the city's earliest and most important structures.

The building was raised in 1869 to accommodate Frederick's first Town Hall and Market House. It served its purpose for more than 100 years and was witness not only to the birth of the city of Frederick, but also the Civil War, including the ransoming of the city by Confederate General Jubal Early. As Frederick grew and prospered into the 20th century, the location functioned as government offices, then an opera house and theatre. Here, such diverse events as a memorial service for President McKinley in 1901, and the Frederick debut of D.W. Griffith's film, "The Birth of a Nation," were hosted.

Brewer's Alley continues its efforts to preserve the architecture of this fine building; a vital link to Frederick's past.

The Mayor's Office, located on the second floor, and was, in its heyday, the office of the Mayor of Frederick. The adjoining Booking Room was historically a holding cell for of our city's shadier characters. Each room is decorated in period style with portraits of city fathers and early Frederick families adorning the walls. Rooms seat 20-50 guests. A full-service bar is available. Rooms can be booked independently, or the entire site can be reserved for larger parties.



EVENT POLICIES AND RATES

EVENT SERVICE FEES AND ROOM RENTAL

Service fees are assessed at an 18% gratuity rate. This fee includes your wait staff and room set up and breakdown. Room rental rates are as follows:

Mayor's Office and Booking Room - \$75 for a three-hour event.

Room rental includes tables, chairs, china, glassware, silverware, white tablecloths and napkins, and buffet equipment. Materials not in the possession of Fountain Rock RMG such as dance floors, arches, candelabra, sound systems and audiovisual equipment can be rented by the Catering Manager.

Specialty linens in a variety of colors and fabrics can be rented for your special event. The Catering Manager can also assist you in finding services such as florists, DJs, and limousines.

Hurricane globes with 10" taper candles can be supplied for no additional fee. Hosts who wish to decorate the banquet facility personally must make arrangements with the Catering Manager in advance.

Groups requesting a sales tax exemption must provide an exemption certificate prior to the date of the event. Pricing is subject to change, but will be guaranteed 30 days prior to the event. Six percent (6%) Maryland sales tax will be applied.

RESERVATIONS – PAYMENTS AND NOTIFICATION

Reservations are taken on a first come, first served basis. To confirm an event at Brewer's Alley, a non-refundable deposit of \$100.00 is required. The deposit will be applied to the event balance at the end of the function.



Once the contract has been signed and the room is reserved, a menu and an itemized agreement will be drawn up at a time agreed upon by the Catering Director and the Host. One third of the total bill will then be due. Approximately three weeks prior to the event, another third of the bill will then be due. For most events, we will need finalized menus and preliminary guest counts two weeks prior to the event date. Final guest counts must be provided to the Catering Director seven (7) days prior to the event date. At this time, the remainder of the contract balance is due. If there are any other costs incurred during the event, they may be paid for at that time. For guarantees not confirmed, it is assumed the event count will be the last estimate recorded by the Catering Director, and you will be responsible for that number or the number served, whichever is greater. Once the final guarantee number is received, there will be no refunds for number reductions or no-shows. However, guests may be added to the final count. Please notify the Catering Director as soon as possible in order to accommodate last minute increases to your guarantee.

Final charges are based on the actual number of guests served, or your guarantee number, whichever is greater. Payments must be made in cash or by credit card (Visa, MC, Amex or Discover).

CANCELLATION POLICY

We understand and appreciate that situations occur that require event cancellations. We will do our best to assist you should a situation develop. In general, cancellations within 24 hours of the event forfeit the deposit and 1/3 of the amount contracted.

EVENT LENGTH

Events at Brewer's Alley and Isabella's are contracted for three (3) hours, with a departure allowance of 30 minutes. If the host wishes to lengthen the event to more than 30 minutes past the agreed closing time, a charge of \$100.00 per hour per room will be applied, starting at the specified closing time. If an event does not last until the specified closing time, no refunds will be given.



FOOD AND BEVERAGE POLICY

Fountain Rock RMG will supply all food and beverages including wedding cakes. We Have a Pastry Chef from Austria who is capable of preparing any type of dessert you would prefer. Your suggestions are welcomed.

For health and safety reasons, all non-consumed food remains the property of Brewer's Alley Restaurant and Brewery.

ALCOHOLIC BEVERAGE POLICY

All alcoholic beverages consumed on restaurant property must be provided by Fountain Rock RMG, and must remain in the venue in which they were purchased.

No alcohol will be sold to or consumed by anyone under the age of 21. Minors must be supervised by a responsible adult. According to restaurant policy, side-profile picture IDs will not be accepted.

Fountain Rock RMG reserves the right to refuse service to anyone.

Brands of soft drinks, beer, wine, and liquor are subject to change.

DAMAGE/LIABILITY

The host assumes responsibility for the actions of his or her guests and outside vendors contracted by the host, including damage to banquet or restaurant property.

ARRIVAL OF VENDORS

Photographers, DJs, musicians and florists may have early access to the banquet facility at a time agreed upon in advance by the event host and the Catering Manager.

LIABILITY

Liability for Fountain Rock RMG will be expressly limited to the amount of the fees paid in advance should the facility not be available at the time and date agreed upon. Fountain Rock RMG will not be held responsible for property delivered prior to an event or left behind at the close of an event.



OUR COMMITMENT TO YOU

Your event is special. That is why the staff of Fountain Rock Restaurant Management Group is dedicated to professionally tailoring each affair to suit your personal style. Only the finest, freshest ingredients are used to prepare our irresistible array of dishes. While our catering menu is extensive and varied, our Chef is eager to create a customized menu to suit your taste. Please inform the Catering Director of any special requests.

Your event is special. As such, you *the Host* should feel as though all elements of the function are in order. We want you to enjoy your meal, your guests, and the event you worked so hard to organize. In order to make that happen, we guarantee:

Your Catering Director will be responsive, motivated, and attentive to details.

Your menu will be carefully planned and executed, and elegantly presented.

Your banquet room will be clean, organized and attractive.

Your wait staff will be friendly, efficient, and attentive.

We look forward to hosting your event.



DIRECTIONS

From I-270, South of Frederick

I-270 N to exit 31A, MD-85 N, toward Market St.

MD-85 N ends at MD-355 N. Bear left.

MD-355 N becomes Market Street.

Continue into town past E. South St., E. All Saints St. and E. Patrick St.

Isabella's is on the right between E. Patrick St. and E. Church St.

Brewer's Alley is one block north of Isabella's, between E. Church St. and 2nd St.

A parking garage is available on E. Church St. and 2nd St.

From I-70, West of Frederick

I-70 E becomes I-70 E/US-40 E.

Take exit 54, MD-355/MD-85/Market St. toward Frederick.

Turn left onto MD-355 N/MD-85 N.

MD-355 N becomes Market St.

Continue into town past E. South St., E. All Saints St. and E. Patrick St.

Isabella's is on the right between E. Patrick St. and E. Church St.

Brewer's Alley is one block north of Isabella's, between E. Church St. and 2nd St.

A parking garage is available on E. Church St. and 2nd St.

From I-70, East of Frederick

I-70 W/US-40 W.

Take exit 54, MD-355/MD-85/Market St. toward Frederick.

Turn left onto MD-355 N/MD-85 N.

MD-355 N becomes Market St.

Continue into town past E. South St., E. All Saints St. and E. Patrick St.

Isabella's is on the right between E. Patrick St. and E. Church St.

Brewer's Alley is one block north of Isabella's, between E. Church St. and 2nd St.

A parking garage is available on E. Church St. and 2nd St.



Brewer's Alley
Restaurant & Brewery

Banquet
Menu Selection



BREAKFAST BUFFET MENU

The Continental \$8 per person

*Assorted Mini Danishes, Mini Muffins, Bagels and Croissants
With Fruit Salad, Jams, Cream Cheese and Butter*

Includes: Orange and Cranberry Juice, Coffee and Decaffeinated Coffee

The All American \$12 per person

*Hickory Smoked Bacon, Country Sausage Links, Scrambled Eggs,
French Toast, Home Fries and Croissants*

*Includes: Maple Syrup, Butter, Orange and Cranberry Juice, Coffee and
Decaffeinated Coffee*

Omelet Station \$12 per person

(Minimum of 30)

*Diced Smoked Ham, Tomatoes, Mushrooms, Red Peppers, Green Peppers,
Scallions, Jack and Cheddar Cheese, Eggs*

*Includes: Chef, Choice of Hickory Smoked Bacon or Country Sausage Links,
Potato Hash, Brioche Toast, Butter, Orange and Apple Juice,
Coffee and Decaffeinated Coffee
(Additional \$100 Chef Fee for parties under 30)*



SANDWICH BUFFETS

SANDWICH BUFFETS INCLUDE CHIPS AND COLESLAW

COLD CUT PLATTER \$10

*Genoa Salami, Sweet Ham, and Smoked Turkey, Assorted Cheeses,
Italian Roll, Lettuce, Tomato, Sliced Red Onion,
Mustard, Mayonnaise and Olive Oil*

BARBEQUE IN A BUN \$9

*Smoked Pulled Pork, Pulled Grilled Chicken Leg and Thigh,
Creamy Coleslaw and Corn Dusted Kaiser Rolls*

WRAPPED PLATTER \$11

*Turkey Club Wrap, Chicken Caesar Wrap, Top Round of Roast
Beef and Swiss Cheese Wrap and Caprese Wrap*

BUTCHER'S BLOCK \$14

*Sliced Sirloin Top Round, Honey Baked Spiral Ham,
Roasted Turkey Breast, Horseradish Cream, Dijonnaise, Lettuce,
Tomato, Sliced Red Onion, Assorted Cheeses and Italian Rolls*

Also available for \$3.00 per person:

*Brewer's House Salad, Caesar Salad, Potato Salad
Or Mediterranean Pasta Salad*



EXECUTIVE LUNCHEON BUFFET

(Not Available after 4 pm)

GRILLED FLANK STEAK WITH CHIMICHURRI SAUCE

BACON WRAPPED MEATLOAF

BEEF TIPS WITH A WILD MUSHROOM SAUCE

GRILLED CHICKEN WITH LEMONGRASS BEURRE BLANC

PANKO CRUSTED CHICKEN PARMESAN

CHICKEN CACCIATORE

HONEY-DIJON PORK LOIN

GRILLED SALMON WITH LEMON-CHIVE BEURRE BLANC

CREOLE SHRIMP

\$15 one entrée/ \$19 two entrees/ \$23 three entrees

Includes House or Caesar Salad and choice of two sides:

Creamy Mashers

Rice Pilaf

Potato Hash

Buttered Egg Noodles

Mixed Vegetables

Yellow Corn Saute

Green Bean Almandine

Green Peas with Mushroom Garlic Butter



PLATED LUNCH MENU

(Not Available after 4 pm)

~Pre-orders and Place Cards are required~

Starters \$3/person (choose one)

ARUGULA SALAD

Baby Arugula tossed in Balsamic Dressing with Parmesan Cheese and Toasted Pecans

BREWER'S HOUSE SALAD

Organic Mixed Greens, Champagne Vinaigrette, Baby Tomatoes, European Cucumbers and Red Onion

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Egg Less Caesar Dressing, Parmesan Cheese and Garlic Croutons

CREAM OF TOMATO AND BASIL SOUP

Pureed Tomato with Vegetable Broth, Fresh Basil and finished with Cream

BAKED POTATO BISQUE

Diced and Pureed Idaho Potatoes, Cheddar Jack Cheese, Vegetable Broth and finished with Cream

Entrees (choose one to three options)

CHICKEN MARSALA \$12

Grilled Chicken Breast, Mushroom Marsala Sauce, Creamy Mashers and Baby Spinach

PEACH CHIPOTLE CHICKEN \$12

Grilled Chicken Breast, Creamy Mashers, Yellow Corn relish and Peach Chipotle Vinaigrette

STEAK CHIMICHURRI \$13

Grilled 5 oz Flank Steak, Black Bean and Tomato Rice, Parsley Pesto and Red Wine Demi

BLUE CHEESE STEAK \$21

Grilled 8 oz New York Strip topped with Blue Cheese Butter, served with Creamy Mashers, Green Beans and Rosemary Demi

CURRIED APPLE PORK LOIN \$13

Roasted Pork Loin, Curried Apple and Cranberry Chutney, Couscous and Baby Spinach

GRILLED GINGER SALMON \$18

Ginger-Soy Glazed Salmon, Vegetable Lo Mein and Scallion Beurre Blanc

JUMBO LUMP CRAB CAKE \$17

Roasted 5 oz Crab Cake, Yellow Corn Relish, Potato Puree and Old Bay Butter



Hors D' Oeuvres

Minimum of 25 People

Group A

Baked Flatbread with Assorted Toppings \$5 per person

Roasted All Beef Meatballs with Rich Beef Gravy \$5 per person

Crispy Vegetarian Spring Rolls with Chili Dipping Sauce \$5 per person

Chicken Tenderloins with Honey Mustard Dipping Sauce \$5 per person

Chicken Tacquitos with Tomato-Jalapeno Salsa \$5 per person

Panko Mozzarella with Marinara Sauce \$5 per person

Tomato and Basil Bruschetta \$5 per person

Group B

Spanakopita Spinach Triangles \$6 per person

Teriyaki Beef Kabobs with Sesame Soy Sauce \$6 per person

Skewered Chicken with Roasted Red Pepper Sauce \$6 per person

Potato Skins Topped with Brewer's Pulled Pork \$6 per person

Tempura Battered Vegetables with Ginger-Soy Sauce \$6 per person

Seafood Empanadas \$6 per person

Prosciutto and Melon Platter \$6 per person

Shrimp Salad in an Endive Spoon \$6 per person

Group C

Bacon Wrapped Scallops \$9 per person

Lump Crab Croquettes \$9 per person

Shrimp Cocktail \$9 per person

Smoked Salmon Pinwheels on Cucumber Slices \$9 per person



Displays

Minimum of 25 People

Fresh Seasonal Crudite

Julienne Vegetables with Creamy Herb Buttermilk Dressing

\$4 per person

Spinach and Artichoke Dip

*Baby Spinach and Artichoke Hearts in Melted Cream Cheese with Roasted Garlic,
Jalapeno Peppers, Melted Jack and Cheddar Cheese,
Served with Yellow Corn Tortilla Chips*

\$4 per person

Crab Dip and Chips

*Jumbo Lump Crab Meat in Melted Cream Cheese with Roasted Garlic, Jalapeno Peppers, Melted Jack and
Cheddar Cheese, served with Yellow Corn Tortilla Chips*

\$7 per person

Assiette of Cheeses and Fruits

Different Cheeses complimented with Fresh Fruits and Berries

\$7 per person

Kolsch Cheddar Fondue

Served with Apple Slices, Toasted Bread Rounds and Pretzels

\$6 per person

Artisan Bread Board

Assorted Breads with an Assortment of Flavored Dips and Oils

\$6 per person

Raw Bar Display

*Old Bay Poached Peel and Eat Shrimp, Chesapeake Oysters, Prince Edward Island Mussels and Fresh
Steamed Clams with Shrimp Cocktail and Lemons*

\$16 per person

Antipasti Platter

*Grilled Zucchini and Squash, Pepperoni, House-made Fresh Mozzarella, Peppercini Peppers,
Basil Marinated Tomatoes and Ciabatta Bread*

\$7 per person

Mediterranean Vegetarian Platter

House-made Hummus, Kalamata Olives, Roasted Red Peppers, Lemon-Feta Dip and Pita Chips

\$7 per person

Chips and Dip

House-made Potato Chips with Brewer's French Onion Dip

\$4 per person



LITTLE ITALY

Chicken Marsala

Chicken Cacciatore

Eggplant Parmesan

Salmon Puttanesca

Shrimp and Vegetable Scampi

Tortellini Alfredo

Flank Steak Florentine

\$21/two items, \$25/three items and \$28/four items (comes with Caesar or House Salad)

Sides

Pasta Marinara, Pasta Alfredo, Creamy Mashed Potatoes, Roasted Herb Potatoes,
Rice Pilaf, Broccoli, Mixed Vegetables, Green Beans and Ratatouille
(Choose Two Sides)



FEAST FROM THE FAR EAST

Entrees

Sweet and Sour Chicken

Chicken in Spicy Coconut Lemongrass Sauce

Beef and Broccoli

Shrimp and Snow Peas

Kung Pao Shrimp

Szechwan Pork

\$18/two items, \$22/three items and \$26/four items

Includes: Hot and Sour Soup or Sweet and Spicy Thai Salad
and Two sides:

Fried Rice, Steamed Rice, Lo Mien Noodles,
Chow Mien Vegetables



MARKET STREET CARVER

HERB CRUSTED ROASTED PRIME RIB

(Minimum of 30 for this item)

HONEY BAKED SPIRAL HAM

ROSEMARY ROASTED PORK TENDERLOIN

SMOKED TURKEY BREAST

\$28/two items, \$33/three items and \$37 all four items

Includes: House or Caesar Salad and Two Sides:

**Creamy Mashers, Potato Gratin, Roasted Red Bliss Potatoes, Rice Pilaf,
Vegetable Fried Rice, Parmesan Orzo, Green Beans, Asparagus, Mixed Vegetables,
Yellow Corn Sauté, Broccoli and Green Peas with Mushroom Garlic Butter**

Additional \$100 for Carving Attendant Fee



MEXICAN FIESTA

Grilled vegetable quesadilla

Steak and Chicken Fajitas

Beef and Chicken Tacos

Seafood Enchiladas

Chili Beef or bean Burritos

Margarita Shrimp

\$18/two items, \$23/three items and \$27/four items

Includes: house Salad, Sour Cream, salsa, hot sauce, shredded lettuce, shredded cheese
and Yellow Corn rice

Add house-made fresh guacamole with

Tortilla chips

\$6 per person



THE MARYLANDER

CHICKEN CHESAPEAKE

PORK LOIN WITH CURRIED APPLE CHUTNEY

**ROASTED ROCKFISH WITH ORANGE-TARRAGON
GASTRIQUE**

CRAB CAKES

SEAFOOD MACARONI AND CHEESE

HERB CRUSTED BEEF TENDERLOIN

\$28/two items, \$33/three items and \$37/ four items

Includes: House or Caesar Salad and Two Sides:

**Creamy Mashers, Potato Gratin, Roasted Red Bliss Potatoes, Rice Pilaf,
Vegetable Fried Rice, Parmesan Orzo, Green Beans, Asparagus, Mixed Vegetables,
Yellow Corn Sauté, Broccoli and Green Peas with Mushroom Garlic Butter**



PLATED DINNERS

STARTERS

- Brewer's Organic Mixed Green Salad \$4*
- Classic Caesar Salad \$4*
- Baby Arugula Salad \$4*
- Baked Potato Soup \$4*

ENTREES

(Choose from a maximum of four options from list below, price includes two sides)

MEAT

- Grilled 8 oz Filet Mignon with Red Wine Jus and Truffle Cream \$32*
- Blackened 10 oz Ribeye with Horseradish Cream and Rosemary Demi \$29*
- Grilled 12 oz Pork Loin Chop with Cherry Glaze \$19*
- Herb Roasted 12 oz Prime Rib with Natural Jus \$29*
- Brewer's Surf and Turf, 8 oz New York Strip Steak and 2 oz Crab Cake \$29*

POULTRY

- Grilled Chicken with Wild Mushroom Marsala Sauce \$16*
- Grilled Honey-Teriyaki Glazed Chicken Breast with Ginger-Soy Vinaigrette \$16*
- Roasted Airline Chicken Cordon Bleu with Dijon Cream Sauce \$19*
- Grilled Chicken Chesapeake with Old Bay Butter \$23*

SEAFOOD

- Grilled Diver Scallops wrapped with Bacon topped with Brewer's Barbeque Sauce \$23*
- Crab Imperial Stuffed Jumbo Shrimp with Lemon Beurre Blanc \$28*
- Potato Crusted Atlantic Salmon with Citrus-Dill Beurre Blanc \$19*
- Cilantro-Lime Grilled Mahi-Mahi with Mango-Tomato Relish \$21*
- Grilled Maryland Rockfish with Pesto Butter and Roasted Tomato Sauce \$28*

VEGETARIAN OPTIONS \$15

- Primavera Pasta (V)*
- Stir Fry Vegetable Fried Rice (V)*
- Vegetable Lasagna*
- Eggplant Parmesan*

SIDES

- Creamy Mashers, Potato Gratin, Roasted Red Bliss Potatoes, Rice Pilaf,*
- Vegetable Fried Rice, Parmesan Orzo, Green Beans, Asparagus, Mixed Vegetables,*
- Yellow Corn Sauté, Broccoli and Green Peas with Mushroom Garlic Butter*

~Pre-orders and Place Cards are required~

DESSERTS

by Pastry Chef Christine Wantz

*Aside from the selections below Chef Christine also offers
to create a dessert to fit your occasion*

Create a Dessert Display or Serve Individually

\$5.75 per person

(Minimum of 10 per selection)

Layered Cakes

Belgian Chocolate Torte, Red Velvet, Carrot Cake, Strawberry Shortcake, Black Forest

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Cheesecakes

Plain, Oreo, Cappuccino, Blueberry, Key Lime

~

Raspberry Austrian Linzer Torte

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Homemade Pies

Apple, Cherry, Lemon Meringue, Chocolate Cream, Pumpkin, Southern Pecan

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Assiette of Miniature Pastries

*(To include Chocolate Covered Strawberries, Pecan Tarts, Fruit
Tarts, etc.)*

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Display of Brownies, Blondies or Miniature Cupcakes

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Individual Tiramisu

~

Rich Chocolate Mousse

~

Seasonal Berries with Grand Marnier Sabayon

~

Hot Fruit Crisp

Apple, Blueberry, Peach, Cherry