

Moon River Brewing Company

Banquets and Special Events

Information

Welcome to Moon River Brewing Company's banquets and special events menu. Moon River Brewing Company hosts a variety of events including cocktail receptions, wedding rehearsal dinners, corporate meetings, and family oriented events. From baby showers with 20 people, to cocktail receptions for more than 100 people, we can create the perfect event to fit your needs. We provide off-the-menu table service and limited menus for groups of up to 30 people.

For larger groups, we offer buffet service.

Thank you for considering Moon River Brewing Company for your next special event.

Cheers!

----Facilities----

Our Downstairs Beer Cellar features an old world feeling of warmth and enjoyment created by exposed brick walls, decorative lighting and a mahogany bar. It features one television, projector screen and sound systems. The main cellar room can seat 54 people. The full cellar can accommodate seating for 100 people and cocktail receptions for 130. Bathrooms are located on main floor. There is no elevator.

----Beer Cellar Room Rental Fees----

Guest Count		Charge
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Minimum of 20 people to reserve the cellar.

20-30	\$100.00
31-41	\$150.00
42-52	\$200.00
53-63	\$250.00
64-74	\$300.00
75-85	\$350.00
86-96	\$400.00
97-107	\$450.00 (plus potential rental fees)
108-118	\$500.00 (plus potential rental fees)
119-130	\$600.00 (plus potential rental fees)

Room rental fees cover the set up and break down of the event, black chairs, 6ft. banquet tables, linens, candles and minimal décor. Complimentary of the room rental fees all soft beverages are on the house and we offer you happy hour pricing on beverages that qualify.

Room Rental Fees are based on a 5-hour period.

Moon River Brewing Company makes every effort to ensure that the prices and items listed on our menus are up to date and correct. However, the prices and items listed on our web site or media are NOT guaranteed, and are subject to change without notice

-----Bar Options -----

{30-person minimum to reserve a private bar}

<u>Limited Open:</u>	All drinks are on one check, bar offerings are limited to beer, wine or selected cocktails.
<u>Open:</u>	All drinks are on one check and a full range of spirits is offered.
<u>Cash:</u>	Drinks are billed to individual guests. A full range of spirits is offered.
<u>Other Options:</u>	Limited Open or Open Bar for pre-set time; Drink Tickets; Open tab for selected items; Price Packages.
<u>Tablesides Service:</u>	30 guests or less will be provided will full tablesides service. Guest can be billed individually for their alcoholic beverages or drinks can all be on one check.

-----Food Service Options-----

{Menu prices do not include 7% sales tax and 20% gratuity}

<u>Full Service:</u>	Maximum of 30 guests. Guests order from the Main Menu. Tablesides service will be given the entire event.
<u>Limited Menu:</u>	Maximum of 30 guests. Guests order off of a limited menu containing 3-4 items, created by the guest. Tablesides service will be given the entire event.
<u>Buffet Service:</u>	Minimum of 30 guests. (Or paid for 30 guests) All Food items are served buffet style. All beverages are obtained from the bar.
<u>Partial Service:</u>	Maximum of 30 guests. Main course buffet. Salad, soup, and/or dessert items are served tablesides. All beverages are obtained from the bar.

-----Specialty Platters-----

{Each tray serves approximately 20 people}

Crudités Tray with Ranch or Blue Cheese.....\$60.00

Fresh Fruit Tray\$90.00/\$100.00 w/ dip

Assorted Cheese Tray.....\$90.00

Brewers Cheese.....\$120.00

(Specialty Cheese's, Spreads, Grapes, Crackers)

Smoked Salmon Tray 2 lb.'s.....\$150.00

(Capers, Onions, Lemons, Horseradish, Crackers, Sour Cream)

Low Country Boil Tray.....\$220.00

(10 lbs. Shrimp-weight before peeled and cooked, Corn cobs, Potatoes, Sausage)

Shrimp Cocktail Tray.....\$200.00

(10 lbs. Shrimp-weight before peeled and cooked)

Sandwich Tray.....\$100.00

(Sliced Ham, Sliced Turkey, Roast Beef, American Cheese, Swiss Cheese, Rolls, Condiments, Garden)

Anti-Pasta Skewers (100 pcs.).....\$225.00

(Mozzarella, Artichokes, Black Olives, Peppers)

Oysters..... \$225.00

(144ct., lightly baked, served either Pesto Style, Rockefeller or Savannah Style)

-----Dips-----

{Each Dip serves approximately 20 People}

Salsa OR Hummus w/ Tortilla Chips.....\$50.00 Hot Crab Dip w/ Tortilla Chips.....\$60.00

Obatzda Cheese Dip with Hot Pretzel Logs.....\$80.00 Fiesta Bowl Dip w/ Tortilla Chips\$40.00

-----Build Your Own Appetizer Buffet-----

{Minimum of 30 guests}
{Replenished for one hour}

Centennial Buffet:

{ \$10.00 per person OR \$8.00 per person w/ purchase of an entrée buffet }

Choose 4 items from below:

- Thai Style Chicken & Cashew Spring Rolls-
 - Vegetarian Spring Rolls-Beef or Chicken Empanadas-
 - Hot Crab Dip w/ Tortilla Chips-Chips w/ Salsa or Pesto Hummus-Crudité Tray-
 - Leek and Goat Cheese Rounds- Chicken Fingers-Chocolate Covered Strawberry Tray -Coconut Shrimp
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Cascade Buffet:

{ \$12.00 per person OR \$10.00 per person w/ purchase of entrée }

Choose 4 items from below:

- Chorizo Stuffed Mushrooms-
 - Fried Green Tomatoes -Buffalo Wings-
 - Low Country Boil Tray-
 - Thai Style Chicken and Cashew Spring Rolls-
 - Vegetarian Spring Rolls-Beef or Chicken Empanadas-
 - Hot Crab Dip w/ Tortilla Chips-Chips w/ Salsa or Pesto Hummus -Crudité Tray-
 - Leek and Goat Cheese Rounds-Chicken Fingers-Chocolate Covered Strawberry Tray -Coconut Shrimp
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Brewers Gold Buffet:

\$14.00 per person OR \$12.00 per person with purchase of entrée buffet

Choose 5 items from below:

- Low Country Crab Cakes-Anti Pasta Skewers-Chicken Salad w/ Crackers-
- Spanakopita-Fruit Tray-Cheese & Cracker Tray -
- Chorizo Stuffed Mushrooms-Fried Green Tomatoes-Buffalo Wings-Low Country Boil Tray-
- Thai Style Chicken and Cashew Spring Rolls-Vegetarian Spring Rolls-
- Beef or Chicken Empanadas-Hot Crab Dip w/ Tortilla Chips-Chips w/ Salsa or Pesto Hummus -Crudité Tray-
- Leek and Goat Cheese Rounds-Chicken Fingers-Chocolate Covered Strawberry Tray -Coconut Shrimp

-----Entree Buffet Options-----

{Minimum of 30 guests}

Please keep in mind our buffet options are based upon one entrée per person when going through the buffet line

Option 1: \$22.95 per person

Choose 3 Entrees from Option 1 and Two Sides

- Chicken and Sausage Creole over Rice
- Shrimp Provencal over linguini
- Soy Maple Glazed Salmon
- 8 oz. Grilled Sirloin with Sautéed onions
- Pasta Primavera
- Chicken Teriyaki over Polynesian Rice
- Smoked BBQ pork with rolls
- Cut Grilled Kielbasa mixed with grilled onions and bbq sauce with rolls
- Southern Fried Chicken
- Salmon "Oscar" with fresh crab cake and Cusabi sauce

Option 2: \$25.95 per person

Choose 3 Entrees from Option 2 and Two Sides OR mix and match with Option 1

- Blackened Sea Scallops with Gorgonzola Cream Sauce
- BBQ Ribs
- 6 oz. Bacon Wrapped Filet Mignon
- Mixed Bratwurst's and Knackwurst's with grilled onions
- Chicken "Oscar" with a fresh crab cake, asparagus and béarnaise sauce
- Crab Cakes with Roasted Red Pepper Coulis

-----Side Items-----

- Smoked Gouda Escalloped Potatoes · Skin on Mashed Potatoes ·
- Texas Caviar · Black Eye Peas · Southern Style Slaw · Vegetables ·
- Low Country Rice · Baked Beans · Collard Greens · Potato Salad ·
- Baked Mac & Cheese ·

----- Mashed Potato Station-----

{ \$7.00 per person / \$5.00 per person w/ entrée buffet }

Choice of Five Toppings:

- Sour Cream · Chopped Bacon · Shredded Cheddar ·
 - Shredded Jack · Fresh Peas ·
 - Pepper Cream Gravy · Brown Gravy · Caramelized Onions · Broccoli ·
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----- Salad Buffets-----

{ Minimum of 30 guests }

House Salad..... \$2.49 per person
Caesar Salad \$2.49 per person
Spinach Salad..... \$4.00 per person

----- Bread-----

{ Minimum of 30 guests }

Rolls and Butter..... \$.50 per roll Corn Bread.... \$.50 per bread roll

----- Kids Meals-----

{ \$6.00 per item }

- Popcorn Shrimp · Hot Dog · Hamburger · Cheeseburger ·
 - Chicken Fingers · Grilled Cheese ·
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----- Desserts-----

Chocolate Covered Strawberry Tray.... 50 pieces / \$60.00
Assorted Petit Four Tray..... 100 pieces / \$140.00
Chocolate Toffee Mousse Cake..... 16 Slices / \$115.00 by the slice \$7.50 each
Crème Brule Cheese Cake..... 14 Slices / \$80.00 by the slice \$6.00 each

Cake Cutting Charge \$35.00

----Bar Information----

Happy Hour Pricing will only apply if House Beer is offered

Moon River's Bar is based on consumption only

Variety of alcohol and prices are subject to change

Bar pricing includes tax

Well Liquor.....\$3.00 Happy Hour Pricing

House Wines.....\$3.00 Happy Hour Pricing

House Beer.....\$5.50 Happy Hour Pricing

{We offer three pricing tiers for spirits}

Tier 1. – House- \$3.00 for single shot mixed drink

Vodka, Gin, Rum, Tequila, Whiskey, Scotch Blend, Triple Sec- Brands may vary

Tier 2. – Premium- \$8.00 for single shot mixed drink

**Bacardi Silver Rum, Captain Morgan, Bombay Sapphire, Tito's Vodka, Jack Daniel's, Jameson,
Crown, Maker's Mark, Altos Silver Tequila, Dewar's**

Tier 3. – Top Shelf- \$10.00 for single shot mixed drink

**Plantation Rum, Hendrick's Gin, Grey Goose Vodka, The Glenlivet Scotch, Patron Tequila, Woodford,
Stranahan's, Grand Marnier**

***Additional charges apply for Specialty Cocktails, Martinis and Double Shots**

Bottled Beer, Select Wines, and Sparkling Wines available upon request- Champagne must be preordered

{Additional rental fees for champagne flutes may apply}

----BEER AND FOOD PAIRING DINNER----

**THIS FIVE-COURSE PAIRED TASTING DINNER IS AVAILABLE
FOR GROUPS OF 20 OR MORE AT \$45 PER PERSON. (TAX NOT INCLUDED)**

THIS UNIQUE EXPERIENCE IS MADE POSSIBLE BECAUSE WE BREW UP TO TEN STYLES OF BEER ON PREMISE. WE ARE ABLE TO USE OUR EXTENSIVE BREWING KNOWLEDGE, ALONG WITH YEARS OF FOOD SERVICE PREPARATION TO OFFER A ONE OF A KIND DINNER EXPERIENCE. FIVE COURSES, EACH PAIRED WITH ONE OF OUR MOON RIVER CRAFT BEERS.

EVERY COURSE IS CAREFULLY CHOSEN AND THEN PAIRED WITH A FOUR-OUNCE SAMPLE OF BEER, EACH CHOSEN SPECIFICALLY TO COMPLIMENT THAT SPECIFIC FOOD COURSE. TASTING MENUS WILL BE DESIGNED BY OUR CHEF AND/OR BREWER, AND WILL BE MADE AVAILABLE AHEAD OF TIME TO ALLOW FOR ANY ADJUSTMENTS OR CHANGES. DINNER WILL BE ACCOMPANIED BY A BREWER, OUR CHEF, OR A KNOWLEDGEABLE BEER SCHOLAR TO EXPLAIN EACH COURSE, INCLUDING EXTENSIVE INFORMATION ON EACH BEER SAMPLED. BEFORE OR AFTER DINNER, IF DESIRED, A BREWERY TOUR WILL BE GIVEN TO EXPLAIN THE DIFFERENT PIECES OF EQUIPMENT AND THE VARIOUS PROCESSES USED IN BREWING DELICIOUS WORLD CLASS BEER. AT THE END OF THE MEAL EACH GUEST WILL BE PRESENTED WITH A MOON RIVER LOGO PINT GLASS AS A KEEPSAKE TO REMEMBER THEIR SPECIAL DINNER.