



PRIVATE EVENTS
STAMFORD



ABOUT: CASK REPUBLIC

While the vibe at Cask Republic is inviting and fun, our restaurant offers our guests serious chef-crafted American fare as well as creative interpretations of globally inspired dishes. The basic dining philosophy is creating comfort-inducing food using the highest quality ingredients and serving it in a comfortable and welcoming setting. Our food is an ever-changing array of delectable dishes composed of the freshest ingredients from the farm and sea. Our extensive beverage program offers a carefully curated selection of American & international beers, unique wine selections and a hand crafted cocktail menu utilizing house made ingredients.

Cask Republic serves as a festive, diverse gathering destination for the local community and surrounding neighborhoods. We are open in these areas for its charm, accessibility and most important, its people. As Cask Republic strives to become an integral part of these special communities, we pledge to provide our guests with a friendly experience that reflects the town's hospitable and affable nature.

PRIVATE PARTY & SPECIAL EVENTS

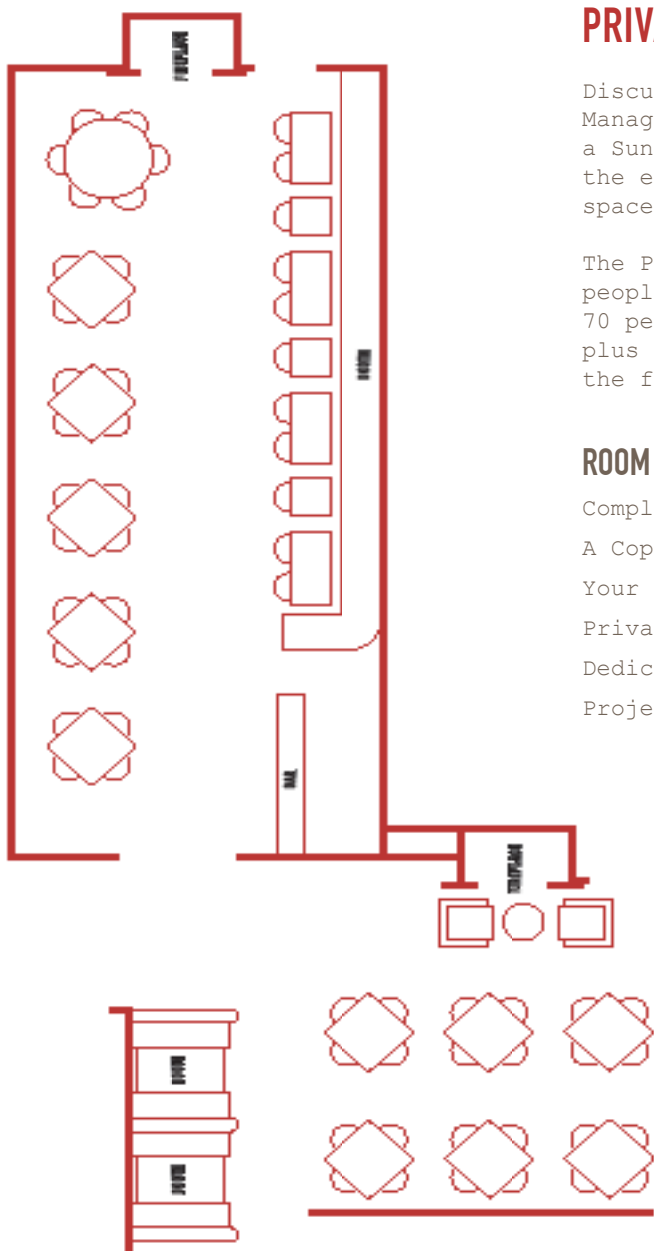
Corporate or Private, Large or Small, Formal Dinners, Cocktail Receptions & Luncheons, Meetings, Business Lunches & Dinners, Birthdays, Reunions, Rehearsals, Wedding Receptions, Communion, Christenings, Bar/Bat Mitzvahs, Baby & Wedding Showers

ADDITIONAL MENUS

Wine, Beer, Scotch & Whiskey menus can be viewed on our website:
www.caskrepublic.com

CONTACT:

Andrew Fiorini
Events Coordinator / General Manager
AFiorini@CaskRepublic.com
Or call 203-348-2275 & ask to speak to a manager



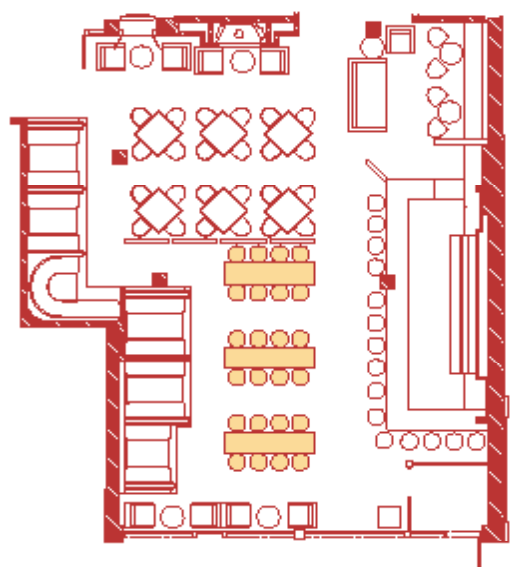
PRIVATE DINING ROOM & PRIVATE BAR

Discuss the many options available with our Managers and Event Coordinators. You can enjoy a Sunny lunch/brunch gathering or wine & dine the evening away in this warm and intimate space.

The Private Dining room can accomodate 50 people comfortably for a sit down dinner and 70 people for a cocktail Party. A Party of 100 plus can also be acommodated by utilizing the the front dining room by the fireplace.

ROOM AMMENITIES

- Complete privacy & quiet for your event
- A Copper surrounded roaring fireplace
- Your own Private Bar
- Private Bathroom Women's & Men
- Dedicated Music Source & DJ Input
- Projector and screen available



MAIN DINING ROOM & BAR

Discuss the many options available with our Managers and Event Coordinators. You can enjoy drinks and snacks in one of our inviting lounges or communal table area. A dinner in front of our roaring fireplace with friends and colleagues will be just part of your evening after drinks at the bar.

LOUNGE #1

semi-private
seating for 12 comfortably
20 plus people for cocktails & Hor's

COMMUNAL HIGHTOPS & LOUNGE #2

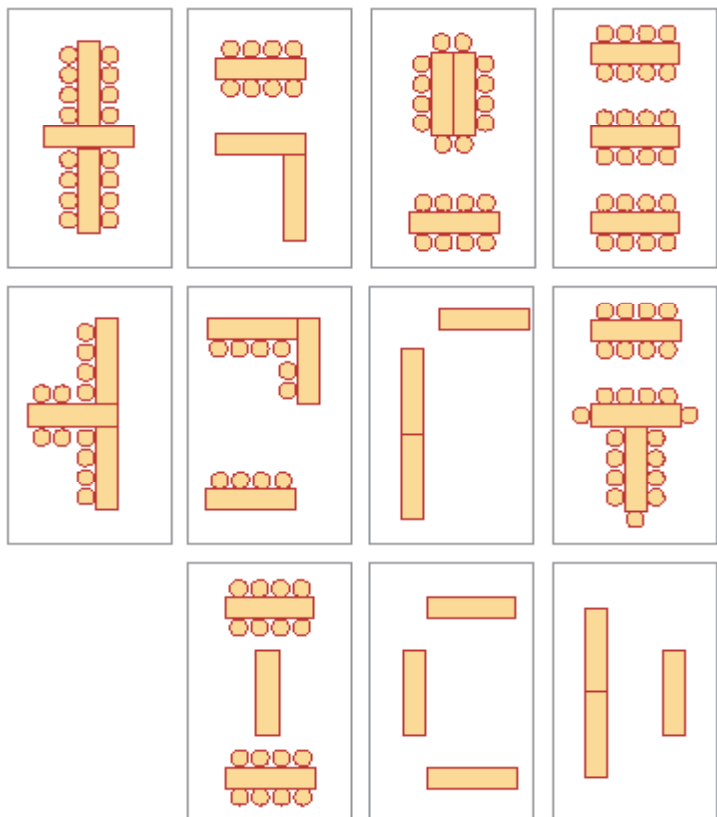
One hightop 12 person gathering
Two hightops 25 person gathering
three hightops & Lounges 30-50 people

FIRESIDE DINING

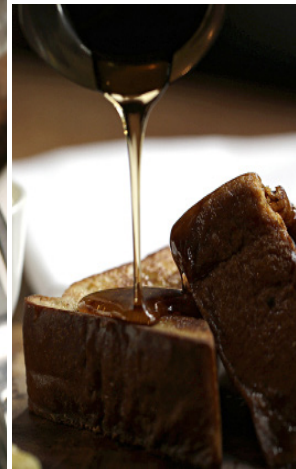
semi-private fireside dining
acommodates a 24 person sit-down dinner
parties larger than 14 require a banquet menu
from below

BUYOUT

Cask Republic is available for a buyout and can accommodate 150 plus people. Contact an Events Coordinator to dicuss details and minimums.







LIGHT SNACKS

Chile Seasoned Peanuts | 6

Bacon Popcorn: | 6 *add Parmesan Cheese and Truffle for \$2

Bavarian Jumbo Soft Pretzel: w/ cave aged Amish cheddar & grain mustard Ale Sauce | 8

STATIONARY PLATTERS

House Smoked/Cured Canadian Salmon serves 15+ ppl
root vegetable chips, crostini | 75

Hummus Platter serves 15+ ppl
roasted red peppers, nicoise olives, grilled seasonal vegetables
seasoned pita chips, | 65

Assorted Artisan Cheese & Charcuterie serves 15+ ppl
root vegetable chips, crostini | 100

Fire Roasted Tomato Salsa & Chips serves 15 people | 35

Tuna Poke Nacho's serves 15+ ppl
wonton crisps, ponzu, avocado, serrano chile, micro cilantro | 85

WOOD FIRED PIZZA

CR Tomato & Fresh Mozzarella fresh basil | 12

Mushroom Hen of the woods mushroom, black pepper, scamorza, ricotta | 14

White Clam garlic, chili flakes, parsley, lemon oil | 14



HORS D'OEUVRES

\$27 PER DOZEN *(TWO DOZEN MINIMUM PER ITEM)*

Korean Style Glazed Wings blue cheese dressing, 16 pieces per dozen ordered
Smoked Short Rib Meatballs IPA BBQ glaze, crumbled Maytag blue cheese
Grilled Chicken Skewers spicy remoulade
Chick Pea Fritters roasted pepper aioli
Vegetable Spring Rolls spicy peanut sauce or soy ginger aioli
Chicken Quesadilla cilantro sour cream
Baby Back Ribs smokey BBQ sauce
CR Fried Mac and Cheese Bites pesto dipping sauce
Slow Roasted Bratwurst sauerkraut, beer cheese, garlic crostini

\$35 PER DOZEN *(TWO DOZEN MINIMUM PER ITEM)*

Shrimp Ceviche avocado, micro cilantro, house made potato chips
Mini CR Burgers cheddar cheese, fire roasted tomato jam
Beef Empanadas roasted tomato salsa, caramelized onion vinaigrette
House Made Cod Arancini shaved Parmigiano
Baked Oysters bacon and spinach beschemel
Scottish Salmon Crudo Tacos candies pear salsa, Cortija cheese
Kimchi Quesadilla Sriracha Buffalo sauce
Baby Lamb Pastrami cheddar, caramelized onions, thousand island
Shrimp Bruschetta tomato, avocado, basil, served on a crostini



LUNCH MENUS

LUNCH #1: \$30 PP

APPETIZERS: Choose Two Family Style (+\$3PP for individual appetizers)

Fire Roasted Tomato-Basil Bisque wood roasted tomatoes, imported olive oil

CR Meatballs w/ house made IPA BBQ Sauce, melted Gorgonzola & chives

Kale Salad peppadew peppers, garbanzos, spiced pecans, Parmesan, bacon, creamy ginger vinaigrette

ENTREES: Choice of Three

BLAT w/ smoked bacon, lettuce, avocado and tomato, house made aioli

CR Cobb Salad w/ grilled chicken, hard boiled egg, grape tomatoes, avocado, bacon, crumble blue cheese, sherry vinaigrette

Roasted Chicken Salad Wrap certified humane chicken breast, red onion, celery, tarragon & Dijon mustard, lettuce, tomato

Veggie Wrap w/ seasonal veggies, avocado, roasted peppers, pesto

Cask Republic Burger bacon onion jam, cave aged cheddar, lettuce, tomato

DESSERTS:

Assorted Cookies and Brownies



LUNCH #2: \$37 PP

APPETIZERS: Choose Two Family Style (+\$3PP for individual appetizers)

Fire Roasted Tomato-Basil Bisque wood roasted tomatoes, imported olive oil

CR Meatballs w/ house made IPA BBQ sauce, melted Gorgonzola & chives

Beef Empanadas Roasted Tomato Salsa, Caramelized Onion Vinaigrette

Burrata Grilled apple salad, pesto, sourdough

Kale Salad peppadew peppers, garbanzos, spiced pecans, Parmesan, bacon, creamy ginger vinaigrette

ENTREES: Choice of Four

CR Cobb Salad w/ grilled chicken, hard boiled egg, grape tomatoes, avocado, bacon, crumble blue cheese, sherry vinaigrette

Winter Salad w/ Chicken baby spinach, baby arugula, baby kale, roasted sun chokes, radish, pomegranate seeds, whipped yogurt, balsamic vinaigrette

Cask Republic Burger bacon onion jam, cave aged cheddar, lettuce, tomato

House Made Lamb Pastrami w/ caramelized onions, Vermont white cheddar, Russian dressing(choice of salad or fries)

Salmon BLT w/ bacon, lettuce, tomato, sourdough

Roasted Chicken Salad Wrap certified humane chicken breast, red onion, celery, tarragon & Dijon mustard, lettuce, tomato

Sriracha Buffalo Shrimp Wrap blue cheese dressing, lettuce, tomato

Veggie Wrap w/ seasonal veggies, avocado, roasted peppers, pesto

DESSERTS: Choose Two

Seasonal Crumble

Seasonal Cheesecake

Seasonal Creme Brulee

Big Dipper Ice Cream assorted flavors



DINNER #1: \$45 PP

APPETIZERS: Choose Two Family Style (+\$3PP for individual appetizers)

Fire Roasted Tomato-Basil Bisque wood roasted tomatoes, imported olive oil

CR Meatballs w/ house made IPA BBQ sauce, melted Gorgonzola & chives

CR Mac & Cheese cave aged cheddar beschemel

Kale Salad peppadew peppers, garbanzos, spiced pecans, Parmesan, bacon, creamy ginger vinaigrette

Chopped Salad Apple, cranberry, walnut, feta, baby arugula, frisee, and apple cider vinaigrette

ENTREES: Choice of Three

Roasted Free-Range Chicken (Cert. Humane / Antibiotic Free) charred tomato broth with Swiss chard, chickpeas, zhatar

Maple Brined Double Cut Pork Chop house made sauerkraut, German potato salad, honey apples, dark ale gastrique

Roasted Whole Rainbow Trout w/ smashed potatoes, wilted spinach, buerre noisette

Pan Seared Canadian Salmon w/ horseradish whipped potato, charred scallion aioli

Braised Short Rib celery root puree, crispy spinach, Maytag blue cheese

Wild Forage Mushroom Risotto tomato vinaigrette, arugula

DESSERTS: Choose Two

Seasonal Crumble

Seasonal Cheesecake

Seasonal Creme Brulee

Big Dipper Ice Cream assorted flavors



DINNER #2: \$57 PP

APPETIZERS: Choose Two Family Style *(+\$3PP for individual appetizers)*

Burrata grilled apple salad, pesto, sourdough

Cauliflower Gratin smoked bacon, cave aged cheddar beschemel, parsley, panko

CR Meatballs w/ IPA BBQ sauce & melted Gorgonzola

Tuna Poke ponzu, avocado, Serrano chili, micro cilantro

Beef Empanadas Roasted Tomato Salsa, Caramelized Onion Vinaigrette

Kale Salad peppadew peppers, garbanzos, spiced pecans, Parmesan, bacon, creamy ginger vinaigrette

Chopped Salad Apple, cranberry, walnut, feta, baby arugula, frisee, and apple cider vinaigrette

ENTREES: Choice of Three

Roasted Free-Range Chicken (Cert. Humane / Antibiotic Free) charred tomato broth with Swiss chard, chickpeas, zhatar

Maple Brined Double Cut Pork Chop spaetzle, grilled apples, dark ale gastrique

Pan Seared Cod mushroom puree, roast maitake, baby leeks, buerre noisette

8oz Filet Grass-Fed Pan Seared w/ smashed potatoes, charred baby leeks & shallot jus

Bacon Wrapped Whole Rainbow Trout w/ olive oil poached marble potatoes, wild green salad

Farrotto risotto style cooked farro, roast baby carrots, wild arugula

DESSERTS: Choose Two

Seasonal Crumble

Seasonal Cheesecake

Seasonal Creme Brulee

Big Dipper Ice Cream assorted flavors



BRUNCH MENU: \$32 PP

APPETIZERS: Choose Two Family Style

Greek Yogurt w/ house made granola & wildflower honey

Assorted Muffins & Pastries

Kale Salad peppadew peppers, garbanzos, spiced pecans, Parmesan, bacon, creamy ginger vinaigrette

Chopped Salad apple, cranberry, rosemary candied walnuts, feta, baby arugula & frisee, apple cider vinaigrette

ENTREES: Choice of Three

Two Eggs Any Style w/ smoked bacon, home fries

CR Benedict w/ house smoked salmon, Belgian Waffle, jalapeño hollandaise

Lamb Hash w/ two fried eggs, pastrami cured lamb, potato, onion, bell peppers

Vegetable Frittata w/ seasonal vegetables, baby green salad, whipped Greek yogurt

Breakfast Quesadilla w/ scrambled eggs, chorizo, onion, bell pepper, jalapeño & jack cheese

Belgium Waffle w/ blueberry compote, whipped cream

Orange Zest Brioche French Toast w/ whipped butter, maple syrup

DESSERT Choose Two

Seasonal Crumble

Seasonal Cheesecake

Seasonal Creme Brulee

Big Dipper Ice Cream assorted flavors



BEVERAGE OPTIONS

BAR BY CONSUMPTION

All brands available

Guest can regulate what is available for your event

We can create a custom beverage menu for your event

BEER & WINE

Per Person : 1st Hour | \$20 2nd Hour | \$12 Third Hour | \$10

DRAUGHT BEER

All American Craft & International Draughts \$9 and under

Talk to your Event Coordinator about availability and pricing for a custom draught selection in the Private Dining Room

BOTTLE BEER

Corona, Bud Lt, Grolsch Premium Lager

WINE BY THE GLASS

White

Totora, Sauvignon Blanc

Chile

Friuli Colli Orientali, Pinot

Grigio, ITA

RED

Leese Fitch, Cabernet Sauvignon

California

Yaquen, Malbec

Argentina



LIQUOR LEVEL #1

Per Person : 1st Hour | \$25 2nd Hour | \$15 Third Hour | \$10

GLASS WINE, DRAUGHT BEER & BOTTLE BEER

All Included as described above

DISTILLED SPIRITS no shots

Hand Crafted CR Old Fashioned, House Margarita, Moscow Mule, CR Red Sangria

All Premium Spirits \$12 and under

Titos, Kettle One, Tanqueray Gin, Jack Daniels

Bulliet Bourbon, Dewars.... to name a few

LIQUOR LEVEL #2

Per Person : 1st Hour | \$30 2nd Hour | \$20 Third Hour | \$15

GLASS WINE, DRAUGHT BEER, BOTTLE BEER

All Included as described above

DISTILLED SPIRITS no shots

Hand Crafted CR Old Fashioned, House Margarita, Moscow Mule, CR Red Sangria

All Premium Spirits

All Ultra Premium Spirits \$16 and under

This option is geared toward our guest enjoying a large portion of our Hand Crafted Cocktails, Whiskey, Bourbon and Single Malt Scotch selections