



Rock Bottom

2022

GROUP DINING

DINNER BUFFET

dinner buffet packages

Minimum 25 People: Includes unlimited coffee, tea + fountain sodas

BRONZE

SELECT 1 SALAD, 2 SIDES, 2 HOPS ENTREES,
1 DESSERT

SILVER

SELECT 1 SALAD, 2 SIDES, 1 HOPS ENTREE, 1
BARLEY ENTREE, 1 DESSERT

GOLD

SELECT 1 SALAD, 2 SIDES, 1 HOPS ENTREE, 2
BARLEY ENTREE, 1 DESSERT

HOPS SELECTION

TWISTED TENDERS chef-crafted chicken tenders, crispy buttermilk-marinated tenders breaded in twisted flour.

SIMPLY GRILLED CHICKEN freshly grilled chicken breast.

CLASSIC MAC + CHEESE (V) topped with Parmesan + housemade garlic breadcrumbs

PULLED BBQ PORK served with signature BBQ sauce + buns on the side.

RB BREW-BATTERED FISH & CHIPS served with housemade Cajun remoulade.

MARGHERITA PIZZA mozzarella, tomatoes, roasted garlic, olive oil, basil.

BARLEY SELECTION

SWEET & SMOKY GLAZED SALMON char-grilled to perfection with our signature sweet smoky glaze.

CHICKEN PARMESAN basil & parmesan breaded chicken breast, linguini, pomodoro red sauce, arugula, basil, crushed red pepper, extra virgin olive oil, fresh mozzarella.

BABY BACK RIBS sticky, smoked + fork tender baby backs.

TOP SIRLOIN center cut top sirloin grilled, cooked to medium.

ADD A HOT OR COLD PARTY PLATTER



to start your dinner

SELECT A PARTY PLATTER UNDER OUR RECEPTIONS MENU TO START OFF YOUR DINNER
FOR AN ADDITIONAL CHARGE

salad

GREENHOUSE SALAD (V) mixed greens with tomatoes, carrots, cucumbers, dried cranberries, sunflower seeds, egg + croutons. Served with balsamic vinaigrette.

CLASSIC CAESAR SALAD romaine, Parmesan, croutons, Caesar dressing.

sidekicks

sweetness

STOUT FUDGE BROWNIE(V) housemade fudge brownie, stout fudge sauce + chocolate shavings.

CARROT CAKE (V) made from scratch with our brewed on-site Kölsch beer + loaded with housemade cream cheese frosting.

All pricing is per person, unless noted otherwise. Prices do not include service charge, tax and gratuity.

LUNCH BUFFET

lunch buffet packages

Minimum 25 People: Includes unlimited coffee, tea + fountain sodas

CLASSIC LUNCH BUFFET

SELECT 2 ENTREES, 2 SIDES

SIGNATURE LUNCH BUFFET

SELECT 3 ENTREES, 2 SIDES

ENTRÉE SELECTION

TWISTED TENDERS

chef-crafted chicken tenders, crispy buttermilk-marinated tenders breaded in twisted flour.

SIMPLY GRILLED CHICKEN

freshly grilled chicken breast.

SOUTHWEST CHICKEN SANDWICH

grilled chicken, guacamole, lettuce, tomato, cheddar, Hatch chile ranch.

CILANTRO RANCH CHOP SALAD

fried or grilled chicken, mixed greens, avocado, black bean corn salsa, cheddar + pepper jack, pico de gallo + cilantro lime ranch.

CLASSIC MAC + CHEESE

topped with Parmesan + housemade garlic breadcrumbs.

PULLED BBQ PORK

served with signature BBQ sauce + buns on the side.

ROCK BOTTOM CLASSIC SLIDERS

all beef sliders on hawaiian rolls, Hatch chile ranch, cheddar, bacon, cilantro.



ADD A HOT OR COLD PARTY PLATTER



to start your lunch

SELECT A PARTY PLATTER UNDER OUR RECEPTIONS MENU TO START OFF YOUR LUNCH
FOR AN ADDITIONAL CHARGE

All pricing is per person, unless noted otherwise. Prices do not include service charge, tax and gratuity.

sidekicks

ADD A DESSERT PLATTER

EACH PLATTER IS 25 PIECES • \$100.00 PER PLATTER

STOUT FUDGE BROWNIE (V) housemade fudge brownie, stout fudge sauce + chocolate shavings.

CARROT CAKE (V) made from scratch with our brewed on-site Kölsch beer + loaded with housemade cream cheese frosting.



PLATED DINNER

plated dinner packages

Includes unlimited coffee, tea + fountain sodas

THE BELGIAN

SELECT 1 SALAD, 3 ENTREES, 1 DESSERT

THE SAISON

SELECT 1 SALAD, 3 ENTREES, 1 DESSERT

THE PORTER

SELECT 1 STARTER, 1 SALAD, 3 ENTREES,
1 DESSERT

THE BELGIAN ENTRÉES

CAJUN FISH TACOS three crispy corn tortillas wrapped in soft flour tortillas, blackened cod, pepper jack cheese, lettuce, pico de gallo, cajun remoulade.

CHICKEN FRIED CHICKEN buttermilk marinated chicken, dredged in seasoned flour, fried to a golden crisp, served with a peppery white gravy, garlic green beans & cheddar-garlic mashed potatoes.

SIMPLY GRILLED CHICKEN freshly grilled chicken breast, served with garlic green beans & cheddar-garlic mashed potatoes.

ROCK BOTTOM CLASSIC BURGER cheddar, lettuce, tomato, red onion, pickles served with waffle fries.

MARGHERITA PIZZA mozzarella, tomatoes, roasted garlic, olive oil, basil.

THE SAISON ENTRÉES

CHICKEN PARMESAN basil & parmesan breaded chicken breast, linguini, pomodoro red sauce, arugula, basil, crushed red pepper, extra virgin olive oil, fresh mozzarella.

SIMPLY GRILLED CHICKEN freshly grilled chicken breast, garlic green beans & cheddar-garlic mashed potatoes.

RB BREW-BATTERED FISH & CHIPS served with housemade Cajun remoulade.

TOP SIRLOIN center cut top sirloin grilled, cooked to medium, served with garlic green beans & cheddar-garlic mashed potatoes.

THE PORTER ENTRÉES

FRESHLY GRILLED SALMON sweet & smokey glazed grilled salmon with roasted brussel sprouts, cauliflower rice.

BABY BACK RIBS sticky, smoked + fork tender baby backs, served with waffle fries + coleslaw.

CHICKEN CARBONARA Santa Fe chicken, linguini, garlic-parmesan cream, oven-roasted tomatoes, basil, black peppercorn, bacon, arugula.

TOP SIRLOIN center cut top sirloin grilled, cooked to medium, served with garlic green beans & cheddar-garlic mashed potatoes.

TEXAS FIRE RIBEYE † 12oz grilled ribeye, signature seasoning blend, jalapeño butter, cheddar-garlic mashed potatoes & garlic green beans.

starters

BRUSCHETTA (V) freshly toasted crostinis, bruschetta tomatoes + shaved parmesan.

DEVILED EGGS chopped bacon, beer crispies, smoked paprika, pickled fresno.



salad

GREENHOUSE SALAD (V) mixed greens with tomatoes, carrots, cucumbers, dried cranberries, sunflower seeds, egg + croutons. Served with balsamic vinaigrette.

CLASSIC CAESAR SALAD romaine, Parmesan, croutons, Caesar dressing.

sweetness

STOUT FUDGE BROWNIE(V) housemade fudge brownie, stout fudge sauce + chocolate shavings.

CARROT CAKE (V) made from scratch with our brewed on-site Kölsch beer + loaded with housemade cream cheese frosting.

PLATED LUNCH

plated lunch packages

Available for parties of 20+ people. Not available Friday - Sunday.
Includes unlimited coffee, tea + fountain sodas. Add a side salad (upcharge per person).

CLASSIC PLATED LUNCH

SELECT 3 ENTREES

SIGNATURE PLATED LUNCH

SELECT 3 ENTREES, SELECT 1 DESSERT

ENTRÉE SELECTION

MARGHERITA PIZZA (V)

Mozzarella, tomatoes, roasted garlic, olive oil, basil.

SOUTHWEST CHICKEN SANDWICH

grilled chicken, guacamole, lettuce, tomato, cheddar, Hatch chile ranch & waffle fries.

BREWER'S COBB SALAD

grilled chicken, mixed greens, bacon, avocado, tomatoes, eggs, blue cheese, green goddess dressing.

CAJUN FISH TACOS

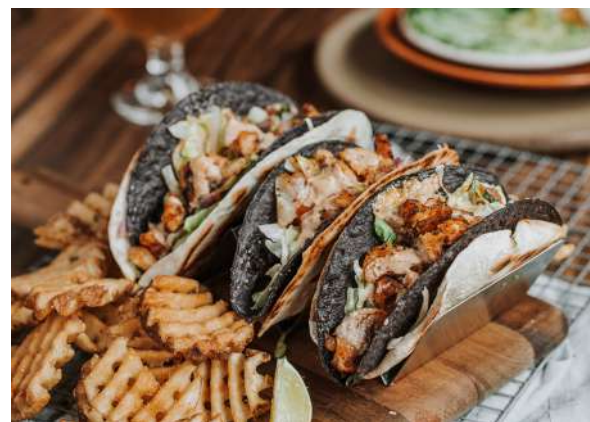
three crispy corn tortillas wrapped in soft flour tortillas, blackened cod, pepper jack cheese, lettuce, pico de gallo, cajun rémoulade.

PULLED BBQ PORK SANDWICH

served with signature BBQ sauce & waffle fries.

ROCK BOTTOM CLASSIC BURGER

cheddar, lettuce, tomato, onion, pickles, served & waffle fries.



sweetness

STOUT FUDGE BROWNIE(V) housemade fudge brownie, stout fudge sauce + chocolate shavings.

CARROT CAKE (V) made from scratch with our brewed on-site Kölsch beer + loaded with housemade cream cheese frosting.



ADD A HOT OR COLD PARTY PLATTER to start your lunch

SELECT A PARTY PLATTER UNDER OUR RECEPTIONS MENU TO START OFF YOUR LUNCH
FOR AN ADDITIONAL CHARGE

RECEPTIONS

receptions packages

Add a Cold or Hot Platter for an Additional Charge

THE TASTER

SERVED FOR A 2 HOUR EVENT & INCLUDES

Bruschetta, Twisted Tenders, Chips, Salsa & Guacamole Bar.

THE GROWLER

SERVED FOR A 2 HOUR EVENT & INCLUDES

Kolsch Queso, Deviled Eggs, Twisted Tenders.

THE KEG

SERVED FOR A 2 HOUR EVENT & INCLUDES

Pulled BBQ Pork Sliders, Boneless Wings, Kölsch Queso, Chips, Salsa, & Guacamole.

COLD PLATTERS (SERVES 25)

CLASSIC CAESAR SALAD:

romaine, Parmesan, croutons, Caesar dressing.

CILANTRO RANCH CHOP:

fried or grilled chicken, mixed greens, avocado, black bean corn salsa, cheddar + pepper jack, pico de gallo + cilantro lime ranch.

GREENHOUSE SALAD* (V):

mixed greens with tomatoes, carrots, cucumbers, dried cranberries, sunflower seeds, eggs & croutons. Served with balsamic vinaigrette dressing.

CHIPS, SALSA & GUACAMOLE BAR (V):

house-made guacamole, brewery queso, salsa + tortilla chips.

BREWER'S CHEESE & FRESH FRUIT PLATTER (V):

chef's choice of cheeses + seasonal fruit. Served with grilled crostiniss.

DEVILED EGGS:

chopped bacon, beer crispies, smoked paprika, pickled fresno.

FRESH SEASONAL VEGETABLE CRUDITÉ (V):

a selection of fresh seasonal vegetables with ranch for dipping.

BRUSCHETTA:

freshly toasted crostiniss, bruschetta tomatoes + shaved parmesan.

FRESH FRUITS & BERRIES PLATTER (V):

a selection of seasonal fruits + fresh berries.

SMOKED SALMON DIP:

smoked salmon, spent grain bread, cucumber relish, charred lemon.

HOT PLATTERS (SERVES 25)

SPINACH ARTICHOKE DIP:

spinach, artichokes, mozzarella & parmesan cheese, served with veggies & tortilla chips.

CRISPY CALAMARI:

charred lemon, yellow onions, smoked paprika, marinara, pickled fresno.

BONELESS CHICKEN WINGS:

hand-breaded boneless chicken wings tossed in buffalo sauce. Served with celery sticks, ranch + blue cheese dressing.

ASSORTED PIZZAS:

an assortment of our pizzas.

TRADITIONAL CHICKEN WINGS:

tossed in our signature Buffalo sauce. Served with carrot + celery sticks, ranch + blue cheese dressing.

TWISTED TENDERS:

chef-crafted chicken tenders, crispy buttermilk-marinated tenders breaded in twisted flour.

KÖLSCH QUESO (V):

served with tortilla chips + pretzel sticks.

RB CLASSIC SLIDERS†:

cheddar, lettuce, tomato, red onion, pickles.

PULLED BBQ PORK SLIDERS:

served with our signature BBQ sauce + housemade jalapeno coleslaw.

TWISTED TENDER SLIDERS:

chicken tenders, marinated in buttermilk & tossed in twisted seasoned flour on Hawaiian rolls.



sweetness

STOUT FUDGE BROWNIE(V):

housemade fudge brownie, stout fudge sauce + chocolate shavings.

CARROT CAKE (V):

made from scratch with our brewed on-site Kölsch beer + loaded with housemade cream cheese frosting.

BAR PACKAGES

THE STANDARD BAR PACKAGE

BEER

Guests choose from our selection of signature handcrafted beers.

BEER & WINE

Guests choose from our selection of signature handcrafted beers and our house wines by Canyon Road (Chardonnay, Cabernet).

BEER, WINE & LIQUOR

Guests choose from our selection of signature handcrafted beers, our house wines by Canyon Road (Chardonnay, Cabernet) and our select liquors (Absolut, Bacardi, Tanqueray, Cuervo Gold, Jack Daniel's, Jim Beam, Dewar's White Label).

*shots not included

cash

CASH BAR

Each guest is responsible for their own bar beverages.

HOSTED BAR BASED ON CONSUMPTION

All bar beverages based on consumption and added to the final bill.

DRINK TICKETS

Ask your Group Sales Manager or Event Planner for details on drink tickets.



brewery experience

BREWERY EXPERIENCE

Enjoy an evening of beer education. your guests will have the opportunity to learn about the brewing process, taste the ingredients in their purest form and ask the brewmaster anything and everything about beer. includes a 10 oz. beer with each course. Each beer is hand-selected by the brew master to complement your menu selections.

Includes a brewery tour.*

BEER PAIRING

The brewmaster will hand-select 10 oz. beers to pair with each course.

Includes a brewery tour.*

TASTING EVENTS

Sampler sets, 6 beers each, for your group to enjoy.

Includes a brewery tour.*

*(optional and not available at all locations)

THE PREMIUM BAR PACKAGE

BEER & PREMIUM WINE

Guests choose from our selection of signature handcrafted beers, our premium wines. *shots not included

BEER, PREMIUM WINE & LIQUOR

Guests choose from our selection of signature handcrafted beers, our premium wines (Villa Maria Sauvignon Blanc, Ecco Domani Pinot Grigio, Kendall-Jackson Chardonnay, Belleruche Rosé, Mark West Pinot Noir, 14 Hands Merlot, Louis M. Martini Cabernet Sauvignon) and our select premium liquors (Grey Goose, Captain Morgan, Crown Royal, Bombay Sapphire, Patro'n Silver, Jack Daniels, Woodford Reserve, Glenfiddich 12 yr.).*shots not included*

*If a particular brand is unavailable, Rock Bottom reserves the right to substitute.

FAQ

IS THERE FOOD AND BEVERAGE MINIMUM?

Food and beverage minimums vary based on day, time and season. The minimum excludes sales tax and 4% service charge. If you don't meet the minimum, the remainder will be charged to your final bill upon the conclusion of the event. Gift card purchases do not count towards food and beverage minimum.

IS GRATUITY AUTOMATICALLY ADDED TO MY BILL?

All events have a 20% service charge added to their event bill. The option for additional gratuity for your wait staff can be selected when signing your event contract or added at the time of your event.

WHAT HAPPENS IF I CANCEL MY EVENT?

We get it, sometimes things happen! Events with special menus and room reservations cancelled within 8-14 days prior to the event will incur a 50% charge of the total of the guaranteed amount of people or room minimum, whichever is greater. Events with special menus or room reservations cancelled within 7 days of the event will incur a 100% charge from the total guaranteed amount of people or room minimum, whichever is greater. All cancellations must be sent via email only, with time and date stamp, and must have an acceptance email received from Rock Bottom Restaurant & Brewery to be approved. Cancellations via phone are not acceptable.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

In order to provide the best service possible, we need to receive a final guaranteed guest count, via email, at least 72 hours prior to the reservation date. The final guest count, unless it increases the day of the event, will be the base for the final bill. In the event final guest counts are not received, the original number of guests listed on the contract will be used. As a courtesy to our other guests, we ask you to adhere to your scheduled start and departure times.

HOW DOES FINAL PAYMENT WORK?

Payment will be due in full the day of the event. All checks are subject to tax and service charge. State and local sales tax and a service charge of 4% will be added to the final bill. Rock Bottom Restaurant & Brewery welcomes all major credit cards, cash, or company checks.