



PRIVATE EVENTS AT  
**BREWCADIA**

# BREWCADIA

## WE'RE DELIGHTED THAT YOU ARE CONSIDERING BREWCADIA FOR YOUR NEXT FUNCTION.

Below you'll find answers to some of the most frequently asked questions prior to an event. Should you have any questions, do not hesitate to call us. That's why we're here!

As you look through your options, note that we accommodate a wide variety of tastes and budgets. Brewcadia's menu selections are freshly prepared in-house on the day of your event. Should you require something special just let us know! Our chef will be happy to work with you to accommodate any unique needs.

### Service Options

- One server, doubling as a bartender, is provided for your event.

### Service Fees

- There is a \$75 facility fee for Brewcadia during non-business hours, and a \$150 facility fee normal business hours
- A 20% service charge will be applied to all host tabs

### Payment

- Total charges are due immediately following your event.
- Payment may be made with cash or major credit card. A business check may only be accepted with prior arrangement from a manager.

### Bar Options

All drinks are priced per glass at regular restaurant prices. We have a variety of bar options to suit your needs. These are just a few examples:

- Host Bar - You host the bar for the entire event.
- Host Bar with Tickets - We provide tickets to be used for a bar service to fit your budget.
- Limited Host Bar - You host the bar for a specific time or a specific amount.
- Cash - Your guests pay for their own beverages.

If we don't have what you want:  
The state of Ohio liquor laws prohibit you from bringing your own alcoholic beverages to our establishment. If you would like a specific alcoholic beverage, we would be a happy to assist in that request.

### Music

- Guest musicians and entertainers are welcome with prior approval.
- Touchtunes and Pandora are also available for your use.



## CHILLED STARTERS

*Smaller serving caters to 20–30 guests;  
Large selections will feed 40–60 guests.*

### SHRIMP COCKTAIL 55 • 95

Tiger shrimp poached in court bouillon and served with vodka cocktail sauce

### SMOKED SALMON 50 • 90

Cold smoked Atlantic salmon stuffed with cream cheese, red onion and capers. Served with a basket of toasted sourdough chips

### GARDEN VEGETABLES 45 • 85

Assorted variety of fresh cut vegetables served with choice of ranch, french onion or spinach dipping sauces

### ASSORTED CHEESES 50 • 85

An assortment of popular gourmet cheeses served with a variety of crackers

### HUMMUS 30 • 50

Served with marinated artichokes, Kalamata olives, pepperoncini and toasted pita

### ANTIPASTO 50 • 90

Selection of Italian meats, cheeses and marinated vegetables

### MINI SANDWICHES 50 • 90

Roast beef, smoked turkey and ham, Swiss, cheddar and pepperjack cheeses on a variety of petite rolls. Served with dijon and mayonnaise

### DIPPING SAUCES

We make all of our dipping sauces in-house from scratch. Offerings include: Ranch, French Onion, and Spinach

## HOT STARTERS

*Priced per piece in increments of 25.*

### BARLEY'S SAUERKRAUT BALLS 1.75

A house favorite made with sauerkraut, Swiss cheese, and Italian sausage, blended with a variety of spices and batter fried

### COCONUT SHRIMP 1.75

Coconut-crust tiger shrimp, flash-fried and served with sweet & sour sauce

### BLACK BEAN EMPANADAS 1.75

Lightly spiced black beans served in a flaky crust with sour cream

### MEATBALLS 1.75

Special recipe meatballs served in BBQ sauce

### GRILLED CHICKEN SATAY 2.25

Marinated grilled chicken skewers served with Thai peanut sauce

### POTATO SKINS 1.75

Potato skins stuffed with bacon, chives, and tomatoes, served with sour cream

### BARLEY'S UNCONVENTIONAL WINGS 1.75

Our famous chargrilled wings prepared in one of our signature sauces: Sweet Chili, Buffalo, Chipotle, or Gates of Hell

### CHICKEN TENDERS 2.25

With your choice of dipping sauce: BBQ, Buffalo, Chipotle, or Honey Mustard

### TAQUITOS 1.75

Mesquite chicken combined with our smoked cheese blend in a rolled tortilla and served with sour cream

### FRIED RAVIOLI 1.75

Tri-sausage ravioli, flash-fried and served with marinara dipping sauce

### STUFFED MUSHROOMS 1.75

Crab or feta and spinach stuffed mushroom caps accented with white wine beurre blanc sauce

### MAC-N-CHEESE BITES 1.75

Lightly battered, flash-fried macaroni and cheese served with ranch dipping sauce

### BAKED BRIE 80.00

A 2 1/4 pound wheel of creamy brie baked in a puff pastry and served with grapes and sourdough crisps



# PIZZA

*Pizza sizes are 7in and 14in. Sorry, no substitutions with specialty pizzas. Start with a cheese pizza to make something new.*

## CALIFORNIA GAMES

7.99 · 15.99

onions, peppers, mushrooms, oven roasted tomatoes, banana peppers

## DK SUPREME

8.49 · 16.99

pepperoni, sausage, peppers, onions, mushrooms

## THE MARIO

7.49 · 14.99

pepperoni, sausage, mushrooms

## MOON PATROL MARGHERITA

6.99 · 13.99

three cheese blend, oven roasted tomatoes, basil, parmesan

## KANG AND KODOS

6.99 · 13.99

pepperoni, banana peppers

## TRI FORCE

7.49 · 14.99

pepperoni, italian Sausage, bacon

## FIRE FLOWER

7.49 · 14.99

grilled chicken, buffalo sauce, bleu cheese

## THE JAX

7.99 · 15.99

grilled chicken, onions, mushrooms, barbeque sauce

## CHEESE PIZZA

6.99 · 12.99

to build your own pizza just add more toppings for +.50 (small) or +1.00 (large) each

## CALZONES

6.99

pick any two pizza toppings; served with a side of ranch or pizza sauce

## TOPPINGS

Pepperoni · Italian Sausage · Bacon · Chicken · Red Onions · Green Peppers · Mushrooms · Oven Roasted Tomatoes · Banana Peppers · Jalapeños · Bleu Cheese · Parmesan · Chili Flakes · Basil

# DESSERTS

## COOKIE TRAY

An assortment of freshly baked cookies

35 · 55

## BROWNIE TRAY

Small assorted brownies

50 · 80

## ASSORTED DESSERT BAR TRAY

An assortment of small dessert bars

50 · 80

## ASSORTED CAKES

A tray of small assorted cakes

50 · 80



# BREWCADIA'S SPECIAL EVENT CONTRACT

All reservations and agreements are made upon and are subject to the rules and regulations of Brewcadia and the following conditions:

**1.** In arranging for functions, attendance must be confirmed at least 14 business days in advance. This number will be considered a guarantee, not subject to reduction and payment shall be made on charges for this guarantee.

**2.** All federal and local taxes and charges that are applicable to this Agreement and to the Restaurant will be added to the prices agreed upon.

**3.** No food or beverages are permitted to be brought into the restaurant by the guest, with the exception of a specialty cake, such as a birthday cake, and only upon advanced approval.

**4.** Performance of this Agreement is contingent upon the ability of the Bar to complete same, and is subject to labor troubles, disputes, strikes or picketing, accidents, government (federal, state, or local) requisitions; restrictions upon travel, transportation, food beverages or supplies; and other causes, whether enumerated above or not, which are beyond the control of the Bar. In no event shall the Bar be liable for the loss of profit or other collateral or consequential damages, whether based on breach of contract, warranty, or otherwise. In no event shall the Bar's liability be in excess of the total amount of food and beverages contracted.

**5.** A deposit equal to the event minimum shall be made in advance to hold the date specified by the Guest. This is payable by credit card or check. Written cancellation of the event by the Guest must be received no later than four weeks prior to the event date (eight weeks for December events). If notice of cancellation is not received before allotted time of the event date, the deposit will be forfeited, and any additional losses over and above the amount of the deposits shall become due immediately. Whereupon guarantee is made by credit card, the full amount of the event guarantee shall be charged to the Guest's credit card.

**6.** A service charge of twenty percent (20%), calculated before tax, will be added to the cost of the event.

**7.** Guest agrees to be responsible for any damage done to the premises or to any other part of the Bar, during the period of time the Guest, the Guest's guests, invitees, independent contractors or other agents under the Guest's control, is on premises.

**8.** The Bar will not assume any responsibility for damages or loss of any merchandise or articles brought to, or left in the Restaurant prior to, during, or following the event.

**9.** The Bar assumes no liability for damages to persons, property, or any others arising from the excessive, abusive or irresponsible consumption of alcoholic beverages by the Guest, or the Guest's guests, invitees, employees, or other agents under the Guest's control or the control of independent contractors hired by the Guest. This includes damages incurred prior to, during, or following the event, and includes damages both on and off the premises of the Restaurant.

**10.** If the guest requests any special items (i.e. linens, tables, chairs, etc.) not ordinarily provided by the Bar, guest may be required to sign a rental contract with rental providers, and will be required to provide any deposit requested by said providers. Guest shall assume total responsibility for any and all damages to rented items during the course of scheduled event.

A THIRTY (30) DAY GUARANTEE IS REQUIRED, WHICH WILL BE MINIMUM BILLING.

\_\_\_\_\_  
Group Name

\_\_\_\_\_  
Event Date

*I have read and agree to all terms set by Brewcadia's Special Event Contract.*

\_\_\_\_\_  
Guest Name (Please Print):

\_\_\_\_\_  
Guest Signature:

\_\_\_\_\_  
Date:

\_\_\_\_\_  
Brewcadia:

\_\_\_\_\_  
Date:

\_\_\_\_\_  
Card Number:

\_\_\_\_\_  
Expiration Date: