

# MINDFUL BREWING COMPANY

SPECIAL EVENTS 2022

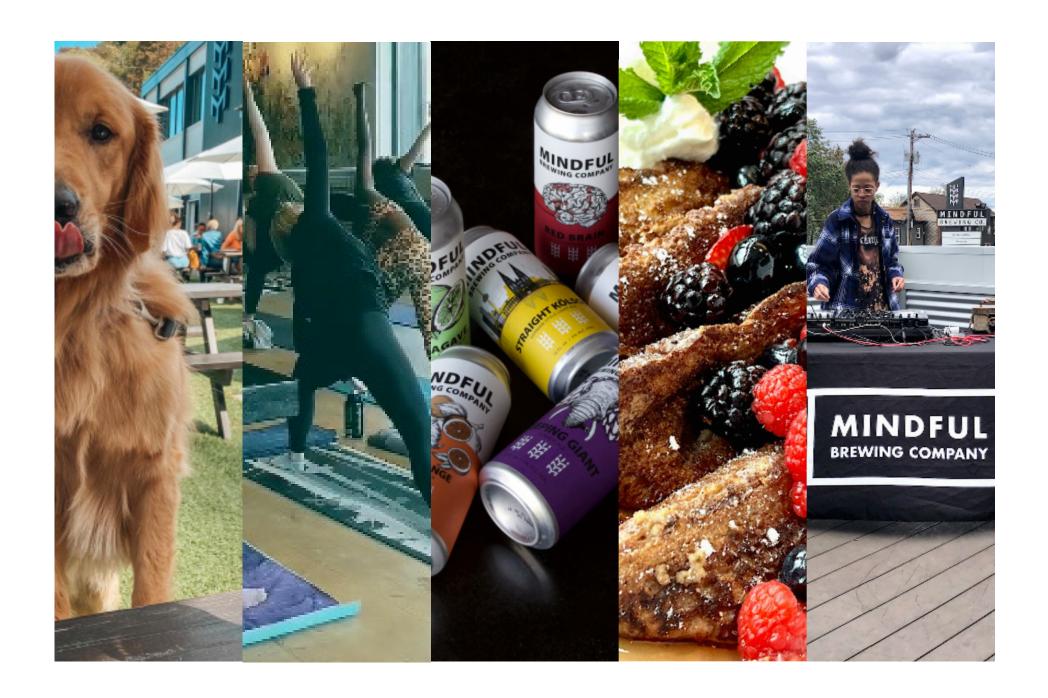




#### Thank you for considering Mindful Brewing Co. for your event!

This guide will give you a brief overview of our event capabilities. We offer full service events. From Bridal showers, to concerts, beer tastings, yoga classes, wakes, birthday parties and more, we are well-versed in producing effortless and memorable experiences for our guest. We pride ourselves on excellence in service and our combined know-how to throw a party!

We look forward to exploring all event options with you! To schedule a venue tour or discuss options further, contact **Zack Woods | ZWoods@MindfulBrewing.com** 



It's a lifestyle.

## **LOCATIONS**

#### **CASTLE SHANNON**









- 2nd floor lofted venue, overlooking the brewery & main dining room.
- Inside dining seats 60 (inlcuding bar seating).
- Combined indoor/outdoor can accomodate 75 seated.

- Max capacity (including patio: 100
- 2nd floor is not handicapped accessible.
- Ideal for showers, rehersal dinners, business & networking events.

#### **CARNEGIE**









- 1st floor, 4 season patio.
- Tempature controlled space
- Retractable transparent panels give option to enclose the patio.
- Dining seats 70. Max capacity 150
- Location offers full service bar & menu ft. authentic Mexican cuisine.
- Ideal for birthday parties, events with live music, casual gatherings.

# **BOOKING DETAILS**

Standardized booking rates across venues.

	AFTERNOONS	1	EVENINGS
	12-3PM	l I	<b>7-10PM</b>
Fri-Sunday <b>PEAK</b>	\$2,000*	 	\$3,000*
Mon-Thurs OFF PEAK	\$1,500*	     	\$2,500*

<sup>\* &</sup>quot;guaranteed minimum spend" for all food and beverages.

\*the guaranteed minimum spend **does not** include tax, a 4% coordination fee, nor 18% gratuity which will be added to the final host check at the end of the event.

All food to be paid on 1 host check. Drinks can be paid on 1 or individual checks. At the agreed to event reservation end time, if the final host check / total group subtotal does not equal to the minimum spend required, Mindful Brewing Co. will charge the remaining amount owed as "Venue Service Fee" to the host check.

Mindful Brewing Co. also reserves the right to charge an additional \$250 + 18% gratuity per hour past reservation end time time.

This will not be included in the minimum spend.

To confirm a reservation we require a **25%** non-refundable deposit on the guaranteed spend amount. That deposit goes towards your balance the day of your event. As long as current health guidelines state that we are able to host your event, we would do so. If we are unable to operate at that capacity because of restrictions, your deposit would be refunded.

To confirm your booking, email **zwoods@mindfulbrewing.com** 

# **CATERING MENU**

#### **CASTLE SHANNON**

Items need to be preordered at least a week before the event. While we would do our best to accommodate any additional orders placed after that cutoff, we are unable to guarantee them.

For the Carnegie location Menu, please email **zwoods@mindfulbrewing.com** 



#### **STARTERS**

#### **CHARCUTERIE BOARD**

Locally and seasonally sorced

Serving sizes: 30/60 **Price:** *Market* 

#### \_ ROASTED CORN GUAC (va)

A perfect blend of avocado, lime, onion, jalapeno, and cilantro topped with roasted sweet corn.
Served with fresh corn tortilla chips.

<u>Serving sizes</u>: 30/60 **Price:** \$40 | \$80

#### HUMMUS (ve)

House-made hummus with grilled pita and assorted veggies.

<u>Serving sizes</u>: 30/60 **Price:** \$40 | \$80

#### **SALADS**

#### MINDFUL (w)

Fresh greens tossed in our Honey Balsamic topped with honeycrisp apples, brown sugar pecans, dried cranberries, and blue cheese crumbles.

Serving size: 25 **Price:** \$75

#### **MEDITERRIANIAN** (...

Fresh greens with cucumber, olive, cherry tomato, quinoa, and feta with our Greek dressing.

Serving size: 25 **Price:** \$75

#### **S&O** (ve)

Shaved brussels sprouts in a bed of spring mix topped with red quinoa, blood oranges, sunflower seeds, micro greens, and a pomegranate glaze.

Serving size: 25 **Price:** \$75

#### LIGHT APPS

#### \_\_ QUESADILLA (v)

Crisp and golden flower tortillas filled with melted cheddar & sprinkled with fresh pico de gallo. Served with Salsa & Sour Cream.

Serving size: 36 **Price:** \$60

Add Chicken - \$80

Add Sauteed Veggies - \$80

#### \_\_ CAULIFLOWER BITES (ve)

Vegan-friendly breaded and lightly fried cauliflower florets. Served with sides of both BBQ & Buffalo.

Serving size: 50 pieces

**Price:** \$75

#### FRIED PICKLE CHIPS (ye)

Mindful beer battered pickle chips served with a side of Cajun Ranch dressing.

Serving size: 100 pieces (approx.)

**Price:** \$75

#### **HEAVY APPS & MAIN PLATES**

#### BAKED MAC & CHEESE ...

Cavatappi loaded with a 4 cheese blend, topped with breadcrumbs and baked until golden brown.

Serving sizes: Half Pan / Full Pan

**Price:** \$40 | \$80

#### **CRAB CAKES**

Lump crab blended with mayo, panko, fresh herbs and spices, rolled and drop-fried. Served with a side of house-made cocktail sauce.

Serving size: 50 pieces

**Price:** \$80

#### BONELESS WINGS

Hand-breaded, all natural chicken, fried to perfection. Served with sides of BBO & Buffalo.

Serving size: 50 pieces

**Price:** \$125

#### CHICKEN CAESAR WRAP

Natural grilled chicken with crisp romaine, parmesan cheese, and caesar dressing. Served cold.

Serving size: 21 pieces

**Price:** \$100

#### **ROAST VEGGIE WRAP**

Bell pepper, cauliflower, zucchini, fennel, spinach rolled together with romesco hummus. Served cold.

Serving size: 21 pieces

**Price:** \$75

#### **CHEESE BURGER SLIDERS**

3oz. grass-fed ground beef topped with white cheddar on local Mediterra mini buns.

Serving size: 24 **Price:** \$150

#### PHILLY STEAK SAMMIES

Seasoned shaved ribeye atop arugula, heirloom tomatoes, caramelized onions, and shredded cheese with a horseradish mayo on toasted ciabatta.

Serving size: 24 pieces

**Price:** \$150

#### \_\_ PORK SLIDERS

Dry-rubbed, slow roasted, hand pulled pork shoulder in sweet BBQ.

Serving size: 24 pieces.

**Price:** \$125

#### — CHICKEN SLIDERS

Natural chicken fried and served on a local Mediterra bun. Served with sides of BBQ & Buffalo.

Serving size: 24 pieces (approx.)

**Price:** \$125

# MENU CASTLE SHANNON (cont.)

#### **DESSERTS**

#### **CINNAMON DOUGH KNOTS** (va)

(ve)

Drop fried dough dusted with cinnamon sugar and drizzled with beer carmel.

Served with a berry compote on the side.

Serving sizes: 36 pieces

**Price:** \$50

#### **BAKED FRUIT CRISP** (v)

Made fresh with seasonal fruits covered in a brown sugar crumble. Baked and served in a cast iron skillet.

Serving sizes: 24 pieces

**Price:** \$75

If neither of these options suit your palette, you are welcome to bring in dessert from a 3rd party vendor.

#### **FLATBREADS**

#### TRADITIONAL (w)

House-made, sweet sauce topped with a mozzarella & asiago blend.

Serving sizes: 8 cut

**Price:** \$10

#### **BBQ CHICKEN BACON RANCH**

Grilled chicken, bacon, and mozzarella asiago blend on top of our house-made ranch & finished with a BBQ drizzle.

Serving sizes: 8 cut

**Price:** \$12

#### \_\_\_\_ CAPRESE (v)

Yellow pepper coulis topped with fresh mozarella an sliced grape topatoes. Garnished with fresh basil.

Serving sizes: 8 cut

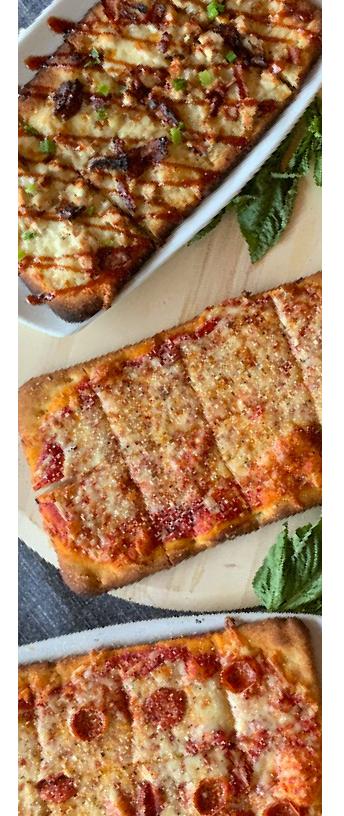
**Price:** \$12

#### CHIPOTLE CAULIFLOWER $_{\scriptscriptstyle (\!\scriptscriptstyle{\mathbf{v}}\!\!)}$

Honey chipotle sauce topped with roasted cauliflower and a blend of mozzarella and asiago cheeses. Garnished with onions.

Serving sizes: 8 cut

**Price:** \$12



## **CATERED BRUNCH**

#### **CONTINENTAL**

#### FRUIT BOWL (ve)

Assorted seasonal fruit and berries tossed with fresh lemon zest and garnished with fresh mint.

<u>Serving sizes</u>: 30/60 **Price:** \$75 | \$120

#### **PARFAIT BAR**

Greek yogurt served with assorted toppings: Granola, chocolate chips, berries, honey, coconut shavings.

<u>Serving sizes</u>: 30/60 **Price:** \$75 | \$120



#### **HAND-MADE DOUGHNUTS**

Assorted dougnuts provided by Madsen Dougnuts on Library rd.

Serving size: 12 dougnuts

**Price:** \$24

#### **SWEET & SAVORY**

#### BAKED FRITTATA

3 options:

**Cheese:** White Cheddar, Gruyere, & Feta. (v) **Veggie:** Red onion, roasted pepper, spinach

with goat cheese. (v)

Meat Lover: Ham, sausage, and bacon

with white cheddar.

Serving size: 24

**Price:** \$75 | \$90 | \$100

#### **BREAKFAST BURRITO**

Home fries, sausage (or chorizo) and egg, served with a chipotle sour cream on the side.

Serving size: 24 **Price:** \$100

#### **MINI CHICKEN & WAFFLES**

Hand-breaded, natural chicken fried on top of a belgan waffle. Served with spicy maple syrup on the side.

Serving size: 24 **Price:** \$120

#### CHALLAH FRENCH TOAST ...

Topped with an assorted fresh berry syrup and powdered sugar..

Serving size: 24 **Price:** \$75

#### \_\_\_ CINNAMON ROLLS \_\_

Baked fresh and topped with a cream cheese icing.

Serving size: 24 **Price:** \$50

#### COFFEE & TEA SERVICE

Provided by Coffee Tree Roasters & Stash Teas.

Serving size: 24 **Price:** \$50



# **SPECIAL ACCOMODATIONS**

We welcome special requests and can offer unique party services such as balloon decor, floral arrangements, centerpieces, linen services, champagne service, custom glassware, special ordered beverages, custom cocktails and more! To submit your special request, email: **ZWoods@MindfulBrewing.com.** 

