

# **BYWAY BREWING COMPANY**

## **BEER PAIRING DINNER**

- Minimum 8 people to a maximum of 20
- Elegant 4-course seasonal menu paired meticulously with Byway beers
- \$55.00/person plus tax and gratuity

Please contact [ellen@bywaybrewing.beer](mailto:ellen@bywaybrewing.beer) for current seasonal pairing menu.

## **PRIVATE EVENTS**

### **EVENT SPACE – AVAILABLE TIMES, FORMATS, CAPACITIES**

Reserve our fully operating production area for your 3-hour private event:

- Monday thru Thursday: until 9:30 p.m.
- Friday and Saturday: until 10.30 p.m.
- Sunday: until 8:30 p.m.

There is no room rental fee for the first three hours for parties of 25 or more. Book additional hours for \$100/hour.

Parties of less than 25 guests are charged a room rental fee of \$15/person and must order from the taproom menu. A final number of guests must be guaranteed with a credit card 48 hours in advance. A \$15 rental fee will be assessed for any last-minute guests beyond the guaranteed number.

**Cocktail party-style capacity: 125 guests** (PLEASE NOTE: This package does not include seating. Cocktail tables will be provided.)

**Buffet-style capacity: 80 seated guests**

Minimum guests required for private space rental:

- 25 guests –Sunday-Thursday
- 30 guests—Friday & Saturday

The event host and host team have access to the event space one hour prior to the event to decorate. Byway Brewing Company staffing must facilitate the entire length of the event, including set-up, serving of drinks/food/dessert, clearing of plates and post-party clean-up.

All guests are required to vacate the private event space within 30 minutes of the event's termination time. Guests are welcome to adjourn to our taproom at the end of your event.

An optional private tour of our production facility by Byway Brewing's brew master can be added to your event for \$75.00. Please contact [ellen@bywaybrewing.beer](mailto:ellen@bywaybrewing.beer) for details.

### **ADDITIONAL OPTIONS**

- Digital media players and personal speakers are welcomed if you choose to use a personal playlist as the soundtrack for your evening.
- DJ's and bands – please coordinate with Byway's Events Coordinator prior to your event.

**If you are interested in booking a private event at Byway, please send an email to [ellen@bywaybrewing.beer](mailto:ellen@bywaybrewing.beer) or call 219-844-5469 weekdays between 9:00 a.m. and 5:00 p.m. for details or to discuss a proposal.**

## BAR OPTIONS

Please choose one from the following three bar options below:

- **3-hour OPEN BEER & WINE BAR** - \$26.00/person (price includes soft drinks and private beer tender)
  - \$6.00/person/hour will be charged for each additional hour of Open Bar
- **CASH BAR**
  - Guests purchase their own drinks (credit cards accepted)
  - Private beer tender is required (\$25.00/hr)
- **HOST BAR**
  - Event's bar tab will be billed to the host's credit card
  - Private beer tender is required (\$25.00/hr)

Please see our selection of beers at [www.bywaybrewing.beer](http://www.bywaybrewing.beer)

**PLEASE NOTE: beer flights are not available for private party bar packages.**

## ADDITIONAL BAR POLICIES

- No outside beverages of any kind are permitted at Byway Brewing Company
- All alcoholic beverages served at Byway Brewing company are served under state liquor laws
- Byway Brewing Company will not deviate from any state or city regulations
- Byway staff is obligated to card anyone appearing to be under 40 years of age; guests under 21 are prohibited from beer and wine

**Create your group's buffet from the menu items below. Minimum food order is \$17.75 per person. Canned soft drinks are included in the buffet. For health and safety reasons food will be removed from the buffet prior to the event's conclusion and may not be taken home.**

**PRIVATE EVENTS MUST INCLUDE BOTH FOOD AND BAR PACKAGES.**

## BYWAY BREWING PRIVATE EVENT MENU

		\$/ Person
<b>COLD APP PLATTER</b>		
House Made Chips and Dip	House seasoned chips, roasted onion dip	\$ 3.00
Charred Tomato Bruschetta	Charred tomatoes, basil, fresh mozzarella, garlic, olive oil, grilled crostino	\$ 5.00
Chilled Jumbo Shrimp	Jumbo shrimp, house cocktail sauce	\$ 8.00
<b>HOT APPETIZERS</b>		
Pretzel Bites	Mini pretzel bites w/warm cheddar sauce	\$ 3.00
Cheese Artichoke Dip	Artichokes, garlic, three cheese blend	\$ 4.00
Roasted Wings	House dry-rubbed chicken wings w/house bbq sauce on side	\$ 4.50
Mini Burger Sliders	House burger, smoked cheddar	\$ 5.00
Homemade Meatballs in Sauce	Beef and pork seasoned meatball, house tomato sauce	\$ 5.00
Mini Crab Cakes	Lump crab meat, house mayo, house seasoning	\$ 7.00
<b>SALAD</b>		
House Salad	Seasonal greens, assorted veggies, chef's dressing	\$ 3.00
Potato Salad	Roasted potatoes, grain mustard, house mayo	\$ 3.00
Spinach Salad	Chef's seasonal ingredients	\$ 4.00
<b>VEGGIES</b>		
Roasted Vegetables	Seasonal vegetables	\$ 4.00
Roasted Cauliflower	Giardinera, bread crumbs	\$ 4.00
Roasted Asparagus	Roasted asparagus, sesame vinaigrette, toasted cashews & queso fresco	\$ 5.00
<b>STARCH</b>		
Roasted Vegetable Cous Cous	Cold seasonal vegetables, pearl cous cous, garlic-herb vinaigrette	\$ 4.00
Roasted Sweet Potatoes	Roasted sweet potato spears, chef's spice blend	\$ 4.00
Mustard Roasted Red Potatoes	Grain mustard, chef's spice blend	\$ 4.00
Pasta	Rigatoni pasta in house tomato sauce, parmesan	\$ 5.00
<b>TIER 1 ENTREES</b>		
Sloppy Joe Sliders	House sloppy Joe blend, crispy onions, brioche bun	\$ 6.00
Grilled Vegetable Sandwich	Grilled seasonal vegetables, house sauce, feta cheese	\$ 6.00
Chicken Salad Sliders	Confit chicken breast, celery, onion, house mayo, brioche bun	\$ 6.00
Pulled Pork Sliders	Braised, spice-rubbed shredded pork, house bbq sauce, red cabbage slw w/brioche bun	\$ 6.50
Bratwurst	Chef Martin Bratwurst, spicy house mustard, fried onions	\$ 7.00
<b>TIER 2 ENTREES</b>		
Mac & Cheese	Triple cheddar sauce, smoked chicken, bacon, roasted red peppers and garlic toasted bread crumbs	\$ 9.00
Nueske Ham	Nueske Applewood Smoked Ham, mild honey glaze	\$ 9.00
<b>TIER 3 ENTREES</b>		
Chicken Breast	Roasted boneless chicken breast, lemon-herb pan sauce	\$ 9.00
Sausage and Kraut	Chef Martin Assorted Sausages, house kraut	\$ 10.00
Sliced Pork Loin	Roasted White Marble Farm pork, whole grain mustard sauce	\$ 12.00
Beef Short Rib	Braised, Oat Street porter pan sauce	\$ 14.00
<b>ADDITIONAL ITEMS</b>		
Rolls & butter	Dinner rolls & whipped butter	\$ 2.00
Coffee Service	Regular & decaf	\$ 2.00
Desserts	Please discuss dessert options with Byway's Event Coordinator	
Linen napkins		\$ 0.50
Upgraded place settings	Porcelain dishes & stainless steel utensils	\$ 2.00

## **GENERAL POLICIES**

- **7% Indiana state sales tax and 18% gratuity will be charged on all food and beverage items.**
- All events have a maximum end-time of 30-minutes before Byway's scheduled close for that day (closing times are: 11:00 p.m. Friday/Saturday; 10:00 p.m. Monday-Thursday; 9:00 Sunday).
- Decorations, displays or entertainment (including singing telegrams or any other personal appearances) must be approved prior to the confirmation of your event.
- Byway Brewing Company is not responsible for the arrangement of deliveries or entertainment. Delivery of goods, and/or services must be coordinated with the Event Manager prior to the event.
- Decorations that require nails, tacks, staples, glitter, or confetti are prohibited. Nothing may be hung from any part of the ceiling. Nothing requiring a ladder may be installed.
- Balloons are allowed but must be on weights. Centerpieces and candles are allowed and encouraged. All decorations must be removed immediately following your event.
- No outside food is allowed to be brought on the premises except for desserts.
- It is against the established policy of Byway Brewing Company to serve alcoholic beverages to visibly intoxicated persons.

## **RESERVATIONS, EVENT SPACE DEPOSIT**

**To secure your date, a complete and signed contract and 25% deposit must be submitted. A minimum guest count must be specified at the time of booking. Final guest count and menu choices are required one week prior to the event. Your final bill will be based on this guest count. Final payment is required at time of event. In the event of non-payment, the credit card number that we have on file will be charged the remaining balance.**

If your party has tax-exempt status, a copy of your state tax-exempt certificate must accompany your signed contract at the time your event is initially reserved. If the tax-exempt form is not provided at this time, your event will be subject to Indiana state sales tax of 7%.

## **CANCELLATION POLICIES**

Cancellations must be made more than 14 days prior to the event date in order to receive any refund of the deposit after a deduction of a \$100 administration fee. Cancellations 14 days or closer to the event date forfeit the 25% deposit.

## **PARKING, SECURITY, AND LIABILITY**

Free parking is available in the lots east and north of the brewery. Byway Brewing reserves the right to inspect and control all private events. The customer agrees to be responsible for any damages done to the premises. Byway Brewing will not assume responsibility for damage to or loss of any articles and merchandise brought onto the premises.

No outside beverage of any kind will be permitted onto the Byway Brewing premises by the host or guests. All alcoholic beverages served at Byway Brewing are served under state liquor laws from which we will not deviate.