



Detroit Beer Company

1529 Broadway, Ste. 100
Detroit, MI 48226

Phone: (313) 962-1529

Fax: (313) 962-1530

Email: detroitbeerco@sbcglobal.net

Web: www.detroitbeerco.com

Event Information

Cheers! You are looking at hosting an event with us at the Detroit Beer Company. How exciting! We strive to make each event a huge success, regardless of the occasion. With a variety of options, we are sure to be able to find a way to put together a great party for you and your guests. While we are well versed with wedding receptions, rehearsal dinners, birthday parties, class reunions, company gatherings, networking events, cocktail parties, and the like, there is no limit to what type of event we can cater. Located in the historic Hartz Building, our original hardwood flooring and exposed brick, accompanied by our contemporary amenities, provide an aesthetic in downtown Detroit that is rivaled by few. Our award winning beer is made in house using traditional German brewing methods; our food is made from scratch and will satisfy any palette. Add in our exemplary service, attention to detail, and flexibility, we will do everything we can to make sure everyone enjoys their time. This packet should answer most of your questions, but please contact us at any time should you need any further information. Below is our management team. We all work together on all parties, and we meet regularly to discuss all details. That being said, you can call or email anytime during the day, and you will be in knowledgeable and helpful hands. We take great pride in what we do. We absolutely look forward to working with you!

General Manager: Maria Torres

Executive Chef: Juan Carlos Gutierrez

Brewmaster: Justin Riopelle

Floor Manager: Charlie Strelecki

Shift Manager: Mike Sturgis



General Guidelines

- Date and Time – These are the most important details for planning an event with us. We have limited availability due to not only the frequency of events we host, but home games for our local sports teams, concerts, and other downtown events.
- We do not require a deposit for holding events here, however we do ask to have a valid credit card on file. Unless there is a late cancellation, nothing is charged to the card prior to the event. This can serve as your means of payment, but we can also accept cash or corporate checks. No personal checks can be accepted. Payment must be received by the close of the event. We accept Visa, MasterCard, and American Express.
- Reservations for large groups are only finalized when we receive a completed credit card form. We show our space on a regular basis, those who return the credit card form first will be given preference.
- All ages are welcome at all times, though we may have to notate somehow guests who are legally unable to be served alcohol.
- The best option for parking is the Detroit Opera House Parking Garage, located across the street from us. Your best bet is to call them directly, but we can absolutely assist in this process.
- Once your event is booked, we will need a fourteen-day notice for all major details: Menu, Bar Package, and Head Count.
- Availability is limited. We would love to show you around anytime.
- Due to legal restrictions and health code, all catering and beverages must be ordered through the Detroit Beer Company. No outside food or drink will be allowed to be served. Exceptions are made only for cakes/pastries for dessert, however a \$1 per person rate will be applied to the bill. If you desire to bring dessert from an outside vendor, we must be made aware prior to the event.
- Our event menus are rather extensive, but if there is a food item or menu unique to your event you would like to have present, we can usually accommodate. Our experienced management team can help create a special a menu that works for you.
- All parties are subject to a 20% gratuity charge. Gratuity is only calculated on food and beverage sales.
- All parties are subject to 6% sales tax. Tax exempt forms must be submitted prior to the start of the event, otherwise tax will be charged.
- Don't forget to have a good time!



Second Floor Dining Room

Depending on the day, we can seat up to 110 on this floor. There is no rental fee associated with this floor, you will only be paying for what is purchased. All event menus are available for you on this floor, though we can also do individual orders from our regular menu for parties of 50 or fewer. This floor is a part of our regular restaurant setup, so there is house music, televisions, a bar, and plenty of tables and chairs. Depending on the size of your party and our calendar, this second floor may be split between your party and another one, or regular patrons. We can section off one side or the other for you, but there is no guaranteed privacy on this floor without a minimum spending requirement.

If privacy is a must for your event, a minimum spending amount would be required. Minimum spending requirements vary depending on the date and time of the event. A manager would be able to provide minimum spending amount for your event. Private Events do have the added luxury of utilizing our A/V capabilities. Guests may plug in to a standard 3.5mm audio jack to play your own music. A wireless microphone is available for speeches and presentations. Three of our largest monitors on the floor are able to mirror a displayed image allowing a slideshow or presentation to be viewed from any seat on the floor. A manager would be able to provide minimum spending amount for your event.

Off-Premise Catering

We also have the ability to provide off-premise catering for food and beverage, though there are additional and specific details that need worked out for each event. We can provide as much as needed to make your event successful, including dinnerware, silverware, glasses, catering dishes, etc. Service and TIPS certified bartending staff members are available for \$20 per hour, per person. Please inquire with us what the exact needs of your event are and we can work out all of the specifics with you.



Event Beverage Menu

Cash Bar

A cash bar will provide guests with a full bar, including alcoholic and non-alcoholic beverages, where drink costs will be incurred at the point of sale for each individual order.

Capped Bar

A capped bar will provide guests with a full bar, with a limit on the amount of drinks covered by the event coordinator. Event coordinators will either cap the bar tab at a certain dollar amount, or will hand out a specific number of drink tickets to each patron. Once the tickets are used up, or the dollar amount is reached, the bar will then transition into a Cash Bar or Open Bar.

Open Bar – Running Tab

An open bar with a running tab will provide guests with a full bar, including alcoholic and non-alcoholic beverages. Orders will not be charged at the point of sale, but will be tallied onto one tab to be closed out by the event coordinator at the conclusion of the event.

Open Bar – Flat Rate Packages

A flat rate bar gives the event patrons a full bar, including both alcoholic and non-alcoholic beverages, for a base price per person. ***The packages below are inclusive of all people regardless of age.*** The various packages are as follows:

- **Beer/Wine Only Package** – Includes DBC Beer, House Wine, & Non-Alcoholic Beverages (No Liquor)
 - *\$19.99 per person for 3 hours; \$24.99 for 4 hours*
- **Well Package** – Includes DBC Beer, House Wine, Well Liquor, & Non-Alcoholic Beverages
 - *\$24.99 per person for 3 hours; \$29.99 for 4 hours*
- **Call Package** – Includes DBC Beer, Guest Beer, All Wine, Mid-Tier Liquor, & Non-Alcoholic Beverages
 - *\$29.99 per person for 3 hours; \$34.99 for 4 hours*
- **Premium Package** – Includes DBC Beer, Guest Beer, All Wine, Top Shelf Liquor, & N/A Beverages
 - *\$34.99 per person for 3 hours; \$39.99 for 4 hours*

Note: All food and beverages are subject to a 20% service charge and current sales tax.



Appetizers and Party Trays

Tip: For a group of 50 people, we recommend providing five to eight party trays. Five trays will provide light appetizers, while eight or more will provide more of a meal.

Each full portion below contains 40 to 50 servings.

Brewhouse Hummus

Fresh housemade hummus served with fresh pita bread, mixed greens, and drizzled with balsamic vinegar.

Full Portion: \$95 Half Portion: \$65

Smoked Fish Platter

Sides of smoked salmon, smoked trout, peppered mackerel, and smoked mussels. Served with capers, onion, chopped egg, and assorted crackers.

Full Portion: \$360 Half Portion: \$240

Spinach & Artichoke Dip

A delicious combination of spinach and artichoke hearts. Served with tortilla chips.

Full Portion: \$90 Half Portion: \$60

Fresh Fruit Platter

Full Portion: \$220 Half Portion: \$140

Garden Vegetable Crudités

Full Portion: \$145 Half Portion: \$85

Assorted Cheese & Cracker Platter

Full Portion: \$230 Half Portion: \$145

Antipasto Platter

Marinated artichoke hearts, olives, roasted red peppers, fresh mozzarella, sliced prosciutto, and cappicola.

Full Portion: \$330 Half Portion: \$215

Shrimp Cocktail

Fresh jumbo shrimp, steamed in a court bouillon. Served with spicy cocktail sauce.

5 Pounds (Approximately 90 shrimp): \$Market Price

Note: All food and beverages are subject to a 20% service charge and current sales tax.



Appetizers and Party Trays

Items below contain 50 pieces.

Potato Skins: \$85

Idaho potato halves topped with cheddar cheese, bacon, and scallions.

Coconut Shrimp: \$135

Jumbo shrimp breaded in coconut and served with sweet and sour sauce.

Chicken Skewers: \$150

Fresh red and yellow peppers, chopped scallions, and pepper jack cheese wrapped in marinated strips of chicken.

Beef Skewers: \$165

Fresh red and yellow peppers, chopped scallions, and pepper jack cheese wrapped in marinated strips of beef.

Cocktail Vegetable Egg Rolls: \$100

Fried egg rolls containing diced vegetables including cabbage, celery, mushrooms, carrots, and water chestnuts.

Baked Bruschetta: \$75

Classic combination of tomatoes, basil, fresh mozzarella, balsamic vinegar, and olive oil on grilled bread.

BBQ Baby Back Ribs: \$180

Tender baby back ribs cut down into single bones.

Spanikopita: \$135

Spinach and cheese stuffed phyllo triangles.

Chicken Wings: \$145

50-piece order served with your choice of sauce.

Sesame Chicken: \$155

Fresh medallions of chicken breast, brushed with sesame oil, garlic and teriyaki sauce. Breaded and coated in sesame seeds. Served with dipping sauces.

Note: All food and beverages are subject to a 20% service charge and current sales tax.



Appetizers and Party Trays

Items below contain 50 pieces.

Chicken Fingers: \$90

Chicken tenderloins breaded, seasoned and served with ranch dressing.

Mini Chicago-Style Pizzas: \$125

Scrumptious little deep dish pizzas topped with sauce, mozzarella, sausage, and veggies.

Prosciutto-Wrapped Pears: \$120

Aged Prosciutto wrapped around fresh crisp pears.

Mini Crab Cakes: \$140

Lump meat crab cakes with a creamy mustard sauce.

Desserts

Assorted Dessert Bars: \$4.95 Per Person

Mini Cheesecake Tartlets: \$4.95 Per Person

Brewhouse Bread Pudding: \$4.95 Per Person

Chocolate Dipped Strawberries: \$2.00 Each

Fresh Baked Cookies: \$1.50 Each

Fudge Brownies: \$1.50 Each

Note: All food and beverages are subject to a 20% service charge and current sales tax.



DINNER BUFFET

One Entrée Buffet: \$24.95 Per Person
Two Entrée Buffet: \$32.95 Per Person
Three Entrée Buffet: \$36.95 Per Person

ENTRÉE SELECTIONS

LOUISIANA JAMBALAYA

A robust mixture of Andouille sausage, and chicken simmered in a spicy tomato sauce with peppers, and onions.

MICHIGAN WHITEFISH

Baked fresh whitefish with house breading and seasoning.

ROAST BEEF WITH BORDELAISE SAUCE

USDA Angus Beef slow roasted, thinly sliced, and topped with a mushroom bordelaise sauce.
(Additional \$2 per person)

FRESH TILAPIA

Broiled tilapia with a lemon pepper butter.

GRILLED HERB CHICKEN BREAST

Topped with artichoke, red bell pepper, garlic, and a Chablis casino butter.

BROILED SALMON WITH LEMON DILL CREAM

Fresh Atlantic salmon broiled with a lemon dill cream sauce.

MUENSTER CHICKEN

Sautéed chicken over spaetzle topped with beer cheese sauce & melted Muenster cheese.

SPIRAL SLICED HAM

Brown sugar glazed ham, nicely sliced and garnished with fresh pineapple.

SLOW ROASTED TURKEY

Sliced turkey breast, finished with a turkey gravy.

HAND CARVED PRIME RIB

Hand rubbed with house seasoning and slow roasted.
(Additional \$11 per person)



Compliments To Your Dinner Entrée Buffet Include:

Choice of Pasta

- Cavatappi Macaroni and Cheese
- Baked Penne Pasta

Choice of Vegetable

- Mixed Steamed Vegetable
- Green Beans Almandine
- Southern Fried Peppered Corn
- Fresh Asparagus – *Add \$1 per person*

Choice of Starch

- Herb Roasted Redskins Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf
- Seasoned Wild Rice

Choice of Salad

- Tossed Baby Salad
- Classic Caesar Salad
- Cobb Salad – *Add \$2 per person*

Choice of Bread

- Assorted Dinner Rolls
- House Garlic Bread
- Fresh Baked Corn Bread

Note: All food and beverages are subject to a 20% service charge and current sales tax.



Brewery Breakfast & Brunch Buffet

If you would like to host a breakfast or brunch with us, we can absolutely accommodate! We are even willing to open early to help you out!

Menu Options

- Scrambled Eggs
- Fresh Fruit
- French Toast Sticks
- Breakfast Burritos
- Assorted Muffins
- Assorted Bagels
- Hash Browns
- Seasoned Diced Potatoes
- Three Cheese Grits
- Sausage
- Bacon
- Corned Beef Hash

Brunch Package #1: Choose five menu options for \$16.99 per person

Brunch Package #2: Choose six menu options for \$19.99 per person

Brunch Package #3: Choose seven menu options for \$22.99 per person

All brunch packages include non-alcoholic beverages, including juices, tea, coffee, and sodas.

Note: All food and beverages are subject to a 20% service charge and current sales tax.



We are delighted you have selected us to host your event. Please provide all the information requested below. This information is to secure your event date. Full payment will be required the day of event. No charges will be incurred on credit card unless event is cancelled 14 days prior to event date. At that time there will be a \$250.00 cancellation fee. As renters, you assume all responsibility for any damage that occurs to the property and adjacent common areas as a result of your rental. Your signature also agrees to all terms and conditions described in our Event Room Guidelines on page 13.

Cardholder Information:

Name as it appears on the credit card: _____

Card type: Visa MC Amex Discover Diners/CB

Account Type: Individual (personal credit card)

Corporate: Company Name: _____

Credit Card Number: _____ Exp. Date: _____

Address: _____

(where statement is mailed)

City, State, and Zip: _____

Phone Number: _____ Fax or alternative number: _____

Event Information

Name of Event: _____

Contact Name: _____

Phone Number: _____ Fax or alternative number: _____

Event Dates: _____

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I certify that all information is complete and accurate. I hereby authorize The Detroit Beer Co. to collect payment of \$250.00 if event is cancelled 14 days prior to event date by processing a \$250.00 charge to the credit card listed above. I certify that I am the authorized signer of the credit card listed above. Your signature also agrees to all terms and conditions described in our Event Room Guidelines on page 13.

Cardholder Name (Printed)			
Cardholder Signature		Date	

Please email completed form back to detroitbeerco@sbcglobal.net or fax to 313-962-1530, Attention Management.



Event Room Guidelines

SET UP / CLEAN UP / DECORATIONS

1. Renter, DJ's, bands, florists, and related individuals and activities will not be permitted access to the Facility prior to the day of or after the event time period. Renter shall be responsible for arranging access during the time requested for entry and exit of the Facility.
2. Renter shall not prepare or decorate the Facility prior to the day of the event, unless Renter provides rental fees for additional days.
3. Renter shall not use confetti or glitter in the event space.
4. Renter shall not drive or permit to be driven nails, hooks, tacks, screws, poles, stakes or other forms of fasteners into any part of the Facility and shall not make or allow to be made any alterations of any kind therein.
5. Renter shall leave all fixtures, if any, in good working condition.
6. Renter shall not store any equipment or materials at the Facility or adjoining property without the prior approval of Detroit Beer Co.
7. Renter shall be responsible for any and all damage to the Facility and/or its contents during use. In the event damage occurs or excessive cleaning is necessary, Renter shall be charged for any and all janitorial and/or repair fees incurred by Detroit Beer Co.

Condition

After the completion of the Event, the Renter shall leave the Space in the same or similar condition as received from the Owner.

Damages

Beyond ordinary wear and tear, Renter shall be responsible for any damage caused by Renter's use of the Space. Renter shall arrange for the repair of any such damage. In the event if Renter does not make any necessary repairs, owner shall arrange for the same at Renter's expense.

Security

1. Detroit Beer Co. at its sole discretion, may require a certain number of security officers for the event. Detroit Beer Co. shall be responsible for procuring and paying for security officers through a private security agency.
2. Renter is solely responsible for supervising all individuals at the Facility and adjoining property during the event. Detroit Beer Co. is not responsible for providing this supervision. However, Detroit Beer Co. may evict individuals from the Facility during the event if their conduct is not in the best interest of the public or is deemed to be detrimental in any way.

Cleanup

Renter will be responsible for removing all personal items and equipment at the end of the event. Detroit Beer Co. is not responsible for anything left at the end of an event.