



EVENT & CATERING SERVICES

Boondocks Brewing
PO Box 1619
West Jefferson, NC 28694
336-246-5222
events@boondocks-brewing.com
www.boondocksbrew.com



Thank you for your interest in allowing Boondocks Brewing to service your special event.

In addition to being Ashe County's first and only licensed Craft Beer Brewery and a full service restaurant, Boondocks Brewing also provides customized catering and event services. If your event is large, small, casual, formal, held at our location or another location of your choice, we will do everything in our power to exceed your expectations and transform your vision into a spectacular experience that will WOW your guests.

We offer over 50 years of combined experience in the hospitality industry and are committed to excellence. Team Boondocks will go above and beyond to meet your needs and to earn your trust. We take great pride in not only the freshness and quality of our food, but in our exceptional service and attention to detail.

If your group is less than 20 people, we may be able to accommodate you at the Restaurant located at 108 S Jefferson Ave, if you do not already have a venue. If your group is over 20 people and you would like to discuss renting our separate Special Events facility, Boondocks Brew Haus located at 302 S Jefferson Ave, we would love to talk with you about that option as well. You will find our facility rental rates are extremely reasonable and are the best rates in the High Country.

This information packet provides some guidelines and helpful tips to help you start planning your event. You will also find samples of our menu options to give you some ideas. **Please know that this information is being provided simply as a way to get started. We will work with you to customize a package that best meets your needs and your budget.** We are here to offer suggestions and recommendations based on our experience, but we leave the ultimate decisions up to you. If there is something that you have in mind that you do not see here, please ask.

Once again, thank you for considering Boondocks Brewing. We look forward to serving you!!

Cheers,
Team Boondocks



Event Tips

Whether you are planning a gathering with friends or a formal affair, Boondocks Brewing will make your occasion spectacular!!

Some Things to Consider before You Start

- Select the Vision of your Event
 - Seated Meal–Formal Event–Buffet– Plated and Served
 - Standing Event–Events with Limited Space, usually have Bistro Tables
 - Partial Seating–Works well with mixed Age Groups
 - China or Plastic ware
- Select your Venue
- Set the Time & Date – select an alternative date/time if possible
- Make a Guest List–This will help determine how many guest to expect
- Determine your Budget
- If outside, will you need a tent or an alternate site in the event of weather
- Will you be serving Alcohol
 - Beer & Wine Only
 - Full Bar
 - Cash Bar or Open Bar
- Will you Need Specialty Linens
- Centerpieces
- Will you have Music–always consider space for Band or DJ
- Photographer
- Will you have favors for your guest
- Lodging arrangements for Out of Town Guest
- Always discuss any allergies or Dietary restrictions while preparing your event
- Please remember that we must charge NC Sales Tax for Food & Beverages
- Allow for Service & Gratuity, and in some cases Delivery fees



Boondocks Brewing's Brew Haus is located at 302 S Jefferson Ave and is a unique and memorable venue for your event.

Our Brew Haus has been used as a venue for Weddings, Wedding Receptions, Baby Showers, Corporate Events, Community Fund Raisers, Arts and Crafts Classes, Memorial Services, Holiday Parties, Comedy Shows, Live Music, Business Meetings, Business Expos and pretty much everything in between.

An event space such as this normally rents for \$1,000 or more, assuming that you can find a place such as this. However, we take the entire event package into account and have priced our facility fee in a way that we are simply covering our cost to open the doors, turn on the lights and provide basic services.

A minimum rental fee of \$300 provides you with:

- 4 hours of private usage of the space – this includes both the first and second levels
- Basic set up & breakdown and usage of tables, chairs, glassware & flatware
- If additional time is needed, we charge \$100 per hour after 4 hours

A few Brew Haus rules

- Maximum occupancy is 199 people, including Boondocks Staff
- Building is only open between 11am and 11pm for events unless special arrangements are made
- A member of Boondocks Staff must be onsite at all times
- 8 hours is the maximum duration for any single event
- No Outside Alcohol is allowed (per State Law)
- Alcohol may not be taken outside the facility (per State Law)
- No outside food is allowed (special cake or certain small items may be allowed if arranged in advance)
- Facility and staff will be treated with respect
- Brewery area is a restricted area (per Federal and State Laws)
- Boondocks reserves the right to refuse service for any reason and may conclude an event prior to the scheduled end time if deemed necessary

We pride ourselves on being able to customize this space to meet your unique needs.

You can learn more and view photo galleries of our Brew Haus by going to www.boondocksbrewhaus.com



Popular Cold Appetizer Options

(Serves 25 Guest)

Tapas Display \$95

Bruschetta, Tapenade, & Traditional Hummus served with Pita Points & Tortilla Chips

Traditional Shrimp Display \$130

Steamed and Served Cold with Lemon Wedges & Cocktail Sauce

Ashe County Cheese Display \$125

Local Ashe County Cheese Factory Assorted Cheeses presented with Fresh Seasonal Fruit and served with Assorted Crackers

Harvest Vegetable Crudité Display \$85

Seasonal Raw Vegetables served with a Duo of Dips

Assorted Tea Sandwiches \$100

Turkey, Chicken Salad, & Prime Rib with several Cheeses and Spreads
Cut & Served on Mixed Breads with Lettuce & Tomato and presented on platters

Seasonal Fruit Display \$90

Caprese Skewers \$90

Cherry Tomato, Basil, & Mozzarella on a Skewer

Fire Roasted Tomato Salsa \$65

Jalapeno, Garlic, Tomato, Onion, Cilantro, & Lime Juice served with Tortilla Chips

Prosciutto Wrapped Asparagus \$89

Smoked Salmon on Crostini \$120



Popular Hot Appetizer Options

(Serves 25 Guest)

Pork Sliders \$125

Pulled Pork BBQ in a House Made Spicy Vinegar based BBQ sauce served with Cilantro Aioli Slaw on Toasted Pretzel Bread Slider Bun

Southwestern Egg Rolls \$100

Served with a duo of dipping sauces

Grilled Hibachi Chicken or Beef Skewers \$150

Skewers of Grilled Chicken Marinated and Served with a Sesame Teriyaki Sauce

Spinach & Artichoke Dip \$85

Served with Tortilla Chips

BBQ Meatballs \$75

Miniature Meatballs topped with our signature Barbecue Sauce

Crispy Chicken Tenders \$75

Served with Ranch, BBQ, & Honey Mustard

Buffalo Chicken Wings \$65

Tossed in Buffalo Sauce and Served with Ranch & Blue Cheese

Assorted Flatbread Pizzas \$65

Made from Scratch

Mozzarella Sticks \$55

Served with Fresh Marinara

Assorted Petite Mimi Quiche \$90

Shrimp Won Tons with a duo of dipping Sauces \$125

Tropical Coconut Shrimp \$100



CREATE YOUR OWN MENU

\$22.50 per person

Choice of Salad

Garden

Caesar

Choice of Entrée:

Marinated Grilled Chicken Breast w Sundried Tomato Cream Sauce

6 oz Bourbon Glazed Sirloin

Blackened Salmon

Maryland Crab Cake**

Jack Daniels Marinated Pork Loin

Savory Pot Roast

Choice of Starch:

Mashed Potatoes

Rice Pilaf

Roasted Red Potatoes

Potato Cheese Casserole

Macaroni & Cheese

French Fries

Sweet Potato Fries

Baked Potato Salad

Seasonal Pasta Salad

Baked Potato Bar **

Choice of Vegetable:

Steamed Vegetable Medley

Seasoned Green Beans

Broccoli

Roasted Asparagus

Grilled Corn on the Cobb

Glazed Carrots

Rolls & Butter and Ice Tea

** may be additional charge based on Market prices **



CREATE YOUR OWN MENU (cont)

Burger Bar

\$12.50 per person

Certified Angus Beef Patties, Grilled Chicken Breast, Veggie Burger
Buns

Condiment Tray to include:

Lettuce, Tomato, Swiss Cheese, American Cheese, Slaw, Mustard, Ketchup, &
Mayo

Baked Beans

Choice of One Starch

Ice Tea

Pizza Bar

\$12-\$15 per person

Caesar Salad Station

Assorted House Made Pizza's

Choices range from only Cheese to Gourmet

Dessert Selections:

\$4.95 pp

Key Lime Pie

Bread Pudding

NY Cheesecake

Cobbler

Chocolate Cake

Assorted Petite Desserts

Seasonal Assorted Pies



Ice Cream Station

\$5.25 per person

Create your own Sundae

Vanilla Ice Cream, Chocolate Syrup, Sprinkles, Assorted Cookie Crumbles, Assorted Candies
Whipped Cream, Cherry, Nuts

Coffee Station:

\$1.95 per person

Boondocks Brewing can also design you a special Breakfast or Brunch Menu.

Price includes china, flatware, and black linen napkins
Glass plates and Cocktail napkins for appetizers

Price does not include Service, Delivery, and NC Sales Tax

Boondocks Brewing does not charge extra for cutting and serving your specialty cake.



Bar Options

For events at our Brew Haus Location

All of our Alcohol Packages are designed with each client's needs and budget in mind.

The below is based on Consumption per person. The bartender will keep a tally, and all alcohol sales will be invoiced separately and paid for by end of Event.

Wine by the Glass \$6.00 per drink

House wines will include 2 reds and 2 whites

If a special wine is requested we will work with you and our wine distributor to purchase wine by the bottle for your event.

Mixed Drinks \$8.00 per drink

Domestic Beers

\$3.00 per 12 oz bottle

Premium & Craft Beers

\$5.00 per 16 oz draft pour

We can also offer our guest a cash limit bar, meaning the client pays for a certain amount and after that has been exhausted, the bar will then transform into a cash bar to be paid separately by each guest.

No outside alcohol is allowed in either of Boondocks' facilities.

Open containers of Alcohol may not be taken outside of Boondocks' facilities.

Bartenders will be charged separately according to Guest Count.

We also offer customized bar service off-site and will be glad to discuss those options with you if desired.