



BANQUET MENU

A BETTER BANQUET CENTER

305 S. MARKET AVE
DOWNTOWN SPRINGFIELD, MO
WWW.SPRINGFIELDBREWINGCO.COM | 417.832.8277



BREW CO

A BETTER BANQUET CENTER

AVAILABLE SPACES & RENTAL FEES

WIFI IS AVAILABLE IN ALL RENTAL SPACES

BEER HALL

ENCLOSED PRIVATE ROOM

- ◆ Capacity: **80** people
(can accommodate up to 100)
- ◆ \$50 rental fee required for booking
- ◆ LCD data high resolution projection system
- ◆ 8' by 8' projection screen
- ◆ VGA lap top connection

GREENE GHOST LANDING

INDOOR BALCONY OVER LOOKING 1ST FLOOR

- ◆ Capacity: **40** people
(can accommodate up to 50)
- ◆ Lounge and pool table
- ◆ Semi-private area

PILSNER ROOM

ENCLOSED ROOM WITH GLASS WALLS

- ◆ Capacity: **15** people
- ◆ Big screen TV with VGA connection

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RESERVATION & BANQUET ROOM GUIDELINES

- ◆ Minimum of **10** people required to reserve a table.
- ◆ Parties of **30** or more are required to preorder food from the Banquet Menu (minimum of 1 appetizer tray per 5 people OR order from the Preset Buffet menu), plus pay a \$50 reservation fee at time of booking, and food will be on one check.
- ◆ All parties will have an automatic **18% server gratuity** added.
- ◆ Payment of rental fee is required to reserve The Greene Ghost Landing, The Beer Hall, or for any groups with a Banquet Food order. This fee is non-refundable and required for booking.
- ◆ Confirmation of menu items must take place **one week** prior to scheduled event.
- ◆ Confirmation of number of guests must take place **one week** prior to scheduled event.
- ◆ Kegs are not permitted for any reservations or banquets – all drink orders must be placed via assigned wait staff.
- ◆ Decorations may not consist of any tape/adhesive to painted surfaces or any confetti or glitter.
- ◆ Each reservation/banquet is scheduled for a maximum of three hours total, unless specifically stated otherwise.
- ◆ Any setup or preparation, before the guests' arrival, may occur within the hour before the event if approved during final confirmation the week prior.
- ◆ No outside food or beverage is allowed with the exception of pre-approved desserts.
- ◆ Smoking is not allowed anywhere on premise (indoor or outdoor).

The type and amount of food items and guest count must be verified by the customer contact, and the customer is fully responsible for all charges associated with this final food and guest count. If in the event the customer count or food requirement change within the one week window of the event, the customer contact is bound to the full retail price of the said food items and includes the 18% surcharge for all parties.

EVENT NAME _____

EVENT DATE _____

RETAIL PRICE OF REQUIRED FOOD ITEMS \$ _____

RESERVATION/
RENTAL FEE
PAYMENT RECEIVED

GUEST COUNT _____

CREDIT CARD # _____ CARD EXPIRATION DATE _____

CONTACT SIGNATURE _____ TODAY'S DATE _____



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BANQUET INFORMATION SHEET

GROUP NAME _____ CONTACT _____

DATE _____ DAY _____

PHONE# _____ 2nd # _____

E-MAIL ADDRESS _____

EXPECTED # OF GUESTS _____ CONFIRMED # OF GUESTS _____

SET UP TIME _____ GUESTS ARRIVAL _____ END TIME _____ FOOD TIME _____
(< 3hrs)

FOOD ORDER (CHECK 1): _____ **BUFFET** (1 week notice required) _____ **OFF MENU** (only for groups <30)

CHECK SPLITTING: _____ **ALL ON ONE** _____ **ONE CHECK (FOOD ONLY)** _____ **MULTIPLE CHECKS**

FOOD DETAILS:

FOOD PRICING DETAILS: _____

LOCATION & PRICE (CHECK 1): ****Non-refundable reservation / rental fee due at time of booking****

_____ **BEER HALL** _____ **UPSTAIRS IN GENERAL DINING AREA**

RESERVATION FEE: **\$50**
Banquet menu food order required

_____ **PILSNER ROOM** (off-menu 15 person max)

_____ **GREENE GHOST LANDING**

RESERVATION FEE: **\$50**
Banquet menu food order required

_____ **OTHER**

AMOUNT & METHOD OF RESERVATION/RENTAL PAYMENT _____

EMPLOYEE & DATE RECEIVING PAYMENT _____

BEVERAGES: _____ **CASH BAR** _____ **OPEN BAR**

BEVERAGE DETAILS: _____

AUDIO/VIDEO REQUIREMENTS: _____

SET-UP & ADDITIONAL DETAILS: _____

NAME OF EMPLOYEE TAKING RESERVATION: _____ **DATE:** _____



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APPETIZER BUFFET TRAYS

EACH TRAY SERVES APPROX. 10 SERVINGS

SPINACH & ARTICHOKE DIP

A blend of parmesan, white cheddar, and cream cheese mixed with fresh spinach and artichoke hearts served with tortilla chips.

A house favorite!

\$40

ROASTED RED PEPPER HUMMUS

House-made hummus served with pickled vegetables, tortilla chips, and warm pita bread.

\$40

DEVEILED EGGS

24 Classic Deviled Eggs

\$30

24 Bacon & Jalapeño Deviled Eggs

\$35

VEGETABLE TRAY

An assortment of fresh vegetables served with buttermilk dipping sauce.

\$35

WINGS

Available in boneless or traditional bone-in.

Tossed in your choice of: BUFFALO, JAMAICAN JERK, or BBQ. Served with blue cheese and celery sticks on the side.

\$40

BREWER'S BOARD

Three cheese display with sliced sausage served with beer mustard for dipping.

\$30

SHRIMP COCKTAIL

Served with lemon wedges and house-made cocktail sauce.

\$50 / 2lbs

CHIPS N' DIP

Tortilla chips served with spicy queso dip.

\$40

Add house-made salsa

\$25

FRESH FRUIT TRAY

An assortment of fresh seasonal fruit.

\$35

SLIDERS BY THE DOZEN

BUILD YOUR OWN DELI SLIDERS

Sliced Ham & Turkey served with cheddar, Swiss, lettuce, tomato, mayo & mustard.

\$25

BBQ PULLED PORK

House-smoked pork served with spicy coleslaw.

\$30

PHILLY CHEESE STEAK

\$30



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PRESET BUFFET OPTIONS

MEXI CALI TACO BUFFET

Roasted chicken & ground beef served with tortillas, beans, Spanish rice, sautéed bell peppers & onions, shredded lettuce, pico de gallo, sour cream, shredded cheddar.

Includes chips and salsa

\$10 PER PERSON

BREWCO BBQ BUFFET

Smoked pulled pork and sliced brisket, house-made Paul's Pale Ale barbecue sauce, slider buns, and pickles.

Choice of **two** sides: coleslaw, house smoked beans, mac & cheese, fries, house salad

\$14 PER PERSON | W/ 3 SIDES \$16 PER PERSON

OZARK FRIED CHICKEN BUFFET

Battered chicken tenders, white duck fat gravy, and served with garlic mashed potatoes

\$10 PER PERSON

BRUNCH BUFFET

Egg casserole, house-made biscuits & gravy, sausage, bacon, home fries, fresh fruit.

Includes coffee

\$10 PER PERSON

BREWHOUSE BUFFET

Roasted chicken breast with fine herbs veloute, marinated steak tips with roasted mushrooms and onions, served with garlic mashed potatoes, sautéed vegetables, house salad, & bread.

\$18 PER PERSON

DESSERT SELECTIONS

ASSORTED CHEESECAKE

\$4 PER PERSON

TRIFLE CUPS

Seasonal berries, angel food cake, and pastry cream

\$4 PER PERSON

ASSORTED COOKIE & BROWNIE TRAY

\$30 FOR 30 PIECES