



ENGRAINED
— BREWING CO —

Private Events
at
Engrained
Brewery



Personalized Planning

We are here to help you create an event that meets your specific needs and budget. Our Events Manager will work with you on all the details for your party or meeting. Contact us at (217) 546-3054 or events@engrainedbrewing.com



"The food, beer, drinks were wonderful. Two servers were assigned to our room and the service was terrific. If you are looking for a place to have a private party, give them a call." - Nancy C., Springfield, IL



Specially Crafted Details

- ❖ *Custom Beer Pairings*
- ❖ *Seasonal, Local Menu Offerings*
- ❖ *Private Brewery Tours*
- ❖ *HD Projector with Audio*
- ❖ *Table Décor and Linens*
- ❖ *Personalized Printed Menus*



Menu Creation

Option 1: Buffet Selection

Guests serve themselves from a variety of buffet choices hand picked by the host. Chose from the 'Menu Selections' on the following pages.

Option 2: Plated

Let our team take your guest's order and serve them at their table. We typically recommend a couple of hors d'oeuvres to welcome your guests as they arrive and 4 or 5 entrée options. Selections and pricing are based on our current seasonal offerings, and can be found at www.engrainedbrewery.com/menu



Buffet Menu Selections

Signature Starters

All options are served buffet style and priced per person.

Seasonal Displays

Fruit & Cheese Board \$60
Vegetable & Cheese Board \$60
Add Sliced Meat to your
Fruit or Veggie Board \$39

House Classics

Cheese Curds \$4.50
Loaded Potato Cakes \$3.50
Brewhouse Pretzel Bites \$3.50

Party Favorites

Stuffed Mushrooms \$5.00
Italian Sausage or Vegetarian Stuffing
BBQ Meatballs \$6.00

Entrées

All options are served buffet style and priced per person. Choose two entrées and 2 sides.

Tier 1

Pick two \$20

- Meatloaf
- Chicken Parmesan
- Stir Fry (chicken or tofu)
- Baked Lasagna
- Baked Penne (vegetarian available)
- Pasta Bar (counts as two choices)
 - Tossed cavatappi noodle, Red & White Sauce, Meatballs & Grilled Chicken Breast

Tier 2

Pick two \$25

- Any Tier 1 choice
- Bacon Wrapped Pork Loin
- Legacy Chicken
 - Grilled chicken breast with honey mustard, bacon, cheddar & provolone cheese
- Smoked Brisket
- Smoked BBQ St. Louis Style Ribs

Sides

\$4.00

House Salad
Caesar Salad
Mashed Potatoes
Roasted Baby Red Potatoes
Engrained Rice

Baked Mac n Cheese – Regular or Cajun
Italian Pasta Salad – Served cold
Cole Slaw
Seasonal Vegetables

Buffet Menu Selections

Strolling Stations

Priced for stand alone portions. Reduced portions can be offered to combine stations.

Sliders

Includes BBQ Pulled Pork
& Pulled Chicken \$12.00

Jumbo Wing Station

Pick Two Sauces \$13.00
House BBQ, Buffalo, Sweet Chili BBQ, or
Nic's Honey Sriracha Glaze

Horseshoe Buffet

Make Your Own Horseshoe \$17.00
Texas Toast, Pick Two Proteins, French Fries,
House Cheese Sauce, and Bacon
Protein Options: Hamburger, Pulled Pork,
Grilled Chicken, Breaded Chicken,
Black Bean Burger

Taco / Nacho Bar

Pick Two \$16.00
Pulled Pork
Pulled Chicken
Black Bean Mash
Ground Beef
Includes Spanish Rice, Chips, Dips,
Assortment of Toppings

Flatbread Fare

Select a Variety Off Menu
\$13.00

Dessert

Signature Desserts

Triple Truffle Chocolate Stout Cake \$8
Brownie Sundae \$8
BUNN Gourmet Cheesecake \$8
House-Made Bread Pudding \$8
Other Desserts (change seasonally)

House Made Cookie Platters

\$30 for assorted cookie tray
30 count

Dessert Bites

House Made Brownie Bites or
Bread Pudding Bites (Varying Flavors)
\$30 per dozen

BUNN Gourmet Dessert Bites
\$40 per dozen
Cheesecake Bites, Mini-Tarts and Mini-Mousse Cups
Must be ordered at least 1 week before event

Buffet Menu Selections

Breakfast Packages

Farmer's Breakfast

\$13.50

Cheesy Scrambled Eggs, French Toast,
Biscuits & Gravy, Rustic Breakfast Potatoes,
Bacon & Sausage Patties

Breakfast Horseshoe Buffet

\$15.50

Biscuit, Sausage or Country Ham,
Hash Browns, Scrambled Eggs,
Cheese Sauce or Gravy

Rise & Shine

\$10.00

Cheesy Scrambled Eggs, Glazed Ham,
Mel-O-Cream Donut OR Cinnamon Roll,
Rustic Breakfast Potatoes

All American

\$11.00

Cheesy Scrambled Eggs, Biscuits & Gravy,
Rustic Breakfast Potatoes, Bacon & Sausage
Patties

Breakfast A La Carte

The Basics

Biscuits & Sausage Gravy \$4.00
Glazed Country Ham \$2.00
Cheesy Scrambled Eggs \$3.00
Veggie Scrambled Eggs \$3.50

Sides

Bacon \$4.00
Breakfast Sausage Patty \$3.00
Rustic Breakfast Potatoes \$2.00
Hash Browns \$2.00

Pastries / Sweets

French Toast \$3.00
Cinnamon Rolls \$4.00
Assorted Muffins \$3.00
Mel-O-Cream Donut \$3.50

Beverage Service

- ❖ Non-alcoholic beverages: Soda (Coca-Cola products), tea, coffee
- ❖ Open bar: Event host pays based on consumption
- ❖ Limited bar: Event host sets dollar or number of drinks per person limit
- ❖ Cash bar: Event guests pay for drinks on their own

Event Details

Tax & Gratuity

Prices do not include tax or gratuity. Appropriate state and local taxes will be added to your bill.

Linen Service

Add a touch of class to your event with table linens. Black or white are available for a \$40 service charge.

Decorations

You may bring your own arrangements or decorations for the tables. Only free-standing decorations are allowed. Nothing can be hung or taped to a wall or ceiling. Confetti and/or glitter are strictly prohibited. **If confetti or glitter are used in the room a \$200 clean up charge will apply.**

Guest Count

Your final guest count is required 3 business days prior to event.

Deposit

In order to secure your private event a deposit is required. The deposit is 1/2 the minimum spend requirement as shown in the table below. The deposit will be returned to you at the end of your event, or it can be applied to your bill. All food and beverage purchases apply to the minimum.

Dessert Service

You are permitted to bring in a specialty cake or cupcakes. They must be made in a commercial bakery to meet health code standards, and a \$40 dessert charge applies.

Dietary Accommodations

We are happy to create a custom menu based on your guests' needs. Just tell us more about your event and guests.

Event Cancellation

If for any reason you must cancel an event, a minimum two-week advance notice is required. Cancellations under two weeks forfeit the deposit. Cancellations with a two-week notice can apply the deposit to another event within a three-month period from the day you cancel.

A/V Equipment

We offer the following equipment for a \$50 fee:

- High Resolution Projector
- 10' Wide Pull-Down Screen
- Wall Connections – HDMI or VGA
- Full Room Speakers with In-Room Adjustable Volume

You will need to provide your own laptop or digital device to project your content.

Our system can project cable TV or play background music, but we are limited to the channels available through our cable provider.

Minimum Spend Requirement

Jan-Nov	Mon – Thurs	Friday	Saturday	Sunday
11am- 4pm	\$250 Minimum	\$250 Minimum	\$500 Minimum	\$500 Minimum
4pm- Close	\$500 Minimum	\$1,000 Minimum	\$1,000 Minimum	\$500 Minimum

Custom Space Design

Private Space Configurations

Our private room is very flexible and can be configured several different ways to accommodate your event. The following configurations are available:

Type of Event	Table Arrangement	Max # of People
Party/Luncheon/Dinner	Rounds	48
Meeting	U-Shape	12
Meeting	Rectangle	16
Intimate / Family	Rows	32
Mingling / Roaming	Cocktail	100

PLEASE NOTE: It may be possible to increase the maximum number of people in the private room during non-peak periods of business, however, during nights and weekends this is not be possible.

Rounds: Eight tables are left as standard 60” round that can seat up to 6 people.

U-Shape: Tables arranged in a “U” shape to focus the group’s attention to the front of room. This is great for speakers and presentations using our A/V system. The 12 person figure only includes people seated on the outside of the U (nobody seated on the inside).

Rectangle: All eight tables are pushed together into a big rectangle. This is a traditional conference room configuration, which is great for a formal meeting where everyone faces each other.

Rows: The tables are positioned into two rows, with 4 tables in each row. This allows for a more intimate configuration where people can chat with the people seated at the table behind them.

Cocktail: Tables and chairs are pushed to the outside edges of the room to leave the middle of the room open so people can walk around and mingle. We can rent bar height cocktail tables (with linens) for an even nicer room arrangement. We do pass on the rental fee, which is approximately \$45 per table plus an \$80 delivery & pickup fee (subject to change).



Engrained Roots Go Deep

We believe in nourishing our community while caring for the land. We find the best flavors come direct from the farm, cultivated with honesty and integrity. You can love pints and plates that support good in our world.