

Moon River Brewing Company

Banquets and Special Events

Information

Welcome to Moon River Brewing Company's banquets and special events menu. Moon River Brewing Company hosts a variety of events including cocktail receptions, wedding rehearsal dinners, corporate meetings, and military Hail and Farewell events. From baby showers with 10 people, to cocktail receptions for more than 100 people, we can create the perfect event to fit your needs. We provide off-the-menu table service and limited menus for groups of up to 30 people. For larger groups, we offer buffet service.

Thank you for considering Moon River Brewing Company for your next special event.

Cheers!

----Facilities----

Our beautiful Beer Garden filled with flowers, trees and the smell of the jasmine flower, capacity is for 164 – seated (picnic table-style). We can accommodate up to 340 standing.

There are two TV's in the garden house and a projector that shows on the east wall of the building. We have a few standup heaters and overhead heaters for the colder seasons. The pergola and garden house have overhead fans for cooling in for those hot Savannah weather days.

----Beer Garden Reservation Fees----

| Guest Count | Charge |
|--|---------------------------------------|
| <u>Minimum of 20 people to reserve the cellar.</u> | |
| 20-30 | \$100.00 |
| 31-41 | \$150.00 |
| 42-52 | \$200.00 |
| 53-63 | \$250.00 |
| 64-74 | \$300.00 |
| 75-85 | \$350.00 |
| 86-96 | \$400.00 |
| 97-107 | \$450.00 (plus potential rental fees) |
| 108-127 | \$500.00 (plus potential rental fees) |
| 128-150 | \$600.00 (plus potential rental fees) |

Reservation fees cover the set up and break down of the event, picnic style seating, linens, candles and minimal décor.

Complimentary of the reservation fees all soft beverages are on the house and we offer you happy hour pricing on beverages that qualify.

Reservation Fees are based on a 3 hour period.

----Bar Options ----

{30 person minimum to reserve a sectioned off area at the bar}

| | |
|---|---|
| <u>Limited Open:</u> | All drinks are on one check, bar offerings are limited to beer, wine or selected cocktails. |
| <u>Open:</u> | All drinks are on one check and a full range of spirits is offered. |
| <u>Cash:</u> | Drinks are billed to individual guests. A full range of spirits is offered. |
| <u>Other Options:</u> | Limited Open or Open Bar for pre-set time; Drink Tickets; Open tab for selected items. |
| <u>Tablesides Service Cash/Open:</u> | 30 guests or less will be provided with full tableside service. Guest can be billed individually for their alcoholic beverages or drinks can all be on one check. |

----Food Service Options----

| | |
|--------------------------------|---|
| <u>Full Service:</u> | Maximum of 30 guests. Guests order from the Main Menu. Tableside service will be given the entire event. |
| <u>Limited Menu:</u> | Maximum of 30 guests. Guests order off of a limited menu that contains 3-4 items, created by the guest. Tableside service will be given the entire event. |
| <u>Buffet Service:</u> | Minimum of 30 guests. All Food items are served buffet style. All beverages are obtained from the bar. |
| <u>Partial Service:</u> | Minimum of 30 guests. Main course buffet. Salad, soup, and/or dessert items are served tableside. All beverages are obtained from the bar. |

-----MENU-----

{Menu prices do not include 7% sales tax and 18% gratuity}

-----Specialty Platters-----

{Each tray serves approximately 20 people}

- Crudités Tray with Ranch or Blue Cheese\$60.00
- Fresh Fruit Tray.....\$90.00/\$100.00 w/ dip
- Assorted Cheese Tray.....\$90.00
- Brewers Cheese Tray.....\$110.00
- (Specialty Cheese's, Spreads, Grapes, Crackers)
- Smoked Salmon Tray 2 lb.'s\$150.00
- (Capers, Onions, Lemons, Horseradish, Crackers, Sour Cream)
- Low Country Boil Tray.....\$100.00
- Shrimp Cocktail Tray.....\$80.00
- Sandwich Tray.....\$100.00
- (Sliced Ham, Sliced Turkey, Roast Beef, American Cheese, Swiss Cheese, Rolls, Condiments, Garden)
- Anti-Pasta Kebabs.....\$80.00
- (Mozzarella, Artichokes, Black Olives, Peppers)

-----Dips-----

{Each Dip serves approximately 20 People}

- | | |
|---|---|
| Salsa w/ Tortilla Chips.....\$50.00 | Obatzda Cheese Dip with Hot Pretzel Logs..... \$60.00 |
| Hot Crab Dip w/ Tortilla Chips..... \$60.00 | Pesto Hummus w/ Tortilla Chips..... \$60.00 |
| Fiesta Bowl Dip w/ Tortilla Chips \$60.00 | |

----Build Your Own Appetizer Buffet----

{Minimum of 25 guests}

{Replenished for one hour}

Centennial Buffet:

{\$10.00 per person OR \$8.00 per person w/ purchase of an entrée buffet}

Choose 4 items from below:

-Thai Style Chicken & Cashew Spring Rolls-Vegetarian Spring Rolls-Beef or Chicken Empanadas-
-Hot Crab Dip w/ Tortilla Chips-Chips w/ Salsa or Pesto Hummus-Crudité Tray-Leek and Goat Cheese Rounds-
-Chicken Fingers-Chocolate Covered Strawberry Tray-Oysters Pesto

Cascade Buffet:

{\$12.00 per person OR \$10.00 per person w/ purchase of entrée}

Choose 4 items from below:

-Savannah Style Oysters-Chorizo Stuffed Mushrooms-Fried Green Tomatoes -Buffalo Wings-
-Low Country Boil Tray-Thai Style Chicken and Cashew Spring Rolls-Vegetarian Spring Rolls-
-Beef or Chicken Empanadas-Hot Crab Dip w/ Tortilla Chips-Chips w/Salsa or Pesto Hummus -Crudité Tray-
-Leek and Goat Cheese Rounds-Chicken Fingers-Chocolate Covered Strawberry Tray-Oysters Pesto-

Brewers Gold Buffet:

\$14.00 per person OR \$12.00 per person with purchase of entrée buffet

Choose 5 items from below:

Low Country Crab Cakes-Anti Pasti Kebabs-Chicken Salad w/ Crackers-Chicken Cordon Bleu Rounds-
Spanakopita-Fruit Tray-Cheese & Cracker Tray-Savannah Style Oysters-Chorizo Stuffed Mushrooms-Fried Green
Tomatoes -Buffalo Wings-Low Country Boil Tray-Thai Style Chicken and Cashew Spring Rolls-Vegetarian Spring
Rolls-Beef or Chicken Empanadas-Hot Crab Dip w/ Tortilla Chips-Chips w/Salsa or Pesto Hummus -Crudité Tray-
-Leek and Goat Cheese Rounds-Chicken Fingers-Chocolate Covered Strawberry Tray-Oysters Pesto-

-----Entree Buffet Options-----

{Minimum of 30 guests}

{Please keep in mind our buffet options are based upon one entrée per person when going through the buffet line}

Option 1: \$22.95 per person

Choose Three Entrees from Option 1 and Two Sides

- Chicken and Sausage Creole over Rice
 - Shrimp Provencal over linguini
 - Soy Maple Glazed Salmon
 - 8 oz. Grilled Sirloin with Sautéed onions
 - Pasta Primavera
 - Chicken Teriyaki over Polynesian Rice
 - Smoked BBQ pork with rolls
 - Cut Grilled Kielbasa mixed with grilled onions and bbq sauce with rolls
 - Southern Fried Chicken
 - Salmon "Oscar" with fresh crab cake and cusabi sauce
-

Option 2: \$25.95 per person

Choose Three Entrees from Option 2 and Two Sides OR mix and match with Option 1

- Blackened Sea Scallops with Gorgonzola Cream Sauce
- BBQ Ribs
- 6 oz. Bacon Wrapped Filet Mignon
- Mixed Bratwurst's and Knackwurst's with grilled onions
- Chicken "Oscar" with a fresh crab cake, asparagus and béarnaise sauce
- Crab Cakes with Roasted Red Pepper Coulis

-----Side Items-----

· Smoked Gouda Escalloped Potatoes · Skin on Mashed Potatoes · Texas Caviar · Black Eye Peas · Southern Style Slaw ·
Vegetables · Low Country Rice · Baked Beans · Collard Greens · Potato Salad · Baked Mac & Cheese ·

Mashed

---- Potato Station ----

{\$7.00 per person/\$5.00 per person w/entrée buffet}

Choice of Five Toppings:

· Sour Cream · Chopped Bacon · Shredded Cheddar · Shredded Jack · Fresh Peas · Pepper Cream Gravy · Brown Gravy · Caramelized Onions · Broccoli ·

----Salad Buffets----

{Minimum of 30 guests}

House Salad..... \$2.49 per person

Caesar Salad \$2.49 per person

Spinach Salad..... \$4.00 per person

----Bread----

{Minimum of 25 guests}

Rolls and Butter.....\$.50 per roll

Corn Bread..... \$.50 per bread roll

----Kids Meals---

{\$6.00 per item}

· Popcorn Shrimp · Hot Dog · Hamburger · Cheeseburger · Fingers · Grilled Cheese ·

----Desserts----

Chocolate Covered Strawberry Tray.....50 pieces/\$60.00

Assorted Petit Four Tray.....50 pieces/\$60.00

Chocolate Toffee Mousse Cake.....16 Slices/\$90.00 by the slice \$6.00 each

Crème Brule Cheese Cake..... 14 Slices/\$80.00 by the slice \$6.00 each

----Bar Pricing----

{Happy Hour Pricing will only apply if House Beer is offered}

{Bar pricing includes tax}

| | |
|------------------------|------------------------------|
| Well Liquor..... | \$3.00 Happy Hour Pricing |
| House Wines..... | \$3.00 Happy Hour Pricing |
| House Beer..... | \$5.50 Happy Hour Pricing |
| Bottle Beer..... | \$4.50 |
| Premium Liquors..... | \$8.00 |
| Top Shelf Liquors..... | \$10.00 |
| Champagne | \$6.00 per glass/\$24 bottle |

{Champagne must be preordered}

{Additional rental fees for champagne flutes may apply}

----BEER AND FOOD PAIRING DINNER----

{THIS FIVE COURSE PAIRED TASTING DINNER IS AVAILABLE FOR GROUPS OF 20 OR MORE AT \$40 PER PERSON.}

THIS UNIQUE EXPERIENCE IS MADE POSSIBLE BECAUSE WE BREW UP TO TEN STYLES OF BEER ON PREMISE. WE ARE ABLE TO USE OUR EXTENSIVE BREWING KNOWLEDGE, ALONG WITH YEARS OF FOOD SERVICE PREPARATION TO OFFER A ONE OF A KIND DINNER EXPERIENCE. THIS IS A FIVE COURSE TASTING MENU PAIRED WITH A FLIGHT OF FIVE OF OUR MOON RIVER CRAFT BEERS (GUEST BEERS MAY BE SERVED IF THERE IS A PARTICULAR NEED). EVERY COURSE IS CAREFULLY CHOSEN AND THEN PAIRED WITH A FOUR-OUNCE SAMPLE OF BEER, EACH CHOSEN SPECIFICALLY TO COMPLIMENT THAT SPECIFIC FOOD COURSE. TASTING MENUS WILL BE DESIGNED BY OUR CHEF AND/OR BREWER, AND WILL BE MADE AVAILABLE AHEAD OF TIME TO ALLOW FOR ANY ADJUSTMENTS OR CHANGES. DINNER WILL BE ACCOMPANIED BY A BREWER, OUR CHEF, OR A KNOWLEDGEABLE BEER SCHOLAR TO EXPLAIN EACH COURSE, INCLUDING EXTENSIVE INFORMATION ON EACH BEER SAMPLED.

BEFORE OR AFTER DINNER, IF DESIRED, A BREWERY TOUR WILL BE GIVEN TO EXPLAIN THE DIFFERENT PIECES OF EQUIPMENT AND THE VARIOUS PROCESSES USED IN BREWING DELICIOUS WORLD CLASS BEER. AT THE END OF THE MEAL EACH GUEST WILL BE PRESENTED WITH A MOON RIVER LOGO PINT GLASS AS A KEEPSAKE TO REMEMBER THEIR SPECIAL DINNER.