



EVENT RENTAL OPTIONS

EVENT *Rentals*

Base Rental Fee: \$75 per hour for the Roastery, \$50 per hour for the Patio

Our Roastery area is a private room within our 6,800 square foot facility. This room can comfortably accommodate up to 25-30 people with the option to have overflow in the main seating area if desired. The room is set up with 8 foot long tables and chairs as well as 4 cocktail tables. We have a long bar area where food can be placed for buffet service.

For parties over 40 people, a custom quote can be given for renting out the space in its entirety based on the number of guests, time frame and event details.

You will gain access to the room at the time that your rental begins and will need to be cleaned up and out of the room at the time your rental ends to avoid additional fees. For instance, if your event begins at 2pm and you need an hour to set up for the event, you will want to start your rental at 1pm.

When ordering drinks at the bar, a tab can be started for you to pay at the end of your rental, or you can have your guests purchase drinks at the bar on their own. There are a couple of other add on options below if desired.

Add on Options:

Custom Menu **\$50**

With this add on option our bar manager will sit down with you and customize a drink menu for your party and guests.

Batch Brew **\$75 per batch**

Choose a specialty cocktail for your guests that we make in bulk to make serving the drinks a breeze. Serves approximately 15 cocktails. Options include:

- Classic Old Fashioned - Whiskey, Simple Syrup, Angostura Bitters
- Moscow Mule - Choice of spirit, fresh lime juice, Ginger beer
- Chilton/Collins - Vodka or gin, fresh lemon juice, simple syrup, soda water
- French 75 - Gin, fresh lemon juice, simple syrup, prosecco
- Whiskey Sour - Spirit of your choice, fresh lemon juice and simple syrup



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Food Options

Prices Vary

We have a variety of food options available for your event. The small option serves 8-10, the large option serves 15-20. Mix and match any of these options:

- Charcuterie - An assortment of artisan breads, meats, cheeses, olives and fruit
 - Small: \$70
 - Large: \$120
- Hummus Platter - house-made roasted garlic hummus with assorted vegetables, lavash and grissini
 - Small: \$30
 - Large: \$55
- Pretzel bite platter w/Dijon mustard - soft pretzel bites with Dijon mustard dipping sauce
 - Small: \$35
 - Large: \$65
- Pimento Cheese Sandwich bites - House-made pimento cheese on sour dough bread with apples
 - Small Platter: \$70
 - Large Platter: \$150

Dessert Options:

- Truffles - \$3 per truffle
- Crème Brûlée - \$5 per dessert

Coffee Options

Prices Vary

A tab can also be started at the coffee bar for you to pay at the end of your event. Additional Coffee services can be added to your event if desired:

- 2.5 gallon coffee cambro **\$50**
 - Serves 30-40 cups of coffee
 - Cups, condiments and cream included
- Coffee drink tokens: **\$5 each**
 - Can be redeemed for any coffee drink

