



**ECKHART  
BEER C°**

# PRIVATE EVENTS



**545 JOHNSON AVENUE  
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# VENUE SPACES



## MEZZANINE

**45 guests seated, 65 maximum**

A semi-private space with a combination of lounge and table seating. Can be arranged in various configurations. Private bar and 2 private bathrooms, separate sound system.

## BIERGARTEN

**45 guests seated, 65 maximum**

A semi-private space with 4 large communal tables. Double-height ceilings, and facade windows, projector, screen, and separate sound system. Shared bathrooms with ADA access. Can be combined with the mezzanine for larger semi-private events.



## FULL BUYOUT

**120 guests seated, 204 maximum**

Take over our full taproom for a fully-private event. 5 private bathrooms, 2 private bars, 4 audio zones, projector and screen.



# EVENT PACKAGES

The minimum spend for events varies based on the date, time and space desired. Choose from the following drink and food options to meet the minimum, or contact us for more options.

## DRINK PACKAGES

15 people minimum, open bar for 3 hours



### Draft Beer

\$45 per person.

Extra hour: \$20 per person

### Draft Beer & Wine

\$60 per person.

Extra hour: \$25 per person

### Guided Beer Tasting

\$35 per person

- 10-20 guests
- Choose from any of our beers
- Four 5-ounce tasters plus one .3l pour per guest
- Includes staff-guided tasting and brewery tour

### Beer, Wine & Spirits

Fully customized bar package. Email us at [events@eckhartbeer.com](mailto:events@eckhartbeer.com) with your request for details and pricing.

# FOOD MENU

## PASSED DISHES & PLATTERS

### Snack mix

Crunchy roasted legumes with house spice mix

**\$50, serves 8-12**

### Smoked Marinated Olives

**\$40, serves 8-12**

### Raw Bar

- 6 oysters
- 8 oz. ceviche
- 6 jumbo shrimp cocktail
- 6 oz. lobster/crab salad
- 6 oz. yuzu scallop tartare

Served with cocktail sauce and knekkebrod crackers

**\$180 per platter**

### Charcuterie Board

Chef's selection of house-made charcuterie, house-fermented krauts and pickles. Served with mustard and toasted bread.

**\$150 per platter**

### Cheese Board, 3 cheeses

Served with honeycomb and fresh and dried fruit

**\$150 per platter**

### Mini Lobster Rolls, 12 pc. per platter

Mayo, celery, lemon, chives, toasted brioche bun.

**\$150 per platter**

### Mini Brats on a Roll, 12 pc. per platter

Kraut, mustard, toasted brioche bun

**\$85 per platter**

### Assorted Crostini, 18 pc. per platter

**(choose one per platter)**

- Smoked ratatouille
- Roasted squash, chili crisp and mint
- Eggplant caviar
- Chicken liver mousse
- Smoked mussels, rouille
- Lox, creme fraiche, trout roe, dill
- Pan con tomate

**\$75 per platter**

### Swedish meatballs, 18 pc. per platter

Passionfruit espresso barbecue sauce

**\$75 per platter**

### Bitterballen, 18 pc. per platter

Braised beef croquettes, mustard sauce

**\$75 per platter**

### Kartoffelpuffer, 24 pc. per platter

Hash brown style fried potatoes

- Regular, with Calabrian chili aioli
- Deluxe, with trout roe, creme fraiche & chives

**\$75 per platter**

### Beef or Chicken Skewers, 18 pc. per platter

With aji verde sauce

**\$75 per platter**



### Gilda pintxos, 18 pc. per platter

White anchovies and pickled peppers

**\$75 per platter**

### Flammekueche, 16"x12", 24 pc.

Baked flatbread with bacon and caramelized onion or spinach and cheese.

**\$35 per tart**

### Devilled Eggs, 12 pc.

Preserved chilis, chives, mayo.

**\$75 per platter**

### Crudites

Raw vegetables, caramelized onion dip, beer cheese, and knekkebrod.

**\$75 per platter**

# FOOD MENU

## LARGE PLATES AND FAMILY STYLE

### **Suckling Pig, 15-20 lbs.,**

Served with beer vinegar sauce and rolls.

**\$550, serves 20-25**

### **Beer-braised short rib, serves 8-10**

Served with Yorkshire pudding and mashed potato

**\$350**

### **Side of roasted salmon, serves 8-10**

With dill cream sauce

**\$250**

### **Bratwurst Platter, serves 12-15**

15 bratwurst with 2 lbs. of house-fermented sauerkraut and mustard.

**\$125**

### **Eckhart Roast Chicken, serves 2-4**

With caramelized onion jus herbs, and bread.

**\$45 per chicken**

### **Smoked Ratatouille (vegan), serves 8-12**

Lemon coconut yogurt, Calabrian chili

**\$125**

### **Mushroom and farro stuffed cabbage (vegan), serves 8-12**

Braised in tomato sauce

**\$125**



## SIDES

**Serve 8-12**

### **Green Salad**

Beer mustard vinaigrette, shallots & mint

**\$40**

### **Potato salad**

Mayonnaise, fermented chili and beer vinegar

**\$40**

### **Cucumber Salad**

Dill and creme fraiche

**\$40**

### **Delicata Squash Salad**

Chili crisp, dried cherries, pepitas, shallot and mint

**\$60**

### **Kale Caesar**

**\$40**

### **Spaetzle Gratin**

House made pasta, caramelized onions, cheese.

**Optional:** add house-made bacon for \$16.

**\$80**

## DESSERTS

### **Malt & Marmite Custard**

Malt cookie crumble

### **Chocolate Malted Mousse**