



# ECKHART BEER CO.

## PRIVATE EVENTS



545 JOHNSON AVENUE  
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[EVENTS@ECKHARTBEER.COM](mailto:EVENTS@ECKHARTBEER.COM)

# 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

## COCKTAIL PARTY

### Snack mix

Crunchy roasted legumes with house spice mix

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

### Smoked Marinated Olives

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

### House-made potato chips and onion dip

**\$25, serves 8-12**

### Crudites

Raw vegetables, seasonal dips, and knekkebrod.

**\$75 per platter**

### Cheese Board, 3 cheeses

Chef's selection of cheeses, honey comb, fruit, mustard and jams. Served with crostini.

**\$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**

### Mini Falafel Dogs, 12 pc. per platter

White sauce, hot sauce, cucumber salad, toasted brioche bun

**\$85 per platter**

### Devilled Eggs, 12 pc.

Preserved chilis, chives, mayo.

**\$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
- Loaded, with bacon bits, creme fraiche & chives

**\$75 per platter**

### Chicken sandwich sliders, 12 pc.

Katsu sauce, lettuce, mayo, pickles

**\$85 per platter**

### Tarte flambee

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

**\$20 per tart**



**ALSO AVAILABLE AS PASSED HORS D'OEUVRES**

# 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 beef, serves 8-10

Served with Yorkshire pudding and mashed potato

**\$350**

### 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**

### Falafel platter (vegan), serves 12-15

White sauce, hot sauce, pickles

**\$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**

### Roasted Beet Salad

Chili crisp, dried cherries, pepitas, shallot and mint

**\$60**

### Spaetzle Gratin

House made pasta, caramelized onions, cheese.

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

**\$80**

## DESSERT

### Chocolate Malted Mousse

whipped cream, shortbread cookie

**PLUS SEASONAL SPECIALTIES UPON REQUEST**