



PRIVATE PARTIES AT SCHLAFLY BOTTLEWORKS BANQUET MENUS

Schlafly Bottleworks provides a choice of several options to accommodate all of your private party needs. All final menu choices must be turned in two weeks prior to your event date. If you wish to use The Crown Room you must select from the below menu.

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Please also note:

- All catering must be done in house with the exception of an outside cake. There is a \$25 cake fee to bring in the outside dessert. This fee includes cutting and plating.
- All prices are subject to change.
- **Final guest count and menu choices are required two weeks prior to event. After that point no changes can be made.**

APPETIZERS PER DOZEN

Minimum order: 10 dozen

	PER DOZEN
• Baked Vegetable Spring Rolls <i>Served with sweet and sour sauce</i>	\$ 9.95
• Crab Stuffed Mushrooms <i>Button mushrooms baked with spicy crab stuffing</i>	\$11.95
• Parmesan and Garlic Dough Knots <i>Served with marinara sauce</i>	\$11.95
• Mushroom Goat Cheese Tarts <i>Flaked pastry stuffed with mushrooms and goat cheese</i>	\$14.95
• Bruschetta <i>Tomato, basil, and mozzarella toast</i>	\$14.95
• Beef and Chicken Satay <i>Skewers with peanut dipping sauce</i>	\$17.95
• Bacon-Wrapped Scallops <i>Served with garlic-lemon-butter sauce</i>	\$18.95

APPETIZER PLATTERS

	SERVES 20
• Hummus and Pita <i>Traditional Middle Eastern dip</i>	\$24.95
• Vegetable Crudités <i>Carrots, broccoli, cauliflower, olives, gherkins, radishes. Served with dill dip.</i>	\$29.95
• Roasted Red Pepper and Goat Cheese Dip <i>Served with toast rounds</i>	\$34.95
• Raspberry Baked Brie <i>Major Grey's chutney, toasted bread</i>	\$39.95
• Smoked Salmon <i>Scottish Smoked salmon, traditional garnish, miniature bagels</i>	\$54.95
• Bottleworks Farmer's Platter <i>Select sausages from Williams Brothers and Seven Thunder Bison Ranch. Muenster, provolone and Swiss cheeses roasted garlic cloves and crostini.</i>	\$74.95

BUFFET DINNERS

Pricing below includes entrée, one vegetable and one starch. *Please note:* You must first provide one entrée for all guests before adding a second. The cost of any additional entrées will be half of the price listed below.

ENTRÉES	PRICE PER PERSON
• Beer Brats <i>Beer-boiled bratwurst, sauerkraut, buns, mustard</i>	\$10.95
• Grilled Chicken <i>Boneless/skinless breast served with peppercorn cream sauce</i>	\$13.95
• Roasted Pork Loin <i>Marinated in pale ale and shallots; roasted and topped with our Pale Ale honey mustard sauce</i>	\$13.95
• Match Vegetarian “Chicken” Lasagna <i>Made with "MATCH" chicken substitute, spinach, sundried tomatoes and ricotta cheese</i>	\$14.95
• Stuffed Chicken Breast <i>With roasted red peppers and artichokes. Topped with a smoked gouda cream sauce.</i>	\$15.95
• Sausage and Kraut <i>Three artisan sausages – boudin, polish and hickory. Served with kraut.</i>	\$15.95
• Herb-Breaded Salmon <i>Topped with sriracha aioli</i>	\$18.95
• Peppered Prime Rib	\$22.95
• Beef Tenderloin <i>Served with maître d’ butter</i>	\$24.95

VEGETABLES

One selection included in entrée price. Additional selections can be added for \$3/guest.

- **Green Beans**
Sautéed in garlic, shallots, white wine and butter
- **Carrots**
Served in amaretto-brown sugar glaze
- **Marinated and Grilled Vegetables**
Squash, zucchini, carrots, red onion, and peppers
- **Asparagus**
Buttered and grilled

STARCHES

One selection included in entrée price. Additional selections can be added for \$3/guest.

- **Mashed Potatoes and Gravy**
- **Au Gratin Potatoes**
- **Rosemary Roasted Red Potatoes**
- **Twice Baked Potatoes**

SALADS

A salad can be added to your dinner for \$2.25/per guest. Please select one.

- **Bottleworks Field Greens Salad**
Spring mix tossed in vanilla vinaigrette with tomatoes, goat cheese and toasted almonds. Topped with house-made croutons.
- **Greens and Grains Salad**
A creamy version of our three-grain blend served on mixed greens. Drizzled with sun dried tomato ranch and topped with chicken.
- **Italian Mixed Salad**
Greens tossed with tomatoes, olives, house blend cheese, red onion and white balsamic vinaigrette

DESSERTS

Sweeten the deal by adding a dessert to your event for \$5 per person.

- **Sticky Toffee Pudding**
A Schlafly traditional dessert served with caramel sauce and whipped topping
- **Triple Chocolate Cake**
Because double chocolate isn't quite good enough
- **Bread Pudding**
Just like Mom used to make
- **Companion Cookies and Brownies**
- **Hank's Mini Cheesecakes**

KIDS' MENU

For children 12 and under, any of the below items can be substituted for an adult entrée.

Baked Macaroni and Cheese	\$7.95/per child
Grilled Cheese and Applesauce	\$7.95/per child
Spaghetti and Meatballs	\$7.95/per child

PLATED DINNERS

Host must provide place cards for dinner and desserts. Twenty five is the minimum order for plated entrées and desserts.

	PRICE PER PERSON
• Stuffed Chicken Breast <i>Chicken breast stuffed with prosciutto, Swiss cheese and roasted red peppers. Topped with béchamel sauce and served with wild mushroom risotto.</i>	\$29.95
• Cornflake-Encrusted Trout <i>Cornflake-encrusted farm-fresh trout from Troutdale Farms. Served with mashed potatoes and pan-fried corn.</i>	\$29.95
• Salmon <i>Citrus marinated and grilled salmon topped with orange relish. Served with wild rice blend and grilled asparagus.</i>	\$29.95
• Breaded Duck Breast <i>Seared duck breast topped with raspberry coulis. Served with herb polenta and sautéed spinach.</i>	\$29.95
• Capicola Stuffed Veal <i>Veal cutlet stuffed with capicola ham, provolone cheese and asparagus spears. Rolled in breadcrumbs and baked. Served with sundried tomato and artichoke risotto.</i>	\$34.95
• Beef Tenderloin <i>Topped with maître d' butter. Served with brown butter mashed potatoes and grilled asparagus.</i>	\$34.95
• Rack of Lamb <i>Rubbed with fresh rosemary, oregano and crushed garlic and grilled medium rare. Topped with feta cheese and Israeli couscous with kalamata olives, sun dried tomatoes and artichokes. Served with sautéed spinach.</i>	\$34.95

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LUNCHEON PACKAGE: \$17.99/PER PERSON

Includes Soft Drinks

Select Two Sandwiches, One Soup AND One Salad

Add Fresh Fruit or Cookies for \$2/Per Person

SOUPS

- **Spicy Black Bean**
Black bean soup with spicy jalapeños
- **Venison Chili**
Chili with cooked ground venison
- **White Cheddar APA**
Delicious white-cheddar beer cheese soup made with our Dry-Hopped American Pale Ale
- **Chicken Noodle**
Classic chicken noodle soup

SALADS

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SANDWICHES

- **Turkey**
Turkey rubbed with spices and house smoked on toasted sourdough
- **BLT**
Bacon with lettuce and sundried tomato aioli on toasted sourdough
- **Tuna Salad**
Classic: tuna, relish and mayonnaise on toasted sourdough
- **Veggie Sandwich**
Red pepper, mushroom, squash and hummus on toasted sourdough

BAR PACKAGES

When deciding the bar package for your event you must first consider if you want a cash bar or a host bar. A cash bar would allow guests to purchase their own drinks; whereas, the host bar would prepay for guests drinks for the evening.

No outside beverage of any kind will be permitted into Schlafly Bottleworks by the patron(s) or their guests. All alcoholic beverages served at Schlafly Bottleworks are served under state liquor laws. Schlafly Bottleworks restaurants will not deviate from any state or city regulations.

Host Bars – All guests under the age of 21 will be charged half price for the host bar. This includes juice and fountain drinks.

Basic Host Bar – Includes Schlafly Brand Beers, House Wine and Fountain Soda

2 Hours – \$11 | 3 Hours – \$14 | 4 Hours – \$17

House wines include: Belmondo Pinot Grigio (Italy), Little Penguin Merlot (Australia) and Röbller Gabrielle's Blush (Missouri).

Regular Host Bar- Includes Schlafly Brand Beers, Well Liquor, House Wine and Fountain Soda

2 Hours – \$13 | 3 Hours – \$16 | 4 Hours – \$19

Well liquors include: Barton's Vodka, Barton's Gin, Barton's Rum, Bellow's Bourbon, Bellow's Scotch, and Montezuma Blue Tequila.

House wines: as above

Premium Host Bar: Includes Schlafly Brand Beers, Premium Liquor, Premium Wine and Fountain Soda

2 Hours – \$15 | 3 Hours – \$20 | 4 Hours – \$25

Premium liquors include: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Jose Cuervo Tequila, Seagram's 7, Seagram's VO Whiskey, Jack Daniels Whiskey, Dewar's Scotch Whisky.

Well liquors: as above.

Premium wines include: Cousino Macul Chardonnay and Alamos Malbec.

House wines: as above