



LOFT @ CHANDLER STREET!

- historic factory space ~ modern industrial vibe
 - hearty, homestyle fare & freshly brewed beer
- social & corporate gatherings for 50 to 150 guests

Thin Man Brewery is famous for award-winning beer, delicious food & great parties! We are excited to offer this amazing new private event & meeting space for all types of events. Our expansion brewery is located at 166 Chandler Street, part of the historic manufacturing corridor in Buffalo's Black Rock neighborhood, nestled behind Elmwood Avenue, off Grote Street. Our neighbors include Black Bird Cider Hall, Barrel & Brine, and Nye Park Tavern. Book with us & be on the forefront of this trailblazing new hot spot!

Thank you for considering us! The TMC team

PARTY PACKAGES

great for rehearsal parties, awards ceremonies, dinner meetings, reunions, retreats, holiday parties, staff appreciation, happy hours, showers, retirements, birthdays, and more!

HAPPY HOUR \$ 55 pp

treat up to 150 coworkers and friends to drinks & snacks - unwind and mingle at our large gathering tables and high top cocktail tables, includes the following...

2 Hour Signature Open Bar

Thin Man drafts: IPA, Pils Mafia, Black Francis, and a seasonal brew, plus Blue Light, a curated array of wines by the glass, a mix of house & call brand liquor

Chef's Table

a bountiful hors d'oeuvres display of artisan cheeses, , savory flatbread crackers & GF seed crackers, seasonal fruit, raw veggies, freshly baked pretzel bites with Burning Money beer cheese, and cured meats, and choice of 2 hors d'oeuvres from our current list to add to this station

COCKTAIL PARTY \$ 65 pp

for up to 150 guests - heavy hors d'oeuvres and a hearty station - large gathering tables and high top cocktail tables throughout, no assigned seating

2 Hour Signature Open Bar, Chef's Table , and Choice of 1 Food Station

Signature Slider Trio (choose 3):

- Black Francis dark beer braised beef brisket
- mild or spicy Jamaican Jerk grilled chicken
- chili/garlic/ginger slow cooked pork shoulder
- grilled, marinated portobello mushroom

served with assorted mini buns, Thin Man Burning Money beer-cheese, Pils Mafia mustard, basil aioli, bibb lettuce, tomato, caramelized onion marmalade, pickled red onions on the side, steak fries, and grilled veggie platter

Hand - Carved Meats (pick 2): requires a chef fee of \$150

- USDA prime rib of beef with house seasoning, roast to medium rare
- herb roasted turkey breast with cranberry orange chutney & turkey gravy

- spice rubbed pork loin with bourbon-brown sugar gravy
- top sirloin roast to medium rare with horseradish cream & caraway seed

served with assorted buns, house potatoes, and grilled veggies

Taco Bar (pick 3):

- marinated grilled pork and pineapple 'Al Pastor'
- citrus marinated and grilled beef tenderloin tip carne asada
- braised pork shoulder carnitas
- spicy braised black beans & peppers
- grilled chicken and tomatillo
- jalapeno -lime shrimp

served with warm corn & flour tortilla shells, salsa fresca, pickled red onion, guacamole, limes, & cabbage slaw

Mac & Cheese Bar (pick 3, GF or whole wheat on request for \$1 extra per person.):

- traditional creamy cheddar cheese
- smoked gouda and chipotle
- Italian 4 cheese blend
- wild mushroom & truffle cream

Pasta Station (pick 2, GF or whole wheat are \$1 extra per person): requires a chef fee of \$150

- rigatoni alla vodka - sausage, sweet peas, wild mushroom tomato vodka cream sauce
- classic spaghetti and meatballs
- penne campagna - fresh tomatoes, broccolini, cannellini, parmesan, extra virgin olive oil
- fettuccine alfredo - seasonal vegetables, chicken or shrimp
- orecchiette marinara (vegan) - slow cooked san marzano tomato sauce, basil, vegetables

served with baby romaine spears with house vinaigrette

{choose 2 stations for \$9 extra pp}

ADD-ONS FOR ANY PARTY...

Hors d'oeuvres - choose 3 for \$7 pp

- Black Francis braised short rib arancini, or shrimp and crab arancini
- Wild mushroom spring rolls
- Korean fried chicken bite
- Our famous bacon nubs, spicy maple style
- General Tso's cauliflower
- Brew house wings: choose pilsner honey mustard, Red Hot, or BBQ
- Assorted crostini: caprese, wild mushroom/caramelized onion/fontina, short rib/gorgonzola
- Ginger-soy marinade beef tenderloin skewers
- Seasonal grilled vegetable skewers
- Mini meatballs...tomato herb braised
- Chili-lime grilled shrimp skewers with cilantro creme fraiche

Shellfish & Raw Bar (market priced on request)

- Chilled Shrimp or Lobster Cocktail with lemons, cocktail sauce
- Snow Crab Claw
- Oysters or clams on the half shell with mignonette, lemons

Homemade Dessert Displays

- Cookies & brownies \$3 pp

You may bring in your own dessert for a cutting/ plating fee of \$1 pp

A la CARTE OPEN BAR PRICING

cash bars require a setup fee of \$150 per bartender, and require a food purchase

Signature Open Bar

Thin Man drafts: IPA, Pils Mafia, Black Francis, and a seasonal brew, plus Blue Light, a curated array of wines by the glass, a mix of house & call brand liquor

\$14 pp - one hour

\$18 pp - two hours

\$22 pp - three hours

\$26 pp - four hours

\$30 pp - five hours

{on request: beer, wine & soda bar, or house liquor only ~ available for \$4 less pp}

PLATED DINNER \$70 pp

includes a 2 hour open bar - split before and after dinner or serve straight through, chef's table, individually plated entrees, coffee & tea station, seating for 50 to 160 guests

2 Hour Signature Open Bar

Chef's Table

Bread Basket

set to dinner tables: Italian seasoned baguette, focaccia, butter, or extra virgin olive oil (GF bread on request)

Salad - choose 1

- field green salad with tomato, red onion, chickpeas, mozzarella and house vinaigrette
- traditional caesar salad with pecorino romano, classic dressing, with house breadcrumbs

Entrees - choose 3, including vegetarian, breakdown count & placecards required

all entrees come with seasonal vegetable & your choice of starch

- panko crusted cod loin with jasmine rice and spicy remoulade sauce
- grilled salmon with a lemon-herb couscous and aged balsamic
- free range bone in chicken breast with sauteed spinach, sweet peppers, and baby reds
- Thin Man Black Francis braised beef short ribs with tender carrots and cippolini onions
- 8oz filet of beef tenderloin with grilled asparagus & rosemary whipped potatoes (\$4 extra)
- seasonal grilled vegetable stack with goat cheese cream sauce
- mushroom meatloaf with roasted cippolini onions & bbq sauce
- Buffalo's best eggplant parmesan

FAMILY STYLE DINNER \$60 pp

2 hour open bar, hors d'oeuvres table, family style or buffet dinner, coffee & tea station, 50 to 160 guests seated {set as a buffet for \$3 more pp}

2 Hour Signature Open Bar

Chef's Table

Salad - choose 1

- field green salad with tomato, red onion, chickpeas, mozzarella and house vinaigrette
- traditional caesar salad with pecorino romano, classic dressing, with house breadcrumbs

Sides - choose 2

- brown sugar glazed baby spike carrots
- roasted brussels sprouts with bacon, and parmesan cheese
- balsamic marinated and grilled seasonal vegetables with goat cheese
- herb roasted baby red potatoes
- garlic-parmesan whipped potatoes
- sweet potato beet hash with honey and chili flake

Entrees - choose 2

- Chicken Milanese...breaded cutlets with with capers shallots and a citrus gastrique
- Chicken Marsala...sautéed medallions in a light marsala cream
- Roasted turkey breast with sage - walnut bread stuffing
- USDA Prime Rib...herb rubbed, roasted, and sliced (\$3 per person extra)
- Black Francis braised short ribs with tender carrots and cippolini onions
- Rigatoni Ala Vodka...sausage, sweet peas, caramelized onions, wild mushroom tomato vodka cream sauce
- Penne Pomodoro or vegetable marinara sauce (vegan or parm style available)

You may request GF bread/pasta for a minimal additional charge where noted in the menu.

FOOD & BEVERAGE MINIMUM

This is the least amount that needs to be spent on food & beverage for your event, for the given day, *prior to* the 20% administrative fee, rental fee, and NYS sales tax of 8.75%.

This translates to your number of guests multiplied by the food and beverage package you have chosen, it is *not an additional fee*.

PEAK SEASON MAY-OCTOBER: Saturday \$8000, Friday \$6000, Sunday - Thursday \$3000

{weekday afternoons, and off peak season minimums are reduced, please inquire}

ROOM FEE

This covers your private use of the space, including our wood tables and chairs, linen napkins, all servicewares, setup & breakdown, cleaning

Saturday \$500, Friday \$400, Sunday - Thursday \$200