

SOUTHERN TIER
• BREWING CO. •



BUFFALO TAPROOM

2023 PRIVATE EVENT GUIDE



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1. INTRODUCTION

Thank you for your interest in Southern Tier Brewing Company Buffalo!

If you are organizing a special celebration, group outing, happy hour, or interested in hosting a private event, we will be happy to work with you directly to design an event that will exceed your expectations.

PRIVATE EVENT MANAGER

At Southern Tier - Buffalo a Private Event Manager is on-site daily to assist with all aspects of planning special events. This dynamic business partner will shepherd guests through all aspects of the event: planning menu, timeline, setup/design of space, and ultimately day of execution.

CONTACT INFORMATION

Laurie Yaeger
Event Sales and Marketing Manager
Office: 716-436-7999
Mobile: 716-545-9975
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HOURS OF OPERATION

Monday through Wednesday - 3PM - 10PM; last call at 9:45 PM

Thursday through Saturday - 11 AM - 11 PM; last call at 10:45 PM

Sunday - 11AM - 8 PM; last call at 7:45 PM

**Monday – Wednesday the Taproom is available to host your event outside normal operating hours, prior to the Taproom opening, with a labor and opening cost associated with the booking. This is a great option to utilize our VIP Blackwater Room Board Room space or to utilize the venue when normal Taproom operation is not in service.*

EVENT OVERVIEW

MENU SELECTIONS

Groups of 20 or larger who wish to reserve space are **required** to select from our catering menu options. We offer a chef-driven menu and can accommodate all types of experiences from a heavy appetizer- driven happy hour to a buffet dinner. The variety of menus offer something for every type of event. We are more than happy to address any dietary or allergy restrictions you or your guests have.

BEVERAGES

Beer is at the forefront of everything we do. With 30 taps available, we offer a wide selection of types of beer your guests can enjoy. We serve Southern Tier Brewing Company, Victory Brewing Company, Sixpoint Brewing Company, and Bold Rock Hard Ciders. Our staff is thoroughly trained to help guests find their perfect beer match! We also offer hand selected selection of wines available, and we proudly pour Southern Tier Distilling Spirits and Ready-to-Drink Cocktails. Ask us about designing a custom cocktail for your event!

AUDIO VISUAL

At Southern Tier Buffalo, we have a state-of-the-art AV system, featuring a 38ft- screen and over 70+ televisions for 360 viewing to cheer on your favorite sports teams, plan a large-scale movie night for your guests or to host your company meeting with presentation streaming capabilities throughout the Taproom. The upstairs Taproom's VIP Blackwater Room, a sound reducing, glass-walled private room, overlooking the main floor of the Taproom, lends to a beautiful space for a board room meeting or working lunch. The VIP Room has a seating capability up to 40 guests, and 8 screens surround the room for perfect presentation utilization.

To utilize the full venue AV capabilities, including the 38ft screen, full venue microphone, and access to all 70+ screens, requires a Full-Venue Buyout. To utilize the complete upstairs AV, the 20+ televisions and upstairs microphone, an Upstairs Buyout is required

EVENTS DATES AND AVAILABILITY

At Southern Tier Buffalo, our proximity to the KeyBank Center Arena can limit the dates and times we are able to offer event space to our clients. We are not able to host any events during the event time-frames of Sabres' Game Days, Buffalo Bandits' Home Games, or KeyBank Center Concerts. To book a private event on a public event day can be discussed but will greatly impact our standard private event booking rate.

MINIMUM SPENDS

Minimum spends will be assessed to events scheduled on Friday, Saturdays and Sundays and any Sabres' Home Game date, Buffalo Bandits Home Game date, or KeyBank Center event date. Minimums will be provided by your event manager agreed upon in advance. Southern Tier does not require a deposit but will need a credit card kept on file for the event through a Credit Card Authorization Form. If the spend is less than the minimum agreed upon, the remaining balance of the minimum will be applied as a room fee to the final bill. Gratuity (20%) will be applied to the total agreed upon minimum.

Minimum spend + tax + gratuity = Final Bill

YOUR DEDICATED STAFF

Every event has a dedicated service staff assigned to take care of your guests. You will be provided with the names of your service team, and they will be able to handle any question that may arise during your event. The service team will process your final payment post-event, and they will provide you with an itemized receipt at the conclusion of your event.

AREAS AVAILABLE

With a two-floored venue, our facility boasts seating for groups as small as 20 and up to 500. Our flexible seating arrangements allow us to be able to customize your event while allowing our Taproom to remain open to the general public.

EVENT SPACES

Our spaces are more unique than your usual banquet facility. Rather than having separate closed-off rooms, we utilize different areas of the taproom, closing them off to create private and semi-private events. Our team will work closely with you to ensure the right space is identified for every specific event.

Food and beverage minimums vary by space needed for guest count, time of event and by day of the week.

Reserved Taproom Space | Semi-Private Areas

Capacity: 20 to 35-person private events

This option gives you the opportunity to reserve multiple tables in specific areas of the Taproom. You can choose a seated area by the big screen, a semi-private back bar booking suited for happy hours, or upstairs bar space and seating for mixed function space. Reserved space is for casual gatherings, happy hours, viewing parties, and smaller sized celebrations.

Downstairs Back Bar | Semi-Private Area

FULL BACK BAR: Seated Capacity: 40 people; Standing Room: 60 people

The downstairs back bar private event space is perfect for corporate happy hours and social gatherings alike! Your group would utilize the whole bar and seating area. Your semi-private event space would be stanchioned off and marked with private event signage, to deter Taproom guests from entering the space.

HALF DOWNSTAIRS BACK BAR: Seated Capacity: 30 people; Standing Room: 40 people

In this space, your guests have walk-up access to the half the bar, with mixed table seating and a dedicated staff member servicing your private event. Your semi-private event space would be stanchioned off and marked with private event signage, to deter Taproom guests from entering the space.

Upstairs Taproom: Private Area & Semi- Private

FULL UPSTAIRS BUYOUT | PRIVATE AREA: Seated Capacity: 140 people; Standing Room: 200 people

The entire 2nd floor of the Taproom can be utilized for events of large capacity. The space includes the 2nd floor bar exclusively, allowing guests to have walk-up access with no wait time and a dedicated staff for service. You would have the full upstairs seating area and have access to the upstairs AV, including upstairs venue audio volume control, the upstairs microphone for any large gathering announcements, and the surrounding 30+ televisions to stream any social or business presentation to.

HALF UPSTAIRS BUYOUT | PRIVATE AREA: Seated Capacity: 70 people; Standing Room: 90 people

For mid-sized groups, the upstairs area can be split, to provide a semi-private experience and more intimate experience than the whole upstairs, that still includes walk-up access to the bar and ample table seating for your guests. There would be stanchions along the perimeter of your reserved upstairs area and private event banners to deter Taproom guests from entering, as well as dedicated staff members to service your event.


VIP BLACKWATER ROOM: Seated Capacity: 40 people; Standing Room: 50 people

The upstairs VIP Blackwater Room private event space features a sound reducing glass-walled enclosed room that overlooks the downstairs main Taproom. The room provides perfect viewing of the main Taproom Big Screen and includes 8 televisions inside for a 360-viewing experience. With AV hookups and streaming capabilities, this is the perfect space for working lunch meetings, board meetings, bridal showers, or for a happy hour to wow your clients with a VIP experience.

Full Venue Buyout | Private Venue | Seated Capacity: Standing Capacity: 500

Southern Tier Brewing Company's full-venue can be utilized for large events, which includes both downstairs Taproom bars and seating areas, as well as the upstairs Taproom bar and seating area. When you buyout the whole venue, we even let you control the 38 ft big screen and full venue AV and microphone control! Our Taproom is the perfect spot for your next full-company conference meeting, large scale reunion, movie premiere showing, tailgate parties, and more!

MENUS AND PRICES

 Southern Tier can accommodate your guests dietary needs. Please let the Event Manager know prior to the event.
= **vegan approved**

ENTRÉE BUFFET

Served all day

\$40 pp | two entrees & three sides | Mixed Greens & House Dressing, Dinner Rolls, Whipped Butter

Add an appetizer and/or dessert for \$6 each per person

ENTREES

Additional entrée items can be selected for \$10 pp

Herb Baked Chicken

Lemon-rosemary Vinaigrette

Korean BBQ Bowl

Yellow Squash, Herbed Cauliflower Rice,
Vegetables & Greens, Korean BBQ Sauce

Glazed Salmon

Pale Ale Mustard Glaze

Roasted Vegetable Lasagna (vegetarian)

Mushroom Cream

Grilled Bistro Tender (add \$3)

Chipotle Aioli

Chicken Pot Pie

Potatoes, Peas, Carrots, Leeks,
Mushrooms, Herb Gravy, Puff Pastry

SIDES

Additional sides can be added for \$8 pp

Black Beans & Rice

Buttermilk Mashed Potatoes

Herb Roasted Vegetables

Roasted Broccoli

Sautéed Green Beans

DESSERT BUFFET

Choose 2 Desserts - \$12 pp | Choose 3 Desserts - \$17 pp

NY Style Cheesecake

blackberry sauce, chocolate drizzle

Double Chocolate Brownie

Bourbon Caramel, Loganberry Whipped Cream

Cookies

Chocolate Chip

MENUS AND PRICES

LUNCH BUFFET

Served until 3pm



\$20 pp | Select 3 sandwiches | mixed green salad, house dressing, Mediterranean pasta salad & house made chips

Add dessert: additional \$5 per person

BREWERS LUNCH

Served until 3pm

\$15 pp | Select 2 sandwiches | house made chips, chocolate chip cookie

- **Beef on Weck** – Horseradish, 2X Stout Jus, Weck Roll
- **Buttermilk Fried Chicken Sandwich** – Shredded Lettuce, Pickled Mayo, Sesame Bun
- **Beyond Burger** (add \$2) – Shredded Lettuce, Tomatoes, Cucumbers, Spicy Ketchup, Sesame Bun 
- **Classic Cheeseburger** – American Cheese, Tomato, Lettuce, Dill Pickles, Burger Sauce, Sesame Bun
- **Turkey Club Wrap** – Bacon, White Cheddar, Banana Pepper Aioli, Spring Mix, Tomato, Flour Tortilla
- **Vegetable Wrap** - Cauliflower, Cucumber, Green Cabbage, Carrots, Pickled Onions, Scallions, Chili 
- Garlic Sauce

HEAVY APPETIZERS

Served all day

Choose 2 - \$16 pp | Choose 3 - \$21 pp | Choose 4 - \$26 pp | Choose 5 - \$29 pp

Charcuterie (add \$2)

Selection of Meat & Cheese, Pickles,
Tomato Preserves, Ciabatta

Avocado Crostini

Avocado Puree, Olive Tapenade, Cherry Tomato

Beef on Weck Sliders

Horseradish

Brisket Meatballs

IPA Marinara, Pecorino

Shrimp Cocktail (add \$2)

House Made Cocktail Sauce, Lemons

Flash Fried Cauliflower

Roasted Garlic Sauce

Hot Banana Pepper Dip

Italian Sausage, Cream Cheese,
Roasted Garlic, Toasted Naan

Wings (add \$4)

Choice of Sauce, Celery & Carrots

Fresh Mozzarella & Tomato Skewer

Basil and extra virgin olive oil

Fried Chicken Slider

Lettuce, Pickled Mayo

House Made Pretzel Bites

8 Days a Week Cheese Sauce

YOUTH PARTY PACKAGE - \$15 Per Head (12 Years Old & Under Only)

Pizza Dip Appetizer

Pepperoni, Marinara, Mozzarella Cheese, toasted bread

Spaghetti & Meatballs Entree

Red Sauce and Parmesan Cheese

Buffalo Chicken Fingers Entree

Blue Cheese

CATERING OPTIONS AVAILABLE

Southern Tier offers the option to cater our private event guide food packages and beverage selections to your organization or event space with a delicious variety of selections for your guests to choose from. The in-venue private event guide options are offered for cater and the event manager will be flexible to work with you to best accommodate your group.

If your sports team or organization is visiting the Southern Tier Taproom while utilizing or working in the LECOM Harborcenter, we do have available catering spaces to best serve your group.

CUSTOM MENU

We are happy to customize any menu to fit the needs and tastes of guests. Pricing will be determined by selected items, there will be opportunity to review and make any necessary adjustments, if needed prior to finalizing menu. Custom created menus may require additional deposit and need to be finalized no less than two weeks prior to your event date.

LECOM Rinks Bar Area | Semi-Private Area Standing Capacity: 150 People

Inside the 7th floor of LECOM Center Rinks overlooking beautiful Canalside, the view is the perfect place to host post-work happy hour in a new way. Whether you've included the option for guests to get on the ice or just watch a few teams play, all will have a great time perched above the ice while enjoying a pint or two of delicious STBC beverages!

LECOM Rinks Warming Room | Private Area Seated Capacity: 20 people; Standing Capacity: 40 people

A smaller room on the 6th floor of the LECOM Center Rinks that is perfect for youth parties and to book your next hockey team catered dinner!

BEVERAGE SELECTIONS

All beer, wine, and spirits follow current in-house menu prices. We offer a wide selection of Southern Tier beers as well as Southern Tier Spirits and ready-to-drink cocktails.

BAR OPTIONS

Based on consumption – Includes beer, wine, and spirits, or limit to beer and wine.

Up to a certain dollar amount or time frame– You may choose to set a pre-paid amount for all drinks for the duration of the event or select a specific time frame within your event.

Guest Tickets- Each guest will have a designated number of tickets, that you decide, to use during your event. *Please be advised, if guests are paying for alcoholic drinks individually, our service staff will ask for a credit card upon taking their order.*

PRICING

Hi Current Seltzer- \$7

STDC Vodka Seltzer- \$7

STDC Canned Cocktails- \$9

Beer & Cider - \$7

Wine - \$7-\$13

Specialty Cocktails- \$13

Spirits (single pours) - \$9

NON-ALCOHOLIC BEVERAGE PACKAGES

Pay per person and order unlimited sodas and coffee refreshed throughout the event

Three Hours or Less: \$4 per person

Up To 8 Hours: \$8 per person

BAR ADD ONS:

BLOODY MARY BAR*

\$75 set up fee per every 30 guests.

House Made Bloody Mary Mix

Bacon, Jalapeno, Olive, Cocktail

Onions, House Pickled Veggies,

Horseradish, House Made Hot Sauce

Add Ons: pepperoni & cheese skewers, fried chicken pieces or shrimp @ \$3 per person

MIMOSA BAR*

\$50 set up fee per every 30 guests

Orange, Pineapple and Grapefruit Juice Orange

Slices, Assorted Berries and Fresh Fruit, Fresh Herbs

*Cost per beverage will be applied towards that master account

GROWLERS & CROWLERS TO GO

A Growler is a 64oz vessel of beer & a Crowler is a 32oz can of beer which are filled and capped at the bar for fresh beer to take home. Growlers can be purchased for \$16 plus the cost of the beer, which varies by selection, ranging between \$8 and \$20. If adding a growler/crowler purchase for your guests, options are available to customize the experience.

ADDITIONAL DETAILS

BISTRO TABLE SETUP - \$50.00

Up to four, tarped standing bistro tables are available for setup to add to your happy hour or dinner.

LINEN CLEANING FEE - \$30.00

Black linens are available to cover the guest seating tables at your event if this option is preferred. Buffet and service tables are automatically covered.

CAKES & OUTSIDE DESSERT

Outside desserts may be brought in for a fee of \$100. If you would like us to cut your cake and provide serveware, there is an additional \$2 fee per person.

DECORATIONS & SPECIAL ARRANGEMENTS

Décor is welcome, but must be set by the host and provided that no long-lasting changes are made to the facility i.e. holes in walls, chipped paint, etc. Items may be delivered on the day of your event; however, no cash deliveries can be accepted. Restricted items, include, but are not limited to confetti, feathers, glitter, sand, grass, and tall taper candles.

GUEST COUNT & MENU SELECTIONS

Please provide an initial working guest count to the Private Event Manager to ensure an ideal event experience. It is required to have a 7-day notice of exact and final guest count along with solidified menu to ensure full readiness of all events. This deadline is listed on your contract. Increases in guest count are subject to management approval based upon room capacity, staffing, and menu availability.

RESERVATION & CONTRACT INFO

The event reservation is confirmed upon receipt of a signed proposal with a credit card on file. The contract will include event timing and an approximate working guest count. Inquiries without a contract on file will not be considered confirmed.

CANCELLATION POLICY

Certain fees will apply to an event being cancelled in a specific timeframe. Please check with the Event Manager about these details. Contracts will have specific guidelines on cancellations.

PAYMENT POLICY

Final payments are due at event completion. To ensure quality experience and expedited event closure, final payments must be paid with one valid credit card, additional cards will increase the service charge to 25%.

EVENT FLOW & TIMING

Event spaces will be available for you to add décor 15 minutes prior to your event, unless otherwise discussed. Upon arrival, our hosts will greet and escort you to the event space where you will meet with the serving staff. The lead server will communicate directly with the Chef throughout service. Our service staff will take exception care to ensure your party is fully cared for during the full duration of each event: delivering food & beverages and addressing any needs that may arise during the evening.

Please note that if your event runs over time or if you'd like to have the space earlier to decorate there will be additional fees added to secure the space. Ending times are strictly adhered to.

With a large parking ramp attached right to our upper entrance, we take the worry of city parking out of the equation. You and your guests will have "car to bar" access for easy unloading, safe parking, and a guarantee to be out of the Buffalo rain and snow, at all times