

ROCK & BOTTOM
RESTAURANT & BREWERY

Group Dining Menu



Plated Packages

ALL PACKAGES INCLUDE UNLIMITED TEA, COFFEE & FOUNTAIN SODAS

THE BELGIAN \$30 PER PERSON
INCLUDES 1 APPETIZER, 3 ENTRÉE SELECTIONS

Appetizers

FRIED PICKLES cilantro ranch
SPINACH DIP veggies, fried wonton strips
TATER TOT FONDUE beer cheese dipping sauce, bacon, sour cream & scallions
BAVARIAN PRETZEL STICKS brewery queso
MOZZARELLA STICKS house-made marinara
CHIP & DIP TRIO house-made guacamole, brewery queso, salsa, tortilla chips

Entrées

MAC & CHEESE cavatappi, house-made cheese sauce, toasted breadcrumbs, scallions
CRISPY FISH & CHIPS beer battered cod, fries, coleslaw, rémoulade
CHICKEN FRIED CHICKEN buttermilk marinated, white pepper gravy, green beans, roasted garlic mashed potatoes
VEGETARIAN PASTA cavatappi pasta, cajun sauce, black beans, tomatoes and chives
PULLED PORK SLIDERS house-smoked pork sliders, pickles, crispy onions, BBQ sauce
CHEF SALAD ham, turkey, cheddar, swiss, egg, mixed greens, cucumbers, tomatoes, carrots
CHEESEBURGER cheddar, lettuce, tomato, red onion, pickles, mayo, fries
GRILLED CHICKEN green beans, rice pilaf

Lunch Package

\$25 PER PERSON, OFFERED DAILY 11-3PM
ALL PLATED LUNCHESES INCLUDE UNLIMITED TEA, COFFEE & FOUNTAIN SODAS

Entrées Options: Choose 4

HOUSE SALAD WITH GRILLED CHICKEN
CHEF SALAD
CHEESEBURGER
MAC & CHEESE
GRILLED CHICKEN
VEGETARIAN PASTA
PULLED PORK SLIDERS

Vegan entrée available upon request.

THE SAISON \$40 PER PERSON
INCLUDES 1 APPETIZER, 1 SALAD, 3 ENTRÉE SELECTIONS, 1 DESSERT

Appetizers

FRIED PICKLES cilantro ranch
SPINACH DIP veggies, fried wonton strips
TATER TOT FONDUE beer cheese dipping sauce, bacon, sour cream & scallions
BAVARIAN PRETZEL STICKS brewery queso
MOZZARELLA STICKS house-made marinara
CHIP & DIP TRIO house-made guacamole, brewery queso, salsa, tortilla chips

Salad

HOUSE SALAD mixed greens, croutons, cucumbers, tomatoes, carrots, vinaigrette

Entrées

GRILLED SIRLOIN mashed potatoes, green beans
MAC & CHEESE cavatappi, house-made cheese sauce, toasted breadcrumbs, scallions
CRISPY FISH & CHIPS beer battered cod, fries, coleslaw, rémoulade
CHICKEN FRIED CHICKEN buttermilk marinated, white pepper gravy, green beans, roasted garlic mashed potatoes
VEGETARIAN PASTA cavatappi pasta, cajun sauce, black beans, tomatoes and chives
PULLED PORK SLIDERS house-smoked pork sliders, pickles, crispy onions, BBQ sauce
CHEF SALAD ham, turkey, cheddar, swiss, egg, mixed greens, cucumbers, tomatoes, carrots
CHEESEBURGER cheddar, lettuce, tomato, red onion, pickles, mayo, fries
GRILLED CHICKEN green beans, rice pilaf

Desserts

FUDGE BROWNIE fudge brownie topped with vanilla ice cream, whipped cream, chocolate & caramel drizzle
CARROT CAKE scratch made, brewed-on-site kolsch beer, carrots, pineapple, walnuts, cream cheese frosting, caramel drizzle

THE PORTER \$50 PER PERSON
INCLUDES 1 APPETIZER, 1 SALAD, 4 ENTRÉE SELECTIONS, 1 DESSERT

Appetizers

FRIED PICKLES cilantro ranch
SPINACH DIP veggies, fried wonton strips
TATER TOT FONDUE beer cheese dipping sauce, bacon, sour cream & scallions
BAVARIAN PRETZEL STICKS brewery queso
MOZZARELLA STICKS house-made marinara
CHIP & DIP TRIO house-made guacamole, brewery queso, salsa, tortilla chips

Salads

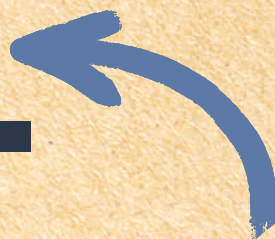
HOUSE SALAD mixed greens, croutons, cucumbers, tomatoes, carrots, vinaigrette
CAESAR SALAD romaine, parmesan, croutons

Entrées

BBQ BACK RIBS in-house smoked ribs, chipotle bbq sauce, fries, coleslaw
GRILLED RIBEYE mashed potatoes, green beans
GLAZED SALMON sweet & smoky glazed salmon, roasted brussels sprouts, rice pilaf
GRILLED SIRLOIN mashed potatoes, green beans
MAC & CHEESE cavatappi, house-made cheese sauce, toasted breadcrumbs, scallions
CRISPY FISH & CHIPS beer battered cod, fries, coleslaw, rémoulade
CHICKEN FRIED CHICKEN buttermilk marinated, white pepper gravy, green beans, roasted garlic mashed potatoes
VEGETARIAN PASTA cavatappi pasta, cajun sauce, black beans, tomatoes and chives
PULLED PORK SLIDERS house-smoked pork sliders, pickles, crispy onions, BBQ sauce
CHEF SALAD ham, turkey, cheddar, swiss, egg, mixed greens, cucumbers, tomatoes, carrots
CHEESEBURGER cheddar, lettuce, tomato, red onion, pickles, mayo, fries
GRILLED CHICKEN green beans, rice pilaf

Desserts

FUDGE BROWNIE fudge brownie topped with vanilla ice cream, whipped cream, chocolate & caramel drizzle
CARROT CAKE scratch made, brewed-on-site kolsch beer, carrots, pineapple, walnuts, cream cheese frosting, caramel drizzle



CHECK THIS OUT!

Buffet Packages | | | |

ALL PACKAGES INCLUDE UNLIMITED TEA, COFFEE & FOUNTAIN SODAS

BRONZE

\$25 PER PERSON

CHOOSE FOUR MENU ITEMS BELOW

Appetizers

FRIED PICKLES
TATER TOT FONDUE
MOZZARELLA STICKS
CHIP & DIP TRIO

Entrées

MAC & CHEESE
CRISPY FISH & CHIPS
PULLED PORK SLIDERS
BONELESS CHICKEN WINGS
CLASSIC WINGS
TWISTED TENDERS

Sides & Salads

CHEF SALAD
HOUSE SALAD
MASHED POTATOES
RICE PILAF
FRUIT BOWL
COLESLAW

Desserts

FUDGE BROWNIE
CARROT CAKE

SILVER

\$40 PER PERSON

CHOOSE FIVE MENU ITEMS BELOW

Appetizers

FRIED PICKLES
SPINACH DIP
TATER TOT FONDUE
MOZZARELLA STICKS
CHIP & DIP TRIO

Entrées

GRILLED CHICKEN
MAC & CHEESE
CRISPY FISH & CHIPS
PULLED PORK SLIDERS
BONELESS CHICKEN WINGS
CLASSIC WINGS
TWISTED TENDERS

Sides & Salads

CHEF SALAD
HOUSE SALAD
MASHED POTATOES
RICE PILAF
FRUIT BOWL
COLESLAW

Desserts

FUDGE BROWNIE
CARROT CAKE

GOLD

\$50 PER PERSON

CHOOSE FIVE MENU ITEMS BELOW

Appetizers

FRIED PICKLES
SPINACH DIP
TATER TOT FONDUE
MOZZARELLA STICKS
CHIP & DIP TRIO
FIRECRACKER SHRIMP

Entrées

GRILLED CHICKEN
GRILLED SALMON
GRILLED SIRLOIN
CRISPY FISH & CHIPS
PULLED PORK SLIDERS
BONELESS CHICKEN WINGS
CLASSIC WINGS
TWISTED TENDERS
MAC & CHEESE

Sides & Salads

CHEF SALAD
HOUSE SALAD
MASHED POTATOES
RICE PILAF
FRUIT BOWL
COLESLAW

Desserts

FUDGE BROWNIE

Add-On Platters

Classic Wings	\$\$
Boneless Wings	\$\$
Fried Pickles (V).....	\$\$
Spinach Dip (V)	\$\$
Tater Tot Fondue	\$\$
Bavarian Pretzel Sticks (V)	\$\$
Mozzarella Sticks (V)	\$\$
Chip & Dip Trio	\$\$
Pulled Pork Sliders	\$\$
Crispy Beer Battered Fish.....	\$\$
Twisted Tender Sliders	\$\$
Burger Sliders	\$\$
Caesar Salad	\$\$
House Salad (V)	\$\$
French Fries	\$\$
Salmon	\$\$
Sirloin	\$\$
Fruit and Cheese Platter	\$\$
Fruit Salad	\$\$
Vegetable Platter	\$\$
Brownie Platter	\$\$
Carrot Cake (single layer whole cake)	\$\$

Please see server for gluten sensitive menu. Additional nutritional information available upon request. Before placing your order, please inform your server if anyone in your party has a food allergy. Vegetarian or vegan entrée available upon request.

* These menu items contain peanuts, pecans, cashews, almonds, walnuts, pine nuts, sesame seeds or sunflower seeds.

† These items may contain raw or undercooked ingredients or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V Vegetarian.

F.A.Q.

Food & Beverage Minimum:

We require that a food and beverage minimum charge (not counting tax and gratuity) be met. If the minimum is met, there is no additional room charge. If the food and beverage minimum is not met, the difference between the actual food and beverage subtotal and the applicable minimum will be charged to you as an additional room charge. You may not purchase gift cards or “to go” food, beer or wine to bring your total purchases up to the applicable minimum.

Pricing:

Prices to be determined based on the menu selections made plus applicable sales tax and a 4% event service fee to cover our administrative expenses for hosting your event. The event service fee does not represent a tip, gratuity or service charge for the wait staff, service employees or bartenders providing service to the event. For your convenience, we will calculate a 20% gratuity and show that gratuity on your bill. This gratuity is voluntary. As our patron, of course, you should decide whether to provide a gratuity and in what amount. Thus, you are free to increase or decrease the gratuity. In addition, all charges, including food, beverage, room rental, AV, décor, rental charges, and service charge may be subject to state and local sales tax. If reserving group is subject to tax exemptions, a copy of your organization’s Tax Exemption Certificate must be provided before event date or services are rendered. We can only accept Tax Exempt Certificates from the state in which the restaurant is located. Groups without the proper documentation will be responsible for any taxes associated with the event.

Payment:

Payment will be due in full the day of the event. Separate checks cannot be issued. Personal checks are not accepted. In the event it becomes necessary to cancel your event, the following charges will apply:

- 8 days or more prior to event date: 50% of guaranteed food and beverage minimum.
- 7 or less days prior to event date: 100% of guaranteed food and beverage minimum.

Guest Count Guarantee:

A guaranteed number of guests must be received 48 business hours in advance of the event.

Alcohol & Minors:

SPB Hospitality reserves the right not to serve any guest who appears intoxicated, any guest who does not have proper identification verifying he or she is of legal age to drink alcoholic beverages, or any guest who could potentially be disruptive to the flow of restaurant operations. The service of alcohol will always be in accordance with alcohol beverage laws and regulations.

Brewery Tours + Tastings are available at select locations upon request.