



*Foolproof*

BREWING COMPANY

**EVENTS  
2024  
MENU**

[WWW.FOOLPROOFBREWING.COM](http://WWW.FOOLPROOFBREWING.COM)

# Rooms & Spaces



Rather than a rental fee, Semi-Private Events at Foolproof are based on a food & beverage minimum in each space. Food & beverage minimums must be met on a single tab, pre-tax and pre-tip to secure the space. 50% deposit required upon booking. Finalized Food & Beverage selections and guest count required 14 days prior to event.

## TAPROOM COMMUNAL TABLES

**4 Tables | 36 Person Capacity | 36 Seats**

Our 4 communal hightops are located in our main Taproom with games & cars throughout. Great for small, informal gatherings!

MINS	Thurs.	Fri.	Sat.	Sun.
General	\$1,500	\$3,000	\$4,000	\$3,000
Holiday	\$2,000	\$4,500	\$5,000	\$4,500



## THE GALLERY

**75 Person Capacity**

The Gallery space offers a semi-private experience outside of our main Taproom. Your guests will have access to our main Taproom bar and private restrooms.

MINS	Thurs.	Fri.	Sat.	Sun.
General	\$2,000	\$3,000	\$4,000	\$3,000
Holiday	\$2,500	\$6,000	\$8,000	\$6,000



## THE COURTYARD

**15 Picnic Tables | 90 Person Capacity | 90 Seats**

Enter our outdoor space through our grand front gates, the courtyard is enclosed and leads to our Brewery & Taproom entrance.

MINS	Wed.	Thurs.	Fri.	Sat.	Sun.
General	\$1,500	\$1,500	\$2,000	\$3,000	\$2,000
Holiday	\$2,500	\$2,500	\$3,000	\$4,000	\$3,000



# Rooms & Spaces



## THE BREWERY (available after 5pm)

### 5 Tables | 32 Person Capacity | 32 Seats

What could be more exciting than hosting a special event inside a cutting edge craft brewery. Perfect for a small event or private beer pairing dinner.

MINS	Mon-Wed	Thurs.	Fri.	Sat.	Sun.
General	\$1,500	\$2,000	\$3,000	\$4,000	\$3,000
Holiday	\$2,000	\$2,500	\$4,000	\$5,000	\$4,000



## THE TAPROOM \*BUYOUT

### Variety Tables | 100 Person Capacity | 100 Seats

With a variety of small tables and large communal tables and table games, The Taproom is the ultimate hangout space for your event!

MINS	Mon.	Tue.	Wed.	Thur.
General	\$5,000	\$5,000	\$5,000	\$6,000
Holiday	\$6,000	\$6,000	\$6,000	\$7,000



# Foolproof Events 2024



All items are prepared to serve about 20 guests. Dishes are garnished and served family style at your event. All taproom catering comes with personal waitstaff for your event as needed. Dedicated bartenders are required for events over 25 guests (+\$75).

## **Mediterranean Display - 225 (GF)**

Charcoal toasted house bread with an array of our best Mediterranean spreads, dips & mixed olives. House Hummus, Tzatziki, Eggplant Salad, Antep Ezme, Mixed Olives

## **New England Mussel Pot - 175 (GF)**

PEI Mussels, white wine, lemon, garlic broth, served with basket of grilled sea salt ciabatta for dipping

## **Thai Mussel Pot - 175 (GF)**

PEI Mussels, green curry coconut broth with lemon grass, fresh lime, Thai basil, served with basket of grilled sea salt ciabatta for dipping

## **Killer Shrimp - 250 (GF)**

Selva prawns swimming in a spicy bouillabaisse with lime scented sticky rice & charcoal toasted house bread for dipping

## **Caribbean Jerk Chicken Wings - 175 (GF)**

Green Circle chicken wings, citrus brined & grilled with house jerk seasonings, served with Caribbean yogurt dip & pickled vegetables

## **Ultimate Sliders - 300**

### **2 Sliders Per Person**

Royal Smash - smash burger, cheese, house pickles, shredded lettuce, special sauce

Rooster Cogburn - Crispy chicken breast, pickles, shredded lettuce, secret sauce

## **Churrasco Flank Steak\* - 250**

Chef carved marinated flank steak topped with blistered sweet peppers & onions, served with chimichuri & charcoal grilled corn tortillas

## **House Roasted Cauliflower Veg - 175**

House tomatillo salsa & charcoal grilled corn tortillas

# Foolproof Events 2024



## **Roasted Cauli Mac & Cheese - 150**

Creamy traditional mac and cheese with roasted cauliflower

## **Kung Pao Cauliflower GF - 150**

Garlic, ginger, toasted peanuts, scallions & chilis. Served with lime scented sticky rice.

## **Carnitas Fries - 150**

Crispy Kennebec potatoes tossed with pork carnitas a la plancha, habanero mango salsa, avocado sour cream topped with queso

## **Hand Cut Sea Salt Fries GF- 110**

Hand cut Kennebec potatoes tossed with Maldon sea salt served with house ketchup & roasted garlic, parsley aioli

## **Fondue Board - 250**

Ocean State Lager warm beer cheese, soft pretzel bites, bratwurst, roasted potatoes, cauliflower, sliced green apple, sea salt ciabatta bread

## **Cheese Board - 250**

12 month Manchego, French triple cream, Arethusa Farm Comte

Served with red onion jam, Marcona almonds, sliced green apple, thin sliced rustic breads

## **Charcuterie Board - 250**

Speck ham, sweet capocollo, soppressata

Served with German grain mustard, cornichon, thin sliced rustic breads

## **Crème Brûlée Sugar Cookies - 125**

Baked to order with torched brûlée top

## **Banana Pudding - 150**

Nilla wafers, ripe bananas pudding, toasted meringue

## **Warm Peach Cobbler - 150**

Served with house made vanilla bean ice cream

# Foolproof Events 2024



## FOOLPROOF BEER PAIRING DINNER EXPERIENCE

Private Tour of Blackhorse Garage & State of the Art Foolproof Brewery  
Dinner Experience Accompanied by Forks & Fingers Executive Chef & Foolproof Brew Master

*Approx. 2 hours | Includes take-home 4 pack of beer per person*

\$95 per person | 50 Guest Maximum

### Example Menu- Forks & Fingers Curated Seasonal Pairing Menu

5 Course Beer Pairing w/ Small Plates

#### Course 1

##### **-Rustic Farm Toast-**

House Whipped Ricotta, Toasted Butternut Squash, Honeycrisp Apple, Pomegranate, Toasted Pepita,  
Drizzled with Local Honey  
Ocean State Lager, 4.8%

#### Course 2

##### **-Australian Meat Pie w/ House Curry Ketchup-**

Backyahd IPA, 6%

#### Course 3

##### **-Wagyu Brisket Potsticker w/ XO Sauce-**

Bosozoku Japanese Lager, 4.7%

#### Course 4

##### **-Shrimp & Grits-**

Selva Prawns, Anson Mills Grits, Tasso Ham Gravy  
La Ferme Urbaine Saison, 4.7%

#### Course 5

##### **-Warm Sticky Toffee Pudding-**

Brown sugar vanilla bean toffee sauce, mascarpone mousse  
Black Cab London Milk Stout, 5.6%

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## BEVERAGE PACKAGES | 3 Hour Event | Per Guest

### **Beer & Wine - 20**

Foolproof draft beer, 4 selections of wine, all non-alcoholic beverage options included

### **Full Craft Bar - 35**

Our craft liquor selection, Foolproof draft beer, 4 selections of wine, all non-alcoholic beverage options included

### **Top Shelf Bar - 55**

Our local-focused bespoke liquor selection, 6 beer types, 4 selections of wine, all non-alcoholic beverage options included

### **Add Signature Cocktails & Mocktails | +5 per selection**

Add any of our seasonal signature cocktails or mocktails to your beverage experience

### **Bloody Mary & Mimosa Bar - 32**

The perfect addition to your brunch or early afternoon event at the brewery

### **Top Shelf Bloody Mary & Mimosa Bar - 50**

Veuve Cliquot & Bespoke Local Vodka Selection

### **Coffee Service - 5**

Ethically sourced, locally roasted coffee provided by Sound Coffee Freshly Brewed Regular & Decaffeinated Coffee & Tea Forte Teas

Sugar in the raw, Splenda, Equal, creamer & skim milk, honey & lemon

Oat Milk & Almond Milk \$1.50 per person

# Foolproof Events 2024



## **Additional Beverage Options**

### **Drink Tickets | 9 per ticket**

Foolproof draft beer, 6oz wine pours, and standard cocktails (vodka soda, rum & coke, etc.)

### **N/A Beverages | 4 per person**

Offer unlimited non-alcoholic beverage options to your guests. Coke products, Dr. Pepper, Juices, Lemonade.

### **Cash Bar**

Your guests pay individually for their beverage consumption throughout the event. Cash bar DOES NOT contribute to your Food & Beverage minimum requirement.

### **Consumption Bar**

All beverages are put on one tab and paid for at the end of the event. You can limit the tab by designating a time limit or dollar restriction. Consumption Bar DOES count toward your Food & Beverage Minimum.





## 2024 EVENT INFORMATION AND MENU SELECTIONS

Here, you will also find general information about our practices and fees.

**Food & Beverage:** Due to liability and legal restrictions, the following applies to all events. There is no outside food or beverage permitted alongside any catering by Foolproof. The removal of any food or beverages from a catered event is strictly prohibited by both the client and guests. Foolproof reserves the right to request proper identification of any person deemed of a questionable age. Lack of proper identification can result in refusal of service. Foolproof retains the right to refuse alcohol to anyone deemed impaired.

**Guarantees:** A 50% deposit is required to reserve a date. For accuracy, a final guest count is due 14 days prior to your scheduled event and will be considered a guarantee of attendees, not subject to reduction. Should guarantees not be provided 14 days prior, estimated guest count will become the guarantee. Final bill will reflect the guaranteed number or actual number in attendance, whichever is greater. Foolproof will accommodate for 3% over your guest count.

**Menus:** All menu selections are to be submitted 14 business days prior to your scheduled event. A final menu with timeline will be provided for confirmation.

**Gratuity:** A 22% standard gratuity is included on top of the pre-tax Food & Beverage Minimum for all Semi-Private Events. This gratuity is shared between the private waitstaff, bartenders, and bar backs provided for your event.

**Rentals:** Rentals if necessary, are in addition to food, beverage and staffing costs. Rentals do not apply to the Food & Beverage minimum.

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### CONTACT INFORMATION

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