



# PRIVATE EVENT PACKAGE

**EVENT COORDINATOR:  
AMANDA "MANNIE" RIVERA**

**4150 SYCAMORE DAIRY RD  
FAYETTEVILLE NC 28303**





Thank you for your interest in hosting a private event here at Mash House Brewing Co. We have four different venues to choose from, this includes our entire restaurant.

### **Enclosed Outdoor and Open Patio**

This area can accommodate up to 45 people, 60 for an appetizer buffet event. This space comes with an hourly spending minimum to meet based on the 3-hour minimum time or if desired, a longer event time. Our outdoor enclosed patio is covered and will not rain on your parade! Heated during the cooler months and slightly cooled in the summer, keeping in mind the summer months on the patio reflects the temperature outside, while still beautiful enjoyable this may affect your comfortability. Our enclosed patio offers special amenities such as a TV, fireplace, and kegerator/satellite bar access.

*All food, beverage, and alcohol purchases go towards this spending minimum. Once the F&B spending minimum is met, tax and gratuity are owed in addition to.*

- **Sunday – Thursday - \$300 per hour spending minimum (before tax and gratuity)**
- **Saturday before 4pm - \$300 per hour spending minimum (before tax and gratuity)**
- **Friday & Saturday Evening - \$500 per hour spending minimum (before tax and gratuity)**

### **Open Patio**

This area holds up to 25 people and can be combined with our indoor semi-private dining room. Completely outdoor seating, with warm lighting and space heaters in the cooler months.

- **If desired to combine with our semiprivate dining space, \$100 per hour spending minimum will be added to the combined space total minimum.**

### **Indoor Semiprivate Dining Room (PDR)**

This area can accommodate up to 40 people, 30 max with a buffet and comes with an hourly spending minimum to meet based on the 3-hour minimum time or if desired, a longer event time. A quaint and intimate dining space, yet open and casual.

*All food, beverage, and alcohol purchases go towards this spending minimum. Once the F&B spending minimum is met, tax and gratuity are owed in addition to.*

- **Sunday – Thursday - \$250 per hour spending minimum (before tax and gratuity)**
- **Saturday before 4pm - \$250 per hour spending minimum (before tax and gratuity)**
- **Friday & Saturday Evening - \$400 per hour spending minimum (before tax and gratuity)**

### **Mash House Restaurant and Brewery**

First in Fayetteville, our local craft micro-brewery and restaurant can be bought out for large events. With a minimum of 100, we can accommodate up to 280 people. Giving you complete access to both of our patios, dining rooms, cocktail and bar area! Marketing events, company holiday parties, wedding receptions or birthdays, WE GOT YOU COVERED!



## General Information

- A contract completed with event details, signatures and a card on file is required to book our spaces.
- The final menu choice is due two weeks prior to the event, after this time no changes are permitted, unless confirmed by the event coordinator.
- A final guest-count is due one week prior to the event, we will charge for 10% of the final headcount given. After this date the guest count is allowed a 10% change in the number of guests. If an accurate number is not provided, it may result in your event being understaffed and or an inadequate amount of food being prepared.

## Day Events Monday-Friday

- We are not open during the week to the public for lunch, however with a minimum of 40 people, we can host a private luncheon during the day. This will include a guaranteed payment for 40 people. Luncheons will take place in our main dining room, or if desired, our Enclosed Patio. Available start time as early as 11:30am ending no later than 3:30pm.

## House Décor & AV

- We offer complementary house décor upon request, to include black linens, white butcher paper, candles, and greenery. White linens are available with a \$35 linen fee. (*this does not go towards your minimum*)
- If desire to have a different color linen can be arranged with a 2-week prior notice and a linen fee up to \$100+.
- Our spaces are equipped with AV capabilities including smart TV, projector, screen, Bluetooth speakers and microphone. This service has an AV fee of \$25 (*this does not go towards your minimum*)
- Please note that loose glitter, glitter covered decorations, confetti, confetti-filled balloons, sparklers, live flame candles and feathers are not permitted on either patio and or the restaurant.

## Cancellation Fees

- If we are given 72 hours or more notice of a cancellation, there is no fee required.
- If an event is cancelled within 72 hours, we will charge 10% of the total expected cost of the event.
- If an event is cancelled within 24 hours, we will charge 100% of the total expected cost, tax, and gratuity of the event.
- If the minimum is not reached, it is the responsibility of the signer of the contract to pay the remaining amount.
- A final headcount is due one week in advance, we will charge for 90% of those meals, even if fewer people attend due to the product being ordered and prepped in advance.



Plated menu A is available for up to 50 people. Plated Menus B and C cap at 40 people. If desired to have menus B or C for more than 40 people, the host on contract must acquire menu selections and submit one week prior to event coordinator.  
***Pepsi products, iced tea and coffee are included.***

### Menu A- Beef and Chicken \$25 per person (before tax and gratuity)

- **First Course:** Mixed Green Salad (tomato, carrots, cucumbers, and croutons with choice between balsamic vinaigrette or garlic ranch)
- **Second Course:** Slow Roasted Teres Major topped with house gravy and a grilled chicken breast topped with beurre blanc paired together on the same plate and served with garlic mashed potatoes and sauteed vegetables.

### Menu B - Traditional Selection \$29 per person (before tax and gratuity)

- **First Course:** Soup of the day or Caesar Salad
- **Second Course:** Guest choice between the following selections.

Chicken Teriyaki topped with grilled pineapple and served with garlic mashed potatoes and sauteed vegetables  
 Grilled Sirloin served with garlic mashed potatoes and sauteed vegetables

*(steaks are prepared medium rare)*

Salmon topped with lemon basil butter served with garlic mashed potatoes and sauteed vegetables

Vegetarian Bowl, jasmine rice, broccoli, zucchini, squash, red bell pepper, onions and mushrooms topped with teriyaki sauce. *(vegetarian)*

### Menu C – Premium Selection \$35 per person (before tax and gratuity)

- **First Course:** Soup of the day or Caesar Salad
- **Second Course:** Guest Choice Between

Smothered chicken with onions, peppers, mushrooms and beurre blanc served with garlic mashed potatoes and sauteed vegetables.

Grilled Ribeye topped with garlic butter served with garlic mashed potatoes and sauteed vegetables

*(steaks are prepared medium rare)*

Salmon topped with shrimp and beurre blanc served with garlic mashed potatoes and sauteed vegetables

Fra Diavolo sauce over linguine pasta topped with sauteed shrimp and parmesan cheese.

*(Can be vegetarian with no shrimp)*

*Please note: Pricing is the same for adults and children. Please specify in your contract the number of children who will be in attendance, and we will provide a children's menu.*



**Buffet D available for groups of 25+ people  
Buffet menu options E and F available for 35+ people.**

***Pepsi products, iced tea and coffee are included.***

**Buffet D- Belly Up with Appetizers \$22 per person (before tax and gratuity)**

*Heavy apps for a social event, not to be expected as a full meal.*

**All Items on the Buffet:**

- Jumbo Buffalo Wings, marinated in our Copper Head Red Ale
- Mash House Cheeseburger Sliders, topped sauteed onions and chipotle aioli (*not spicy*)
- Classic Potato Skins, topped with bacon, cheese and chives, and sour cream on the side for topping.
- Artichoke and Spinach Dip
- Copperhead Red Beer Queso
- Tortilla chips

**Buffet E - Mash House Cookout \$25 per person (before tax and gratuity)**

**All Items on the Buffet:**

- Roasted and sliced boneless pork loin chops
  - Herb chicken breasts
  - Baked mac and cheese
  - Mash House slaw
  - Baked beans
  - Hawaiian rolls
  - Served with Mash House BBQ sauce on the side for topping!
- (Accommodation for vegetarians can be arranged, please submit this option in advance.)*

**Buffet F- Traditional Selection \$29 per person (before tax and gratuity)**

**All Items on the Buffet:**

- Roasted teres major beef
  - Lemon pepper white fish
  - Herb chicken beurre blanc
  - Garlic mashed potatoes
  - Sauteed vegetables
  - Mixed Green Salad (garlic ranch or balsamic vinaigrette)
- (Accommodation for vegetarians can be arranged, please submit this option in advance.)*

***Please note: Pricing is the same for adults and children. Please specify in your contract the number of children who will be in attendance, and we will provide a children's menu.***

**Optional dessert for both plated and buffet menus**

- Chocolate brownie bites +\$4 per person
- Assorted mini cheesecake +\$6 per person
- Stout cake bars, topped with chocolate sauce and powder sugar +\$5 per person



**Appetizer Menu**  
*Add one or more to your plated or buffet menu.*

 **+4 per person**

 **+\$6 per person**

 **+\$8 per person**

**Veggie Tray**

assorted vegetables with house garlic ranch

**Cheesy Bread**

**(plated only)**

ciabatta bread topped with garlic butter, mozzarella and parmesan

**Classic Potato Skins**

bacon, cheese, chives, and sour cream

**Copperhead Red Beer Queso**

w/ corn tortilla chips

**Artichoke and Spinach Dip**

w/ corn tortilla chips

**Mash Cheeseburger Sliders**

topped with sauteed onions and chipotle aioli

**Mash House Wings**

marinated in Copperhead Red Ale, baked and fried, tossed in buffalo sauce.

**Pork Potato Skins**

**(plated only)**

bbq pulled pork, jack cheese, chives and sour cream

**Fried Salmon Bites**

**(plated only)**

bite size salmon fried and served with chipotle aioli

**Fried Calamari**

**(plated only)**

flash fried with roasted red peppers served with chipotle aioli

**Shrimp Cocktail**

jumbo shrimp, paired with house cocktail sauce























