



PRIVATE EVENTS

By SALT LAKE BREWING CO

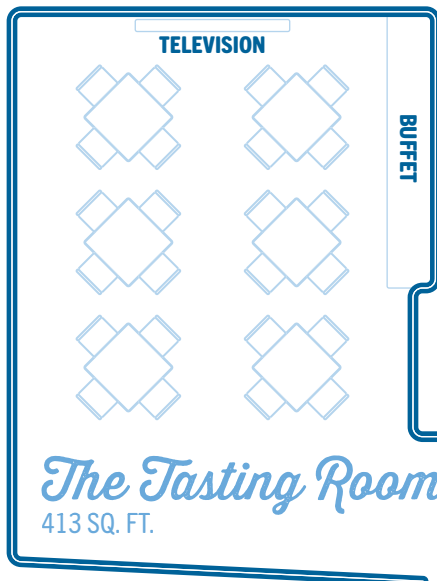
WASATCH BREW PUB

2110 S. HIGHLAND DRIVE, SALT LAKE CITY

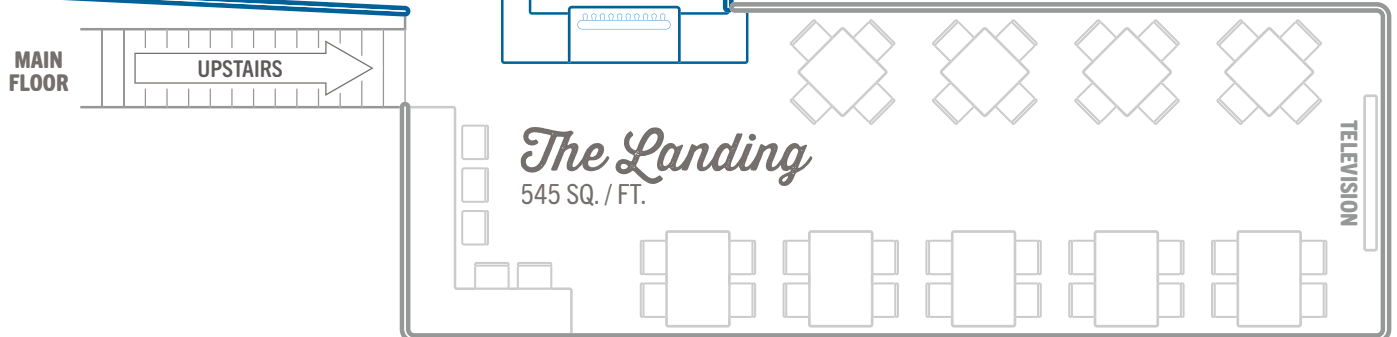
From festive celebrations to business comfortable,
Wasatch Brew Pub provides everything for your event at an affordable price

The Tasting Room

PRIVATE DINING FOR ALL AGES



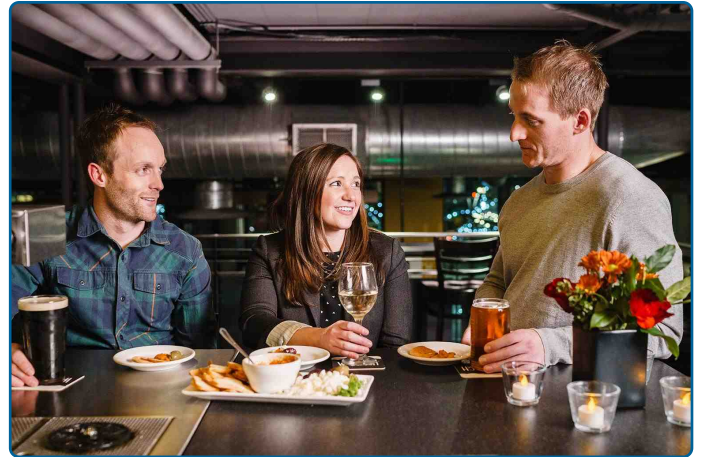
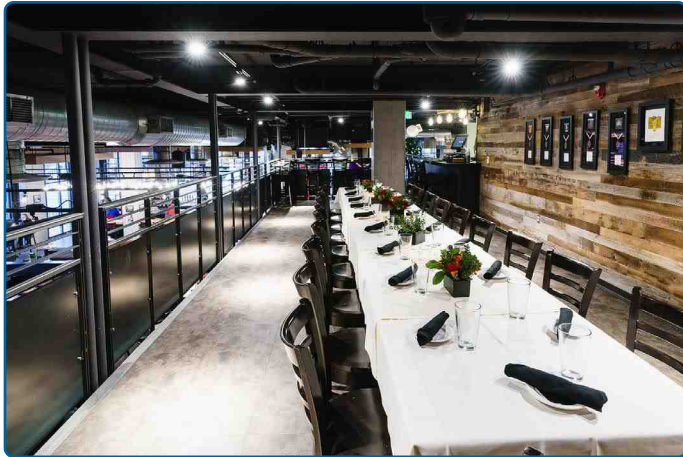
- Sit Down Capacity: 30 •
- Full Service Bar • Complimentary Wifi •
- Television, Microphone And Audio System •
- Can Be Booked In Conjunction With The Landing For Larger Groups •



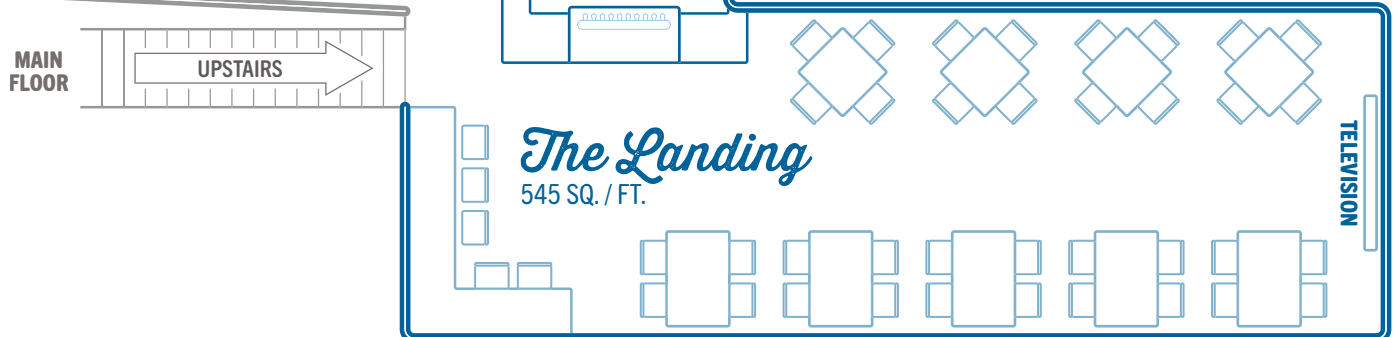
OPEN VIEW OF MAIN FLOOR DINING ROOM

The Landing

PRIVATE DINING FOR ALL AGES



- Sit Down Capacity: 40 •
- Full Service Bar • Complimentary Wifi •
- Television, Microphone And Audio System •
- Can Be Booked In Conjunction With The Tasting Room For Larger Groups •



OPEN VIEW OF MAIN FLOOR DINING ROOM

APPETIZERS

Salt Lake City

ALL APPETIZERS OFFERED IN SMALL (40 PIECES) OR LARGE (120 PIECES) TRAY OPTIONS

Hot Items

	<u>SMALL</u>	<u>LARGE</u>
BUFFALO WINGS with Carrots, Celery, and Blue Cheese	\$95	\$285
SPINACH ARTICHOKE DIP with Piciadinni	\$70	\$210
CRAB STUFFED MUSHROOMS	\$70	\$210
HOUSE MADE CHICKEN FLAUTAS with Salsa, Guacamole, and Sour Cream	\$70	\$210
FRIED MUSHROOMS with Ranch Dip	\$60	\$180
BBQ MEATBALLS	\$80	\$240
CHEESE QUESADILLAS with Salsa, Guacamole, and Sour Cream	\$65	\$195
CHICKEN QUESADILLAS with Salsa, Guacamole, and Sour Cream	\$70	\$210
TATER TOTS with Bacon Jalapeño and House Dipping Sauce	\$60	\$180
FRIED CHEESE CURDS with Marinara	\$65	\$195
FRIED BRUSSELS SPROUTS with Chipotle Aioli	\$65	\$195
PRETZEL BITES with Dog Lake Pale Ale Mustard and Apricot Honey Mustard	\$60	\$180
SPICY CHICKEN SLIDERS	\$140	\$420
BBQ PULLED PORK SLIDERS	\$140	\$420

Cold Items

	<u>SMALL</u>	<u>LARGE</u>
BREWHOUSE HUMMUS with Flatbread	\$60	\$180
AHI SPRING ROLLS with Wasabi Aioli	\$120	\$360
FRESH VEGETABLE PLATTER with Ranch Dip	\$70	\$210
FRESH SEASONAL FRUIT PLATTER	\$75	\$225
CHEESE PLATTER	\$85	\$255
FINGER BAGUETTE SANDWICHES - CHOICE OF TURKEY, HAM, OR ROASTED VEGGIE	\$70	\$210
CHIPS, SALSA, AND GUACAMOLE	\$60	\$180
FRESH SALAD - CHOICE OF MIXED GREEN OR CAESAR	\$75	\$225
GREEK SALAD	\$80	\$240
VEGETABLE PASTA SALAD	\$80	\$240
CAPRESE CROSTINI	\$65	\$195
TOMATILLO BLACK BEAN CROSTINI	\$65	\$195
MEAT AND CHEESE PLATTER	\$115	\$330
SHRIMP COCKTAIL	\$120	\$360
ASSORTED SWEETS PLATTER*	\$160	\$480

*BITE SIZED BERRY COBBLER, BROWNIES, COOKIES, AND FRESH STRAWBERRIES

BUILD YOUR OWN BUFFET

Salt Lake City

Burger Buffet \$28 PER PERSON

CHOICE OF TWO | NIMAN RANCH GROUND BEEF HAMBURGERS
HOUSE SPICED BUFFALO BURGERS + \$2 PER PERSON
TURKEY BURGERS
CHEF'S VEGGIE BURGERS

INCLUDED TOPPINGS | CHEDDAR CHEESE, JACK CHEESE, TOMATO, LETTUCE, RED ONION, AND PICKLES

CHOICE OF ONE | MIXED GREEN SALAD, VEGETABLE PASTA SALAD, *OR* TOTS

TOPPING ADD-ONS | PASTRAMI + \$3.50 PER PERSON

BACON, GUACAMOLE, SAUTÉED MUSHROOMS,
CARAMELIZED ONIONS, *OR* AVOCADO + \$2 PER PERSON
MRS. HEWITT'S GLUTEN FREE BUN + \$1.5 PER PERSON

Street Taco Buffet \$28 PER PERSON

CHOICE OF TWO | GRILLED CHICKEN
SLOW ROASTED CARNITAS
BAJA COD
CARNE ASADA
CHARBROILED ORGANIC TOFU

INCLUDED TOPPINGS | CORN TORTILLAS, QUESO FRESCO, PICO DE GALLO, CILANTRO CABBAGE,
SOUR CREAM, GUACAMOLE, AND LIME WEDGES

INCLUDED SIDES | CHIPS AND SALSA, FIESTA RICE, AND BLACK BEANS

Sandwich Buffet \$22 PER PERSON

CHOICE OF TWO | SOURDOUGH
WHEAT
CIABATTA
SPINACH WRAP
MRS. HEWITT'S GLUTEN FREE BUN + \$1.5 PER PERSON

CHOICE OF TWO | TURKEY
HAM
ROAST BEEF
ROASTED VEGGIES

INCLUDED TOPPINGS | CHEDDAR CHEESE, JACK CHEESE, LETTUCE, TOMATO, RED ONION,
PICKLES, MAYO, AND MUSTARD

CHOICE OF ONE | MIXED GREEN SALAD, CAESAR SALAD, PASTA SALAD, *OR* MISS VICKIE'S POTATO CHIPS

TOPPING ADD-ONS | BACON *OR* AVOCADO + \$2 PER PERSON

BREWHOUSE BUFFET

Salt Lake City

TWO ENTRÉE ITEMS & THREE SIDES - \$40 PER PERSON • THREE ENTRÉE ITEMS & THREE SIDES - \$45 PER PERSON

Entree Options

BEEF & PORK	NIMAN RANCH ROAST BEEF AU JUS WITH HORSERADISH PILSNER PORK LOIN NIMAN RANCH GRILLED TOP SIRLOIN BACON TOPPED MEATLOAF
POULTRY	GRILLED ROSEMARY CHICKEN BREAST TEQUILA LIME CHICKEN PARMESAN CRUSTED CHICKEN
SEAFOOD	ALE GLAZED SALMON BEER BATTERED ALASKAN COD
VEGETARIAN	MUSHROOM PENNE MARINARA WITH PARMESAN THAI YELLOW CURRY WITH TOFU AND STICKY RICE RISOTTO WITH MUSHROOMS AND ROASTED RED PEPPERS

Side Options

ROASTED YUKON GOLD POTATOES
MASHED POTATOES
WHITE RICE
FIESTA RICE
MAC AND CHEESE
SAUTÉED VEGETABLES
MIXED GREEN SALAD
CAESAR SALAD

ADDITIONAL ITEMS

Salt Lake City

Desserts

CHOCOLATE BREAD PUDDING \$9 EACH

BERRY COBBLER \$9 EACH

POLYGAMY PORTER CHOCOLATE BROWNIE \$9 EACH

FRESH BAKED CHOCOLATE CHIP COOKIES \$4 EACH

Full Bar Service

FULL MENU AND PRICING AVAILABLE UPON REQUEST

DRAFT OR CANNED BEER Featuring Top of Main Brewery and Salt Lake Brewing Co. Beers

WINES House or Premium Selection

COCKTAILS House or Premium Selection

Beverages

SOFT DRINKS Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Iced Tea

FRUIT JUICES Orange, Pineapple, Grapefruit, Cranberry, Tomato, Apple

LOCALLY ROASTED MILLCREEK COFFEE

Commemorative Gifts for Guests!

WOULD YOU LIKE MEMENTOS TO HELP CELEBRATE YOUR SPECIAL EVENT WITH US?
ASK ABOUT OUR AVAILABLE GIFT OPTIONS!

ADDITIONAL EVENT INFORMATION

BOOKING AND PAYMENT

Valid credit card information must be placed on file to secure booking of event space. Payment for event will be due in full onsite at the conclusion of the event. Cash and all major credit cards accepted. Checks are not accepted.

FOOD AND BEVERAGE MINIMUM

There are food and beverage minimums associated with each event space. All food and all drinks ordered, including both alcoholic and non-alcoholic, will go towards fulfillment of minimum spend requirement. If the required food and beverage minimum is not met, a room charge will be added to make up the difference.

SALES TAX

Current state sales tax will be added to the entire bill in accordance with state requirements. Tax exempt groups must provide tax-exempt number in writing prior to the event.

GRATUITY

A 20% gratuity is added to all events. 100% of this gratuity goes directly to the bar and service staff working the event.

CANCELLATION POLICY

If forced to cancel within thirty (30) days of event date, the credit card placed on file during initial booking will be charged 25% of the agreed upon food and beverage minimum.

GUARANTEED GUEST COUNT

A final guarantee of attendance must be received no later than 10 days prior to your event.

DEADLINES

All menu selections, room setup, and other details pertaining to your event must be submitted no later than 10 days prior to your event.

BEVERAGE POLICY

Per state liquor laws, outside beer, wine, and liquor are never allowed the property.

PARKING

Street parking is available along Highland Drive. Pay parking is available in The Vue Parking Garage under Wasatch and parking validations covering up to three hours are available to all Wasatch guests.