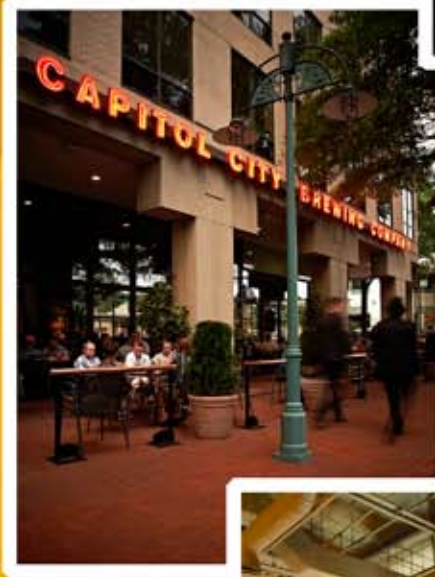


Capitol City Brewing Company
**Event Planning
Guide**



Washington, DC
&
Northern Virginia



Capitol City Brewing Company has a tradition of bringing people together. Whether it is a rehearsal dinner, a bon voyage for a co-worker, or just an excuse to catch-up with old friends, we have the space, the time, and the people to serve you. Nothing is more of a priority for us then ensuring that your event is handled with special care. Our employees know all the details about our menu & handcrafted beers. We pride ourselves on treating the smallest private reception with just as much care as a full restaurant buy-out, so let us do the work and you have the fun!

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If there is something that you're interested in, but not specifically mentioned, please do not hesitate to ask; our chefs will do their very best to accommodate your needs.

Capitol Hill

2 Massachusetts Avenue, NE
(202) 842-BEER

Arlington, VA

Village at Shirlington
4001 Campbell Avenue
(703) 578-3888

Downtown DC

1100 New York Avenue, NW
(202) 628-2222

Bar Packages



www.capcitybrew.com

1

House Wine & Hand-Crafted Beer

6 ounce glass from our house wine selection
(chardonnay, merlot, white zinfandel)
or a 16 ounce pint of our 4 core brews.

25. Per Person

2

House Wine, Hand-Crafted Beer & House Liquor

6 ounce glass from our house wine selection
(chardonnay, merlot and white zinfandel);
16 ounce pint of our 4 core brews
or an 8 ounce highball glass of any house liquor/drink.

30. Per Person

3

Top Shelf, Full Open Bar

6 ounce glass from our house wine selection
(chardonnay, merlot, and white zinfandel);
16 ounce pint of our handcrafted brews
(choose from any style of beer on tap—check for availability)
or an 8 ounce highball glass of any house liquor/drink.

45. Per Person

Doubles and shots are not included in this cost. Only one drink will be served at a time

4

Cash Bar

6 ounce glass from our house wine selection
(chardonnay, merlot and white zinfandel);
16 ounce pint of our 4 core brews;
or an 8 ounce highball glass of any house liquor/drink.

6. per drink for beer and wine

7. per drink for house liquor

5

Sampler Table

For the beer enthusiast! Select any 4 handcrafted beers from our current selection. Each beer will be served in a 64 ounce pitcher with a detailed card naming and explaining each beer.

Enjoy our award winning beer and have some fun. Cheers!

Sampler Table Cost: \$90. Refill Pitchers: \$18.

Please note: There is a \$100. fee for any parties requiring a satellite/private bar set-up.

Does not include applicable state tax or 20% gratuity charge

CAPITOL KÖLSCH



A German-style ale originally brewed in the Northern German city of Cologne. 10% wheat malt and the finest German hops; our pure yeast strain ensures a truly authentic beer characterized by a mild sweetness rounded out by restrained hop dryness. **Winner: Great American Beer Festival 2001 Silver Medal; 2002 Gold Medal**

PALE RIDER ALE



An American-style pale ale brewed with English pale and German Munich malts, with American Simcoe and Amarillo varieties. This beer is perfect for all hopheads. With a floral nose and a smooth finish, it's just another reminder of why it's so good to be an American.

AMBER WAVES ALE



An American amber ale with loads of American aroma hops, from the famed Yakima Valley on the west coast, and a healthy malt bill to support them. Initially bitter and finally sweet. **Winner: Great American Beer Festival 2002 Bronze Medal; 2005 Gold Medal; 2006 Silver Medal**

PROHIBITION PORTER



Traditional English-style ale brewed for a rich, roasted chocolate flavor. This malty, dark, ruby-colored beer is brewed with enough imported English hops to keep it balanced. Porter is the predecessor to the stout of today, with a little lighter body and a more pronounced sweetness. The character of this beer drastically changes—for the better—upon warming.



Appetizer Buffet

Select 4 for \$20 per person

Each additional item \$5 per person

Vegetable Crudités

Imported & Domestic Cheese and Crackers

Fresh Fruit Platter

Bruschetta

Almond Chicken Salad in Pastry Shell

Spinach & Feta Cheese in Puff Pastry

**\$2 per person additional charge*

Mediterranean Hummus with Pita Bread

Crab Dip with Chips

Build Your Own Nachos

Chicken Quesadillas

Southwest Keg Rolls with Thai Chili Sauce

Vegetable Spring Rolls with Sweet & Sour Sauce

Chicken Tenders with BBQ and Honey Mustard Sauce

Chicken Wings with Choice of Atomic, BBQ, Golden
BBQ or Teriyaki Sauce

Chicken Skewers with Teriyaki Sauce

Meatballs with Choice of BBQ or Golden BBQ Sauce

Assortment of Mini Turkey and Ham Sandwiches

Fried Calamari

Chesapeake Bay Mini Crab Bites*

**\$2 per person additional charge*

Sautéed Scallops*

**\$3 per person additional charge*

Does not include applicable state tax or 20% gratuity charge

Luncheon Menu

\$17 per person; \$19 with dessert

*This menu is only available for parties
between the hours of 11:00 am–3:00 pm*

Entrées:

Amber Chicken Sandwich

Grilled chicken breast marinated in our own Amber Waves Ale and topped with jack cheese, bacon, lettuce, tomato, red onion and pickles served on a kaiser bun.

Crispy Fried Chicken Salad

Breaded chicken breast tenders, served with fresh greens, cheddar cheese, roasted corn, julienne red peppers, carrots and honey mustard.

The Cubano

Our take on the Cuban sandwich. Roasted pork loin, thinly sliced ham and pickles pressed to perfection with jack cheese and our homemade cuban mayo.

Brew Master Burger

A juicy, half pound ground beef burger on a brioche bun with lettuce, tomato, red onion, and pickles served with seasoned brew fries.

Black Bean Burger

Delicious black bean burger patty with avocado aioli, lettuce, tomato, onion and pickles served on a toasted whole wheat bun.

Desserts:

Brownie cake wedge with whipped cream

or

Vanilla bean ice cream with chocolate sauce

COFFEE, TEA, or SODA

Does not include applicable state tax or 20% gratuity charge



All 3 Menus Include:

Starters: *Caesar or Mixed Greens Salad served with tomatoes and balsamic vinaigrette*

Desserts: *Brownie cake wedge with whipped cream or Vanilla bean ice cream with chocolate sauce*

Beverages: *Coffee, Tea or Soda*

Menu #1

\$20.95 per person
\$24.95 with dessert

Fish & Chips

Lightly battered Atlantic Cod deep fried to perfection and served with our homemade Old Bay tartar sauce, creamy coleslaw and seasoned brew fries.

Cap City Meatloaf

Homemade meatloaf topped with caramelized onions and served with our smashed potatoes topped with thyme gravy and fresh veggies.

Jambalaya

Gulf shrimp, chorizo sausage and grilled chicken breast sautéed with peppers, onions and tomatoes in a spicy cajun sauce served over a bed of cilantro rice and topped with crayfish.

Simply Chicken

Our own marinated chicken breast grilled and served with cilantro rice and fresh vegetables.

Menu #2

\$25.95 per person
\$29.95 with dessert

Flat Iron Steak

Grilled and seasoned Certified Angus steak with homemade chimichurri sauce on the side and served with our smashed potatoes and fresh veggies.

Brew House Ribs

A full rack of our hickory-smoked St. Louis ribs smothered in our chipotle barbeque sauce and served with a corn bread muffin, creamy coleslaw and seasoned brew fries.

Coconut Shrimp

Golden fried coconut shrimp served with sweet chili dipping sauce and seasoned brew fries.

Simply Chicken

Our own marinated chicken breast grilled and served with cilantro rice and fresh vegetables.

Menu #3

\$30.95 per person
\$34.95 with dessert

Crab Cake Platter

Twin plump crab cakes broiled to perfection served with Old Bay tartar sauce, creamy coleslaw and seasoned brew fries.

Rib-Eye Steak

Grilled and seasoned Certified Angus rib-eye served with our smashed potatoes and fresh veggies.

Spinach and Parmesan Stuffed Chicken

Served with cilantro rice and seasoned vegetables

Grilled Salmon

Grilled and seasoned Salmon topped with a lemon butter glaze served with our cilantro rice and fresh veggies.

Does not include applicable state tax or 20% gratuity charge



Dinner Buffet #1

\$21 per person

Marinated Grilled Chicken
Atlantic Cod Picatta
Jambalaya
Portobello Parmesan Florentine
Roasted Red Skin Potatoes
Cilantro Rice
Chef's Vegetables
Dinner Rolls with Butter

Dessert:

Brownie Cake with Whipped Cream and Chocolate Sauce

Dinner Buffet #2

\$28 per person

Meatloaf with Thyme Gravy
Grilled Salmon in Lemon Butter Sauce
Chicken Cordon Blue
Pork Tenderloin finished in Demi Glace
Smashed Potatoes
Cilantro Rice
Chef's Vegetables
Dinner Rolls with Butter

Dessert:

Brownie Cake with Whipped Cream and Chocolate Sauce

Dinner Buffet #3

\$45 per person

Turkey Carving Station
Roast Beef Carving Station
Grilled Salmon with Asparagus
Seafood Fiesta over Pasta
BBQ Ribs
Smashed Potatoes
Green Bean Almandine
House Salad
Dinner Rolls with Butter

Dessert Trio:

Brownie with Chocolate Sauce or Shortcake with Strawberry Sauce

All sauces served with whipped cream

Please note: menus are priced accordingly per person & are NOT all you can eat.

Does not include applicable state tax or 20% gratuity charge

Event Contract



www.capcitybrew.com

Name of Party _____ Type of Event _____

Contact Person _____ Phone # _____

Fax Number _____ Email _____

Location _____ Guest Count _____

Event Date _____ Start/End Times _____

Special Requirements: *(Audio Equipment, Linens, Flowers, Cakes, Etc.)* _____

BAR PACKAGE SELECTIONS:

- House Wine & Hand-Crafted Beer
- House Wine, Draught Beer, & House Liquor
- Top Shelf, Full Open Bar
- Cash Bar
- Sampler Table

DINNER SELECTIONS:

- DINNER ONE (\$20.95/24.95*)
- DINNER TWO (\$25.95/29.95*)
- DINNER THREE (\$30.95/34.95*)
- BUFFET ONE (\$21.00)
- BUFFET TWO (\$28.00)
- BUFFET THREE (\$45.00)
- LUNCHEON MENU (\$17.00/19.00*)
- SPECIAL MENU** (TBA)

**Second price above includes charge for dessert*

***Special Menu priced authorized by General Manager*

APPETIZER BUFFET SELECTIONS: *Minimum of 4 Choices (\$5 per person, per additional selections)*

- Vegetable Crudités
- Imported & Domestic Cheese and Crackers
- Fresh Fruit Platter
- Bruschetta
- Almond Chicken Salad in Pastry Shell
- Spinach & Feta Cheese in Puff Pastry
- Mediterranean Hummus with Pita Bread
- Crab Dip with Chips
- Build Your Own Nachos
- Chicken Quesadillas
- Southwest Keg Rolls with Thai Chili Sauce
- Vegetable Spring Rolls with Sweet & Sour Sauce
- Chicken Tenders with BBQ and Honey Mustard Sauce
- Chicken Wings *(Choice of Atomic, BBQ, Golden BBQ or Teriyaki Sauce)*
- Chicken Skewers with Teriyaki Sauce
- Meatballs with Choice of BBQ or Golden BBQ Sauce
- Assortment of Mini Turkey and Ham Sandwiches
- Fried Calamari
- Chesapeake Bay Mini Crab Bites *(\$2 per person additional charge)*
- Sautéed Scallops *(\$3 per person additional charge)*

Terms of Agreement



www.capcitybrew.com

Cancellation policy: Cancellation, decrease in party size, or no-show within 3 days of the confirmed event date and time will result in a charge of the full contract total. Cancellation, decrease in party size, or no-show prior to 3 days of the confirmed event date and time will result in 50% of the contract total.

Confirmation guest's total: Please note the reservation is not confirmed until Capitol City Brewing Company receives all forms signed and dated along with 50% of the agreed contract total. The final guest count must be received and confirmed 72 hours prior the date and time of the scheduled event. Once the guest count is received and confirmed you will be charged 50% of the contracted bill. In addition, please note that if the confirmed guest count falls below the contracted amount, the final contract will still be paid in full. If additional guests are added to the contract the day of the contract event date, additional guests will be charged to the contract total the day of the event.

Alcohol: Capitol City Brewing Company follows all ABC laws. All alcohol must be purchased on site and individuals must be 21 years of age. We reserve the right to refuse service to anyone for any reason. If bottled wine is purchased and not finished Capitol City Brewing Company will re-cork and bag the wine to take with you.

Payment: The final bill must be paid in full the day of the event. We only accepted VISA, Master Charge, Discover, Traveler's Checks, and American Express. No personal checks will be accepted as payment. Applicable State Taxes and a 20% gratuity will be added to the final bill. The day of the event you will be responsible for the balance of the final bill. Please note: if your event is Tax Exempt, it is your responsibility to send a copy of your Tax Exempt Certificate or License to must be sent to Capitol City Brewing Company 24 hours before the date and time of your event.

Private Room Charge:

^{\$}150 Private Room Charge is added to all parties under ^{\$}2,000 before state tax and gratuity. The downtown location has a \$2,000 minimum on Friday and Saturday and \$1,500 Sunday through Thursday.

Disclaimer:

Gratuity and Taxes are **NOT** included. All other charges may differ between locations.

Host signature: _____ **Date:** _____

Event Coordinator signature: _____ **Date:** _____

Deposit Authorization Form



www.capcitybrew.com

Event Date: _____

Organization: _____

Contact Person: _____

Telephone Number: _____

Deposit (50% of Final Bill): _____

I hereby authorize Capitol City Brewing Company to charge _____ (50% of the final contract) to the following credit card to confirm the Private Event Contract. In addition, any cancellation charges or changes to this contract will also be applied to this credit card.

_____ Please initial here to use this card for final payment.

Card Type: Visa MasterCard AmEx Discover

Card Number: _____

Security Code: _____ Exp Date: _____

Name on Card: _____

Billing Address: _____

City _____

State _____ Zip _____

Signature: _____

Print Name: _____

Date: _____

**Please include a photo copy of the credit card, including the back, with this document.*