



PRIVATE EVENT CATERING MENU

Day Block Brewing Company is a scratch restaurant sourcing **local, organic, and fresh** ingredients. Your guests will enjoy the quality and craftsmanship of our food and beverage services in a simple, yet elegant setting.

- BEER -

Franks Red Ale 6
Stadium Blonde 6
Leonard Day IPA 7
Citra Pale Ale 6
or choice of Seasonal 6

- WINE -

Pavao Vinho Verde 7
Canoe Ridge Pinot Grigio* 8
Alexander Valley Chardonnay* 9
Wither Hills Sauvignon Blanc* 9
Villa Pozzi Nero D'Avola 7
McNab Cabernet* 12
Tomero Malbec* 11
Chic Cava Brut 7
Enza Prosecco* 9
Canoe Ridge Rose* 10
Bottled Cider 7-8

- SPIRITS -

Northshore* 8 & Midwest Vodka 7
Northshore* 8 & Midwest Gin 7
Bulleit Rye Whiskey* 8
4 Roses Bourbon Whiskey* 7
The Glenlivet Scotch Whisky* 11
Jameson Irish Whiskey 7
Old Grand Dad Bourbon Whiskey 7
Goslings Black Rum* 8
Angostura White Rum 7
Shipwreck Spiced Rum 7
El Nivel Tequila* 9
El Jimador Silver Tequila 7
Copper & Kings Brandy* 8
Cedar Ridge Brandy 11
Brady's Irish Cream* 7
Luxardo* 7
Orange Liqueur* 7

*Indicates items only included in Premium packages

DRINKS

Bar Packages are available for 25-250 guests, from 1 to 6 hours. There is a **\$1000** minimum for all full bar services and a **\$500** minimum for all beer and wine services. Packages are for **Day Block Event Center**.

ALL YOU CAN ENJOY

Priced per adult guest, 21 and over. Add a Specialty Cocktail to any package for 5.00 per guest. Non-Alcoholic Specialty Cocktails are available as your event's included specialty cocktail, or for an additional 1.00 per guest.

PREMIUM – 20/one hour – 30/two hours – 5/each additional hour

CALL – 16/one hour – 24/two hours – 3/each additional hour

BEER, WINE, AND SODA – 14/one hour – 21/two hours – 2.5/each additional hour

BEER AND SODA – 12/one hour – 18/two hours – 2/each additional hour

HOST AND CASH BAR

HOST BAR – you decide what dollar amount you would like to host, our bartenders ring in all hosted beverages up to the decided amount

CASH BAR – guests pay for each drink they order

Wanting to purchase kegs outright?

We proudly offer both 7.75 gallon and 15.5 gallon kegs of Day Block Beer. Pricing starts at 375/450 for the first keg and 225/300 for each keg thereafter. All keg orders must be placed in advance. Any remaining beer is property of Day Block Brewing Company.

Bar Package minimums listed above apply to Host bars.

All Host and Cash bars include Call bar items.

If you choose to **only have a Cash bar**, we require a \$500 set up fee (plus service charge)

ACCOMPANIMENTS

Lemons, Limes, Cherries, Olives, Bitters, Orange Juice, Cranberry Juice, Pineapple Juice, Tomato Juice, Simple Syrup, Charged Water, Tonic Water, Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Iced Tea

INCLUDED COCKTAILS*

Manhattan, Old Fashioned, Martini & One Specialty Cocktail

DRINK TICKETS

Pre-paid Drink Tickets are priced at 6.50 each, plus tax and service charge. They must be paid in full prior to the event and will include beer, house wine, and call spirits. There is a **50 drink ticket minimum** for all events.

CORKING FEE

Serving **your** bottles & cans*

WINE – 15/bottle, 60/3L Boxed

12 OZ. BOTTLE BEER/SODA – 3/beverage

SPIRIT – 75/bottle (Day Block provides basic mixers)

KEG – 300/7.75 gallon, 500/15.5 gallon

*only available in the Event Center



GROWLERS & CANS OF OUR BEER

Available for purchase! Please plan to order at least 10 days prior to your event. Growlers & Cans are the only Day Block beverages that may be served without a Day Block Bartender pouring.

15.00 to fill + 5.00 deposit for growler



Please direct any inquiries about food and beverage to Brittany
bwehrli@dayblock.com • 612-617-7793 x2

FOOD

Day Block Catering serves parties of 25-250. Whether a corporate function, wedding reception, or family celebration, our catering services can help make your event a truly unique and quality celebration.

ENTRÉES

Served with buns, sauces, toppings, our house-made pickled veggies, and choice of **two** sides

1 ENTRÉE – 21.50 per guest

2 ENTRÉES – 27.50 per guest

3 ENTRÉES – 32.00 per guest

Buffet style service

BUILD YOUR OWN SANDWICHES

Carolina BBQ Pulled Pork – braised pork with Carolina BBQ sauce and coleslaw (may substitute chicken)

Korean Beef – beef brisket, peanut sauce, kimchi and cilantro

Mexican Pulled Pork – braised pork, red onion, avocado, cilantro, jalapeno and pepper jack cheese

MAIN DISHES

Chimi Chicken – grilled chicken breast or thigh with fresh chimichurri

Beef Brisket – braised beef with BBQ and chimichurri sauces

Grilled Sausages – hot links and cheddar links with peppers and onions, sliced, beer mustard and beer cheese sauces

Tofu Skewers – select BBQ, Jerk, or chimichurri marinated, with roasted vegetables (served chilled)

Shrimp Skewers* – select BBQ, Jerk, or chimichurri marinated, with roasted vegetables (served chilled)

Chicken Satay – soy marinated chicken breast served with peanut sauce

*Shrimp is 3.00 extra per guest

SIDES

Coleslaw, Fingerling Potato Salad, Garlic Mashed Potatoes, Fresh Fruit, Garlic Knots, Pub Pretzels

Mixed Greens Salad, House Caesar Salad, Chips

SNACKS & PLATTERS

Priced per serving

BUILD YOUR OWN SLIDER SANDWICHES – BBQ Pork or Chicken, Korean Beef, Mexican Pork – 5.50

SPICY BACON NUTZ – (gf) candied bacon, spiced roasted peanuts – 5.00

GARLIC KNOTS WITH MARINARA – house-made dough in garlic butter – 1.25

HAND TIED PUB PRETZELS – with beer mustard & beer cheese – 3.50

PICKLE FLIGHT – assorted pickled vegetables – 1.75

BACON FLIGHT – three varieties of bacon and sauces – 3.75

BRUSCHETTA – burrata cheese, roasted cherry tomato, basil, balsamic reduction, served on halved crostini bread – 2.35

ROASTED VEGETABLE PLATTER – carrots, asparagus, red bell pepper, zucchini, yellow squash, with aioli – 4.50

LOCAL GOURMET CHEESE PLATTER – five varieties of cheeses – 6.50

FRESH FRUIT PLATTER – with seasonal berries and sliced fruit – 4.50

SAUSAGE PLATTER – hot links and cheddar links with onions and peppers, served with beer mustard & beer cheese – 4.25

CHICKEN SATAY – soy marinated chicken breast skewers served with peanut sauce – 3.00

MARINATED TOFU SKEWERS – BBQ, jerk, or chimi, with peppers – 3.50

DEVILS ON HORSEBACK – dates, goat cheese, bacon, sriracha french toast syrup – 1.85

CRAFT PIZZAS

SPECIALTY

8 hearty slices, serves 2-4 guests – 23.00 each

BAHN MIZZA – gochujang mayo, Vietnamese pork, scallion, pickled slaw, cilantro & maple-soy glaze

TACO TRUCK – carnitas, cilantro, fresh jalapeno, onion, cotija cheese, salsa verde

CAROLINA BBQ – Carolina style BBQ sauce, chicken, bacon, cheddar, coleslaw

LEVIATHAN – harissa, pulverized ghost pepper, jalapeno, jerk chicken, onion, pepper jack, Sriracha mayo (SPICY!!)

GREEK GODDESS – marinara, feta, spinach, garlic, green olives, kalamata olives, artichoke hearts, balsamic reduction

ARGENTINIAN VEGETARIAN – blend of portabella, hen-of-the-woods, enoki & oyster mushrooms, chimichurri, feta, balsamic reduction (add chorizo for 3.00)

CHICKEN BACON ARTICHOKE – jalapeno artichoke spread, grilled chicken, bacon, 5-cheese blend, parmesan, scallions

ITALIAN QUEEN – marinara, garlic sea salt, fresh basil, roasted cherry tomatoes, burrata cheese & balsamic reduction

K-POP – k-pop sauce, Korean beef brisket, kimchi, peanut sauce, cilantro, scallion

BUILD YOUR OWN

Small – 9, each topping 2.00

Large – 14, each topping 3.00

Pepperoni, sausage, ham, chicken, bacon, caramelized onion, spinach mushroom, green pepper, garlic, black olives, green olives, jalapeno red onion, pineapple, goat cheese, parmesan, cheddar, feta, artichoke hearts

Maximum 30 pizzas per event
Maximum 12 pizzas per hour

In Event Center: maximum 6
Specialty Pizzas per hour

QUICK LUNCHEONS

Served with Pickled Vegetables, Iced Tea, Lemonade, and Ice Water – 18.50 per guest

SOUP AND SALAD – House soup (vegetarian options available), Mixed Greens Salad or Caesar Salad, Fresh Bread

SOUP AND SANDWICH – House soup (vegetarian options available), Choice of two Slider Sandwiches, Chips

SALAD AND SANDWICH – Mixed Greens Salad or Caesar Salad, Choice of two Slider Sandwiches, Chips

PIZZA ASSORTMENT* – Choice of five large Specialty or Regular Pizzas, Mixed Greens Salad or Caesar Salad

*This option not available for groups with more than 50 guests

MEETING BEVERAGE SERVICES

Includes Lemonade, Iced Tea, Coffee and Water Unlimited, priced per guest

Up To 4 Hours – 6.50

From 4 to 8 Hours – 8.00

A LA CARTE BEVERAGES

Coffee/True Stone – 32.00/gallon

Lemonade, Iced Tea, Soda – 19.00/gallon

BAKED GOODS

Scones – 31.50/dozen

Freshly Baked Croissant – 3.50 each

Banana or Seasonal Bread, 12 slices per loaf – 19.00

Assorted Muffins – 4.50 each

Snack Mix, Trail Mix, Granola – 19.00/pound

Chocolate Chip Cookies – 18.00/dozen

Large Cupcakes – 3.50 each

Small Cupcakes – 2.50 each

Brownies – 18.00/dozen

Seasonal Bars – 18.00/dozen

HOT BREAKFAST

Served with fresh fruit, choice of **two** sides, coffee, orange juice, cranberry juice & ice water

1 MAIN – 21.50 per guest

2 MAINS – 27.50 per guest

3 MAINS – 32.00 per guest

Breakfast Sandwich Bar – house-made bread, scrambled eggs, choice of sliced ham, bacon, or sausage, sausage gravy, cheese and onion

Bacon, Spinach, Cheddar Strata – eggs, milk, bread, onion, bacon, spinach and cheddar

Vegetable Hash – seasonal roasted vegetables, crispy potatoes, herbs de Provence, fried egg

K-Pop Hash – Korean beef, crispy potatoes, poached egg, kimchi, K-Pop sauce

Chorizo Frittata – spicy chorizo, eggs and roasted vegetables baked, served with chimichurri sauce

French Toast Bake – syrup, whipped cream and powdered sugar

Quiche – egg, cream and butter, vegetable and meat options available

Assorted Breakfast Style Pizzas – Biscuits and Gravy, 'Merica (not available for more than 50 guests)

SIDES

American Fries, Bacon, Breakfast Sausage, Assorted Pastries and Breads

Yogurt with Granola & Berries, Mixed Greens Salad, Fresh Fruit

CONTINENTAL BREAKFAST

Priced per guest

EXPRESS – fresh breakfast pastries and breads, coffee, orange juice, cranberry juice, and ice water – 12.50

TRADITIONAL – fresh breakfast pastries and breads, fresh sliced fruit, orange juice, cranberry juice, coffee, and ice water – 16.00

BREAKFAST ADD-ONS

Priced per guest

LEMONADE, ICED TEA & COFFEE SERVICE

Up to 4 hours – 3.00

From 4 to 8 hours – 6.00

VANILLA AND PLAIN YOGURT WITH GRANOLA & BERRIES – 4.00



**OUR PHILOSOPHY IS SIMPLE –
SUPPORT LOCAL, TRANSFORM INGREDIENTS & INVEST IN GOOD TIMES!**



GENERAL POLICIES

CATERING POLICIES The preceding menu is intended to serve clients reserving the Day Block Event Center. Our resources, unique services, quality staff and creative skills will give you complete assurance our commitments will be carried out on schedule and in full. In order to guarantee you and your guests an efficient event, you must adhere to the following catering policies.

CONTRACT It is the client's responsibility to ensure all details of the event are included on the Event Order. The Event Order will include a quoted dollar amount of catering and beverage services. The quote and a deposit are required prior to 30 days of your event. The Event Order will detail the start and end times, menu items, linen selections, staffing requests and additional details.

EVENT CENTER **The Day Block Event Center is a separate business from Day Block Brewing Company;** any contract modifications or requests for food and beverage service must be made through Day Block Brewing Company. **The Day Block Event Center offers the following services:** securing the Day Block Event Center for your event, lighting packages for Event Center, AV, projector, speakers, microphones, parking options and security.

TAP ROOM The Day Block Tap Room is available for parties of up to 100 guests. A separate contract, menu and food & beverage minimum is required for use of this space. If you contract catering or beverage services in the Day Block Event Center exceeding \$5,000, the Tap Room may be rented from 4PM – 7PM for a \$500 rental charge plus food and beverage services during the time period, or for the standard hourly food and beverage minimum required by Day Block Brewing Company. Day Block may refuse guests of the Event Center without notice or reservations from Event Center clients.

PAYMENTS AND DEPOSIT to begin the deposit process, Day Block Brewing Company will require a proposal of services providing a total dollar amount of estimated service. Payments and deposits for all events must be made in accordance with the catering policies.

A \$500 deposit is required in order to secure an event for an estimated \$3000 or fewer in catering/beverage services. A \$1000 deposit is required to secure an event for an estimated \$3000-5000 or greater in catering/beverage services. A \$1500 deposit is required to secure an event for catering services of \$5000 or greater. **Deposits must be received prior to 30 days to your Event Date or Day Block Brewing Company may refuse services for your event.** Payments are accepted in the form of cash, check or credit card (Visa, MasterCard, Discover and American Express). If credit card deposits are made via phone, fax or email, this is considered a signed contract and will be noted as a "Phone Order Signed Contract". The deposit is non-transferable and non-refundable. Additional payments are optional and encouraged in advance of the final guarantee for wedding events; a payment schedule may be added to the Event Order. **Fees differ for use of the Day Block Brewing Company Tap Room space.**

Payments should be made to:

Day Block Brewing Company – Attention: Catering & Beverage Services

1105 South Washington Ave – Minneapolis – MN – 55415

TAX All catered events are subjected to applicable sales tax of 11.025% & liquor tax of 13.525%.

SAMPLING/TASTING We will gladly provide you with a sample of your menu items, once the first initial consultation has been done. A sampling of up to 2 entrée items and three sides for no charge will be provided with the receipt of a deposit for catering services. Samplings are conducted with a maximum of three (3) guests. Additional guests or non-deposited tastings are welcome with a fee of \$60 per couple or \$30 per person. Samplings are conducted Monday – Friday, 1:30pm – 4pm and are by appointment with 14 days minimum notice only.

GUARANTEES Day Block Brewing Company must receive guaranteed guests count, **final contract and FINAL FULL PAYMENT, Monday- Friday, 14 days before wedding events and 10 days before corporate events.** The client will be charged for the guaranteed number of guests, food and/or beverages or the actual number of guests, food and/or beverages served on day of the event – whichever is greater. The client will be responsible for any additional costs on the day of the event.

CANCELLATION Cancellations made prior to 45 days in advance of an event date will result in a full refund of payment with the exception of any room rental fees. Cancellations made 45-30 days prior to the event will result in 25% of the paid balance being forfeited by the customer as provision for liquidated damages. Cancellations made less than 30 days prior to the event will result in 50% of the paid balance forfeited by the customer as provision for liquidated damages. Cancellations made less than 14 days prior to the event will result in 100% of the paid balance forfeited by the customer as provision for liquidated damages **Note: Any room rental deposits are non-refundable for any circumstances other than cancellation by the venue.**

SERVICE CHARGE A Service Charge will be added to all catered events. The service charge percentage is determined by the Event Order/Contract and the client's service style preferences. A 22-30% service charge will be included in the final payment amount. Service charges will be added to cash bars where the minimum is not met.

Sales tax is applicable to Service Charges. Service Charges are the sole property of Day Block Brewing Company, who holds all right to their use and distribution. **Linen for all room tables is included with catering (food) orders of \$1000.00 or more. Bar services do not include linen.**

22% Service Charge – basic linen for bar/food tables compostable cups, plates, napkins, cocktail napkins, set-up, service and clean-up of bar and staff gratuities. Beverage service provided at the bar only, clearing throughout the room. Buffet style service.

30% Service Charge – basic linen for bar area/food tables, Day Block branded glassware, wine glasses, rocks glasses, Collins glasses, basic ceramic plate ware, silverware, basic linen for tables and napkins. Service at tables, table place settings set and cleared, staff gratuities. Service provided from the bar, as well as clearing throughout the room. Guests' table service and linens are included with food service packages.

Linen (if not already included with Catering Packages)

Linen - 85x85 – black, white or ivory – basic – 7.00 each

Linen - 52x 114 – black, white or ivory – basic - 7.00 each

Linen - 52x 52– black, white or ivory – basic – 5.00

Linen - Napkin – black, white or ivory – 20 cents each

Linen - Napkin – lemon yellow, seafoam green, forest green, peach, pink, dusty rose, golden yellow, red, burgundy, beige, light blue, navy blue, chocolate brown, royal blue, purple – 40 cents each

CONTRACTUAL AGREEMENT Once the contract has been signed, it is official as stated. Any changes must be in writing and will constitute signing of new contract. The old contract is void.

PRICES/DELIVERY FEE All price quotes are valid for 30 days from the day of the quote. Prices are subjected to change. A price quote does not guarantee a contract price unless the contract has been signed within 30 days of the quoted price. Delivery fees may apply for off-site events; the minimum delivery fee is \$50.

SPECIALTY SERVICES/RENTALS If specialty services are required, they will be assessed accordingly. Specialty services may include but are not exclusively: special linens outside of current inventory, ice sculptures, specialty floral arrangements, specialty plate-ware, glassware, décor, specialty food display pieces. If rental equipment is needed for the event, a rental fee will be assessed. A rental agreement and deposit will apply for any rentals ordered and will be included in the signed Event Order.

CLEAN-UP AND SET-UP Day Block Brewing Company will begin the general set-up of tables, chairs and bar areas no earlier than 3 hours prior to the start of an event. Should the client want tables, chairs and linens set prior to 3 hours to the start of an

event a **\$200 set-up fee** will be assessed. Our service includes set-up and clean-up of the buffet food tables and removal of trash from the guest tables. If a customer has rented service ware from an out-sourced vendor, a service charge of \$150 will be charged for rinsing and re-packing of service ware items, from the out-sourced vendor. Day Block Event Center is responsible for the cleaning of The Day Block Event Center before an event, renter and caterer are responsible for cleaning during an event.

ROOM FLIP An additional charge of **\$250** will be applied for any "room flip" after a ceremony etc. to account for the additional staff required to do so. Room flips may take up to one and one half hours depending on the number of guests and required dishes.

COFFEE AND WATER STATIONS: Day Block Brewing Co. will set up a self serve coffee station including cups, stir sticks, sugar, cream, napkins and regular coffee refilled throughout dinner service for a **\$200 fee**. If you are using Day Block's bartending services, there will be a water station set up next to your bar with no additional cost. If using our catering services but not our bartending services, we have a **\$150 fee** for set up of a water station. **Due to the nature of our space and catering style we do not generally offer water service at tables. If this is desired, we charge a separate \$250 fee.** All fees listed are subject to taxes and service charge.

BAR SERVICES: 1 (one) professional bartender will be provided for every 75 guests, a Manager and Bar Assistant will also be available for a portion or all of your event depending on the size and nature of the event. Last call for all events will take place 15 minutes prior to the close of an event (10:45PM being the latest). All guests will require identification to consume alcoholic beverages and must be 21 years of age or older. Each guest will be served only one alcoholic beverage at a time. Day Block Brewing Company staff has the right to refuse any guest service if the guest appears to exhibit out of the normal behavior or control. The client does not hold the caterer responsible for any damages or any known or unforeseen liabilities. If bar service is contracted through a vendor other than Day Block Brewing Company, all alcohol purchases, service, service ware, set-up, clean-up, ice, licensing and insurance are the responsibilities of the client; Day Block Brewing Company does not provide service, clean-up or service-ware of any kind to outside vendors.

MENU CHANGES/MODIFICATIONS: Any menu changes or modifications must be in writing and may be subject to a modification fee depending on the time the change or modification was received. No verbal, voice mail or email changes or modifications will be accepted. Any self-alterations made to the contract will void the contract and not be accepted.

LEFTOVERS The Minnesota Department of Health and our general policies do not permit clients or guests to take any food from the building after service. Day Block Brewing Company will not serve food that has been displayed on buffets for over 2 (two) hours time. Any leftover food will be discarded immediately upon the conclusion of the event.

FOOD SERVICE/WEDDING CAKE SERVICE If Day Block Brewing Company prepares and serves desserts for the event; there will be no charge. If the dessert/wedding cake is not prepared Day Block Brewing Company a **2.00 per person fee** will be assessed for cutting and serving of desserts/wedding cake. If you do **not** need Day Block staff to cut or serve your dessert, there will be no additional fee.

PLEASE NOTE: ALL PRICES ARE SUBJECT TO CHANGE DUE TO FLUCTUATING MARKET PRICES.

Catered pricing is guaranteed within 90 days of an event with an event deposit.