

PRIVATE EVENTS PRICING GUIDE

Brewhouse Mezzanine

Thank you for reaching out to us at Avery to host your event! We have a great space for your group.

We offer our brew house mezzanine for large groups. It seats 48 with space up to 125. It features a private 10-tap bar with a range of food options served buffet style. Please note that this event area is an indoor patio within an active brewing facility and noise levels can be unpredictable. It may not be suited to your needs especially if you're searching for a quiet space. If possible we recommend that you visit the space so that you can get a feel for whether it will meet your needs and expectations.

The mezzanine space will be perfect for your event if you're interested in a low-key, very open and social space, we set the food up buffet style to encourage people to move around and socialize.

Beer Pricing Structure

Our in house Certified Cicerone will create a custom draft selection for your event which may include any beer from our cellar.

5 TAPS: \$15/PERSON

10 TAPS: \$21/PERSON

Our beer manager will create a draft list based on any particular interest from you, or based on the food menu.

The price for beer also includes non-alcoholic beverages (Boylans soda, iced and hot tea and coffee).

There is no limit on drinks per person.

Food Pricing Structure

CRAFT BITES: \$20/PERSON

this menu focuses on hors d'oeuvres and lighter plates

SAVORY EATS: \$30/PERSON

this menu focuses on our smoked meats, BBQ and heavier entrée options

DESSERTS: \$5/PERSON

3 COURSE MENU OPTION: \$45/PERSON

includes offerings from the Craft Bites menu, Savory Eats (with the salad and sides), and desserts

*ALL OPTIONS CHANGE SEASONALLY AS WE WORK WITH MANY LOCAL SOURCES

Space Pricing Structure

WINTER PRICING

November - March

LUNCH: 11AM-3PM

Monday, Tuesday, Wednesday: \$175/hour

Thursday & Sunday: \$225/hour

Friday & Saturday: \$300/hour

DINNER: AFTER 5PM

Monday, Tuesday, Wednesday: \$250/hour

Thursday & Sunday: \$350/hour

Friday & Saturday: \$500/hour

SUMMER PRICING

April - October

LUNCH: 11AM-3PM

Monday, Tuesday, Wednesday: \$135/hour

Thursday & Sunday: \$160/hour

Friday & Saturday: \$200/hour

DINNER: AFTER 5PM

Monday, Tuesday, Wednesday: \$175/hour

Thursday & Sunday: \$225/hour

Friday & Saturday: \$300/hour

*WE HAVE A MINIMUM PRICE OF \$2,000 FOR UTILIZING OUR MEZZANINE SPACE.

We add an 18% gratuity/labor cost.

Thanks again for your interest. Please send email inquiries to privateevents@averybrewing.com.

We look forward to hearing from you!

AVERY BREWING CO

Menu Options

Craft Bites

Pulled Pork and Chicken served with a bun
Veggie Kabobs with Rice
Yam Chips and Hummus Spread
Soft Pretzels
Legs and Thighs (our wings)
Deviled Eggs
Mac n' Cheese (veggie, meat or plain)
Buffalo Seitan Sliders
Sausage and peppers
Loaded fingerlings with bacon

Savory Eats

(comes with a salad and your choice of two sides)

Ribs
Brisket
Smoked chicken with Tasso gravy
Steak
Seafood options available seasonally
Veggie enchiladas
Veggie Ragout
Stir-fry Seitan

Sides

White cheddar mashers, roast beets,
pork collard greens, fennel slaw

Dessert

Bread Pudding (made with one of our seasonal beers)
Seasonal Fruit Cobbler
Gluten Free Brownie