



BANQUET MENU SELECTION



Thank you for considering our banquet services & facilities.

Monocacy Hospitality, owners of Brewer's Alley Restaurant & Brewery,

offer professional catering services in convenient, historic downtown Frederick.

We offer an extensive array of distinctive & delicious foods, including hors d'oeuvres, entrees, & desserts, prepared by our own inspired team of Chefs. Detailed, attentive service & exceptional meals are our commitment to you. Our goal is to ensure a pleasant event with exceptional food & beverage.

Best Regards, Crystal Walters, Event Manager

Office 301.631.0089

Email events@monocacyhospitality.com



BREAKFAST MENUS

Not available after 4pm

Buffels.

THE CONTINENTAL

\$14 PER PERSON

Assorted Danishes, Mini Muffins & Bagels with Fruit Salad, Jams, Cream Cheese & Butter

Includes: Orange & Cranberry Juice, Coffee & Tea



THE ALL AMERICAN \$16 PER PERSON

Hickory Smoked Bacon, Country Sausage, Scrambled Eggs, French Toast & Breakfast Potatoes

Includes: Maple Syrup, Butter, Orange & Cranberry Juices, Coffee & Tea

Additions

OMELETTE STATION
WHEN ADDED TO THE CONTINENTAL
OR ALL AMERICAN BUFFET (REPLACING EGGS)
\$10 PER PERSON

Includes: Chef, for 1.5 hours; Ham, Mushrooms, Tomatoes, Bell Peppers, Onions, & Cheese



LUNCH MENUS

Not available after 4pm

Sandwich Buffels

Sandwich Buffets include House-made Chips & Coleslaw

BARBECUE IN A BUN \$14 PER PERSON

Slider Rolls, Smoked Pulled Pork, Pulled Grilled Chicken



WRAPPED PLATTER \$16 PER PERSON

Turkey Club Wrap, Chicken Caesar Wrap, Roast Beef & Swiss Cheese Wrap, Vegetarian Wrap

\$4.00 PER PERSON

Brewer's House Salad, Caesar Salad, German Potato Salad Or Mediterranean Pasta Salad Lunch Buffet_

Not available after 4pm

EXECUTIVE LUNCHEON

Two Entrees: \$28 PER PERSON

Three Entrees: \$32 PER PERSON

Includes House or Caesar Salad & choice of two sides

-- ENTREE OPTIONS --

Grilled Flank Steak with Chimichurri Sauce
Beef Tips with a Wild Mushroom Sauce
Grilled Chicken with Lemon Beurre Blanc
Panko Crusted Chicken Parmesan
Grilled Salmon with Lemon-Chive Beurre Blanc
Creole Shrimp

.. SIDE OPTIONS ..

Creamy Mashed Potatoes
Rice Pilaf
Mixed Vegetables
Yellow Corn Saute
Green Bean Almandine
Green Peas with Mushroom Garlic Butter
Asparagus (+3 Per Person)

Potato Gratin (+3 Per Person)

Plated Lunch

Not available after 4pm - Pre-orders & placed cards are required

-STARTERS-\$6 PER PERSON

(Choose one option)

Brewer's House Salad Classic Caesar Salad

-ENTREES-

(Choose up to three options)

Chicken Marsala \$18 Grilled Chicken Breast with Mushroom Marsala Sauce

Steak Chimichurri \$22 Grilled 5-oz Flank Steak, Parsley Pesto & Red Wine Demi

Blue Cheese Steak \$28 Grilled 8-oz New York Strip topped with Blue Cheese Butter & Rosemary Demi

> Grilled Ginger Salmon \$26 Ginger-Soy Glazed 6-oz Salmon & Scallion Beurre Blanc

Jumbo Lump Crab Cake \$MP Roasted 5-oz Crab Cake & Old Bay Cream Sauce

-SIDES-

(Pick two options)

Creamy Mashed Potatoes
Roasted Potatoes
Rice Pilaf
Parmesan Orzo
Green Beans

Mixed Vegetables Broccoli Yellow Corn Sauté Green Peas with Mushroom Garlic Butter

Potato Gratin or Asparagus (+3 Per Person)



DINNER MENUS

Buffels.

LITTLE ITALY

Two Entrees: \$30 PER PERSON

Three Entrees: \$34 PER PERSON

Four Entrees: \$38 PER PERSON

Includes House or Caesar Salad & choice of two sides

-- ENTREE OPTIONS --

Chicken Marsala
Chicken Cacciatore
Eggplant Parmesan
Salmon Puttanesca
Shrimp & Vegetable Scampi
Tortellini Alfredo
Flank Steak Florentine

.. SIDE OPTIONS ..

Pasta Marinara
Pasta Alfredo
Creamy Mashed Potatoes
Roasted Potatoes
Rice Pilaf
Broccoli
Mixed Vegetables
Green Beans
Ratatouille



MEXICAN FIESTA

Two Entrees: \$26 PER PERSON

Three Entrees: \$30 PER PERSON

Four Entrees: \$34 PER PERSON

Includes: House Salad, Yellow Corn Rice, Sour Cream, Salsa, Hot Sauce, Shredded Lettuce, & Shredded Cheese

.. ENTREE OPTIONS ..

Steak & Chicken Fajitas Beef & Chicken Tacos Cheese Enchiladas Margarita Shrimp

Additions

\$8.00 PER PERSON

House-made Fresh Guacamole with

Tortilla chips

THE MARYLANDER

Two Entrees: \$36 PER PERSON

Three Entrees: \$40 PER PERSON

Four Entrees: \$45 PER PERSON

Includes House or Caesar Salad & choice of two sides

-- ENTREE OPTIONS --

Chicken Chesapeake

Pork Loin with Curried Apple Chutney
Roasted Rockfish with Roasted Lemon
Seafood Macaroni & Cheese
Herb Crusted Beef Tenderloin
Shrimp with Old Bay Cream Sauce

-- SIDE OPTIONS --

Creamy Mashed Potatoes
Roasted Potatoes
Rice Pilaf
Parmesan Orzo
Green Beans
Mixed Vegetables
Broccoli
Yellow Corn Sauté

Green Peas with Mushroom Garlic Butter Potato Gratin or Asparagus (+\$3 Per Person)

2-oz Crab Cake \$MP

Pre-Ordered Plated Dinners

Pre-orders & place cards are required

-STARTERS-

\$6 PER PERSON (Choose one option)

Brewer's House Salad Classic Caesar Salad

-ENTREES-

(Choose up to four options)

-- MEAT --

8-oz Filet Mignon with Red Wine Jus & Truffle Cream \$48

Blackened 10-oz Ribeye with Horseradish Cream & Rosemary Demi \$40

Herb Roasted 12-oz Prime Rib with Natural Jus \$42

Brewer's Surf & Turf, 8-oz New York Strip Steak & 2-oz Crab Cake \$44

Add 5oz Crab Cake - \$MP

.. POULTRY ..

Grilled Chicken with Wild Mushroom Marsala Sauce \$25 Grilled Chicken Chesapeake with Old Bay Cream Sauce \$28 - Continued from the previous page (Pre-ordered Plated Dinners) -



.. SEAFOOD ..

Grilled Diver Scallops wrapped with Bacon,
topped with Brewer's Barbeque Sauce \$MP
Coconut Curry Shrimp, Bell Peppers, Shredded Carrots,
Coconut Curry Cream Sauce 27
Potato Crusted 6-oz Atlantic Salmon with Citrus-Beurre Blanc \$30
Cilantro-Lime Grilled Mahi-Mahi with Mango-Tomato Relish \$32
Grilled Maryland Rockfish with Pesto Butter and Roasted Tomato Sauce \$36

-- VEGETARIAN --

Primavera Pasta (V) \$18 Vegetable Lasagna \$18 Eggplant Parmesan \$18

-SIDES-

(Pick two options, which will be the same for all entrees)

Creamy Mashers
Roasted Potatoes
Rice Pilaf
Parmesan Orzo
Green Beans
Mixed Vegetables
Broccoli
Yellow Corn Sauté

Green Peas with Mushroom Garlic Butter

Potato Gratin or Asparagus (+\$3 Per Person)

Day Of Plated Dinners

This menu can be ordered during the event

\$70.00 Per Person

APPETIZER

(Select one)

Crab Dip with Pita Chips

Spinach and Artichoke Dip with Tortilla Chips

Fruit and Cheese Display with Crackers

SALAD

(Select One)

Brewer's Alley House Salad with Champagne Vinaigrette Vegetarian Caesar Salad

ENTREE

(Select Three)

Filet Mignon with Red Wine Reduction
Sesame Crusted Ahi with Hoisin Sauce
Potato Crusted 6-oz Atlantic Salmon with Citrus-Beurre Blanc
Crab Cake with Old Bay Cream Sauce
Grilled Chicken Chesapeake with Old Bay Cream Sauce
Chicken Marsala with Wild Mushroom Sauce
Vegetarian Portabella Tower (VG)
Three Cheese Ravioli with Sage Brown Butter (VG)

SIDES

(Select Two)

Creamy Mashers, Roasted Potatoes, Rice Pilaf Parmesan Orzo, Green Beans, Mixed Vegetables, Broccoli, Yellow Corn Sauté, Green Peas with Mushroom Garlic Butter

Potato Gratin* or Asparagus* (Additional \$3.00 per person)

Mini Pastry Dessert Display

HORS D'OEUVRES

Small Bites

Minimum 25 Guests

-HORS D'OEUVRES-

Priced per person

Roasted Beef Meatballs with Beef Gravy \$6 per person (2 Pieces)

Crispy Vegetarian Spring Rolls with Chili Dipping Sauce \$5 per person (2 Pieces)

Chicken Tenderloins with Honey Mustard Dipping Sauce \$5 per person(2 Pieces)

Chicken Tacquitos with Tomato-Jalapeno Salsa \$6 per person (3 Pieces)

Panko Mozzarella with Marinara Sauce \$6 per person (2 Pieces)

Tomato & Basil Bruschetta \$5 per person (3 Pieces)

Spanakopita Spinach Triangles \$6 per person (2 Pieces)

Teriyaki Beef Kabobs with Sesame Soy Sauce \$8 per person (2 Pieces)

Skewered Chicken Satay with Spicy Peanut Sauce \$6 per person (2 Pieces)

Potato Skins Topped with Brewer's Pulled Pork \$6 per person (2 Pieces)

Bacon Wrapped Scallops \$9 per person (2 Pieces)

Lump Crab Croquettes \$MP per person (2 Pieces)

Shrimp Cocktail \$9 per person (3 Pieces)

Starter Stations

Minimum 25 Guests

-HORS D'OEUVRES-

Priced per person

Fresh Seasonal Crudite \$5 Per Person Julienne Vegetables with Creamy Herb Buttermilk Dressing

Spinach & Artichoke Dip \$8 Per Person

Baby Spinach & Artichoke Hearts in Melted Cream Cheese with Roasted Garlic,

Jalapeño Peppers, Melted Jack & Cheddar Cheese,

Served with Corn Tortilla Chips

Crab Dip & Chips \$12 Per Person

Jumbo Lump Crab Meat in Melted Cream Cheese with Roasted Garlic,

Melted Jack and Cheddar Cheese, served with Pita Chips

Assiette of Cheeses & Fruits \$8 Per Person Assorted Cheeses complimented with Fresh Fruits, Berries & crackers

> Kolsch Cheddar Fondue \$8 Per Person Served with Apple Slices, Bread Cubes & Soft Pretzels

> > Raw Bar Display
> > Shrimp and/or Oyster \$4.00 per piece
> > with Cocktail Sauce & Lemons

Mediterranean Vegetarian Platter \$10 Per Person Grilled Vegetables, Fresh Mozzarella, Pepperoncini Peppers, Basil Marinated Tomatoes, Kalamata Olives, Roasted Red Peppers Hummus, Lemon-Feta Dip & House-made Pita Chips



DESSERTS

Desserts

* SPER PERSON (LIMIT OF 3 CHOICES)

Brownies Blondies

Mini Cupcakes Chocolate Covered Strawberries

> Pecan Bars Fruit Tarts

Raspberry Austrian Linzer Torte Individual Tiramisu Rich Chocolate Mousse



-- CHEESECAKES --

\$ 4 4

Serves 10-14

Ask us about our flavors!

-- PIES & HOT FRUIT CRISP'S

\$ 4 4

Ask us about our seasonal offerings!



All outside desserts must come from a Licensed Bakery in Original Packaging and there will be a cake-cutting fee of \$1.50 per person





GENERAL INFORMATION

Banquet Facilities

The Mayor's Office and the Booking Room at Brewer's Alley 124 N. Market Street, Frederick Maryland

Brewer's Alley, Frederick's first brewpub, is proud to have made its home in one of the city's earliest & most important structures.

The building was raised in 1869 to accommodate Frederick's first Town Hall
& Market House. It served its purpose for more than 100 years
& was witness not only to the birth of the city of Frederick,
but also the Civil War, including the ransoming of the city by
Confederate General Jubal Early. As Frederick grew & prospered
into the 20th century, the location functioned as government offices,
then an opera house & theatre. Here, such diverse events as a
memorial service for President McKinley in 1901, and the Frederick
debut of D.W. Griffith's film, "The Birth of a Nation," were hosted.

Brewer's Alley continues its efforts to preserve the architecture of this fine building; a vital link to Frederick's past.

The Mayor's Office, located on the second floor, & was, in its heyday, the office of the Mayor of Frederick. The adjoining Booking Room was historically a holding cell for of our city's shadier characters.

Each room is decorated in period style with portraits of city fathers and early Frederick families adorning the walls. Rooms seat 20-50 guests.

A full-service bar is available. Rooms can be booked independently, or the entire site can be reserved for larger parties.

SERVICE FEES & ROOM RENTAL

Service fees are assessed at an 18% gratuity rate. This fee includes your wait staff & room set up and breakdown.

Room rental rates are as follows:

MAYOR'S OFFICE & BOOKING ROOM \$150 (EACH) FOR A THREE-HOUR EVENT

Room rental includes tables, chairs, china, glassware, silverware, white tablecloths, napkins & buffet equipment. The Events Manager can also assist you in finding services such as florists, DJs, and limousines. We offer a sound system and audiovisual equipment.

Specialty linens in a variety of colors and fabrics can be rented for your special event. The Events Manager can also assist you in finding services such as florists, DJs, and limousines.

Hurricane globes with 12" taper candles can be supplied for no additional fee.

Hosts who wish to decorate the banquet facility personally must make

arrangements with the Events Manager in advance.

Groups requesting a sales tax exemption must provide an exemption certificate prior to the date of the event. Pricing is subject to change, but will be guaranteed 30 days prior to the event. Six percent (6%) Maryland sales tax and alcohol sales tax (9%) will be applied.



RESERVATIONS - PAYMENTS & NOTIFICATIONS

Reservations are taken on a first come, first served basis.

To confirm an event at Brewer's Alley, a non-refundable deposit of \$100.00 is required. The deposit will be applied to the event balance at the end of the function.

Once the proposal has been signed and the non-refundable deposit has been paid your event will be reserved. For events, we require a finalized menu 30 days prior to the event date, after 30 days, you may request changes to the event menu, however we do not guarantee they will be accommodated. prior to the event date. Final guest counts must be provided to the Event Manager seven (7) days prior to the event date.

For guarantees not confirmed, it is assumed the event count will be the last estimate recorded by the Event Manager, & you will be responsible for that number or the number served, whichever is greater. Once the final guarantee number is received, there will be no refunds for number reductions or no-shows. However, guests may be added to the final count. Please notify the Event Manager as soon as possible in order to accommodate last minute increases to your guarantee. At the end of your event, the remainder of the contract balance is due.

Final charges are based on the actual number of guests served, or your guaranteed number, whichever is greater.

Payments must be made in cash or by credit card

(Visa, MC, Amex or Discover).

CANCELLATION POLICY

We understand and appreciate that situations occur that require event cancellations. We will do our best to assist you should a situation develop. In general, cancellations within 72 hours of the event forfeit the deposit and 50% of the amount contracted is due.

EVENT LENGTH

Events at Brewer's Alley are contracted for three (3) hours, with a breakdown allowance of 30 minutes after the event. If the host wishes to lengthen the event to more than 30 minutes past the agreed closing time, a charge of \$100.00 per hour per room will be applied, starting at the specified closing time.

If an event does not last until the specified closing time, no refunds will be given.

FOOD & BEVERAGE POLICY

Monocacy Hospitality will supply all food & beverages including wedding cakes. We have a Pastry Chef who is capable of preparing any type of dessert you would prefer. Your suggestions are welcomed.

For health & safety reasons, all non-consumed food remains the property of Brewer's Alley Restaurant



ALCOHOLIC BEVERAGE POLICY

All alcoholic beverages consumed on restaurant property must be provided by Monocacy Hospitality, & must remain in the venue in which they were purchased.

No alcohol will be sold to or consumed by anyone under the age of 21.

Minors must be supervised by a responsible adult. According to restaurant policy,

side-profile picture IDs will not be accepted.

Monocacy Hospitality reserves the right to refuse service to anyone. Brands of soft drinks, beer, wine, & liquor are subject to change.

DAMAGE LIABILITY

The host assumes responsibility for the actions of his or her guests & outside vendors contracted by the host, including damage to banquet or restaurant property.

ARRIVAL OF VENDORS

Photographers, D]s, musicians & florists may have early access to the banquet facility at a time agreed upon in advance by the event host & the Event Manager.

Our Commitment to you

Your event is special. That is why the staff of Monocacy Hospitality is dedicated to professionally tailoring each affair to suit your personal style. Only the finest, freshest ingredients are used to prepare our irresistible array of dishes. While our catering menu is extensive & varied, our Chef is eager to create a customized menu to suit your taste. Please inform the Event Manager of any special requests.

Your event is special. As such, you, the Host, should feel as though all elements of the function are in order. We want you to enjoy your meal, your guests, & the event you worked so hard to organize.

In order to make that happen, we guarantee:



Your Event Manager will be responsive, motivated, & attentive to details.

Your menu will be carefully planned and executed, & elegantly presented.

Your banquet room will be clean, organized & attractive.

Your wait staff will be friendly, efficient, & attentive.



WE LOOK FORWARD TO HOSTING YOUR EVENT.

Directions

FROM 270. SOUTH OF FREDERICK

I-270 N to exit 31A, MD-85 N, toward Market St.
MD-85 N ends at MD-355 N. Bear left.
MD-355 N becomes Market Street.

Continue in to town past E. South St., E. All Saints St. & E. Patrick St.

Brewer's Alley is between E. Church St. & 2nd St.

A parking garage is available on E. Church St. and 2nd St.

FROM 170. WEST OF FREDERICK

I-70 E becomes I-70 E/US-40 E.

Take exit 54, MD-355/MD-85/Market St. toward Frederick.

Turn left onto MD-355 N/MD-85 N.

MD-355 N becomes Market St.

Continue in to town past E. South St., E. All Saints St. and E. Patrick St.

Brewer's Alley is between E. Church St. & 2nd St.

A parking garage is available on E. Church St. and 2nd St.

FROM 170. EAST OF FREDERICK

I-70 W/US-40 W.

Take exit 54, MD-355/MD-85/Market St. toward Frederick.

Turn left onto MD-355 N/MD-85 N.

MD-355 N becomes Market St.

Continue in to town past E. South St., E. All Saints St. and E. Patrick St.

Brewer's Alley is between E. Church St. & 2nd St.

A parking garage is available on E. Church St. and 2nd St.