

PARTY MENU

If you are hosting a private gathering at our North Downtown location, this menu is for you.
All menu items are presented in self-serve format for your guests to enjoy.
Order for 25 people or more.

COCKTAIL APPETIZERS

🌿 **BAVARIAN PRETZEL BITES** German rosemary mustard, Gruyere fondue *\$1.5 each*

INDIAN-SPICED CHICKEN SKEWER
Mango chutney *\$3.5 each*

DIXIE-FRIED CHICKEN STRIPS Choose two sauces: sriricha buffalo, Blatt BBQ, bacon ranch, blue cheese or honey mustard *\$2.75 each*

MINI MIXED SAUSAGE ON A STICK Jalapeño
Polish sausage, beer-braised bratwurst, curry cabbage, German rosemary mustard, smoked ketchup *\$3 each*

🌿 **DEVEILED EGGS** Applewood-smoked bacon, garlic-dill relish, smoked paprika, chives *\$1.50 each*

🌿 **CHILE CON QUESO** A blend of cheese with fire-roasted chiles & tomatos, tortilla chips *\$60 (serves 20-25)*

CURRY CHICKEN CROSTINI Indian-spiced chicken salad, pecans, gold raisins, red grapes *\$2 each*

CHAR-FRIED CHICKEN WINGS Naked, sriricha buffalo or Blatt BBQ, bacon ranch, blue cheese dressing *\$2 each (150-piece minimum)*

🌱 **BEET HUMMUS** Grilled pita bread, carrots sticks, English cucumber *\$16.99/lb (serves 5-7)*

SALADS

Dressings (one per salad): ranch, dill ranch, buttermilk bacon ranch, sherry dijon vinaigrette, citrus caesar.

GF 🌿 **SIMPLE SALAD** Boston lettuce, tomato, red onion, English cucumber, brioche-herb croutons, choice of dressing *\$4 per person*

GF 🌿 **KALE CAESAR** Boston lettuce, baby kale, shaved fennel, Grana Padano cheese, brioche-herb croutons, citrus caesar dressing *\$5.5 per person*

GF 🌿 **CHOPPED SALAD** Boston lettuce, spinach, applewood-smoked bacon, boiled egg, tomato, red onion, English cucumber, carrot, peas, blue cheese crumbles, brioche-herb croutons, choice of dressing *\$5.5 per person*

SLIDERS

BLATT BURGER* Angus beef cooked medium, split top bun, parmesan peppercorn aioli, Guinness-braised onions, aged white cheddar *\$5 each*

MINI BLATTWURST Beer-braised bratwurst, caraway kraut, German rosemary mustard, pretzel roll *\$4 each*

🌱 **ROOT BURGER** Red quinoa & roasted beet, split top bun, veganaise *\$4 each*

GRILLED CHICKEN Split top bun, Blatt BBQ *\$4.5 each*

DIXIE-FRIED CHICKEN Split top bun, mayo *\$4.5 each*

BBQ PORK Split top bun, Blatt BBQ *\$4.5 each*

PARTY PLATTERS

Each platter serves 15-25 people.

VEGETABLE CRUDITÉ
Celery, carrot, English cucumber, asparagus, dill ranch dressing
\$55

MIXED CHEESES
Smoked Gouda, Gruyere, Cheddar, Havarti, lavosh crackers
\$85

MIXED FRUIT
Honeydew and cantaloupe melon, pineapple, strawberries
\$66

🌿 Vegetarian 🌱 Vegan GF Gluten Free

**Consuming raw or under-cooked meat and seafood may increase your risk of foodborne illness.*

NoDo 10.22

ON A BUN

Includes choice of two Sides.

DIXIE-FRIED CHICKEN SANDWICH Brioche bun, Boston lettuce, tomato, red onion, garlic dill pickle chips, mayonnaise **\$16 per person**

GF **BACKYARD BURGER*** Angus beef cooked medium, brioche bun, Boston lettuce, red onion, tomato, garlic dill pickles, smoked ketchup, yellow mustard **\$16 per person**
Add applewood-smoked bacon +\$2, or aged white cheddar +\$1

CHAR-GRILLED CHICKEN SANDWICH Indian-spiced, brioche bun, Boston lettuce, tomato, pickled fennel & red onion, aged white cheddar, mango chutney, cilantro **\$16 per person**

BLATTWURST Jalapeño Polish sausage or beer-braised bratwurst, pretzel roll, caraway kraut, German rosemary mustard **\$14 per person**

V **VEGAN CURRYWURST** Pretzel bun, caraway kraut, German rosemary mustard **\$12 per person**

FANCY FARE

Includes choice of two Fancier Sides.

ROSEMARY GARLIC CHICKEN Grilled chicken breast, caramelized onion, fire-roasted red pepper and artichoke tapenade, havarti cheese **\$22 per person**

STEAK AU POIVRE Flat iron steak, brandy-peppercorn cream sauce **\$28 per person**

SEARED SALMON Pan-seared salmon, lemon and dill crème fraîche **\$28 per person**

SIDES

\$4 per person a la carte

POTATO CHIPS
Salted or sour cream & onion

GF **CREAMY COLESLAW**

GF **DILL POTATO SALAD**

BLATT BAKED BEANS

SUN-DRIED TOMATO & BASIL PASTA SALAD

BLATT MAC & CHEESE

FANCIER SIDES

\$5 per person a la carte

GRILLED ASPARAGUS

SAUTÉED HARICOT VERTS

CHIVE MASHED POTATOES

TRUFFLE & ROSEMARY ROASTED POTATOES

AFTER

MAPLE PECAN BREAD PUDDING

Salted caramel sauce

\$5 per person

S'MORES POT DE CRÈME Graham cracker

streusel, marshmallow brûlée **\$5 per person**

IRISH BROWNIE Guinness batter brownie,

toasted pecans, Jameson caramel sauce,

smoked sea salt **\$6 per person**

COOKIES \$2 each

V Vegetarian **V** Vegan **GF** Gluten Free

**Consuming raw or under-cooked meat and seafood may increase your risk of foodborne illness.*

NoDo 10.22

BOOK YOUR PARTY

Our private party facilities are great for events big and small, from weddings, rehearsal dinners and corporate parties, to showers and birthday parties.

If you think you want to host a party at Blatt, let's explore dates and options.

Get started by emailing our events team:

events@BlattBeer.com

Expedite the planning process by providing the following information in your outreach:

event occasion • date • time of your event • estimated number of guests

PRIVATE PARTY ROOM OPTIONS

ROOFTOP BEER GARDEN

Accommodates up to 300 guests.

Our Rooftop Beer Garden is located on our second level. When the garage doors are open, it accommodates up to 200 guests seated or cocktail parties of up to 300 guests standing. When enclosed, it comfortably fits up to 150 guests. This is a unique venue for larger parties, where the atmosphere hinges on downtown Omaha's spectacular views, including TD Ameritrade Park, the Bob Kerry Pedestrian Bridge and the CenturyLink Center.

ALL SEASONS PATIO

Accommodates up to 50 guests.

Our All Seasons Patio is located on the ground level just off our main dining room and bar, in a separate garage door-enclosed space. This patio accommodates intimate parties of up to 50 guests. If the weather is great, we can open our garage doors on two sides of the room so your guests can enjoy the breeze. Our All Season's Patio includes a private bar with 8 rotating beers on tap and private restrooms.

Booking: We request that you book your party at least 2 weeks in advance, but can often accommodate requests on shorter notice if our private party room is available. Two weeks allows us plenty of time to discuss your event needs and objectives, and allows our team to personalize a great experience that meets your expectations. Parties scheduled during summer weekends and the holiday season do book quickly, so reaching out up to a year in advance is advised for these peak seasons!
We do not require a deposit, but do ask for a credit card to hold your event date.
Your total balance is due at the conclusion of the event, same day.

Cancellation Policy: Due to our food ordering deadlines, we require notice of 7 days or more ahead of your event date to avoid cancellation charges. Cancellation 3-6 days before the event date results in a cancellation charge of 50% of the event menu invoice. Cancellation within 2 days of the event date results in a cancellation charge of 100% of the event menu invoice.

Minimums: We do not charge a rental fee to schedule a private event on our Rooftop Beer Garden or All Seasons Patio. Our Rooftop Beer Garden requires a minimum food and drink order, that minimum will vary in price depending on the season, time of event, room you wish to rent and your guest count. Minimums are different for private parties during the College World Series, please inquire.

Gratuity: We charge a service fee that ranges from \$40-\$300, depending on the length of your event and number of guests. We will let you know this fee ahead of time!