

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

ALL SEASONS PATIO

Accommodates up to 50 guests.

This room accommodates intimate parties of up to 50 guests. If the weather is great, we can open our garage doors so your guests can enjoy the breeze.

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.

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!

EVENTS MENU.

These are suggested stations, but we'd be happy to curate a menu that works best for your event with items from any of our stations and a la carte items.

COCKTAIL PARTY.

*minimum of 20 people
\$25 per person*

Parties up to 70: pick two mains & two starters.

Parties of 70 or more: pick two mains & three starters.

MAINS.

DIXIE FRIED CHICKEN, crispy strips with bbq sauce and ranch

SAUSAGE ON A STICK, cheesy bratwurst, german rosemary mustard

INDIAN SPICED CHICKEN SKEWER, mango chutney

BLATT BURGER SLIDER, split top bun, guinness-braised onions, parmesan-peppercorn aioli, white cheddar

DIXIE FRIED CHICKEN SLIDER, split top bun, mayonnaise

STARTERS.

🌱 **BRUSSELS SPROUTS**, roasted tomato, honey mustard, parmesan, parsley

BAVARIAN PRETZEL BITES, german rosemary mustard, gruyere fondue

MAC & CHEESE BITES, smoked paprika, ranch

🌱 **SIMPLE SALAD**, boston lettuce, red onion, tomato, cucumber, croutons, sherry-dijon vinaigrette

CHIPS & QUESO, fire roasted chili & tomatoes, tortilla chips

🌱 **VEGETABLE CRUDITE TRAY**, celery, carrot, english cucumber, cauliflower, broccolini, dill ranch

ADD ONS.

🌱 **FRUIT TRAY**, honeydew, cantaloupe, pineapple, strawberries, honey crème fraiche
(feeds 20) ... 65.

🌱 **MIXED CHEESE TRAY**, smoked gouda, gruyere, blue cheese, havarti, cheddar, lavosh crackers
(feeds 20) ... 85.

CHARCUTERIE BOARD, assorted cured meats, pickled vegetables, accoutrements, lavosh crackers
(feeds 20) ... 140.

DINNER PARTY.

*minimum of 30 people
\$26 to \$34 per person*

Choose up to two entrees.

ENTREES.

CHICKEN & PROSCIUTTO SCALOPPINI, gruyere fondue, capers, lemon ... 26 pp.

CITRUS SALMON, citrus soy sauce, dill crème fraiche ... 28 pp.

FLAT IRON STEAK, caramelized onions, chili butter, chives ... 34 pp.

SIDES.

🌱 **BRUSSELS SPROUTS**, roasted tomato, honey mustard, parmesan, parsley

ROASTED YUKON POTATOS, herbs, garlic, lemon

ON THE LIGHTER SIDE.

*minimum of 20 people
\$27 per person*

MAINS.

🌱 **MIXED GREENS**, carrot, golden raisin, pickled red onion, almond, parmesan, herbs, radish, sherry-dijon vinaigrette

INDIAN SPICED CHICKEN SKEWER, mango chutney

CITRUS SALMON, citrus soy sauce, chive

🌱 Vegetarian 🌱 Vegan 🌱 Gluten Sensitive

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

West 8.23

EVENTS MENU. *(cont.)*

ON A BUN PARTY.

*minimum of 20 people
\$25 per person*

Choose up to 2 sandwiches.

SANDWICHES.

BLATT BURGER*, brioche bun, boston lettuce, tomato, guinness-braised onions, dill pickle, parmesan peppercorn aioli

BACKYARD BURGER*, brioche bun, boston lettuce, tomato, red onion, dill pickle, smoked ketchup, yellow mustard

CHAR-GRILLED CHICKEN, indian spice, brioche bun, white cheddar, boston lettuce, tomato, pickled red onion, mango chutney, cilantro

DIXIE FRIED CHICKEN, brioche bun, boston lettuce, tomato, red onion, dill pickle, mayonnaise

SIDES.

GS CREAMY COLE SLAW

FRIES, parmesan peppercorn aioli

ADD ONS.

BAVARIAN PRETZEL BITES, german rosemary mustard, gruyere fondue ... *1.5 ea.*

INDIAN SPICED CHICKEN SKEWER, mango chutney ... *4 ea.*

BLATT BURGER SLIDER*, split top bun, guinness-braised onions, parmesan-peppercorn aioli, white cheddar ... *6 ea.*

DIXIE FRIED CHICKEN SLIDER, split top bun, mayonnaise ... *6 ea.*

♦ BLATT MAC & CHEESE, cavatappi pasta, cheddar bechamel, panko & havarti crust, smoked paprika, chive ... *6 pp.*

♦ VEGETABLE CRUDITE TRAY, celery, carrot, english cucumber, cauliflower, broccolini, dill ranch (*feeds 20*) ... *65.*

♦ FRUIT TRAY, honeydew, cantaloupe, pineapple, strawberries, honey crème fraiche (*feeds 20*) ... *65.*

♦ MIXED CHEESE TRAY, smoked gouda, gruyere, blue cheese, havarti, cheddar, lavosh crackers (*feeds 20*) ... *85.*

CHARCUTERIE BOARD, assorted cured meats, pickled vegetables, accoutrements, lavosh crackers (*feeds 20*) ... *140.*

CHOPPED SALAD, mixed greens, bacon, egg, tomato, red onion, cucumber, blue cheese, croutons, dill ranch ... *5 pp.*

♦ GS MIXED GREENS, carrot, golden raisin, pickled red onion, almond, parmesan, herbs, radish, sherry-dijon vinaigrette ... *5 pp.*

DESSERTS.

BROWNIE ... *4 ea.*

COOKIES ... *3 ea.*

RICOTTA DOUGHNUTS, chocolate ganache, raspberry sauce, powdered sugar ... *1.5 ea.*

BLATT
— BEER & TABLE —

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

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