



LAFAYETTE BREWING CO.

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www.lafayettebrewingco.com

Welcome to Lafayette Brewing Co.!

Thank you for your interest in the Lafayette Brewing Co. Our 2nd floor is the perfect space for your recruiting event, company get-together, business rewards dinner, birthday party or class reunion. In the past year, we have hosted many different community events, including: Purdue's Big Ten Recreational Sports Conference, Indiana Nursery & Landscapers Annual Dinner and the Clinton Prairie Class of '97 Reunion. We hope to add you to our list of satisfied customers.

Enclosed, you will find our informational packet containing rental policies, our menu and a rental agreement. A signed rental agreement and advance fee are required to secure a reservation. Please note: Indiana State Excise Police require that all persons attending events on our 2nd floor must be at least 21 years of age.

If you have any questions about the contained information, would like to tour our facility or would like to check date availability, please do not hesitate to contact me at 765-742-2591, or via email at lafbrew2@yahoo.com I am generally reachable by phone Monday evenings and Tuesday, Wednesday, Friday & Saturday during the day. Response time on emails may take a day, or so. Again, thank you for considering Lafayette Brewing Co. We welcome the opportunity to host your event!

Sincerely,

*Kate Olakowski
Event Planner
765-742-2591
lafbrew2@yahoo.com*

Why Should You Choose LBC For Your Special Event?

Quality

- ~Lafayette Brewing Co. is family owned and operated since 1993.
- ~Our restaurant has been recognized by author, reporter, restaurant reviewer and host of "Duffy's Diner", Reid Duffy, in his book *Guide to Indiana's Favorite Restaurants*.
- ~We offer fresh, unique menu items.
- ~LBC's house brewed beers have won numerous awards at events judged by some of the world's most discerning beer connoisseurs, including the *World Beer Championships* and the *Indiana State Fair*.

Atmosphere

- ~Our 2nd floor provides a fun and novel venue for your event- we are Tippecanoe County's only brewpub.
- ~Our pool tables, dart boards, corn hole boards and foosball table provide your guests with additional entertainment not included in other catering facilities.
- ~We have an in-house stage with professional sound system, lighting and and operator available for your band or DJ.

Value & Service

- ~We are committed to providing our guests with top-notch food and beverage service at a competitive price.
- ~We can work with most budgets.
- ~There are no hidden costs added to your bill- you will be aware of all charges prior to your event.

Location

- ~Historic Downtown Lafayette
- ~Easy access to two great hotels: Holiday Inn Select & Hilton Garden Inn
- ~On the free Wabash Trolley line with access to all of downtown and Purdue University campus.
- ~Close to many shops, restaurants and nightlife for your guests.
- ~Centrally located in Tippecanoe county with ready access to a host of golf courses, historic parks, Columbian Park Zoo and Tippecanoe County Amphitheater.

Catering Policies

We will do our best to be flexible and accommodating as we work with you on planning your special event; however, there is some very important information that, while boring reading, is essential that you agree to and understand. PLEASE make sure you read and are familiar with the following information. It is in the best interest of all parties that there are no misunderstandings or unwanted surprises at the time of your event.

Reservations

Reservations are on a first-come basis. Reservations are considered confirmed upon receipt of appropriate advance fees and a signed contract. Unless Purchaser has reserved the entire room, the facility may still be open to the public or other parties.

Age Requirement

Our 2nd floor venue is considered a bar room by the Indiana Excise Police. As such, there are legal age requirements which apply to all of our guests. All persons attending events on Lafayette Brewing Co.'s 2nd floor **must be at least 21 years of age with valid identification**. No exceptions.

Buffet Service

Final buffet selections and final guest count are due not later than 14 days prior to the event. Purchaser will be financially responsible for a minimum of 90% of the final guest count or 25 persons, whichever is greater.

Advance Fees

An advance fee of 25% or \$200 is required to secure foodservice reservations. An advance fee of \$250 to \$500 is required to reserve the entire room (see details in Room Rental Fee below). This fee is non-refundable unless cancellation occurs 60 days, or greater, prior to the event.

Tax and Service Charge

State and local sales taxes are not included in any listed pricing and will be added to the final bill. A service charge of 18% will be added to the price of all food and beverage service.

Room Rental Fee

A room rental fee will be charged for all reservations of the entire room. The daytime room rental for events ending by 4 pm is \$250 for 3 hours. The nighttime room rental is \$500 for 6 hours. All nighttime events run 6 pm to midnight. Room rental fees will be waived with a minimum of \$500 food/beverage service for daytime rentals and \$1000 food/beverage service for nighttime rentals.

Entertainment

All bands, DJs and any other entertainment or guest speakers must be approved prior to the event. The use of our house pa, stage, lighting and operator are required for all bands. The fee for the use of this system is \$150, payable in advance. Client is responsible for all entertainment fees and any damage incurred to either the equipment or facility as a result of misuse by the entertainers. Use of cable radio or connecting your own mp3 player to our house stereo system is complementary. We can also provide a single microphone routed through our house system for guest use free of charge.

Linens

White tablecloths can be provided for all round tables for a fee of \$5 each.

Outside Food & Alcohol Prohibited

In accordance with health code regulations and Indiana alcohol beverage laws, **no food or beverage may be brought into the licensed premises**. The only exception is for cakes produced at a commercial bakery (please bring proof of purchase).

Room Specifications

Buffet service is available for 25 to 100 persons. Seating capacity for all types of tables, including bar: 120 persons. Fire Code Capacity: 340 persons. Room will be arranged according to reservation requirements. All decorations must be approved by Lafayette Brewing Co. catering services in advance. Restrooms are located on the 2nd floor.

Smoking

Per Lafayette City Ordinance Sec. 9.04.030, smoking is prohibited throughout Lafayette Brewing Co.

Decorations

We are proud of our historic building and would like to keep in the best condition possible. Our LBC catering staff is available to work with you on decorations and will be happy to recommend ways in which banners, signs or decorations can be attached without damaging the building. All decorations must be approved prior to an event. The use of tape of any kind on walls, staircases and columns is strictly prohibited. Poster tack is the only acceptable means of affixing pictures, posters, flyers, etc. to the interior structure. Rice, glitter, confetti and birdseed are prohibited anywhere in the building. Absolutely no open flames or candles without a reservoir for dripping wax are permitted.

Liability

Lafayette Brewing Co. is not responsible for items lost, stolen or damaged that have been left unattended in the public areas of our facility during, or following, your event. **For security safety and liability reasons, no guests are allowed in the kitchen or staff only areas during an event.** We will try to accommodate special dietary requests; however, Lafayette Brewing Co. is not responsible for any food allergies suffered by persons attending events on our 2nd floor.

Payment

All payment is due in full on the day of the event. We accept Visa, Mastercard, American Express, Discover, Diner's Club, business checks and cash. No personal checks, please.

Menu

Buffet Options

All buffet services require a 25 guest minimum. Alcohol beverages are not included in buffet pricing. Prices do not include sales tax or service charge and are subject to change without notice.

Dinner Buffet

Entree Selections (choose 2)

Bourbon-Marinated Beef Tenderloin- choice beef tenderloins are "intoxicated" with our special bourbon marinade for 24 hours and slow roasted to melt in your mouth perfection!

Chicken Teriyaki- boneless breast tenders basted in teriyaki sauce and pineapple chunks and char-rilled to a juicy, fork-cut tenderness.

Citrus Baked Salmon- fillets of Chilean salmon, lightly seasoned and baked on a bed of orange and lemon slices. Simply delicious!

Vegetable Lasagna- layer after tantalizing layer of green & yellow squash, mushrooms, carrots, spinach, ricotta cheese, delicate pasta sheets and a zesty tomato sauce.

Slow Roasted Pork Loin- whole pork loins are brined for 24 hours and slow roasted. Moist and flavorful!

Shepherds Pie- hearty beef and barley stew presented under a steaming layer of redskin mashed potatoes and topped with melted cheddar cheese.

Smoked Turkey Breast- whole muscle turkey breasts are marinated and slow cooked in our house smoker. Very juicy!

Baked Rigatoni- tender rigatoni noodles baked with our homemade zesty tomato sauce and chunks of spicy meatballs under a layer of melted mozzarella cheese. Can also be prepared without meat.

Potato/Rice Selections (choose 1)

Parsley Red Potatoes

Red Skin Mashers

Scalloped Potatoes

Rice Pilaf

Mac 'N Cheese

Vegetable (choose 1)

Bean and Carrot Medley

Spring Blend in Butter Sauce

Green Bean Almondine

Raspberry Carrots

Succotash

Dessert (choose 1)

Apple Cobbler & Vanilla Ice Cream

Cheese Cake

Chocolate Mousse

All dinner buffet service includes your choice of a green or Caesar salad, dinner rolls, soft drinks and coffee. Dinner buffet, per person: 21 plus sales tax and service charge. An additional entree selection, per person: 3. We can also provide a tempting selection of hosted appetizers to add a cocktail hour to your event. See our list below for items and pricing.

Appetizer Selections (price per person)

Smoked Salmon (2.50)

Sausage & Pineapple Brochettes (2.25)

Assorted Cheeses & Crackers (1.25)

Swedish Meatballs (1.50)

Cocktail Shrimp- 21-24 Ct. (2.50)

Cheesy Potato Munchers (1.00)

Beer-B-Que Buffet

<i>LBC Pulled Pork Beer-B-Que</i>	<i>Assorted Sliced Cheeses</i>	<i>Coleslaw</i>	<i>Potato Salad</i>
<i>Tortilla Chips & Salsa</i>	<i>Wheat Kaisers</i>	<i>Soft Drinks</i>	<i>Coffee</i>

Taco Buffet

<i>Seasoned Chicken</i>	<i>Seasoned Beef</i>	<i>Spanish Rice</i>	<i>Refried Beans</i>
<i>Soft Flour Tortillas</i>	<i>Full Garnish Set-Up*</i>	<i>Corn Tortilla Chips</i>	<i>Soft Drinks & Coffee</i>

**Includes shredded cheddar cheese, sour cream, lettuce, tomatoes, onions, jalapenos & black olives.*

Deli Sandwich Buffet

<i>Deli Sliced Turkey Breast</i>	<i>Deli Sliced Ham</i>	<i>Assorted Sliced Cheeses</i>	<i>Coleslaw</i>
<i>Potato Chips & Ranch Dip</i>	<i>Assorted Breads & Rolls</i>	<i>Soft Drinks</i>	<i>Coffee</i>

Pizza Buffet

<i>Choice of 3 Varieties of LBC Pizza</i>	<i>Potato Munchers</i>	<i>Soft Drinks</i>	<i>Coffee</i>
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Beer-B-Que, Deli and Taco buffets, per person: 12 plus sales tax and service charge.

Pizza buffet, per person: 11 plus sales tax and service charge.

Platter Options

*Platters served approximately 20-25 people. Orders must be placed 14 days in advance.
Pricing does not include sales tax or service charge. Prices subject to change without notice.*

Smoked Salmon

Cured and alder-smoked salmon filet served with cream cheese, capers and an assortment of gourmet crackers. 65

Sausage Brochettes

Chunks of Andouille sausage and pineapple presented on skewers with a teriyaki glaze. 48

Vegetable & Cheese Assortment

A selection of fresh celery, carrots, radishes and cucumber along with cheddar and swiss cheese cubes. 29

Cheesy Potato Munchers

Delicious nuggets of potato, cheddar cheese and diced jalapenos. Served with ranch and salsa. 25

Swedish Meatballs

Tasty one-half ounce meatballs presented in a classic Swedish-style sauce. 38

Cocktail Shrimp

Large (21-25 count) boiled shrimp served with a zesty cocktail sauce. Approximately 65 pieces. 100

Chips & Salsa

A large bowl of crunchy tortilla chips served with a 16 ounce bowl of chunky salsa. 12

Deli Meats & Cheeses

A selection of roast turkey breast, ham, cheddar & provolone cheeses, assorted rolls, tomato and lettuce. 75

Boneless Wings

Tender boneless wings in your choice of sauce: Buffalo, Beer-B-Q, Thai Peanut or Smokin' Savina. Approximately 100 pieces. 85

Toasted Sandwiches

A platter of our toasted signature sandwiches. Choose from the following varieties (2 per platter max.): Classic Stromboli, North of the Border, Ham & Cheese, Veggie Delight or Beer-B-Que Sub. Approximately 50 pieces. 75

Spinach & Artichoke Dip

A dish of our delicious blend of Parmesand and cream cheeses, spinach, artichoke hearts and crushed red pepper. Topped with pico de gallo and served with tortilla chips and wheat pita quarters. 90

Beverage Service Options

We pride ourselves in providing some of the finest beverage service in Tippecanoe county. All our draft beers are produced in house with the finest raw ingredients, specially selected yeast strains and never any cheap adjuncts. We brew according to traditional methods and serve only fresh beer from the source- no preservatives, filtration or pasteurization has been incorporated into the brewing process. Our house & premium wines are carefully selected for their quality and value. Our fine selection of spirits have also been chosen based on their high quality and value. If you should have a special request for a beverage product that we do not carry, please let us know 30 days prior to your event and we will do our best to accommodate your request. **Due to Indiana Code 7.1-5-8-4, no alcohol beverages may be brought into our facility by hosts or their guests.** All alcohol beverages must be purchased by LBC through licensed distributors authorized to do business in Indiana.

Package Bar Service

We offer a variety of package bar service options as specified below. This service is charged **per person, per hour** as priced. Prices do not include tax or service charge and are subject to change. No shots or doubles are available with package bar service. The chart below shows the charge per person based on the length of service. These numbers are based on an average and account for the fact that non-drinkers will be in attendance.

Type of bar service	1 hr.	2 hrs.	3 hrs.	4 hrs.	5 hrs.	6 hrs.
LBC Beer Only	8.00	10.00	12.00	14.00	16.00	18.00
LBC Beer & House Wine*	9.00	11.00	13.00	15.00	17.00	19.00
LBC Beer, House Wine & Select Spirits**	11.00	13.00	15.00	17.00	19.00	21.00
Premium Bar Service***	13.00	16.00	19.00	22.00	25.00	28.00

*House wines: Gallo Chardonnay, White Zinfandel and Cabernat/Sauvignon

**Select Spirits: Bacardi Rum, Beefeaters Gin, Smirnoff Vodka, Seagrams 7 Whiskey, Jim Beam Bourbon and Cabo Wabo Silver Tequila

***Includes LBC beer, house & premium wines and select & premium spirits.

Hosted Bar Service

We also offer a variety of options for hosted bar service. This service is charged on a **per drink basis**, with the host paying on one check upon completion of the event. Again, prices do not include service charge and are subject to change. The host can choose to offer: **LBC Beer Only; LBC Beer & House Wine; LBC Beer, House Wine & Select Spirits; or Premium Bar Service.** Descriptions of these differing levels of service are detailed above. Prices effective 10/01/09: LBC Beer- 4.75/pint; House Wines- 4.50/glass; Select Spirits- 4.50-5.50/drink; Premium Wines and Spirits- 4.75 to 7.25 per single serving.

Cash Bar Service

For those events in which the host will not be paying for alcohol service, we offer a simple cash bar. Guests are charged on a per drink basis from our full menu of alcohol beverages. Prices do not include gratuity and are subject to change.

Lafayette Brewing Co.

Contract

Client: _____

Address: _____ Email: _____

City: _____ State: _____ Zip Code: _____ Fax: _____

Home Phone: _____ Cell Phone: _____ Work: _____

Event Date: _____ Event Type: _____

Event Time: _____ to _____ Private function? _____ Advance Fee: _____

Estimated No. Guests: _____ Foodservice Type: _____

Beverage Service Type: _____ Date Advance Fee Paid: _____

Reservation Fees and Payment

Payment is due in full on the day of the event. We accept Visa, Mastercard, Discover, Diners Club and cash for payment. No personal checks will be accepted.

An advance fee is required to confirm all reservations. No refunds for advance fees will be given if an event is canceled less than 60 days prior to the scheduled event.

All persons attending events on our 2nd floor must be at least 21 years of age. Absolutely no exceptions. Person under 21 years of age will be denied admission.

If legal proceedings are required to enforce the terms of this contract and the Client is found to be in violation, thereof, the client shall pay all of the attorney's fees and expenses incurred in such proceeding and all damages which result from Client's breach of these covenants and this agreement. All legal actions will be heard in the courts of Tippecanoe County, Indiana.

I HAVE READ AND UNDERSTAND THE CATERING PACKAGE (INCLUDING ALL POLICIES) AND THE ABOVE AGREEMENT AND WILL ABIDE BY ITS TERMS AND POLICIES:

Signature of client: _____

Printed name of client: _____

Date: _____

Signature, Lafayette Brewing Co.: _____

Date: _____

Prices do not include tax or service charge and are subject to change without notice.