

**ROCK & BOTTOM**  
RESTAURANT & BREWERY

# Group Dining Menu



# Plated Packages

ALL PACKAGES INCLUDE UNLIMITED TEA, COFFEE & FOUNTAIN SODAS

## THE BELGIAN \$30 PER PERSON

INCLUDES 1 APPETIZER, 3 ENTRÉE SELECTIONS

### Appetizers

**FRIED PICKLES** cilantro ranch

**SPINACH DIP** veggies, fried wonton strips

**TATER TOT FONDUE** beer cheese dipping sauce, bacon, sour cream & scallions

**BAVARIAN PRETZEL STICKS** brewery queso

**MOZZARELLA STICKS** house-made marinara

**CHIP & DIP TRIO** house-made guacamole, brewery queso, salsa, tortilla chips

### Entrées

**MAC & CHEESE** cavatappi, house-made cheese sauce, toasted breadcrumbs, scallions

**CRISPY FISH & CHIPS** beer battered cod, fries, coleslaw, rémoulade

**CHICKEN FRIED CHICKEN** buttermilk marinated, white pepper gravy, green beans, roasted garlic mashed potatoes

**VEGETARIAN PASTA** cavatappi pasta, cajun sauce, black beans, tomatoes and chives

**PULLED PORK SLIDERS** house-smoked pork sliders, pickles, crispy onions, BBQ sauce

**CHEF SALAD** ham, turkey, cheddar, swiss, egg, mixed greens, cucumbers, tomatoes, carrots

**CHEESEBURGER** cheddar, lettuce, tomato, red onion, pickles, mayo, fries

**GRILLED CHICKEN** green beans, rice pilaf

## Lunch Package

\$25 PER PERSON, OFFERED DAILY 11-3PM

ALL PLATED LUNCHE INCLUDE UNLIMITED TEA, COFFEE & FOUNTAIN SODAS

### Entrées Options: Choose 4

HOUSE SALAD WITH GRILLED CHICKEN

CHEF SALAD

CHEESEBURGER

MAC & CHEESE

GRILLED CHICKEN

VEGETARIAN PASTA

PULLED PORK SLIDERS

Vegan entrée available upon request.

## THE SAISON \$40 PER PERSON

INCLUDES 1 APPETIZER, 1 SALAD, 3 ENTRÉE SELECTIONS, 1 DESSERT

### Appetizers

**FRIED PICKLES** cilantro ranch

**SPINACH DIP** veggies, fried wonton strips

**TATER TOT FONDUE** beer cheese dipping sauce, bacon, sour cream & scallions

**BAVARIAN PRETZEL STICKS** brewery queso

**MOZZARELLA STICKS** house-made marinara

**CHIP & DIP TRIO** house-made guacamole, brewery queso, salsa, tortilla chips

### Salad

**HOUSE SALAD** mixed greens, croutons, cucumbers, tomatoes, carrots, vinaigrette

### Entrées

**GRILLED SIRLOIN** mashed potatoes, green beans

**MAC & CHEESE** cavatappi, house-made cheese sauce, toasted breadcrumbs, scallions

**CRISPY FISH & CHIPS** beer battered cod, fries, coleslaw, rémoulade

**CHICKEN FRIED CHICKEN** buttermilk marinated, white pepper gravy, green beans, roasted garlic mashed potatoes

**VEGETARIAN PASTA** cavatappi pasta, cajun sauce, black beans, tomatoes and chives

**PULLED PORK SLIDERS** house-smoked pork sliders, pickles, crispy onions, BBQ sauce

**CHEF SALAD** ham, turkey, cheddar, swiss, egg, mixed greens, cucumbers, tomatoes, carrots

**CHEESEBURGER** cheddar, lettuce, tomato, red onion, pickles, mayo, fries

**GRILLED CHICKEN** green beans, rice pilaf

### Desserts

**FUDGE BROWNIE** fudge brownie topped with vanilla ice cream, whipped cream, chocolate & caramel drizzle

**CARROT CAKE** scratch made, brewed-on-site kolsch beer, carrots, pineapple, walnuts, cream cheese frosting, caramel drizzle

## THE PORTER \$50 PER PERSON

INCLUDES 1 APPETIZER, 1 SALAD, 4 ENTRÉE SELECTIONS, 1 DESSERT

### Appetizers

**FRIED PICKLES** cilantro ranch

**SPINACH DIP** veggies, fried wonton strips

**TATER TOT FONDUE** beer cheese dipping sauce, bacon, sour cream & scallions

**BAVARIAN PRETZEL STICKS** brewery queso

**MOZZARELLA STICKS** house-made marinara

**CHIP & DIP TRIO** house-made guacamole, brewery queso, salsa, tortilla chips

### Salads

**HOUSE SALAD** mixed greens, croutons, cucumbers, tomatoes, carrots, vinaigrette

**CAESAR SALAD** romaine, parmesan, croutons

### Entrées

**BABY BACK RIBS** in-house smoked ribs, chipotle bbq sauce, fries, coleslaw

**GRILLED RIBEYE** mashed potatoes, green beans

**GLAZED SALMON** sweet & smoky glazed salmon, roasted brussels sprouts, rice pilaf

**GRILLED SIRLOIN** mashed potatoes, green beans

**MAC & CHEESE** cavatappi, house-made cheese sauce, toasted breadcrumbs, scallions

**CRISPY FISH & CHIPS** beer battered cod, fries, coleslaw, rémoulade

**CHICKEN FRIED CHICKEN** buttermilk marinated, white pepper gravy, green beans, roasted garlic mashed potatoes

**VEGETARIAN PASTA** cavatappi pasta, cajun sauce, black beans, tomatoes and chives

**PULLED PORK SLIDERS** house-smoked pork sliders, pickles, crispy onions, BBQ sauce

**CHEF SALAD** ham, turkey, cheddar, swiss, egg, mixed greens, cucumbers, tomatoes, carrots

**CHEESEBURGER** cheddar, lettuce, tomato, red onion, pickles, mayo, fries

**GRILLED CHICKEN** green beans, rice pilaf

### Desserts

**FUDGE BROWNIE** fudge brownie topped with vanilla ice cream, whipped cream, chocolate & caramel drizzle

**CARROT CAKE** scratch made, brewed-on-site kolsch beer, carrots, pineapple, walnuts, cream cheese frosting, caramel drizzle

CHECK THIS OUT!

# Buffet Packages

ALL PACKAGES INCLUDE UNLIMITED TEA, COFFEE & FOUNTAIN SODAS

## BRONZE

\$25 PER PERSON  
CHOOSE FOUR MENU ITEMS BELOW

FRIED PICKLES  
TATER TOT FONDUE  
MOZZARELLA STICKS  
CHIP & DIP TRIO  
MAC & CHEESE  
CRISPY FISH  
PULLED PORK SLIDERS  
BONELESS CHICKEN WINGS  
CLASSIC WINGS  
TWISTED TENDERS  
CHEF SALAD  
HOUSE SALAD  
MASHED POTATOES  
RICE PILAF  
FRUIT BOWL  
COLESLAW  
FUDGE BROWNIE  
CARROT CAKE

## SILVER

\$40 PER PERSON  
CHOOSE FIVE MENU ITEMS BELOW

FRIED PICKLES  
SPINACH DIP  
TATER TOT FONDUE  
MOZZARELLA STICKS  
CHIP & DIP TRIO  
GRILLED CHICKEN  
MAC & CHEESE  
CRISPY FISH  
PULLED PORK SLIDERS  
BURGER SLIDERS  
BONELESS CHICKEN WINGS  
CLASSIC WINGS  
TWISTED TENDERS  
CHEF SALAD  
HOUSE SALAD  
MASHED POTATOES  
RICE PILAF  
FRUIT BOWL  
COLESLAW  
FUDGE BROWNIE  
CARROT CAKE

## GOLD

\$50 PER PERSON  
CHOOSE FIVE MENU ITEMS BELOW

FRIED PICKLES  
SPINACH DIP  
TATER TOT FONDUE  
MOZZARELLA STICKS  
CHIP & DIP TRIO  
FIRECRACKER SHRIMP  
GRILLED CHICKEN  
GRILLED SALMON  
GRILLED SIRLOIN  
CRISPY FISH  
PULLED PORK SLIDERS  
BONELESS CHICKEN WINGS  
CLASSIC WINGS  
TWISTED TENDERS  
MAC & CHEESE  
CHEF SALAD  
HOUSE SALAD  
MASHED POTATOES  
RICE PILAF  
FRUIT BOWL  
COLESLAW  
FUDGE BROWNIE  
CARROT CAKE

Vegan entrée available upon request.

# Add-On Platters

Classic Wings .....	\$85
Boneless Wings .....	\$85
Fried Pickles (V).....	\$45
Spinach Dip (V) .....	\$75
Tater Tot Fondue .....	\$75
Bavarian Pretzel Sticks (V) .....	\$55
Mozzarella Sticks (V) .....	\$55
Chip & Dip Trio .....	\$50
Pulled Pork Sliders .....	\$75
Crispy Beer Battered Fish.....	\$125
Twisted Tender Sliders .....	\$85
Burger Sliders .....	\$90
Caesar Salad .....	\$50
House Salad (V) .....	\$50
French Fries .....	\$45
Salmon .....	\$150
Sirloin .....	\$150
Fruit and Cheese Platter .....	\$100
Fruit Salad .....	\$55
Vegetable Platter .....	\$50
Brownie Platter .....	\$75
Carrot Cake (single layer whole cake) .....	\$85

**ADD-ON PLATTERS MAY ONLY BE ADDED TO PLATED OR BUFFET PACKAGE PURCHASES.**

Please see server for gluten sensitive menu. Additional nutritional information available upon request. Before placing your order, please inform your server if anyone in your party has a food allergy. Vegetarian or vegan entrée available upon request.

\* These menu items contain peanuts, pecans, cashews, almonds, walnuts, pine nuts, sesame seeds or sunflower seeds.

† These items may contain raw or undercooked ingredients or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

V Vegetarian.

# F.A.Q.

## **Food & Beverage Minimum:**

We require that a food and beverage minimum charge (not counting tax and gratuity) be met. If the minimum is met, there is no additional room charge. If the food and beverage minimum is not met, the difference between the actual food and beverage subtotal and the applicable minimum will be charged to you as an additional room charge. You may not purchase gift cards or “to go” food, beer or wine to bring your total purchases up to the applicable minimum.

## **Pricing:**

Prices to be determined based on the menu selections made plus applicable sales tax and a 4% event service fee to cover our administrative expenses for hosting your event. The event service fee does not represent a tip, gratuity or service charge for the wait staff, service employees or bartenders providing service to the event. For your convenience, we will calculate a 20% gratuity and show that gratuity on your bill. This gratuity is voluntary. As our patron, of course, you should decide whether to provide a gratuity and in what amount. Thus, you are free to increase or decrease the gratuity. In addition, all charges, including food, beverage, room rental, AV, décor, rental charges, and service charge may be subject to state and local sales tax. If reserving group is subject to tax exemptions, a copy of your organization’s Tax Exemption Certificate must be provided before event date or services are rendered. We can only accept Tax Exempt Certificates from the state in which the restaurant is located. Groups without the proper documentation will be responsible for any taxes associated with the event.

## **Payment:**

Payment will be due in full the day of the event. Separate checks cannot be issued. Personal checks are not accepted. In the event it becomes necessary to cancel your event, the following charges will apply:

- 8 days or more prior to event date: 50% of guaranteed food and beverage minimum.
- 7 or less days prior to event date: 100% of guaranteed food and beverage minimum.

## **Guest Count Guarantee:**

A guaranteed number of guests must be received 48 business hours in advance of the event.

## **Alcohol & Minors:**

SPB Hospitality reserves the right not to serve any guest who appears intoxicated, any guest who does not have proper identification verifying he or she is of legal age to drink alcoholic beverages, or any guest who could potentially be disruptive to the flow of restaurant operations. The service of alcohol will always be in accordance with alcohol beverage laws and regulations.

**Brewery Tours + Tastings are available at select locations upon request.**