

BREWCO PRIVATE EVENTS

305 S. MARKET AVE
SPRINGFIELD, MO 65806

PRIVATE EVENTS INCLUDE:

- ✓ 3 Hours of Event Time
- ✓ 30 Minutes of Set Up Time
- ✓ Custom Event Buffet Setup
- ✓ Free Wi-Fi Access



SCAN TO SUBMIT
YOUR REQUEST



THE BEER HALL

ENCLOSED PRIVATE ROOM

CAPACITY: 80 GUESTS

FARM WOOD TABLES & HIGH-TOP SEATING

LCD PROJECTOR & AUDIO SYSTEM

RENTAL FEE REQUIRED FOR BOOKING:

SUNDAY-WEDNESDAY \$125 | THURSDAY-SATURDAY \$150

DEDICATED EVENT BARTENDER +\$100



THE TAPROOM LOFT

INDOOR BALCONY OVERLOOKING 1ST FLOOR TAPROOM & BAR

CAPACITY: 70 GUESTS

LOW-TOP TABLE SEATING

SEMI-PRIVATE AREA

RENTAL FEE REQUIRED FOR BOOKING:

SUNDAY-WEDNESDAY \$100 | THURSDAY-SATURDAY \$125

DEDICATED EVENT BARTENDER +\$100

THE TAPROOM BAR FRONT

GREAT MINGLING SPACE IN THE UPSTAIRS BAR AREA

CAPACITY: 32 GUESTS

HIGH-TOP BAR TABLE SEATING

RENTAL FEE REQUIRED FOR BOOKING:

SUNDAY-WEDNESDAY \$75 | THURSDAY-SATURDAY \$100

DEDICATED EVENT BARTENDER +\$100



THE TAPROOM SUMMIT

SMALLER INDOOR BALCONY OVERLOOKING 1ST FLOOR TAPROOM & BAR

CAPACITY: 24 GUESTS

LOW-TOP TABLE SEATING

RENTAL FEE REQUIRED FOR BOOKING:

SUNDAY-WEDNESDAY \$50 | THURSDAY-SATURDAY \$75

DEDICATED EVENT BARTENDER +\$100

FULL UPSTAIRS TAPROOM BUYOUT

CAPACITY: 260 GUESTS

PRIVATE ACCESS TO THE ENTIRE 2ND FLOOR | SUBJECT TO AVAILABILITY

RENTAL FEE REQUIRED FOR BOOKING:

SUNDAY-WEDNESDAY \$2500/\$4000 FOOD MINIMUM | THURSDAY-SATURDAY \$3000 /\$4500 FOOD MINIMUM

BREWCO PRIVATE EVENT MENU

Impress your guests with delicious food, award-winning craft beers, and spirits.

- APPETIZERS -

EACH APPETIZER SELECTION INCLUDES 10 SERVINGS

BEER PRETZEL BITES \$55
Served with spicy mustard and queso.

BREWCO BRUSCHETTA \$50
Toast points, drizzled with olive oil, topped with tomatoes, garlic, herbs and balsamic glaze.

BREWER'S CHARCUTERIE BOARD \$65
Five artisan cheeses and three sliced Salame variations served with spicy mustard dipping sauce and garnished with kalamata olives.
Add Toast Points +\$5

CHIPS & QUESO \$50
Fresh-fried tortilla chips served with house-made queso.
Add House-Made Salsa +\$5

CRAB RANGOON DIP \$50
Creamy crab dip topped with sweet Thai chili sauce and served with wonton chips.

CRUDITÉS BOARD \$50
An assortment of fresh vegetables served with house-made Ozark Dill Ranch dipping sauce.

FRESH FRUIT PLATTER \$55
An assortment of fresh seasonal fruit.
Add Sweet Blondie's Dipping Glaze +\$5

HERB & MUSHROOM MEATBALLS \$50
House-made meatballs with our house beef and pork blend, mushrooms and fresh herbs.

- SLIDERS -

PRICED PER SLIDER

UPGRADE TO A FULL-SIZED SANDWICH +\$5

CAPRESE SLIDER \$4.50
Buffalo mozzarella, basil pesto, fresh tomatoes and Balsamic glaze.

CUBAN SLIDER \$4.50
House-smoked pulled pork, ham, with Swiss cheese spicy mustard and house-made pickles.

DELI-STYLE SLIDER \$4
Ham, turkey, and Swiss cheese. Lettuce, tomato, mayo, and mustard are served on the side.

MINI-BURGER SLIDER \$4
Ground beef patty and cheddar cheese. Pickles, ketchup and mustard are served on the side.

PULLED PORK SLIDER \$4
House-smoked pork topped with coleslaw. House-made pickles and Cellar Bourbon BBQ Sauce are served on the side.

ROASTED PORTOBELLO SLIDER \$4.50
Roasted portobello topped with Swiss cheese. Lettuce, tomato, house-pickled red onion and Greene Ghost IPA chipotle aioli are served on the side.

SMOKED CHICKEN SLIDER \$5.50
House-smoked chicken and pepper jack cheese. Lettuce, tomato and mayo are served on the side.

- WINGS -

EACH SELECTION INCLUDES 10 SERVINGS (40 PIECES) AND IS SERVED WITH HOUSE-MADE OZARK DILL RANCH AND BLUE CHEESE DRESSINGS, CARROT AND CELERY STICKS ON THE SIDE.

TRADITIONAL BONE-IN \$70
BONELESS OR CAULIFLOWER \$60

Flavor Options:
Sauces: Buffalo • Cellar Bourbon BBQ • Thai Chili
Carolina BBQ
Dry Rubs: BrewCo BBQ • Tajin • Jamaican Jerk

Add Natural Cut Fries or House-Seasoned Potato Chips +\$20

- TAPROOM ENTRÉES -

PRICED BY SERVING. A MINIMUM OF 20 SERVINGS PER ENTRÉE CHOICE ARE REQUIRED.
EXTRA SERVINGS ARE RECOMMENDED. ADD SALAD & BREAD TO ANY ENTRÉE +\$2

BREWCO BBQ

\$17

Each serving includes two House-smoked meats, Cellar BBQ Sauce, garlic bread, house-made pickles and choice of two sides.

HOUSE-SMOKED MEATS:

Chicken • Pulled Pork • Brisket +\$2

SIDE OPTIONS:

Spicy Slaw • Mac & Cheese
Smoked BBQ Beans • Natural Cut Fries
House-Seasoned Potato Chips

CASHEW CHICKEN

\$16

Classic Springfield-Style Cashew Chicken topped with green onions and cashews. Served with steamed rice and an egg roll.

MEXI CALI TACO

\$13

Each serving includes two tacos and two sides served with sautéed bell peppers and onions, shredded lettuce, sour cream and shredded cheddar on the side.

TACO OPTIONS:

417 Lager Pulled Chicken • Pulled Pork
Seasoned Ground Beef • Brisket +\$2

SIDE OPTIONS:

Spanish Rice • Refried Beans
Southwest Corn

ADD CHIPS & QUESO +\$2

ADD CHIPS, QUESO & SALSA +\$3

MAC & CHEESE

\$17

Shell pasta tossed in our signature mac & cheese sauce and your choice of three toppings.

- CLASSIC ENTRÉES -

PRICED BY SERVING. A MINIMUM OF 20 SERVINGS PER ENTRÉE CHOICE ARE REQUIRED.
EXTRA SERVINGS ARE RECOMMENDED. ADD SALAD & BREAD TO ANY ENTRÉE +\$2

PRIME RIB

\$35

Brewhouse Seasoning rubbed roasted Prime Rib with au jus, horseradish cream, and two sides.

SURF & TURF

\$25

Each portion includes two 3oz BrewCo Bistro Filet Medallions with three 1oz grilled shrimp and mixed herb compound butter served with two sides.

TUNA STEAK

\$25

Sesame-encrusted Tuna Steak topped with house-made tomato bruschetta and two sides.

ROASTED CHICKEN

\$16

House-Roasted Chicken Breast with herb cream sauce served with two sides.

SIDE OPTIONS:

Herb-Roasted Potatoes • Roasted Brussels Sprouts • Mashed Potatoes & Bordelaise Gravy
Rice Pilaf • Country-Style Green Beans
Mac & Cheese +\$1 • Side Salad +\$1

- DESSERTS -

FRESH BAKED COOKIES

\$3

Assorted Flavors, Individually Priced

MINI CHEESECAKE SHOOTERS

\$4

Assorted Flavors, Individually Priced

BROWNIE PLATTER

\$40

Fudgy, chocolate brownies.
30 servings

SEASONAL COBBLER

\$48

Berries or Fruit with a flaky pastry crust.
25 servings

- CONTACT -

RYAN BECK

PRIVATE EVENTS MANAGER

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