

THE **EATery**

EVENTS

MAMMOTH
BREWING CO.

From simple to elevated - you pick, we host!
Delicious food and our full range of craft beers await.

UPDATED MAY 2025

WELCOME

Whether it's celebrating a love story or a successful year of business, we are here to raise a pint and share a plate with you! Our diverse spaces offer options for all size groups and styles of events. One thing stays the same... great brews and bites.

After 10 years of hosting the most special of events, the following details show how we do it best. From menus to all the most frequently asked questions, we've got you covered. But we know you... you have dreamed up something wonderful. So reach out, we'll help you bring your vision to life.



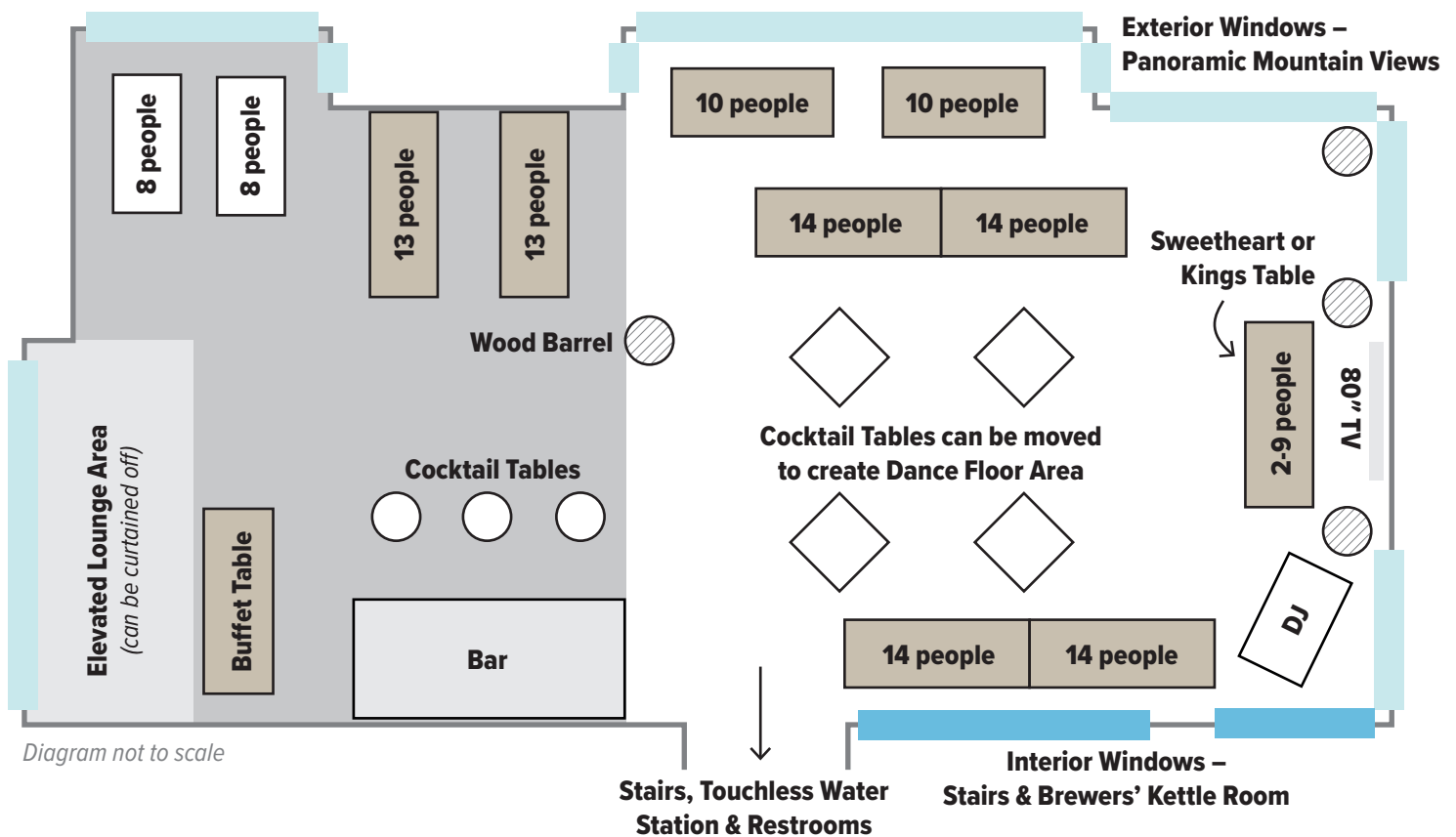
Photo credits: left – Steve Dutcher Photography; top right and bottom right – Nic Hilton Photography.

BREWERS' HALL

The Brewers' Hall is located on the second floor of our Tasting Room. It has space for 120 to enjoy a seated dinner or groups of up to 180 can be served reception style. The Brewers' Hall has mountain views, a private bar and bathrooms. Our recommended food service is buffet-style food stations, with the option to have pairing stations with beer and wine. We offer plated service as a more elevated style for up to 120 guests. For guest counts above 120, we can do reception-style with display appetizers and food at stations with a mix of seating and standing areas.

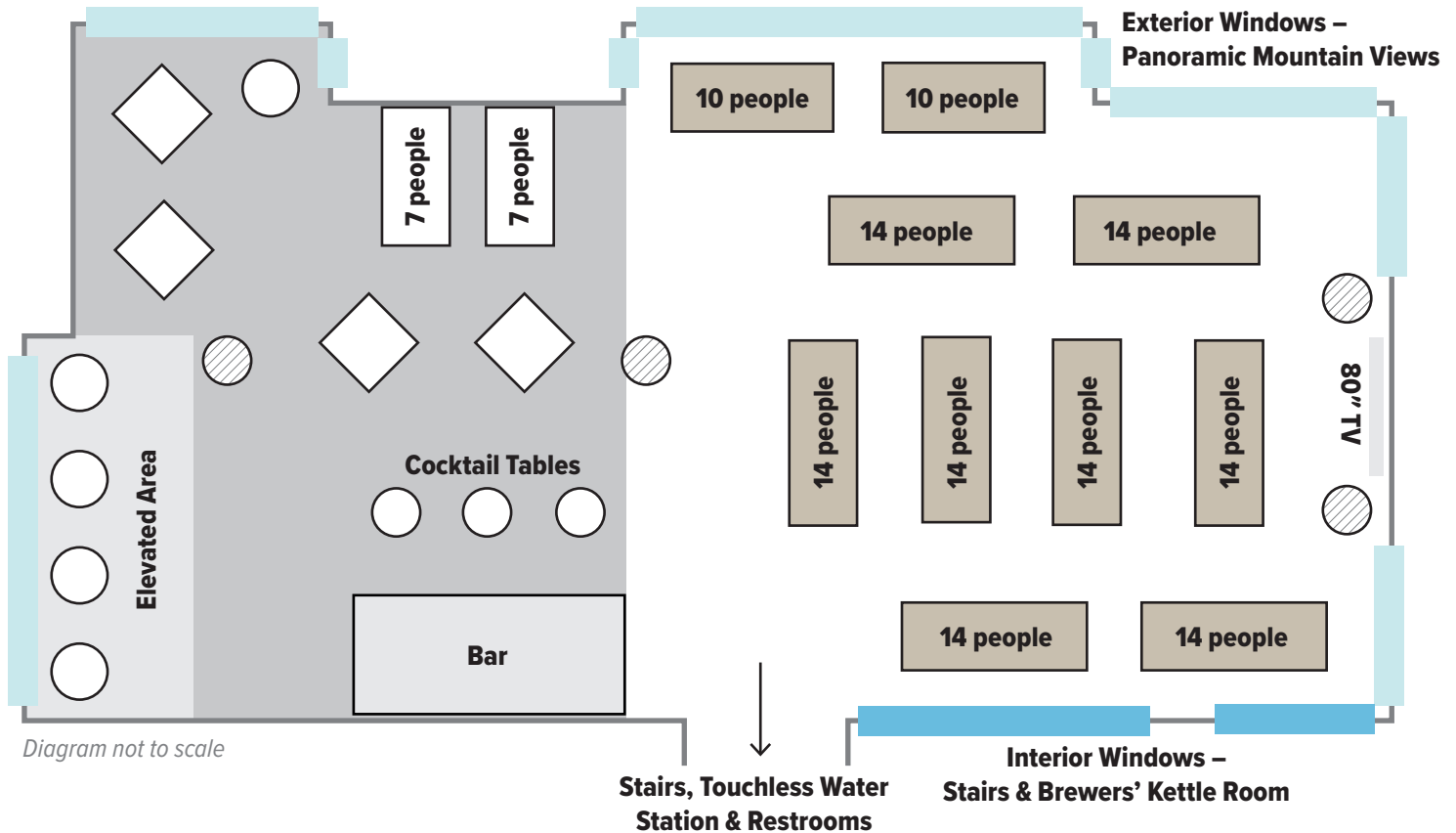
The layout below shows the suggested seating for a Wedding Reception with a dance floor. Large tables (shown in beige) must remain in the space, but can be repurposed for a dessert bar, gift/welcome tables, appetizer display, etc. They can also be rearranged if no dance floor is required. The elevated area can be used for a seating or standing area with cocktail tables or may be curtained off for storage of unused furniture. The light blue indicates windows on 3 sides of the Hall. The turquoise indicates glass between the Brewery and the Hall, showing some of the working parts of the brewing process. The gray floor area indicates carpeting, the white is wood floor. Slideshows or presentations may be cast to all six TVs in the space via an HDMI connection at the bar. Personal playlists may be connected to the house system via Bluetooth. Above all, this is the place to make a great memory!

Layout - Reception



BREWERS' HALL

Layout - Standard



Tables

White Cocktail Tables:

Square: 3' x 3' and 43" high (4 available, may seat 4 each)

Round: 24" diameter and 43" high (5 available, 3 shown, may seat 2 each)

Round: 30" diameter and 43" high (5 available, may seat 4 each)

Rectangle: 72" x 36" and 43" high (2 available, shown as seating up to 8)

Beige Dining Tables:

30.5" x 120.5" (8 available, all pictured as seating up to 14, sweetheart/kings table or repurposed for buffet table)

30.5" x 89" (2 available, pictured seating for 10)

Also available:

6' x 30" banquet tables covered with a black linen (1 pictured as the DJ table, 4 available)

Furniture sets as shown are included in the venue rental fee. Custom layouts may require a set-up fee.

BREWERS' HALL



Photo credits: top left, bottom left and bottom right – Nic Hilton Photography; top right and middle right – Steve Dutcher Photography.

BREWERS' HALL

Pricing

Up to 120 guests seated, 180 guests reception style
20% service charge and 9.25% tax applied to all final charges

Summer • MAY-OCTOBER

EVENING

Monday - Wednesday:

- Venue Rental: \$600
- Bar Minimum: \$1,000
- Food Minimum: \$2,400

Sunday & Thursday:

- Venue Rental: \$800
- Bar Minimum: \$1,200
- Food Minimum: \$3,000

Friday & Saturday:

- Venue Rental: \$1,500
- Bar Minimum: \$2,500
- Food Minimum: \$5,000

LUNCHEON

Food served by noon, up to 3pm

Monday - Friday:

- Venue Rental: \$200
- Bar Minimum: \$500
- Food Minimum: \$1,500

Saturday & Sunday:

- Venue Rental: \$400
- Bar Minimum: \$1,000
- Food Minimum: \$2,000

Winter • NOVEMBER-APRIL

EVENING

Monday - Wednesday:

- Venue Rental: \$800
- Bar Minimum: \$1,200
- Food Minimum: \$3,000

Sunday & Thursday:

- Venue Rental: \$1,100
- Bar Minimum: \$1,600
- Food Minimum: \$5,000

Friday & Saturday:

- Venue Rental: \$2,000
- Bar Minimum: \$3,000
- Food Minimum: \$6,000

LUNCHEON

Food served by noon, up to 3pm

Monday - Friday:

- Venue Rental: \$200
- Bar Minimum: \$500
- Food Minimum: \$1,500

Saturday & Sunday:

- Venue Rental: \$400
- Bar Minimum: \$1,000
- Food Minimum: \$2,500

Pricing is applicable through the 2025 calendar year.

BEER CELLAR

The Beer Cellar is located below the main Tasting Room, on the basement level. The space can accommodate up to 52 guests seated, or up to 60 guests reception style. There are a mix of high and low tables that allow for various configurations. There is a 75" TV with HDMI connections that allow for computer mirroring for slide show presentations, appropriate for business use or for showing a love story! The pay-per-game pool table and free shuffleboard are available for your guests to enjoy, or both can be covered and repurposed for displayed food. The casual nature of the Beer Cellar lends itself to laid back events of all kinds. The suggested style of service is buffet-style food and beer pairing stations, allowing your guests to sample a variety of our delicious EATery selections, paired with the MBC beer that they best compliment!



BEER CELLAR

Layout

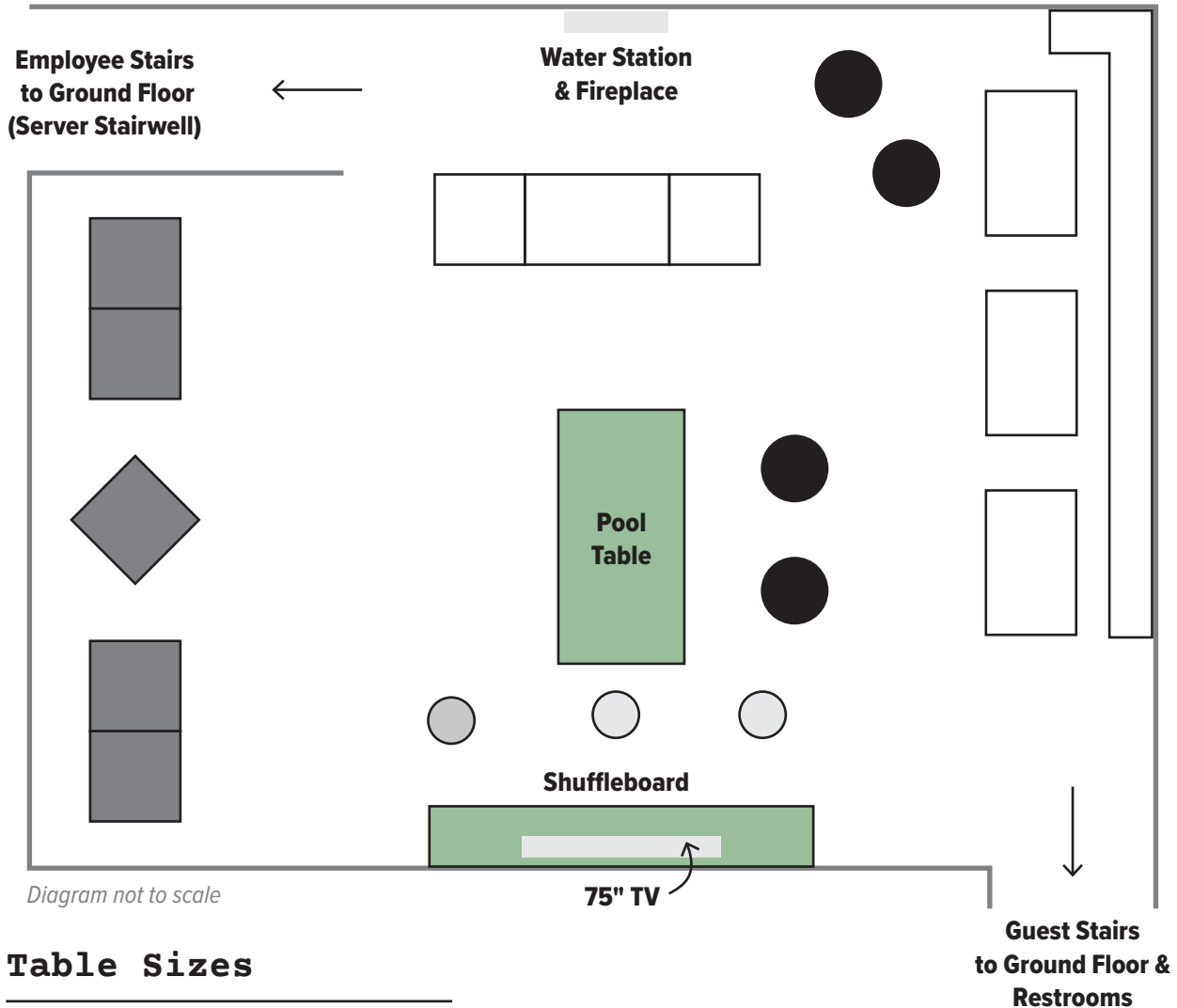


Table Sizes

White tables are dining table height:

30" x 30" (2 available, seat 4 each)

30" x 48" (4 available, seat 6 each)

Dark gray tables are bar height and can be arranged for seating or for standing:

30" x 30" (4 available, seat 4 each)

36" x 36" (1 available, seats 4)

Light gray tables are standing cocktail tables:

21.5" diameter (3 available)

Black Lounging Ottomans:

27" diameter (4 available, or may be stored away)

Also available:

6' x 30" banquet tables covered with a black linen.

Furniture sets as shown are included in the venue rental fee. Custom layouts may require a set-up fee.

BEER CELLAR

Pricing

Up to 52 guests seated, 70 guests reception style
20% service charge and 9.25% tax applied to all final charges

Summer • MAY-OCTOBER

EVENING

Monday - Wednesday:

- Venue Rental: \$200
- Bar Minimum: \$400
- Food Minimum: \$1,000

Sunday & Thursday:

- Venue Rental: \$250
- Bar Minimum: \$600
- Food Minimum: \$1,200

Friday & Saturday:

- Venue Rental: \$300
- Bar Minimum: \$800
- Food Minimum: \$1,500

LUNCHEON

Food served by noon, up to 3pm

Monday - Sunday:

- Venue Rental: \$100
- Bar Minimum: \$200
- Food Minimum: \$1,000



Pricing is applicable through the 2025 calendar year.

Winter • NOVEMBER-APRIL

EVENING

Monday - Wednesday:

- Venue Rental: \$250
- Bar Minimum: \$400
- Food Minimum: \$1,000

Sunday & Thursday:

- Venue Rental: \$400
- Bar Minimum: \$600
- Food Minimum: \$2,000

Friday & Saturday:

- Venue Rental: \$700
- Bar Minimum: \$900
- Food Minimum: \$2,600

LUNCHEON

Food served by noon, up to 3pm

Monday - Sunday:

- Venue Rental: \$100
- Bar Minimum: \$200
- Food Minimum: \$1,000

APRÉS SKI

3-5pm

Sunday - Thursday:

- Venue Rental: \$100
- Bar Minimum: \$300
- Food Minimum: \$1,000

Friday & Saturday:

- Venue Rental: \$600
- Bar Minimum: \$800
- Food Minimum: \$1,800

BEER GARDEN

Our Beer Garden is located in front of our Tasting Room. Enjoy the beauty of the Sherwin Mountains and the fresh mountain air! The Beer Garden can be reserved in sections for up to 42 or up to 110 seated guests to enjoy the outdoor setting with picnic table-style seating. Row one or the combined rows one and two will be cordoned off for use by invited guests only, but the rest of the Beer Garden will remain open to the public. Guest restrooms, including an accessible restroom, are inside on the Main Level Tasting Room, accessed by stairs or ramp. Food service is offered as buffet-style food stations. Our Package Bar beverage service is offered as a displayed pitcher and carafe station. For an additional charge, a dedicated Beertender can attend the group, taking individual drink orders. While the Beer Garden offers the beauty of the outdoors and an ideal mingling environment, rain, snow, wind, heat, smoke, pollen, dust, insects, traffic noise, and roadwork are all possibilities throughout the summer months.



Photo credits: Cody Mathison

BEER GARDEN

Layout

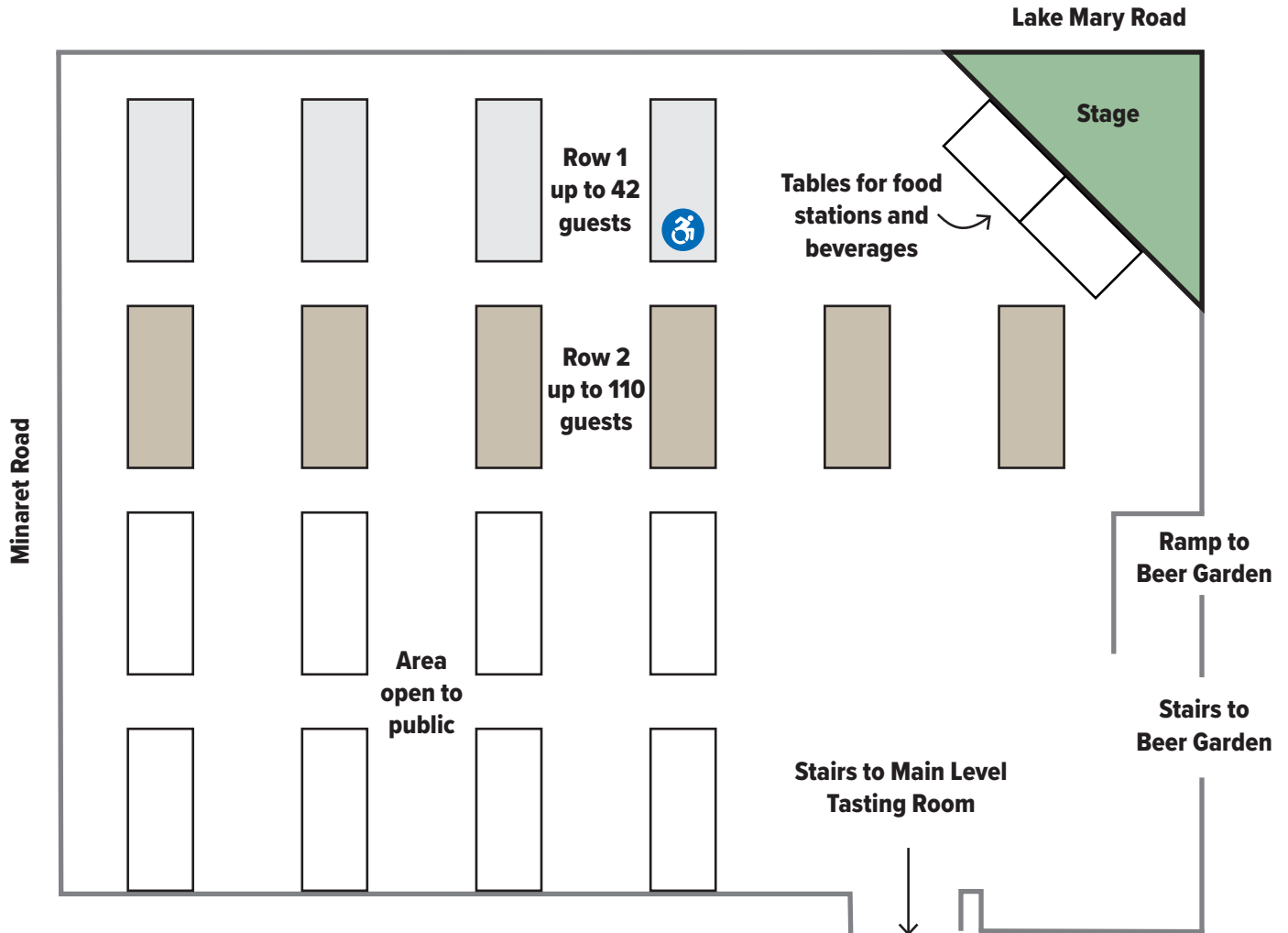


Table Sizes

Dining Tables:

30.5" x 120.5" (4 available in first row including one roll-up accessible table, 10 available with first and second row)

Also available:

6' x 30" banquet tables covered with a black linen (2 available, pictured as food/drink station)

BEER GARDEN

Pricing

Up to 42 or 110 guests

20% service charge and 9.25% tax applied to all final charges

Summer • JUNE-SEPTEMBER*

EVENING

4-7pm

Beer Garden Row One: *Up to 42 guests*

--- Venue Rental: \$1,000

--- Bar Minimum: \$1,500

--- Food Minimum: \$2,500

Beer Garden Row One & Two: *Up to 110 guests*

--- Venue Rental: \$2,000

--- Bar Minimum: \$3,000

--- Food Minimum: \$5,500

LUNCHEON

Food served by noon, up to 3pm

Beer Garden Row One: *Up to 42 guests*

--- Venue Rental: \$500

--- Bar Minimum: \$1,000

--- Food Minimum: \$2,000

Beer Garden Row One & Two: *Up to 110 guests*

--- Venue Rental: \$1,500

--- Bar Minimum: \$2,500

--- Food Minimum: \$4,500

Dedicated Beertender (optional): \$125



**The Beer Garden is only offered June-September on a rain-or-shine basis. Rain, snow, wind, heat, smoke, pollen, dust, insects, traffic noise, and roadwork are all possibilities and there is no guarantee that an alternate indoor space will be available.*

Pricing is applicable through the 2025 calendar year.

BAR MENU

Unlimited Package Bar

Includes unlimited Original & Seasonal Beers, Wine, Hard Ciders & Hard Kombucha and Non-Alcoholic Beverages. Great for thirsty guests.

23 per person for 2 hours, **9** per person for each additional hour.
8 per person for confirmed Non-Alcoholic Beverage drinkers only.

On Consumption Hosted Bar

Original & Seasonal Beers, Wine, Hard Ciders & Hard Kombucha and Non-Alcoholic Beverages are hosted “on consumption” to the host’s tab, as they are ordered throughout the event. The host may choose to pay to the bar minimum or beyond.

No-Host Bar

Once the bar minimum has been met by the host through a package bar or on consumption bar, guests may order and pay on their own.

*All prices include glassware based on menu selections.
Custom glassware may incur an additional charge.
Prices do not include 9.25% tax and 20% service charge.*



Photo credits: left – Nic Hilton Photography; right – MBC

WINE MENU

Wines by the glass are always available in the Tasting Room for all events. They are curated to satisfy guests who may wish to enjoy beverages other than our beer. But for the oenophile (i.e., wine enthusiast) the following optional wines by the bottle are available for advanced purchase. Any bottles not consumed during the event may be taken by the host. All wine purchases go towards fulfilling the bar minimum.

Prices are per bottle

Daou Package

Rosé.....	73
Sauvignon Blanc.....	71
Chardonnay.....	71
Cabernet Sauvignon.....	88
Pessimist Red Blend.....	81

French Package

Paul Buisse Cremant de Loire.....	69
Albert Bichot Cremant de Bourgogne Brut Rosé.....	81
Piper-Heidsieck "Cuvee 1785" Champagne Brut.....	157
Taittinger Brut La Francaise Champagne.....	196
E. Guigal Cotes du Rhone Blanc.....	71
Louis Jadot Macon-Villages Chardonnay.....	66
Louis Jadot Chablis Chardonnay.....	89
Albert Bichot Origines Bourgogne Pinot Noir.....	85
Domaine Faiveley Mercurey Vieilles Vignes Pinot Noir.....	97
E. Guigal Cotes du Rhone Rouge.....	71
Chateau Blaignan Medoc Red Bordeaux.....	71
Chateau Lalande Saint Julien AOC Red Bordeaux Blend.....	97

Prices do not include 9.25% tax and 20% service charge.

Lower Tier Domestic

Spellbound "Incanto" Prosecco.....	53
Spellbound California Chardonnay.....	56
Shannon Ridge Lake County Sauvignon Blanc.....	61
Spellbound California Pinot Noir.....	56
Shannon Ridge Lake County Wrangler Red Blend.....	61
Spellbound California Cabernet Sauvignon.....	56

Mid Tier Domestic

Chemistry Rose Pinot Noir Bubbles.....	69
Pine Ridge Chenin Blanc-Viognier.....	61
St. Supery Napa Valley Sauvignon Blanc.....	85
Bezel by Cakebread Chardonnay.....	74
Starmont California Pinot Noir.....	79
Grounded by Josh Phelps Cabernet Sauvignon.....	61
Marietta OVR Lot 74 Red Blend.....	65

High Tier Domestic

Schramsberg "Mirabelle" Brut.....	94
Schramsberg "Mirabelle" Brut Rosé.....	97
Schramsberg Blanc de Blancs.....	109
Schramsberg Brut Rosé.....	123
Clos Du Val Sauvignon Blanc.....	124
Frank Family Carneros Chardonnay.....	95
Bezel by Cakebread SLO Coast Pinot Noir.....	87
Gary Farrell Russian River Pinot Noir.....	121
Bezel by Cakebread Paso Robles Cabernet Sauvignon.....	87
Beringer "Knights Valley" Cabernet Sauvignon.....	100
Pine Ridge Napa Valley Cabernet Sauvignon.....	187
Beaulieu Vineyards "Tapestry" Red Blend.....	145

CATERING MENUS

Bites and Sweets

PLATTERED

Minimum order 50 each

Prices are per piece

Sicilian Meatball Slider with House Marinara, Mozzarella Cheese on a Toasted Ciabatta Roll	6.25
Crispy Chicken Slider with House Slaw and a Dill Pickle Chip.....	6.25
Pork Belly BLT Sliders with Heirloom Tomato and Garlic Aioli.....	6.50
Damn Good Burger Slider with Ground Brisket, Smoked Gouda, House Sauce, Bacon & Red Onion Jam and Organic Kale & Arugula	6.25
Caprese Skewers with Roasted Tomato, Fresh Mozzarella and Basil Leaf.....	4.50
Tomato Avocado Bruschetta on Toasted Ciabatta	5
Tomato Avocado Bruschetta on Toasted Ciabatta topped with a Mini Crab Cake and Lemon Aioli.....	7.75
Charred Corn Blini with a Baby Garbanzo Bean Hummus	5.25

DISPLAYS

Minimum 50 guests

Prices are per person

Cheese and Charcuterie

Cheeses and Artisan Cured Meats with Assorted Olives, Dried Fruit, Smoked Almonds, and Freshly Baked Breads and Flatbread Crackers.....	14.50
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Spreads and Breads

Tomato Avocado Bruschetta with Toasted Crostini	4.50
Baby Garbanzo Bean Hummus with Warm Naan Bread Points.....	4.50
Cucumber Pico de Gallo with Crispy Tortilla Chips	4.50
The Trio	11.75

SWEETS

Sweet Churro Fries.....	3.50 per person
Housemade Sugar Cookies	2 per piece
Petit French Macarons, Assorted Flavors, (minimum 50 pieces, suggested 2 pieces per person).....	3.75 per piece
Blondies & Brownies, (minimum 50 pieces).....	3.75 per piece

Prices do not include 9.25% tax and 20% service charge.

CATERING MENUS

Plated Service

Minimum 50 guests

All prices include plate, silver and glassware based on menu selections

Prices are per person

Plated service requires pre-selected menu items from each guest, a seating chart showing their location and place cards that show each guest name and menu selection.

SALADS - Choose one

Irish Caesar Salad **14**

Baby Kale & Arugula, Shaved Brussels Sprouts, Bacon Lardons, House Made Croutons and Traditional Caesar Dressing

Tuscan Salad **14**

Baby Kale & Arugula, Roasted Tomatoes, Shaved Pecorino, House Made Croutons and Balsamic Dressing

Garden Salad **14**

Hearty Baby Greens, Cucumber, Tomato, Mozzarella, House Made Croutons and Poppysseed Dressing

MAIN DISH - Choose two or more: minimum of 40 guests per additional selection

Braised Beef Short Ribs **46**

Potato Gratin, Barbecue Demi Glaze and Garnished with Crispy Onions

Lemon Rosemary Free Range Chicken **31**

Warm Kale and New Potato Salad

Pan Seared Organic Salmon **46**

Charred Lemon, Grilled Asparagus and Truffle Mac & Cheese

Vegetarian Stromboli **30**

Baby Kale, Cipollini Onions, Gruyere Cheese, Tomato Bruschetta and Balsamic Glaze
(Vegan option available)

Prices do not include 9.25% tax and 20% service charge.

CATERING MENUS

Stations Menus • page 1/2

Prices are per person

Served as buffet style stations, with optional beer and wine pairing

Continuously replenished for 1 hour 15 min

Subject to seasonal changes.

Dietary Restricted Guests may be served a separate plate with a variation on the selections chosen for the group when staff is alerted prior to event.

THE BISTRO71

Irish Caesar Salad

Baby Kale & Arugula, Shaved Brussels Sprouts, Bacon Lardons and House Made Croutons

Pan Seared Organic Salmon

Lemon Burre Blanc

Braised Beef Short Ribs

Red Wine Demi Glaze

Truffle Mac & Cheese

Baked Cavatappi Noodles and Aged Cheddar with Shaved Black Truffle

Potato Gratin

Thin Sliced Russet Potatoes, Gruyere Cheese

Grilled Asparagus

Seasoned and finished with Extra Virgin Olive Oil

Assorted Artisan Rolls

Butter and Oil & Balsamic Vinegar

BARBECUE51

BBQ Short Ribs

Slow Braised Boneless Barbecue Beef

Nashville Hot Chicken

Prepared Confit, tossed in a Mild Nashville Hot Sauce

Classic Slaw

Shredded Red & Green Cabbage, Carrot and Creamy Coleslaw Dressing

Sweet Potato Tots

With Chipotle Aioli and Ketchup Dipping Sauces

Lil Piggy Mac & Cheese

Baked with Bacon and Red Onion Jam, Bread Crumbs and Green Onion Garnish

Garlic Bread

Toasted Ciabatta

Prices do not include 9.25% tax and 20% service charge.

CATERING MENUS

Stations Menus • page 2/2

FISH FRY49

Garden Salad

Hearty Baby Greens, Cucumber, Tomato, Mozzarella and House Made Croutons

or

Classic Slaw

Shredded Red & Green Cabbage, Carrot and Creamy Coleslaw Dressing

Crispy Cod

MBC Golden Trout Beer Battered Cod

Fried Shrimp

With House Seasoning

Crab Cake Poppers

Crispy Lump Crab Mini Cakes

Waffle Fries

Russet Potato Waffle Fries

Sauce Spread

Spicy Remolade, Cocktail Sauce, Lemon Aioli, Malt Vinegar and Lemons



Prices do not include 9.25% tax and 20% service charge.

SICILY & SLICES45

Caesar Salad

Baby Greens, House Made Croutons, Traditional Caesar Dressing

Flatbread Pizzas

Choose two Seasonal Flatbreads

Sicilian Meatballs

San Marzano Marinara, Mozzarella

Baked Pasta

Cavatappi Noodles, Housemade Marinara, Mozzarella and Grated Parmesan

Garlic Bread

Toasted Ciabatta

TAQUERIA40

Esquite Corn Salad

Grilled Corn, Cotija Cheese and Baby Garbanzo Beans on a Bed of Spring Greens

or

Cantina Salad

Hearty Baby Greens, Cucumber, Tomato, Cotija Cheese, Tortilla Strips, Cilantro, Balsamic & Ranch Dressings

Crispy Tortilla Chips

With Queso Fundido

Create Your Own Tacos

Choose three Seasonal Options served with Corn Tortillas or Thick Flour Naan Bread and Seasonal Accompaniments including Fresh Cucumber Pico de Gallo, Cilantro, Pickled Red Onions, Queso Fresco and Limes.

FAQS

page 1/5

Venue, Fee & Payment FAQs

HOW MANY PEOPLE CAN THIS LOCATION ACCOMMODATE?

The Brewers' Hall can accommodate up to 180. This is standing occupancy and can only be serviced in "Reception Style" with food served at stations throughout the space. The maximum seated dinner we can accommodate is 120, served either as a buffet or plated. The Beer Cellar can accommodate 52 seated, up to 70 reception style. The Beer Garden may be booked for a group of up to 42 guests (One row - 4 tables) or up to 110 guests (Two rows - 10 tables). Row One includes a roll-up table with two spaces.

CAN I HAVE MY CEREMONY HERE, TOO? IS THERE AN ADDITIONAL COST?

Ceremonies and Receptions with guest counts less than 60 may choose to host their ceremony as well. Ceremonies may only be held in the indoor spaces. An additional set-up fee of \$500 will be applied to the Venue Rental if furniture must be moved between the Ceremony and Reception.

CAN WE HAVE OUR REHEARSAL DINNER HERE? WHAT ABOUT A MORNING-AFTER MIMOSA BRUNCH?

You may absolutely host your Rehearsal Dinner or Farewell Brunch. Custom Menus can be discussed.

HOW MANY RESTROOMS ARE THERE?

There are men's and women's restrooms (2 stalls per location) located on the Main Level and in the upstairs Brewers' Hall. An accessible restroom with a changing table is located on the Main Level.

IS THE SITE ACCESSIBLE?

The Brewers' Hall and Beer Cellar are only accessed by stairs. Many hosts have been able to coordinate with other guests to assist those who cannot walk the stairs. There is an accessible restroom located on the Main Level Tasting Room. To assist those with limited mobility, the Beer Garden can be accessed by ramp for both the dining space and the restroom indoors.

HOW MANY HOURS DOES THE RENTAL FEE INCLUDE, AND IS THERE AN OVERTIME FEE IF I STAY LONGER?

The rental fee includes set-up and tear-down times either as noted in the venue rental pricing, or with a maximum of 5 hours hosted event time, and no later than 10pm, for the Beer Cellar and Brewers' Hall. For each additional hour, \$200 is applied to the Venue Rental. The Beer Garden rental fee includes a set-up and tear down time of 30 minutes before and after the event. The Beer Garden may be booked for a luncheon event up to 3pm or from 4-7pm. An additional venue charge of \$300 per hour will be charged if the Beer Garden reserved space is occupied beyond this time frame.

WHAT FORMS OF PAYMENT DO YOU ACCEPT?

All payments (deposits and final charges) may be made by credit card, check or money order. A credit card must be kept on file even if not ultimately used for payment. Checks or money orders should be made payable to Mammoth Brewing Company for payments associated with venue rental and bar charges. Checks or money orders should be made payable to The EATery for payments associated with food charges.

FAQS

page 2/5

WHAT'S THE TAX AND SERVICE CHARGE?

The Service Charge is 20% and is applied to the venue, bar and food costs. The Tax is determined by local and state governments and subject to change without notice. The current tax is 9.25% and is applied to all final costs.

HOW MUCH IS THE DEPOSIT, WHEN IS IT DUE, AND IS IT REFUNDABLE?

A non-refundable deposit of 50% of the Venue Rental and Food Minimum is due upon signing the contract to secure the date and space. Deposit for the venue and final charges for venue and bar are payable to Mammoth Brewing Co. Deposit and final charges for food are charged separately to The EATery.

WHAT'S THE PAYMENT PLAN FOR THE FINAL BILL?

The remaining balance on the entire bill, less deposits, is due 21 days prior to the event. This includes the Venue Rental, Food Menu, Bar Selections, service charge and tax.

WHAT'S THE CANCELLATION POLICY?

If you elect to cancel this contract for any reason other than a termination for cause or Force Majeure you agree to provide written notice accompanied by the payment indicated in the following scale: From the date of contract signing to 300 days prior to event date: 25%. From 299 to 90 days prior to event date: 50%. From 89 days or less prior to your event date: 100%. Percentages are based on the Minimum Food, Minimum Bar and Venue Rental. The Beer Garden is offered June-September on a rain-or-shine basis. Rain, snow, wind, heat, smoke, pollen, dust, insects, traffic noise and roadwork are all possibilities and there is no guarantee that an alternate indoor space will be available.

WHAT IF I HAVE LAST MINUTE CHANGES TO THE EVENT START TIME OR AN INCREASE IN MY GUEST COUNT?

Guest count can be adjusted up until 21 days prior to the event. Increases in guest count made within 72 hours of the event will be charged a 50% mark up on the additional food and beverage costs. Food service start time can be adjusted up until 21 days prior to the event. Changes in food service within 72 hours, including delayed service because of late arrival will incur an additional 20% service charge to all food costs.



Photo credits: left – Steve Dutcher Photography; right – Cody Mathison

FAQS

page 3/5

Food & Bar FAQs

CAN WE DO A FOOD TASTING BEFORE WE FINALIZE OUR MENU SELECTION? DOES IT COST EXTRA?

After a contract has been signed and deposits taken, a meeting with the Chef can be scheduled. Some menu items may be tasted at no cost. Special order items may have a cost associated with them.

DO I HAVE THE OPTION OF USING AN OUTSIDE CATERER INSTEAD?

No. Our Chef provides multiple menus and can work with you to address specific dietary restrictions, preferences or ideas you have.

CAN I BRING IN A CAKE FROM AN OUTSIDE BAKER?

You may bring in dessert from an outside baker. Any service required for an outside dessert has a fee of \$2 per person. Service required may include cake-cutting, plates, silverware, set-up or platters.

CAN WE BRING OUR OWN BEVERAGES?

You may bring in your own wine with a corkage of \$15 per 750ml. Corkage fees are applied to the bar minimum. Liquor is not covered by our license and is not permitted.

ARE THERE ADDITIONAL CHARGES FOR BAR AND SERVICE STAFF?

Staffing for indoor events is included. Dedicated Beertenders for the Beer Garden are charged at a rate of \$125 per staff member. If you require additional staffing, i.e., a coat check, dedicated server for head table, live chef stations, etc., additional charges would be applied based on guest count and menu selections.



Photo credit: Nic Hilton Photography

FAQS

page 4/5

Setup, Vendors, Audio & Day of FAQs

ARE TABLES, LINENS, CHAIRS, PLATES, SILVERWARE AND GLASSWARE PROVIDED, OR WILL I HAVE TO RENT THEM MYSELF?

Tables and chairs are provided as noted for each space. Plates, napkins, service, silver and glassware are included in the pricing for the Bar and Food Menus. Linens, custom seating and custom service wares may be provided and set up by an outside vendor in the case of the indoor spaces. No linens may be used in the Beer Garden.

CAN I MOVE THINGS AROUND OR DO I HAVE TO LEAVE EVERYTHING AS-IS?

Minor changes to the layout may be made for the indoor spaces, but the design is meant to accommodate the proper flow of guest traffic and service. Furniture sets as shown are included in the venue rental fee. Custom layouts may require a set-up fee. Outdoor layouts may not be changed.

CAN I HIRE MY OWN VENDORS OR IS THERE A PREFERRED VENDOR LIST WE NEED TO STICK TO?

You may hire your own vendors outside of the food and bar service. A list of vendors should be provided to The EATery/MBC coordinator to facilitate setup and service.

WHAT TIME CAN MY VENDORS START SETTING UP ON THE DAY OF THE WEDDING?

Vendors may begin set-up 2 hours prior to the event start time for either indoor space. Earlier set-up may be arranged based on other bookings. Set-up for the Beer Garden may be done 30 minutes prior to the event start time.

DO YOU SUPPLY DECORATIONS OR SET UP THE DECOR?

All decor is the responsibility of the guest to provide, set-up and remove within the agreed upon time-frame. No decor may leave a "mark", i.e. residue, holes, damage of any kind. Beer Garden decor must be limited to simple centerpieces and directional signage, both of which must be weighted or secured so as not to blow away. Any outside vendors (baker, DJ, florist, etc.) must provide a timeline for set-up and removal of any equipment and must be finished at least 30 minutes before any guests are due to arrive.

DO YOU HAVE SIGNAGE OR OTHER AIDS TO DIRECT GUESTS TO MY EVENT?

We will provide basic directional signage to indicate a private event and provide location for attending guests.

CAN WE USE CANDLES?

Candles in a contained vessel may be used for indoor events, i.e., hurricane vases, votives, etc. No open flame may be used and electric candles are encouraged. Only electric candles may be used in the Beer Garden.

DO YOU HAVE AN INVENTORY OF DECOR (LIGHTING, CANDLE HOLDERS, VASES, ETC.) WE CAN BORROW FROM?

Our decor is limited to items used to dress our buffet style food stations and cannot be guaranteed. All decor should be considered the responsibility of the host.

FAQS

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CAN THE VENUE ACCOMMODATE A DJ OR LIVE BAND?

A DJ or Band are permitted in either of the indoor private spaces. Their set-up should be self-sufficient except for access to power. They should be set-up and tested at least 2 hours prior to the event start. Entertainment for Beer Garden events may only be selected from a pre-approved list of bands/DJs. MBC will handle booking for a maximum of a two hour set for a fee of \$125, excluding the band/DJ fee.

DO YOU HAVE A SOUND SYSTEM AND/OR MICROPHONES FOR SPEECHES?

A microphone and amplifier can be provided at no additional cost for indoor events only. Our house sound in the Brewers' Hall can be used to connect an iPod or other music playing device via Bluetooth. Both the Beer Garden and Beer Cellar play house music via Spotify and can be customized.

ARE THERE ANY NOISE RESTRICTIONS?

There is a town noise ordinance for 10pm at which time all amplified music must end. House music can continue to be played after that point if the venue rental has been extended beyond 10pm, for indoor events.

DOES THE VENUE PROVIDE ASSISTANCE GETTING GIFTS AND/OR DECOR BACK TO A DESIGNATED CAR OR HOTEL ROOM AFTER THE WEDDING?

All decor set-up and tear down is the responsibility of the host. Arrangements may be made for decor pick up by 11am the following morning, if no event is scheduled for the following 24 hours, in the case of indoor events. A 30 minute tear-down window will be permitted for outdoor events.

IS THERE RESERVED PARKING FOR MY GUESTS AT MBC & THE EATERY?

We have very limited parking and do not reserve any spaces. To assist your guests and allow them to enjoy celebrating responsibly, please advise them to use the following options for transport to and from the venue.

--- **Mammoth All Weather Shuttle:** www.mawshuttle.com • (760) 709-2927

--- **Mammoth Taxi:** www.mammoth-taxi.com • (760) 934-TAXI or (760) 924-TAXI

--- **Town of Mammoth Lakes Trolley:** www.estransit.com/routes-schedule/mammoth-lakes/mammoth-town-trolley

--- **Hotel Shuttle Service:** Including but not limited to: The Westin, Juniper Springs, Mammoth Mountain Inn, The Village, Mammoth Creek Inn

Lyft and Uber drivers should not be considered a viable option based on the limited number that service the area.



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