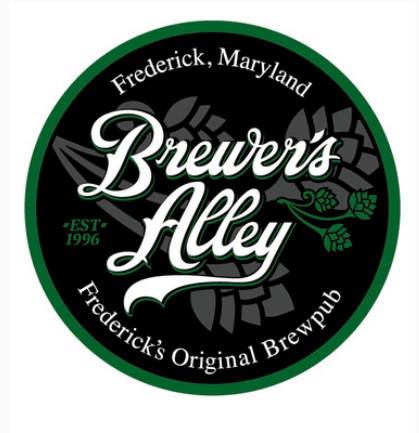




PRIVATE EVENT GUIDE

*Thank you for considering our event services.
Monocacy Hospitality, owners of Brewer's Alley Restaurant & Brewery, offer
professional catering services in convenient, historic downtown Frederick.*

*We offer an extensive array of distinctive & delicious foods,
including hors d'oeuvres, entrees, & desserts, prepared by our own inspired
team of Chefs. Detailed, attentive service & exceptional meals are our
commitment to you. Our goal is to ensure a pleasant event with
exceptional food & beverage.*

*Best Regards,
Crystal Walters, Event Manager*

*Office: 301.631.0089
Email: events@monocacyhospitality.com*

Breakfast Buffets

THE ALL-AMERICAN

\$16 PER PERSON

Hickory-smoked bacon, country sausage, scrambled eggs, French toast, and breakfast potatoes. Substitute Turkey Sausage for \$2 per person.
Includes, butter, maple syrup, and ketchup

THE CONTINENTAL

\$14 PER PERSON

Assorted danishes, mini-muffins, and bagels, with Sliced, fresh fruit
Includes jams, cream cheese & butter

ADDITIONS:

OMELETTE STATION

\$10 PER PERSON

Includes chef for 1.5 hours; Ham, mushrooms, tomatoes, bell peppers, onions & cheese

VEGETARIAN STRATA

\$10 PER PERSON

Chef's savory breakfast casserole with assorted fresh vegetables and cheese, with breadcrumbs

BISCUITS & GRAVY CASSEROLE

\$10 PER PERSON

Biscuits layered with sausage gravy

BAGELS & LOX

\$12 PER PERSON

Includes Plain Bagels, Red Onion, Cream Cheese, Salmon Lox & Capers

Not available after 1 pm.

All breakfast buffets include complimentary orange juice and cranberry juices.

Luncheon Buffets

BARBEQUE IN A BUN

\$14 PER PERSON

Includes brioche slider rolls, smoked pulled pork, pulled grilled chicken, coleslaw, and house-made potato chips

WRAPPED PLATTER

\$16 PER PERSON

Turkey Club, Chicken Caesar, Roast Beef & Swiss, and Vegetarian
Includes house-made potato chips

DELI BOARD

\$16 PER PERSON

Build-your own sandwich
Includes assorted deli meats & cheeses, lettuce, tomato, onion, mayo, & mustard, and rolls, along with house-made potato chips

ADDITIONS

SALAD ADD ON

\$4 PER PERSON

Add on to any sandwich package: House Salad, Caesar Salad, Potato Salad or Mediterranean Pasta Salad

Not available after 4 pm.

Classic Simple Offerings

Caprese Skewers:

fresh mozzarella, basil, tomato, with balsamic glaze
2 pieces per serving

\$5 PER PERSON

Crab Croquettes:

crab meat, potatoes & breading
3 pieces per serving

\$9 PER PERSON

Crab Cakes:

2-oz, broiled, lump crabmeat
2 pieces per serving

\$MP PER PERSON

Chicken Satay:

skewered chicken with a sweet, chili peanut sauce
2 pieces per serving

\$6 PER PERSON

Beef Kebabs:

skewered peppers & onions with a soy-sesame glaze
2 pieces per serving

\$8 PER PERSON

Chicken Tenderloins:

breaded & served with honey mustard dipping sauce
2 pieces per serving

\$5 PER PERSON

Roasted Meatballs:

Choice of BBQ-glazed with crispy onions or Classic Italian in marinara with Parmesan & basil
2 pieces per serving

\$6 PER PERSON

Crispy Vegetarian Spring Rolls:

with sweet chili dipping sauce
2 pieces per serving

\$5 PER PERSON

Panko Mozzarella:

on a bed of marinara sauce
2 pieces per serving

\$6 PER PERSON

Spanakopita Spinach Triangles:

2 pieces per serving

\$6 PER PERSON

Mini Empanadas:

Choice of chicken or beef
2 pieces per serving

\$6 PER PERSON

All Classic Simple Offerings are stationed.

Displays

Crudite:

raw vegetable display, served with ranch

\$5 PER PERSON

Spinach & Artichoke Dip:

served with corn tortilla chips

\$8 PER PERSON

Crab Dip:

Jumbo lump crab, scallions, cream cheese and served with fried pita chips

\$12 PER PERSON

Assiette of Fruits & Cheeses:

seasonal sliced fruit, assorted cheeses, and nuts, with cracker variety

\$8 PER PERSON

Charcuterie Board:

assortment of cured meats, cheeses & nuts

\$10 PER PERSON

Vegetarian Mediterranean Platter:

grilled vegetables, fresh mozzarella, pepperoncini peppers, basil-marinated tomatoes, kalamata olives, roasted red peppers, and hummus, with fried pita chips

\$10 PER PERSON

Raw Bar:

oysters and/or peel & eat Old Bay shrimp, served on crushed ice
2 pieces per serving

\$9 PER PERSON

All Displays are stationed.

Buffets

AVAILABLE FOR LUNCH OR DINNER
CHOOSE THREE OR FOUR ENTREES
INCLUDES: WARM DINNER ROLLS,
CHOICE OF HOUSE SALAD OR
CAESAR SALAD,
AND CHOICE OF TWO SIDES

ENTREE OPTIONS

BEEF:

Grilled Flank Steak with Chimichurri Sauce*
Flank Steak Florentine*
Herb-Crusted Beef Tenderloin*

CHICKEN:

Grilled Chicken with Lemon Buerre-Blanc*
Chicken Marsala*
Panko Crusted Chicken Parmesan
Chicken Chesapeake*

PORK:

Pork Loin with mustard glaze*

VEGETARIAN:

Eggplant Parmesan
Tortellini Alfredo
Pasta Primavera
Vegetable Lasagna

SEAFOOD:

Grilled Salmon with Lemon-Cream Sauce*
Shrimp & Vegetable Scampi*
Roasted Rockfish in an orange-gastrique*
Seafood Mac & Cheese
Shrimp in an Old-Bay cream sauce*

SIDE OPTIONS

Mashed Potatoes*
Roasted Potatoes*
Rice Pilaf*
Parmesan Orzo
Pasta Marinara
Pasta Alfredo

Roasted Mixed Vegetables*
Broccoli*
Green Bean Almandine*
Southwestern Corn Saute*
Roasted Carrots*

Potato Gratin (+ \$3 pp)*
Asparagus (+ \$3 pp)*

Three Entrees: \$40 per person

Four Entrees: \$45 per person

Additional (third) side add-on: \$3 per person

Vegan and Gluten Free Pasta options available on request

**Gluten Free*

Specialty Buffets

*AVAILABLE FOR LUNCH OR DINNER
CHOOSE TWO, THREE OR FOUR ENTREES*

*TWO ENTREES: \$26 PER PERSON
THREE ENTREES: \$30 PER PERSON
FOUR ENTREES: \$34 PER PERSON*

MEXICAN FIESTA

ENTREE OPTIONS:

Steak & Chicken Fajitas, with soft flour tortillas
Beef & Chicken Tacos, with hard yellow-corn taco shells
Cheese Enchiladas (Vegetarian)
Spinach Enchiladas (Vegetarian)
Margarita Shrimp

INCLUDED WITH ALL ENTREE'S:

House Salad, with House & Ranch Dressings
Mexican Rice with peppers, onions & corn

Sour Cream
Shredded Lettuce
Shredded Cheese
Pico de Gallo
Hot Sauce

ADDITIONS

GUACAMOLE & CHIPS

\$8 PER PERSON

House-made, fresh Guacamole with tortilla chips

CHIPS & SALSA

\$3 PER PERSON

Corn tortilla chips and house-made salsa

Pre-order Plated Meals

AVAILABLE FOR LUNCH OR DINNER
PRE-ORDER'S & PLACECARDS
REQUIRED
INCLUDES: WARM DINNER ROLLS,
AND CHOICE OF TWO SIDES

STARTERS

Brewer's House Salad...6
Caesar Salad (vegetarian)...6
Cup of Soup...8

ENTREES

Choose up to four options:

Steak Selections: Filet, Ribeye or Strip, with Red Wine Jus*...48
Surf & Turf: 6-oz NY Strip Steak & 2-oz. Crab Cake...44
Pork Loin with mustard glaze*...30
Grilled Chicken with Wild-mushroom Marsala Sauce*...25
Grilled Chicken Chesapeake with Old Bay Cream Sauce*...28
Chicken Parmesan...28
Seared Diver Scallops with lemon Beurre blanc*...MP
Grilled Salmon with lemon Beurre blanc*...30
Roasted Rockfish with Orange Gastrique*...36
Jumbo Lump Crab Cake, 5-oz., single cake, with lemon cream sauce...33
Butternut Squash Ravioli with sage brown butter...18
Vegetable Lasagna...18
Eggplant Parmesan...18
Bourbon Risotto (Vegan)...\$\$

SIDE OPTIONS

Choose up to two options:

Mashed Potatoes*	Pasta Alfredo	Potato Gratin (+ \$3 pp)*
Roasted Potatoes*	Roasted Mixed Vegetables*	Asparagus (+ \$3 pp)*
Rice Pilaf*	Broccoli*	
Parmesan Orzo	Green Bean Almandine*	
Pasta Marinara	Southwestern Corn Saute*	
	Roasted Carrots*	

*Vegan and Gluten Free Pasta options available on request, at an additional cost
Upon request, may be ordered day of event; ask your event manager*

**Gluten Free*

Desserts

CHEESECAKES

WHOLE CAKES

Key lime...80

Plain...80

Reese's peanut butter...90

Plain with fresh berries...82

Plain - Gluten Free...80

CAKES

WHOLE CAKES

Limoncello mascarpone...41

Tiramisu...46

MINI CUPCAKES

\$9 PER PERSON

Chocolate

Vanilla

Red Velvet

Lemon

CAKE POPS

\$9 PER PERSON

Assortment includes:

Chocolate, Vanilla,

Strawberry, and Red Velvet

MINI-PASTRY DISPLAY

\$9 PER PERSON

Includes Chef's Choice of:

Assorted Petit Fours

Bite-sized Cakes: Carrot,
Celebration, Original Smith Island,
Red Velvet

Chocolate dipped cheesecake
squares: plain, raspberry, chocolate

Chocolate-covered strawberries

Individual chocolate mousse cups

COOKIE & BROWNIE DISPLAY

\$9 PER PERSON

Triple Chocolate Brownies
Blondies

Pecan Bars

Chocolate Chip Cookies
Peanut Butter Cookies
Sugar cookies

Gluten Free options available on request, at an additional cost.

Guests may bring in dessert from licensed bakery with the permission of the Event Manager.

A \$1.50 per person cake-cutting fee will apply.

Beverage Packages

OPEN BAR

Guests may order from full bar selection of bar, which will be added to host's check, and paid by the host at the conclusion of the event. Charges will be based on consumption only.

CASH BAR

Guests may order from full bar selection of bar, which will be added to individual guest checks, not the host of the event.

LIMITED BAR

Host limits bar offerings to beer, wine or beer, wine and select spirits, which will be added to host's check, and paid by the host at the conclusion of the event. Charges will be based on consumption only.

MAX SPEND BAR

Host sets an amount to be spent on alcoholic beverages, which will be added to host's check, and paid by the host at the conclusion of the event. Charges will be based on consumption only. Once amount is met, guests move to individual guest checks

TICKETED BAR

Host gives each guest a set number of tickets to be used for alcoholic beverages (ex: 2 tickets), which will be added to host's check, and paid by the host at the conclusion of the event. Charges will be based on ticket redemption only. Once ticket is used, guests move to individual guest checks.

Our Spaces

MAYOR'S

Overlook Downtown Frederick in this Sophisticated Event Space

Step into history in our largest private event space, formerly the Mayor's Office when the building served as Frederick City Hall. Today, this beautifully restored room offers a unique and memorable setting for your special event.

The Mayor's Room is fully private and comfortably accommodates up to 50 guests. Ideal for bridal showers, rehearsal dinners, corporate meetings, or celebrations of any kind, the space offers flexible dining options including plated meals, buffets, and cocktail-style receptions.

Modern amenities meet historic charm with an 85" Smart TV equipped for presentations and audio needs – perfect for slideshows, speeches, or business gatherings.

A food & beverage minimum spend is required; standard rates apply.

BOOKING

Historic Charm with Modern Amenities

Once the site of Frederick's infamous Booking Room and holding cell, this distinctive space has been transformed into a fully private space for a wide range of events, from birthday celebrations to business dinners.

Modern amenities include an 85" Smart TV with presentation and audio capabilities, making it ideal for both social and corporate gatherings.

For larger events, ask our team about combining this space with the adjoining Mayor's Room to accommodate up to 100 guests.

A food & beverage minimum spend is required; standard rates apply.

OPERA

Cozy Accommodations for Smaller Events

With inviting accommodations for more intimate gatherings, the Opera Room is a charming nod to the building's vibrant past, having served as an Opera House and Theater throughout the 20th century.

Today, this semi-private space is perfect for group dinners and smaller celebrations, comfortably seating up to 36 guests.

A food & beverage minimum spend is required; premium rates apply.

TERRACE

Bright and Contemporary Event Space

Added in 2016, the Terrace dining room is a semi-private event space that seamlessly blends the historic charm of Brewer's Alley with a modern touch. The stylish room features operable floor-to-ceiling windows, offering natural light and (seasonally) open-air feel.

Complete with a dedicated bar and seating for up to 65 guests, the Terrace Room is ideal for receptions, cocktail-style events (up to 100 guests), and large gatherings in a contemporary yet warm atmosphere.

A food & beverage minimum spend is required; premium rates apply.

ROOFTOP

One-of-a-Kind Outdoor Bar and Dining

Unique to downtown Frederick, our outdoor Rooftop bar and dining space boasts sweeping views of Frederick city and beyond, providing an impressive backdrop for any occasion. Featuring a dedicated bar with a louvered pergola and built-in heaters and misters, the Rooftop provides seasonal comfort and flexibility for up to 75 guests.

A food & beverage minimum spend is required; premium rates apply.

Opera, Terrace & Rooftop space rentals dependent on seasonal availability & custom pricing

General Policies

POLICIES & RATES

Service fees are assessed at an 18% gratuity rate. This fee includes your wait staff & room set up and breakdown.

Standard room rental rates are as follows:

Mayor's Office & Booking Room
\$150 (each) for a three-hour event

Room rental includes tables, chairs, plates, glassware, silverware, white tablecloths & napkins & buffet equipment. We offer a sound system and audiovisual equipment.

Hurricane globes with 12" taper candles can be supplied for no additional fee. Hosts who wish to decorate the banquet facility personally must make arrangements with the Events Manager in advance.

Guest-provided decorations must be pre-approved by Event Manager. No confetti, confetti-filled balloons, feathers, or glitter.

Groups requesting a sales tax exemption must provide an exemption certificate prior to the date of the event. Pricing is subject to change, but will be guaranteed 30 days prior to the event. Six percent (6%) Maryland sales tax and alcohol sales tax (9%) will be applied.

RESERVATIONS - PAYMENTS & NOTIFICATIONS

Reservations are taken on a first come, first served basis. To confirm an event at Brewer's Alley, a non-refundable deposit of \$100.00 is required. The deposit will be applied to the event balance at the end of the function.

Once the proposal has been signed and the non-refundable deposit has been paid your event will be reserved. For events, we require a finalized menu 30 days prior to the event date, after 30 days, you may request changes to the event menu, however we do not guarantee they will be accommodated. Menu pricing is subject to change. Final pricing will be set 30 days prior to the event date. Final guest counts must be provided to the Event Manager ten (10) days prior to the event date. For guarantees not confirmed, it is assumed the event count will be the last estimate recorded by the Event Manager, & you will be responsible for that number or the number served, whichever is greater. Once the final guarantee number is received, there will be no refunds for number reductions or no-shows. However, guests may be added to the final count. Please notify the Event Manager as soon as possible in order to accommodate last minute increases to your guarantee. At the end of your event, the remainder of the contract balance is due.

Final charges are based on the actual number of guests served, or your guaranteed number, whichever is greater. Payments must be made in cash or by credit card (Visa, MC, Amex or Discover). No personal checks will be accepted.

General Policies

CANCELLATION POLICY

We understand and appreciate that situations occur that require event cancellations. We will do our best to assist you should a situation develop. In general, cancellations within 72 hours of the event forfeit the deposit and 50% of the amount contracted is due.

EVENT LENGTH

Events at Brewer's Alley are contracted for three (3) hours, with a breakdown allowance of 30 minutes after the event. If the host wishes to lengthen the event to more than 30 minutes past the agreed closing time, a charge of \$100.00 per hour per room will be applied, starting at the specified closing time. If an event does not last until the specified closing time, no refunds will be given.

FOOD & BEVERAGE POLICY

Monocacy Hospitality will supply all food & beverages. If you would like to bring in a specialty wedding or birthday cake, there will be a cake cutting fee of \$1.50 per person.

For health & safety reasons, all non-consumed food remains the property of Brewer's Alley Restaurant.

ALCOHOLIC BEVERAGE POLICY

All alcoholic beverages consumed on restaurant property must be provided by Monocacy Hospitality, & must remain in the venue in which they were purchased.

No alcohol will be sold to or consumed by anyone under the age of 21. Minors must be supervised by a responsible adult. According to restaurant policy, side-profile picture IDs will not be accepted.

Monocacy Hospitality reserves the right to refuse service to anyone. Brands of soft drinks, beer, wine, & liquor are subject to change.

General Policies

DAMAGE LIABILITY

The host assumes responsibility for the actions of his or her guests & outside vendors contracted by the host, including damage to banquet or restaurant property. Any damage incurred by host or their guests during contracted event could result in host incurring cost of repairs and or cleaning fees.

ARRIVAL OF VENDORS

Photographers, DJs, musicians & florists may have early access to the banquet facility at a time agreed upon in advance by the event host & the Event Manager.

OUTSIDE MUSIC VENDORS

DJs, musicians & florists may have early access to the banquet facility at a time agreed upon in advance by the event host & the Event Manager.

OUR COMMITMENT TO YOU

Your event is special. That is why the staff of Monocacy Hospitality is dedicated to professionally tailoring each affair to suit your personal style. Only the finest, freshest ingredients are used to prepare our irresistible array of dishes. While our catering menu is extensive & varied, our Chef is eager to create a customized menu to suit your taste. Please inform the Event Manager of any special requests.

Your event is special. As such, you, the Host, should feel as though all elements of the function are in order. We want you to enjoy your meal, your guests, & the event you worked so hard to organize. In order to make that happen, we guarantee:

Your Event Manager will be responsive, motivated, & attentive to details.

Your menu will be carefully planned and executed, & elegantly presented.

Your banquet room will be clean, organized & attractive.

Your wait staff will be friendly, efficient, & attentive.

We look forward to hosting your event.

Directions

FROM 270, SOUTH OF FREDERICK

I-270 N to exit 31A, MD-85 N, toward Market St.
MD-85 N ends at MD-355 N. Bear left.
MD-355 N becomes Market Street.
Continue in to town past E. South St., E. All Saints St. & E. Patrick St.
Brewer's Alley is between E. Church St. & 2nd St.
A parking garage is available on E. Church St. and 2nd St.

FROM I-70, WEST OF FREDERICK

I-70 E becomes I-70 E/US-40 E.
Take exit 54, MD-355/MD-85/Market St. toward Frederick.
Turn left onto MD-355 N/MD-85 N.
MD-355 N becomes Market St.
Continue in to town past E. South St., E. All Saints St. and E. Patrick St.
Brewer's Alley is between E. Church St. & 2nd St.
A parking garage is available on E. Church St. and 2nd St.

FROM I-70, EAST OF FREDERICK

I-70 W/US-40 W.
Take exit 54, MD-355/MD-85/Market St. toward Frederick.
Turn left onto MD-355 N/MD-85 N.
MD-355 N becomes Market St.
Continue in to town past E. South St., E. All Saints St. and E. Patrick St.
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