

The 1915 Room

MOONTOWN BREWING COMPANY

A historic Hoosier gymnasium overlooking our craft brewery.

Accommodations

- Capacity: up to 175 guests
- Live-edge tables
(additional seating and tables available to rent)
- Two built-in bars serving Moontown draft beers
(wine and liquor also available)
- Private entrance, restrooms and patio
- Premium speakers, three 70" TVs, projection system and 10' screen included
- 16'x16' stage available to rent
- In-house bar and catering services are provided
- **On-site ceremonies available: + \$750 fee**
- ***In-House Photographer:*** photography provided by our graphic designer & artist Cary Walker (\$125/hr)

Rental Fees:

- Week Day: \$600 (Tuesdays - Fridays, ending by 4pm)
- Week Night: \$800 (Sundays - Thursdays, beginning after 4pm)
- Weekend Day: \$1,200 (Saturdays or Sundays, ending by 4pm)
- Weekend Night: \$2,000 (Fridays or Saturdays, beginning after 4pm)

FOOD & BEVERAGE MINIMUMS

Week Day: \$500 / Week Night: \$1,000

Weekend Day: \$1,000 / Weekend Night: \$2,500

****Final bill will reflect actual menu items and beverages ordered or the minimum (whichever is higher) + a customary 22% service charge and 9% Indiana F&B tax****

PER PERSON BAR PACKAGE PRICING

Moontown Beer:

4 hours: \$35/guest

5 hours: \$42/guest

Moontown Beer + House Wine:

4 hours: \$40/guest

5 hours: \$45/guest

Moontown Beer, House Wine, and Call Brand Liquor:

4 hours: \$45/guest

5 hours: \$50/guest

Moontown Beer, House Wine, and Premium Brand Liquor:

4 hours: \$50/guest

5 hours: \$55/guest

Cash Bar / Consumption Based Bar Package:

\$6.00 - \$8.00/beer

\$10/glass of wine

\$10/call cocktail

\$15/premium cocktail

****For all cash bar events, there will be a labor charge of \$125 per bartender billed to the client (2 bartenders required for all events over 50 guests). Guests will then pay for their drinks via cash or card. If total cash bar event sales fall under the minimum required, the client is responsible for paying the difference.****

CATERING MENUS

Hors D'oeuvres

Whole Smoked Chicken Wings (drumette & flat)

your choice of buffalo & sweet BBQ (served with house ranch for dipping)

\$40 per dozen / \$425 per 150 guests

Hoosier Popcorn

made with house seasoning

\$60 per large order (serves 20 guests)

Smoked Artichoke Dip

served with fried pita chips

\$120 per medium order (serves 20 - 25 guests) / \$200 per large order (serves 40-50 guests)

Pretzel Nugs

served with queso blanco & spicy mustard

\$120 per medium order (serves 20 - 25 guests) / \$200 per large order (serves 40-50 guests)

Baked White Bean Hummus

served with house pita & veggies

\$120 per medium order (serves 20-25 guests) / \$200 per large order (serves 40-50 guests)

Seasonal Veggie Platter

served with house ranch

\$80 per medium order (serves 20 - 25 guests) / \$150 per large platter (serves 30-40 guests)

Cheese & Charcuterie Plate

cured meats, artisan cheeses, pickled vegetables, fruit, nuts, mustards

\$240 per medium order (serves 20 - 25 guests) / \$450 per large platter (serves 40 - 50 guests)

Swedish Meatballs

\$150 per 50 guests

NOTES ON HORS D'OEUVRES:

General rule of thumb: 3 pieces of food per person per hour

BBQ Buffets

TIER 1

2 smoked meats, 2 sides, house pickles... \$35 per guest

TIER 2

3 smoked meats, 2 sides + cornbread, house pickles... \$40 per guest

TIER 3

3 smoked meats, 3 sides + cornbread, house pickles, 1 dessert... \$45 per guest

TIER 4

3 smoked meats, 1 specialty smoked meat, 3 sides + cornbread, house pickles, 1 dessert... \$55 per guest

TIER 5

3 dozen orders of two appetizers, 3 smoked meats, 1 specialty smoked meat, 4 sides + cornbread, house pickle spear, 2 desserts... \$75 per guest

Pricing includes disposable "faux china" plates, silverware and napkins.

(BBQ Options)

SMOKED MEATS

- Pulled Pork (Fischer Farms)
- Pulled Chicken (Miller Amish Poultry)
- Beef Brisket (Fischer Farms)
- Assorted Smoked Sausages (rotating selection)
- Whole Smoked Wings (Miller Amish Poultry)

SPECIALTY SMOKED MEATS

- Whole Spare Ribs or Beef Short Ribs
- Smoked Pork (chop or loin)
- Smoked Fish (wild caught, rotating selection)
- Smoked Chicken Quarters

Salads

(Add a salad for +\$8 per guest)

Mixed Green & Herb Salad

shaved crudite, herbs, blistered tomatoes, seasonal vinaigrette

Chop Salad

chopped romaine, tomato, cucumber, shaved shallot, peppered croutons, bacon, shredded white cheddar, seasonal vinaigrette

Spiced Green Salad

arugula, frisee, watercress, roasted squash, toasted pumpkin seeds, pecorino, dried cranberry, sherry-dijon dressing

Sides

+ \$75-\$100 per extra tray (feeds 20-25 guests)

- Coleslaw
- Mac 'N Cheese
- Potato Salad
- Baked Beans
- Seasonal Vegetables
- Cornbread

Desserts

- Cheesecake
- Lemon Bars
- Brownies & Blondies (à la mode)
- Cookies (rotational)

Coffee: TINKER COFFEE (\$3 PER GUEST)

+ \$8.00 per person if not already included in buffet price

Cake cutting Fee (for cakes provided from an outside bakery) \$2 per guest /