

**PLAN YOUR
NEXT EVENT
WITH US**



EVERYTHING YOU NEED TO KNOW

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EVENT SPACES



OUR PRIVATE ROOM

Full Room Minimum Spend: \$1,250
Half Room Minimum Spend: \$625

Situated on the first floor of the main dining hall, this area offers a central location with a prime view of our brewing operations.

Our private room comfortably accommodates around 75 seated guests, or up to 100 in a standing/reception style. It features a dedicated bar and can be equipped with AV rentals for presentations or background slideshows. Various room configurations are available.



COMMUNALS

Minimum Spend: \$1,000
Capacity: up to 40 people

Our brewpub's communal section offers a cozy and friendly space for guests to come together, fostering a sense of community.

Whether you're sipping on a delightful craft beer or relishing a hearty meal, our communal tables provide an exceptional and social environment for connecting with like-minded individuals and immersing yourself in the lively, inclusive ambiance of our brewpub.

Host your event at our communals, where enjoyable moments and engaging discussions are as abundant as our finely crafted brews.



SOCIAL LOUNGE

Minimum Spend: \$500
Capacity: up to 25 people

Our brewpub's casual lounge is a relaxed and welcoming space within our establishment. With a laid-back ambiance, it's perfect for enjoying our craft beers and food. What makes it unique is the option to open the windows, offering you the opportunity to immerse yourself in the downtown Somerville ambiance, taking in the local vibes and observing the hustle and bustle of the world outside. Come join us for a laid-back experience at our casual lounge and enjoy the best of both worlds.





MENUS



MENU



TIER 1

\$25 PER PERSON

1st COURSE (Pick 2)

Crudite & Hummus
Simple Salad
Caesar Salad

2nd COURSE (Pick 3)

Rigatoni Ala Vodka
Black Bean Burger Sliders
Village Burger Sliders
Fried Chicken Sliders

MENU



TIER 2

\$30 PER PERSON

1st COURSE (Pick 3)

Crudite & Hummus
Simple Salad
Caesar Salad
Cheese Plate
Pretzel Bites

2nd COURSE (Pick 3)

Rigatoni Ala Vodka
Black Bean Burger Sliders
Village Burger Sliders
Fried Chicken Sliders
BBQ Pulled Pork Sliders

3rd COURSE (Pick 2)

Cookie and Brownie Platter
Seasonal Fruit Bowl
Bread Pudding

MENU

TIER 3

\$45 PER PERSON

1st COURSE (Pick 3)

Crudite & Hummus
Simple Salad
Caesar Salad
Cheese Plate
Pretzel Bites
General Tso's Fried Cauliflower

2nd COURSE (Pick 3)

Rigatoni Ala Vodka
Black Bean Burger Sliders
Village Burger Sliders
Fried Chicken Sliders
BBQ Pulled Pork Sliders
Baby Back Ribs
Craft Ale Mac & Cheese

3rd COURSE (Pick 2)

Cookie and Brownie Platter
Seasonal Fruit Bowl
Bread Pudding
Craft-A-Cone

MENU



HAPPY HOUR TIER 1

\$25 PER PERSON/PER HOUR

Offered Tuesdays through Fridays starting at 4pm, 5pm, or 6pm

BITES (Pick 3)

Simple Salad
Caesar Salad
Pretzel Bites Bucket
French Fries Bucket
Onion Rings Bucket
Fried Pickle Chips Bucket

DRINKS

Standard Beer & House Wine

MENU



HAPPY HOUR TIER 2

\$35 PER PERSON/PER HOUR

Offered Tuesdays through Fridays starting at 4pm, 5pm, or 6pm

BITES (Pick 4)

Simple Salad
Caesar Salad
Pretzel Bites Bucket
French Fries Bucket
Onion Rings Bucket
Fried Pickle Chips Bucket
Hummus and Crudite Platter
General Tso Cauliflower
Buffalo Chicken Dip Bowl

DRINKS

Standard Open Bar



ADD-ONS



ADD-ONS



APPETIZERS

(serves approx. 24 ppl)

CHEESE PLATE | \$72
*selection of assorted cheeses,
nuts and crackers*

BUFFALO | \$75
CHICKEN DIP
tortilla chips, melted cheddar

GENERAL TSO'S | \$78
CAULIFLOWER PLATTER
*ale battered, fried cauliflower,
general tso's glaze*

WING SAMPLER | \$42
*bone-in or boneless,
choice of bourbon bbq, buffalo,
sweet chili or garlic parmesan*

VILLAGE SNACKS

(serves approx. 12 ppl)

FRY BUCKET | \$16
seasoned french fries

PREMIUM SNACK BUCKETS | \$22
*choice of sweet potato waffle fries,
beer battered onion rings, or fried
pickle chips*

PRETZEL BITES | \$27
*warm soft pretzel bites, honey mustard,
ale cheese dipping sauce*

SLIDERS

(12 pieces per platter)

VILLAGE BURGER MINIS | \$48
*white cheddar, garlic aioli,
lettuce, sour pickle*

BBQ PULLED PORK SLIDERS | \$48
ale bbq sauce, coleslaw

FRIED CHICKEN SLIDERS | \$48
*butter milk chicken, pickle,
coleslaw, garlic aioli*

BLACK BEAN SLIDERS | \$48
avocado, red onion, chipotle ranch

FISH TACOS | \$60
*pan seared cod, coleslaw, pico de
gallo, cilantro lime aioli, lime*

ADD-ONS

ENTREES

(serves approx. 24 ppl)

RIGATONI ALA VODKA | \$55
creamy vodka sauce, parmesan

*add-ons: grilled chicken +\$24
sautéed shrimp +\$36*

CRAFT ALE MAC & CHEESE | \$65
*cavatappi pasta, ale cheese sauce,
parmesan, herbed breadcrumbs*

*add: house bacon bits +\$16
bbq pulled pork +\$24*

BABY BACK RIB PLATTER | \$96

DESSERT

(serves approx. 24 ppl)

COOKIE & BROWNIE PLATTER | \$48
assortment of freshly baked goods

SEASONAL FRUIT BOWL | \$65
seasonal fruits

BREAD PUDDING | \$65
seasonal fruit bread pudding

CRAFT-A-CONE | \$72
*choice of vanilla and/or chocolate,
rainbow sprinkles, whipped cream,
chocolate sauce and caramel are
available on the side*

KIDS

(serves approx. 12 ppl)

CHICKEN FINGER & FRIES | \$70
honey mustard, bbq sauce



DRINK PACKAGES



DRINK PACKAGES

3 HOUR LIMIT, INQUIRE WITH BANQUET COORDINATOR FOR EXTENDED PRICING

BEER PACKAGE

\$20 PER PERSON

STANDARD BEER & HOUSE WINE

\$25 PER PERSON

ENHANCED BEER & WINE (Includes all wines by the glass)

\$30 PER PERSON

STANDARD OPEN BAR

\$40 PER PERSON

PREMIUM OPEN BAR

\$55 PER PERSON

RUNNING TAB

Includes the following:

VODKA - *Wheatley, Titos*
TEQUILA - *Lunazul Blanco*
RUM - *Bacardi*
GIN - *Bluecoat, Tanqueray*
WHISKEY - *Jack Daniels*
SCOTCH - *Dewars*
WINE - *House Red/White*
CANNED + BOTTLED - *Miller Lite*
N/A Beverages & Coffee

Includes the following:

VODKA - *Wheatley, Titos, Ketel One, Grey Goose*
TEQUILA - *Lunazul Blanco, Casamigos, Patron, Don Julio*
RUM - *Bacardi, Pusser's Rum*
GIN - *Bluecoat, Tanqueray, Hendricks, Bombay Sapphire*
WHISKEY - *Jack Daniels, Four Roses*
CORDIALS/LIQUERS - *Aperol, Disaronno*
SCOTCH - *Dewars, Johnnie Walker Black*
WINE - *Josh Cabernet, Placido Pinot Grigio, Kung Fu Riesling, La Crema Chardonnay, Alamos Malbec*
CANNED + BOTTLED - *Miller Lite, Downeast Cider, High Noon, Surfside*
N/A Beverages & Coffee

**Add On - Choice of 4 VBC Cocktails
+\$5 per person**

EVENT POLICIES



EVENT POLICIES



BOOKING AND DEPOSIT

A \$150 deposit must be submitted to secure your chosen date and will be deducted from the total bill on the day of the event. Online deposit form will be sent and must be completed to secure your date and event space. Over two weeks before the event the deposit is fully refundable. Inside two weeks the deposit is transferred to a Village Brewing Company Gift Card and can be picked up at your leisure. In the event of a cancellation within 48 hours of the event, a \$250 fee will be imposed, except in cases of natural disasters or similar unforeseeable events.

EVENT MINIMUM, TAX, AND GRATUITY

There is a food and beverage minimum for all events. Please consult with our Banquets and Events Manager to find out your minimum for the event. NJ sales tax and gratuity are not included in the event minimum. There is an automatic 20% gratuity applied to all events.

FINAL COUNT

An estimated guest count will be established along with the submission of a \$150 deposit. The final guest count is due 3 days prior to the event. This will be the final count calculated for the cost of the event.

FOOD AND BEVERAGE

To ensure the success of your event, food and beverage selections must be finalized 14 days prior to the event. Menu changes may occur due to seasonality and availability ingredients. Children ages 0-4 are free while children ages 5-10 will be charged half price of selected tier package.

CLEANING & DAMAGE

The client hosting the event agrees to not use open flames, glitter, confetti, or adhesive materials on any restaurant walls. Violation of these terms may result in a cleaning/damage fee assessed at the discretion of the restaurant.

OTHER: OUTSIDE FEE

If you decide you would like to bring in your own dessert, we charge a \$25 outside dessert fee. If you decide you would like to bring in your own wine, we charge a \$40 corkage fee for up to a maximum of three (3) bottles.

ADMINISTRATION FEE

There is a \$25 administration fee for all events. This is not gratuity and is served to offset ancillary expenses associated with the planning and administration of the event.

**THANK YOU
FOR CONSIDERING US!**



(908) 333-2990

www.villagebrewing.com