

THE *EATery*

EVENTS

MAMMOTH
BREWING CO.

UPDATED APRIL 2022

VENUE OPTIONS

BEER CELLAR

Our **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 70 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 Cellar lends itself to laid back events of all kinds. The suggested style of service is Food & Beer Pairing Stations, allowing your guests to sample a variety of our delicious EATery selections, paired with the MBC Beer that they best compliment!

BREWERS' HALL

Our **Brewers' Hall** is located on the second floor of our Tasting Room. It has seating for up to 120 people and standing room for up to 160, with a maximum suggested guest count of 140. The Brewers' Hall has mountain views, a private bar and bathrooms. The service style we recommend can be Pairing Stations for a more informal feel and Plated or Family Style for a more elevated experience. For guest counts above 120, we can do Reception Style with Display Appetizers and Food at Stations.

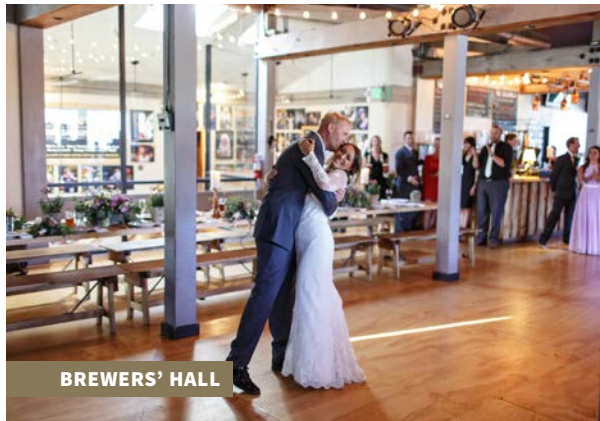


Photo credits: top left – Steve Dutcher Photography; top right – Nic Hilton Photography. Bottom photo pipe and drape by Brian Knowles.

VENUE LAYOUTS

BEER CELLAR

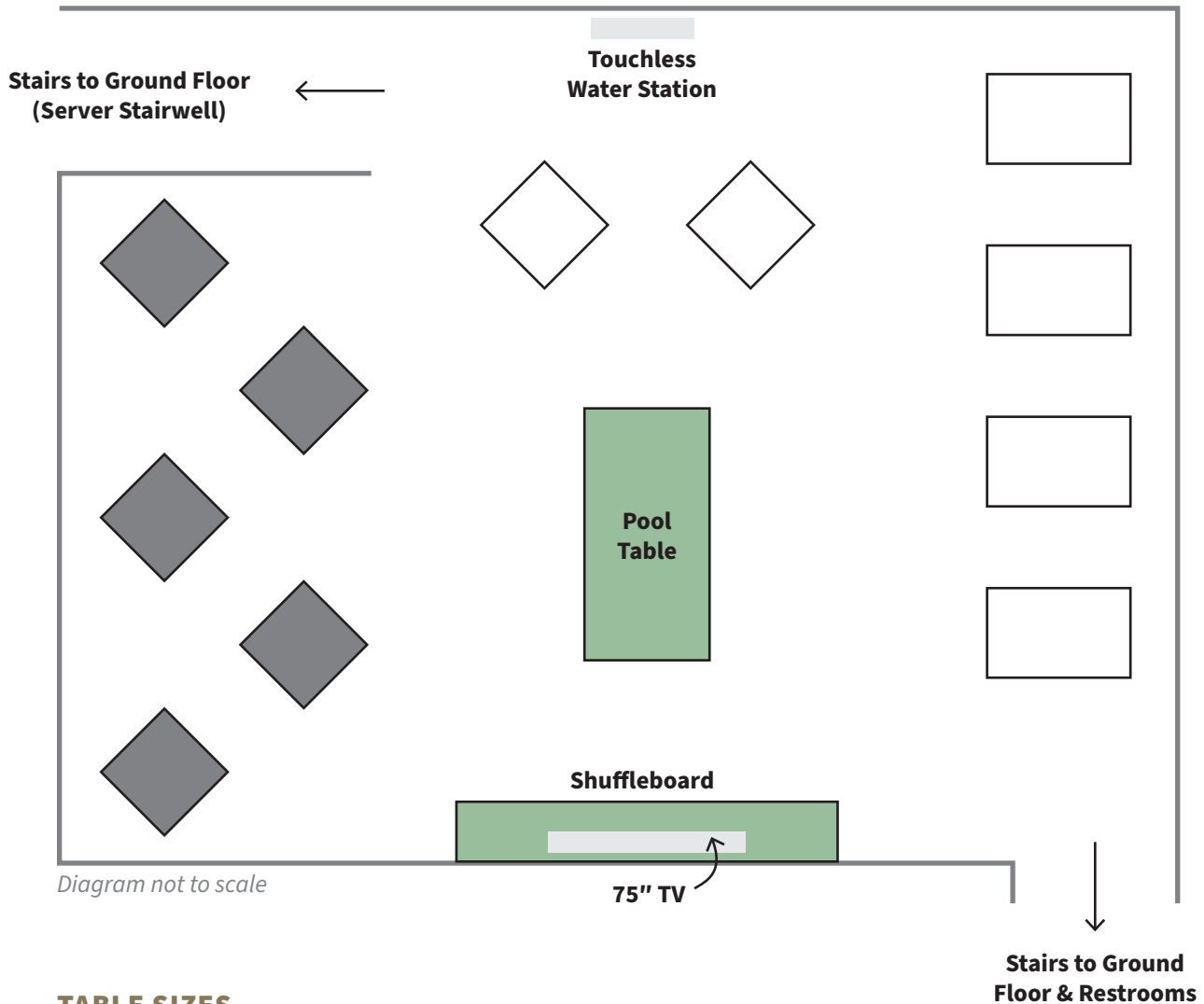


TABLE SIZES

All chairs have backs and there are chairs enough for 52 guests.

All white tables are normal table height:

30" x 30" (2 available)

30" x 48" (4 available)

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

30" x 30" (5 available)

VENUE LAYOUTS

BREWERS' HALL

This layout shows a possible seating of up to 120 guests. No large tables (shown in beige) can be removed from the Brewers' Hall. However, they 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 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. The 80" TV is available with an HDMI cable to mirror a laptop or it can play a DVD slideshow. There is also an available auxiliary port to attach a laptop, iPod, etc., for a personal music selection. Any decor is the responsibility of the guest to set-up and removed within the agreed upon timeframe. No decor may leave a "mark" of any kind. 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. Above all, this is the place to make a great memory!

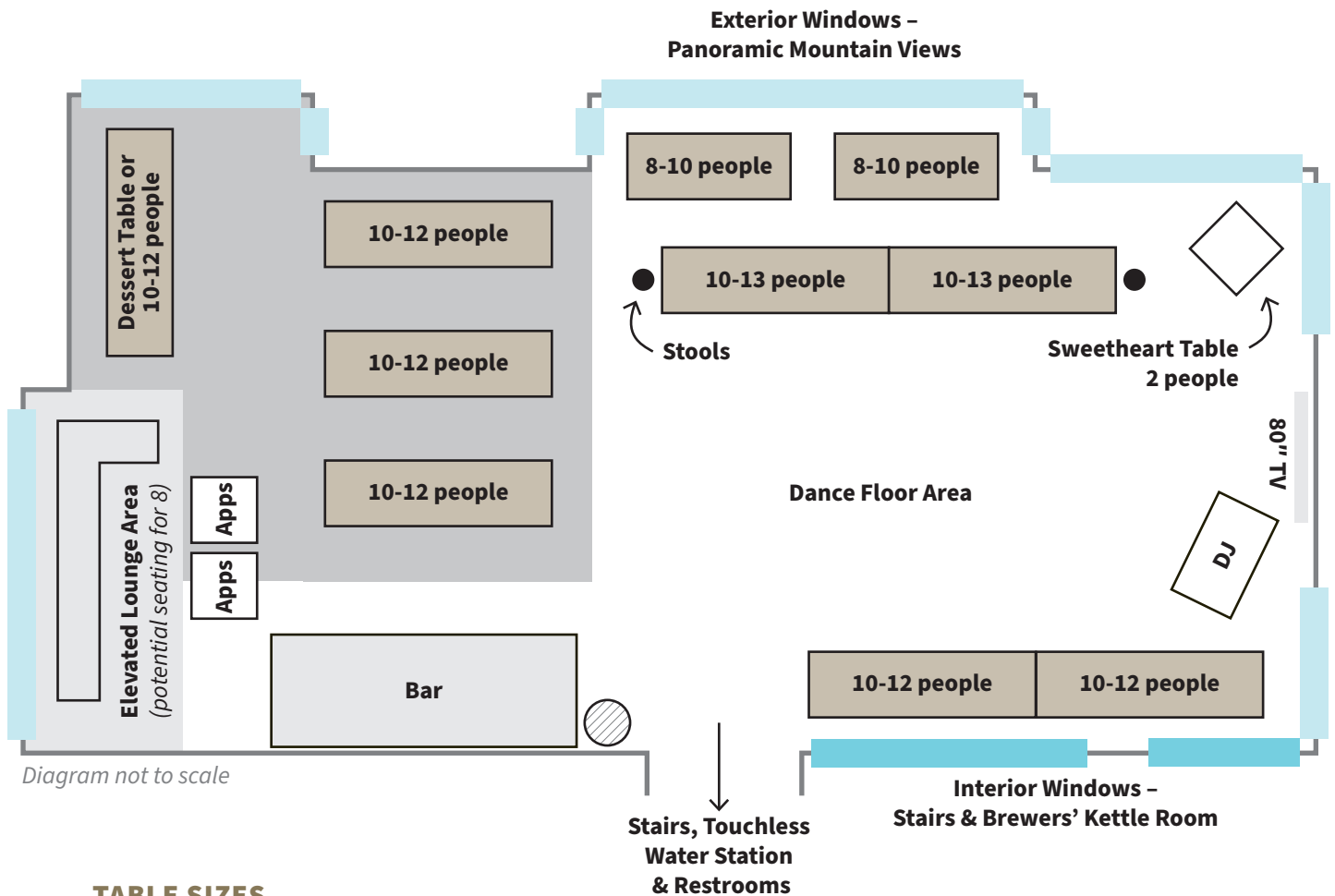


TABLE SIZES

Sweetheart Table: 3' x 3' and 43" high (4 available, 2 pictured as Displayed App Tables)

Displayed App Tables: 3' x 3' and 43" high

Dining Tables: 30.5" x 120.5" (8 available, all pictured as seating up to 12 people) and 30.5" x 89" (2 available, pictured seating up to 8)

Also available: 6' x 30" banquet tables covered with a black linen (2 available, 1 pictured as the DJ table)

PRICING

WINTER • DECEMBER-APRIL

Beer Cellar Venue Rental: \$700 plus 9.25% tax

Bar Minimum: \$850 plus 9.25% tax and 20% service charge

Food Minimum: \$1,700 plus 9.25% tax and 20% service charge

Brewer's Hall Venue Rental: \$2,000 plus 9.25% tax

Bar Minimum: \$2,500 plus 9.25% tax and 20% service charge

Food Minimum: \$6,000 plus 9.25% tax and 20% service charge

SUMMER • MAY-NOVEMBER

Beer Cellar Venue Rental: \$500 plus 9.25% tax (service by 6pm)

Bar Minimum: \$500 plus 9.25% tax and 20% service charge

Food Minimum: \$1,500 plus 9.25% tax and 20% service charge

Brewers' Hall Venue Rental: \$1,800 plus 9.25% tax

Bar Minimum: \$1,600 plus 9.25% tax and 20% service charge

Food Minimum: \$3,500 plus 9.25% tax and 20% service charge

MIDWEEK • SUNDAY-THURSDAY

Beer Cellar Venue Rental: Winter – \$250 plus 9.25% tax; Summer waived

Bar Minimum: \$400 plus 9.25% tax and 20% service charge

Food Minimum: \$1,000 plus 9.25% tax and 20% service charge

Brewers' Hall Venue Rental: Winter – \$1,200 plus 9.25% tax; Summer – \$900 plus 9.25% tax

Bar Minimum: \$800 plus 9.25% tax and 20% service charge

Food Minimum: \$1,800 plus 9.25% tax and 20% service charge

Pricing is applicable through the 2023 calendar year.

BAR MENU

ORIGINALS PACKAGE BAR

Includes Unlimited Original & Seasonal Beers, Wine & Non-Alcoholic Beverages
\$22 per Person for 2 hours, \$8 per Person for each additional hour
\$7 per Person for confirmed NA Beverage Drinkers Only

HOSTED BAR

Includes Original and/or Seasonal Beers, Wine and Non-Alcoholic Beverages hosted on consumption to a designated cap.

PAIRING STATIONS

Pitchers of Original or Seasonal Beers and Tasting Glasses Served with Food Pairing. Hosted pitchers and wine carafes to a cap or as a package bar with guests able to order full glasses from Bar or Beer Runner.

NO-HOST BAR

Guests of the event may order and pay on their own. The event host guarantees the bar minimum will be met through these purchases.

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



Photo credits: left – Steve Dutcher Photography; right – Holly Moseley-Raymond

CATERING MENUS

HORS D'OEUVRES

PASSED OR DISPLAYED

Minimum Order 75 Each

Prices are Per Piece

Beef Tenderloin “Slider” with Caramelized Onion, Horseradish Cream and Micro Greens.....	Market Price
Risotto Croquettes with Roasted Porcini Mushroom, Pecorino Cheese.....	\$4.50
House Cured Pancetta Wrapped Scallops.....	\$10.00
Confit Pork Belly BLT Sliders with Heirloom Tomato and Garlic Aioli.....	\$6.50
Tomato Avocado Bruschetta on Toasted French Baguette.....	\$4.50
Beets with Walnut Praline Crumble on Endive.....	\$4.50
Poke Wonton Crisps with Wasabi Sprouts.....	\$6.00
Endive Canapé with Goat Cheese, Orange and Fennel.....	\$4.50

DISPLAYS

Minimum 75 Guests

Prices are Per Person

Cheese and Charcuterie Display of Cheeses and Artisan Cured Meats with Assorted Olives, Dried Fruit, Smoked Almonds and Freshly Baked Breads and Flatbread Crackers.....	\$12.00
Assorted Dips and Vegetable Display of Roasted Eggplant Hummus, Lemon and Olive Oil, Hummus and Taziki, Grilled Flatbreads, Crostini and Fresh Seasonal Vegetables.....	\$12.00

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



Photo credits: Nic Hilton Photography

CATERING MENUS

FIRST COURSE & MAIN DISH OFFERINGS

Minimum 50 Guests

All Prices Include Plate, Silver and Glassware Based on Menu Selections

Prices are Per Person

PLATED SERVICE

Choose Two Courses

or

BUFFET OR FAMILY STYLE SERVICE

Choose One First Course and Two Main Dishes

FIRST COURSE

Artisan Breads \$4.50

Freshly Baked Classic Baguettes and Lemon Rosemary Breads
Served with European Butter, Sea Salt and Extra Virgin Olive Oil

Irish Caesar Salad Plated \$10 / Family Style \$7

Shaved Brussel Sprouts, Bacon Lardons and House Made Croutons

Baby Kale and Arugula Salad Plated \$11 / Family Style \$8

Roasted Tomatoes, Shaved Pecorino, and House Made Croutons

MAIN DISH

Braised Beef Short Ribs Plated \$40 / Family Style \$27

Creamy Manchego Polenta, Shaved Brussel Sprouts & BBQ Demi Glaze

Lemon Rosemary Free Range Chicken Plated \$28 / Family Style \$20

Warm Kale and New Potato Salad

Shrimp & Bacon Grits Plated \$36 / Family Style \$24

Cheddar Cheese Grits and Grilled Baguette

Pan Seared Organic Salmon Plated \$40 / Family Style \$26

Shrimp and Knueskes Bacon Risotto with Wild Mushroom Jus

Vegetarian Strudel Plated \$28 / Family Style \$23

Sunchoke and Artichoke with Wild Mushrooms and a Balsamic Reduction

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

CATERING MENUS

TASTING ROOM MENU • PAGE 1/2

Recommended for groups up to 80 guests

Items are priced per person, served as a Pairing Stations Buffet and continuously replenished for up to 2 hours.

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. Subject to seasonal changes.

CHOOSE A MINIMUM OF TWO BITES:

Just Fries	\$4.50
russet potato waffle fries • ketchup • chipotle aioli	
“Lil Sweeties”	\$5.00
sweet potato tots • hopped salt • chipotle aioli • ketchup	
House Made Pork Rinds	\$4.50
chili dusted pork rinds • lime	
Brewery Bread Fries	\$4.50
flatbread dough • pale ale fondue sauce	
Crispy Tortilla Chips	\$4.50
fresh tortilla chip • house made guacamole • roasted tomato salsa	

CHOOSE A MINIMUM OF ONE SALAD:

Irish Caesar Salad	\$8.00
shaved brussels sprouts • baby kale & arugula • bacon lardons • parmesan cheese • house made croutons	
The Cali Bowl	\$10.00
chicken, beef or veggie (double avocado) • baby greens • shredded cabbage • kale • brussels sprouts carrots • avocado • pickled onions • pickled fresno peppers • cotija cheese • tortilla strips • black beans chipotle lime crema • cilantro • house made salsa • lime	
Pub Salad	\$7.00
hearty baby greens • shredded carrots • sunflower seeds • golden raisins ranch, bleu cheese, poppyseed or balsamic dressing	

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

CATERING MENUS

TASTING ROOM MENU • PAGE 2/2

CHOOSE A MINIMUM OF THREE ENTREES:

PIZZAS

BBQ Chicken Pizza \$10.00
grilled bbq chicken thighs • smoked cheddar • charred corn • caramelized onion • fresno peppers • fresh cilantro

Seasonal Fruit & Goat Cheese Flatbread Pizza \$10.00
goat & gruyere cheeses • seasonal fruit • cipollini onions • garlic coulis • baby greens • balsamic syrup

SLIDERS

Damn Good Burger \$9.00
ground brisket • smoked gouda • house sauce • bacon & red onion jam • organic kale & arugula

Smoke Stack \$9.00
bbq smoked pulled pork • smoked cheddar • house made bbq sauce
(minimum 40 guests)

TACOS

Gordito Asada Tacos (choose one) \$8.00
chicken, beef or avocado • pickled onions • cotija cheese • cilantro • thick flour “tortillas” • salsa • lime

Baja Shrimp Tacos \$10.00
corn tortillas • fresh salsa • cotija cheese • chipotle mayo
(minimum 40 guests)

Ahi Poke Tacos \$10.00
thick flour “tortillas” • green onion • sesame seeds
(minimum 40 guests)

MAINS

Crispy Chicken and Griddle Cakes \$12.00
confit chicken • charred corn & jalapeño griddle cakes • bacon butter • raspberry shallot marmalade

Ahi Tuna Poke \$14.00
hawaiian style • cabbage cucumber slaw • sticky rice • togirashi spice
(minimum 40 guests)

OPTIONAL SWEETS

Sweet Churro Fries \$3.50 per person

Housemade Sugar Cookies \$2.00 per piece

French Macarons • assorted flavors \$3.00 per piece

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

FAQS

VENUE, FEE & PAYMENT FAQS • PAGE 1/4

HOW MANY PEOPLE CAN THIS LOCATION ACCOMMODATE?

The Brewers' Hall can accommodate up to 160. This is standing occupancy and can only be serviced in "Reception Style" with Dinner Served at Stations. We recommend no more than 140 for Reception Style. The maximum seated dinner we can accommodate is 120. The Beer Cellar can accommodate 52 seated, up to 70 reception style. We recommend no more than 70 guests in the Cellar.

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

Ceremonies and Receptions with guest count less than 60 may choose to host their ceremony as well. An additional set-up fee of \$200 will be applied to the Venue Rental.

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.

ARE THERE CHANGING AREAS FOR THE BRIDE, GROOM, AND/OR WEDDING PARTY?

Depending on other booked events, we do have private spaces that may be used briefly for changing. These would not be areas for storage or used throughout the event.

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 HANDICAP ACCESSIBLE?

No. The building is grandfathered in due to its age. Many hosts have been able to coordinate with other guests to assist those who cannot walk the stairs.

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 with a maximum of 5 hours hosted event time or no later than 11pm. For each additional hour, \$200 is applied to the venue rental.

WHAT'S THE TAX AND SERVICE CHARGE?

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

WHAT FORMS OF PAYMENT DO YOU ACCEPT?

All payments (deposit and final bill) 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.

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.

FAQS

VENUE, FEE & PAYMENT FAQS • PAGE 2/4

WHAT'S THE PAYMENT PLAN FOR THE FINAL BILL?

The remaining balance (entire bill minus the deposit) on the Venue Rental, final Food Menu, Bar Selections, service charge and tax is due 21 days prior to the event.

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.

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, 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 Brandon Brocia 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 OR DO I HAVE TO USE A CAKE MADE ON SITE?

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. All service is included for any desserts from our catering menu.

CAN WE BRING OUR OWN BEVERAGES?

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

ARE THERE ADDITIONAL CHARGES FOR BAR AND SERVICE STAFF?

Staffing is included. 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.

FAQS

SETUP, VENDORS, AUDIO & DAY-OF FAQS • PAGE 3/4

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

The space is provided as is with tables and seating. Linens and custom seating and custom service wares may be brought in from an outside vendor. Plates, silverware and glassware are included in the pricing for the Bar and Food Menus.

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

Tables may not be removed from the space but may be rearranged within the space, provided it does not interfere with service or flow of traffic.

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 at 8am the day of the event in the case of a private buy-out of the space.

ARE WE ALLOWED TO BRING IN OUR OWN DECORATIONS?

Yes. All set-up and tear-down will be your responsibility. No decor may leave a “mark”, i.e. residue, holes, damage of any kind.

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

No.

CAN WE USE CANDLES?

Candles in a contained vessel may be used, i.e., hurricane vases, votives, etc. No open flame may be used and electric candles are encouraged.

CAN THE VENUE ACCOMMODATE A DJ OR LIVE BAND?

Yes. Their set-up should be self-sufficient except for access to power. They should be set-up and tested at least 3 hours prior to the event start.

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

A microphone and amplifier can be provided at no additional cost. Our house sound can be used to connect an iPod or other music playing device.

FAQS

SETUP, VENDORS, AUDIO & DAY-OF FAQS • PAGE 4/4

ARE THERE ANY NOISE RESTRICTIONS?

There is a town noise ordinance for 10pm. While we are not in a residential area, due to our proximity to hotels, we require any amplified music to end by 11pm. House music can continue to be played after that point if the venue rental has been extended beyond 11pm.

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 direction for attending guests.

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

We have 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.

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.



Photo credits: Steve Dutcher Photography

PHOTOS



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

PHOTOS

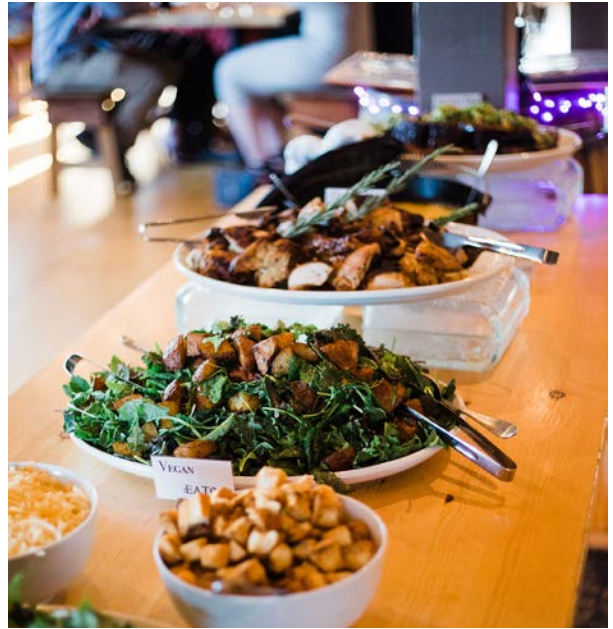


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