



MASH HOUSE

BREWING COMPANY

Thank you for your interest in hosting a private event at The Mash House!

We have 2 private spaces that can be reserved:

Private Enclosed Patio

This area holds up to 50 people and is covered. It is heated during colder months and slightly cooled in the summer. This space has an hourly spending minimum to meet based on the 2 hour minimum time or if desired, a longer event time.

All food, beverage, and alcohol purchases go towards this spending minimum. If the spending minimum is reached, there is no additional room fee. Tax and gratuity do not count towards the minimum.

The hourly spending minimums are as follows:

- **Sunday – Thursday - \$300 per hour SPENDING MINIMUM** (this is not a flat fee)
- **Friday Evening & Saturday Evening - \$500 per hour SPENDING MINIMUM** (this is not a flat fee)
- **Saturday before 3pm - \$300 per hour SPENDING MINIMUM** (this is not a flat fee)

Indoor Semi Private Room (“PDR ROOM”)

This is our indoor semi private dining room which can be reserved for groups with a minimum of 20 people to 45 people max. There is a flat room fee of \$125 per hour to reserve this space. **Food and beverage purchases do not subtract from this fee.**

Important Notes

- A contract is required to guarantee a private event.
- A final guest-count is required 3 days before the event. We will charge for at least 90% of these meals even if fewer guests attend and even if the food and beverage minimum for your space is met. If an accurate number is not provided, it may result in your party being understaffed and an inadequate amount of food being prepared.
- Loose glitter, glitter covered decorations, confetti, confetti filled balloons, sparklers, and feathers are not allowed in the restaurant or on the patio.

Cancellation Fees

- If we are given 72 hours or more notice of a cancellation, there is no fee required.
- If an event is cancelled within 72 hours, we will charge for 10% of the total expected cost of the event.
- If an event is cancelled within 24 hours, we will charge for 100% of the total expected cost, tax, and gratuity of the event.
- **CANCELLATION FEES ARE DIFFERENT FOR EVENTS IN DECEMBER**

Hail and Farewell Specific Notes

For Hail and Farewell events, it works MUCH better if money is collected on your side for the event, due 3-4 days in advance. We suggest this because:

- If the minimum is not reached, it is the responsibility of the signer of the contract to pay the remaining amount.
- A final headcount is due 2 days in advance and we will charge for 90% of those meals, even if fewer people attend because we have already ordered and prepared food for the buffet. Having guests pay in advance gives you a much better picture of how many people to say are coming when you provide your final count and holds soldiers responsible to showing up to the event. We can still handle alcohol on separate tabs the night of the event; just make sure attendees know to bring a credit card so we can reserve a tab for them in our system.
- Also, sometimes guests show up that said they would not eat but then decide then to do so; we will count the number of people that visit the buffet and if more people eat then we are originally told, we will charge for their meals. Having guests pay in advance means you will have a record of who has paid and who hasn't so you know who to collect from if this occurs. Our servers will not collect individual cash from groups of 50 or more people for liability purposes.

MASKS ARE OPTIONAL FOR GUESTS



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Menu Options

Available for 40 or less guests

All options include unlimited Pepsi products, iced tea, and coffee.

Menu A – Steak and Chicken Mixed Grill - \$23 per person (before tax and gratuity)

1. First Course: Mixed Green Salad with Croutons, Carrots, Cucumbers, and Tomatoes
2. Entrée :
Grilled Petite Sirloin paired with Chicken Breast (both proteins on plate)
Served with Asparagus & Garlic Mashed Potatoes
3. Optional dessert:
Mix of mini petit fours and butterscotch brownie bites + \$4 per person

Menu B – Steak and Shrimp Mixed Grill - \$25 per person (before tax and gratuity)

1. First Course: Mixed Green Salad with Croutons, Carrots, Cucumbers, and Tomatoes
2. Entrée:
Grilled Petite Sirloin topped with Sautéed or Fried Shrimp.
Served with Asparagus & Garlic Mashed Potatoes
(Host selects if all shrimp will be sautéed or fried)
3. Optional dessert:
Mix of mini petit fours and butterscotch brownie bites + \$4 per person

Menu C – Traditional Selection -\$28 per person (before tax and gratuity)

1. First Course: Mixed Green Salad or Caesar Salad
2. Entrée Selection:
Herb Roasted Chicken, Asparagus & Garlic Mashed Potatoes
Grilled Salmon, Asparagus & Garlic Mashed Potatoes
10oz Grilled Sirloin, Asparagus & Garlic Mashed Potatoes
Vegetarian Pasta
3. Optional dessert:
Mix of mini petit fours and butterscotch brownie bites, served family style, + \$4 per person

Please note: Pricing is the same for adults and children. We do have children's menus available with items in the \$5-\$7 range if you wish for children to order from this menu rather than pay the plated option price.



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Buffet Options

Available for 40 or more guests

All buffets (except for the appetizer buffet) include unlimited Pepsi products, iced tea, and coffee.

Buffet D – Build Your Own Burger Bar - \$19 per person (before tax and gratuity)

1. All Items on Buffet:
 - 6oz House ground cheese burger patties
 - Grilled Chicken Breasts
 - (Vegetarian and Cheese-less burgers on request)
 - Lettuce, tomato, onion, sweet pickles, mayo, ketchup, mustard
 - Cole Slaw
 - Baked Mac and Cheese
2. Optional dessert:
 - Mix of mini petit fours and butterscotch brownie bites, served family style, + \$4 per person

Buffet E – Mash House BBQ - \$23 per person (before tax and gratuity)

1. All Items on Buffet:
 - Sweet Rolls
 - Pulled Pork with house-made BBQ Sauce
 - Grilled Chicken Breast
 - Chef's Choice Pasta
 - Cole Slaw
 - Baked Beans
2. Optional dessert:
 - Mix of mini petit fours and butterscotch brownie bites, served family style, + \$4 per person

Buffet F – Traditional Buffet - \$27 per person (before tax and gratuity)

1. All Items on Buffet:
 - Mixed Green Salad
 - Herb Roasted Chicken
 - Meatloaf
 - Baked Lemon Pepper White Fish
 - Garlic Mashed Potatoes
 - Chef's Choice Vegetables
2. Optional dessert:
 - Mix of mini petit fours and butterscotch brownie bites, served family style, + \$4 per person



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Buffet G – Prime Rib Carving Station –\$32 per person (before tax and gratuity)

Available on Fri-Sat after 5pm

1. All Items on Buffet:
Mixed Green Salad
Herb Roasted Chicken
Shrimp & Grits
Slow-roasted, Herb-crusted Prime Rib (hand-cut by a chef on buffet line)
Au Jus Sauce
Garlic Mashed Potatoes
Chef's Choice Vegetables
2. Optional dessert:
Mix of mini petit fours and butterscotch brownie bites, served family style, + \$4 per person

Buffet H – Appetizer Buffet - \$20/\$18 per person (before tax and gratuity)

Not to be expected as a full meal, more for a light social event

1. All Items on Buffet:
Buffalo Wings marinated in our Copper Head Red Ale
Pulled BBQ Pork Loaded Potato Skins
Savory Meatballs with house demi-glace
Artichoke and Spinach Dip
Copperhead Red Beer Queso
Corn Tortilla Chips

Pricing: \$20 per person if 20-39 Guests

Pricing: \$18 per person if 40+ Guests

2. Optional dessert:
Mix of mini petit fours and butterscotch brownie bites, served family style, + \$4 per person

Please note: Buffet pricing is the same for adults and children. We do have children's menus available with items in the \$5-\$7 range if you wish for children to order from this menu rather than pay the buffet price.

NOTICE: If host prefers staff to serve guests at the buffet, a staffing fee is required. \$100 for one staff \$50 per additional server



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Appetizer Menu

*add one or more appetizers to your plated menu or buffet
\$4 per app/per person*

- **Pulled Pork Loaded Potato Skins**
w/ house BBQ sauce

- **Buffalo Wings**
marinated in our Copperhead Red Ale

- **Copperhead Red Beer Queso**
w/ corn tortilla chips

- **Savory Meatballs**
w/ demi-glace

- **Artichoke and Spinach Dip**
w/ corn tortilla chips



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Enclosed Patio

Covered, heated, sliding panels, fire place, and flat screen TVs.





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Patio Continued





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Semi Private Dining Room “PDR”

Adjacent from main dining room, glass windows with shades available, chalk message board.





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“PDR” Continued

