



MASH HOUSE

PRIVATE DINING PACKAGE

4150 SYCAMORE DAIRY RD
FAYETTEVILLE NC 28303

EVENT COORDINATOR:
AMANDA "MANNIE" RIVERA





MASH HOUSE

BREWING COMPANY

Thank you for your interest in hosting a private event here at Mash House Brewing Co. We have four different venues to choose from, this includes our entire restaurant.

Enclosed Patio

This area can accommodate up to 45 people, with an hourly spending minimum to meet based on the 3-hour minimum time or if desired, a longer event time. Heated during the cooler months and slightly cooled in the summer, our enclosed patio offers special amenities such as TVs, a fireplace, and kegerator/satellite bar access.

*All food, beverage, and alcohol purchases go towards this spending minimum.
Once the F&B spending minimum is met, tax and gratuity are owed in addition to.*

- Sunday – Thursday - \$300 per hour spending minimum (*before tax and gratuity*)
- Saturday before 4pm - \$300 per hour spending minimum (*before tax and gratuity*)
- Friday & Saturday Evening - \$500 per hour spending minimum (*before tax and gratuity*)

Open Patio

This area holds up to 25 people. This space has an hourly spending minimum to meet based on the 3-hour minimum time or if desired, a longer event time. Completely outdoor seating, with a beer garden feel and warm lighting. Our open patio can accommodate more guests when combined with another to make for a bigger venue.

*All food, beverage, and alcohol purchases go towards this spending minimum.
Once the F&B spending minimum is met, tax and gratuity are owed in addition to.*

- If desired to combine with another space, an additional \$100 per hour spending minimum will be added to the spending minimum per hour of space you choose.
- Example: Open and Enclosed patio combined: 3 hours spending minimum total is \$1,200 (*Sunday - Thursday example*)

Indoor Semiprivate Room (“PDR ROOM”)

This area can accommodate up to 35 people. This space has an hourly spending minimum to meet based on the 3-hour minimum time or if desired, a longer event time. A quaint and intimate dining space, yet open and casual.

*All food, beverage, and alcohol purchases go towards this spending minimum.
Once the F&B spending minimum is met, tax and gratuity are owed in addition to.*

- Sunday – Thursday - \$250 per hour spending minimum (*before tax and gratuity*)
- Saturday before 4pm - \$250 per hour spending minimum (*before tax and gratuity*)
- Friday & Saturday Evening - \$400 per hour spending minimum (*before tax and gratuity*)

Mash House Restaurant and Brewery

First in Fayetteville, our local craft micro-brewery and restaurant can be bought out for large events. With a minimum of 100, our restaurant can accommodate 280 people. This minimum varies, please contact our event coordinator directly for further information.



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General Information

- A contract completed with event details, signatures and a card on file is required to book our spaces.
- The final menu choice is due two weeks prior to the event, after this time no changes are permitted, unless confirmed by the event coordinator.
- A final guest-count is due one week prior to the event, we will charge for 10% of the final headcount given. After this date the guest count is allowed a 10% change in the number of guests. If an accurate number is not provided, it may result in your event being understaffed and or an inadequate amount of food being prepared.

Day Events Monday-Friday

- We are not open during the week to the public for lunch, however with a minimum of 40 people, we can host a private luncheon during the day. This will include a guaranteed payment for 40 people. Luncheons will take place in our main dining room, or if desired, our Enclosed Patio. Available start time as early as 11:30am ending no later than 3:30pm.

House Decor

- We offer complementary house decor such as black linens, white butcher paper, candles, and greenery. This is our standard dress unless specified otherwise.
- If desired to have a different color linen, such as white can be arranged with a 2 week prior notice and a linen fee up to \$90.
- All place settings will be provided with an appetizer plate, water glass and silverware.
- *Please note that loose glitter, glitter covered decorations, confetti, confetti-filled balloons, sparklers, live flame candles and feathers are not permitted on either patio and or the restaurant.*

Kegerator and Wine Satellite Bar

- ***Exclusively on our enclosed patio:***
Include a personalized bar selection for your guests to enjoy right there in your event space. Choose 4 of our house crafted brews and up to 4 wine and crafted cocktails. Your guests will have the convenience of grabbing a drink directly from our private satellite bar.
- Selections are due a week prior to your event date.

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 10% of the total expected cost of the event.
- If an event is cancelled within 24 hours, we will charge 100% of the total expected cost, tax, and gratuity of the event.
- 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 one week in advance, we will charge for 90% of those meals, even if fewer people attend due to the product being ordered and prepped in advance.



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Plated Menu A is available for up to 50 people. Plated Menus B and C cap at 40 people. If desired to have Menus B or C for more than 40 people, the host on contract must acquire menu selections and submit one week prior to event coordinator.

Pepsi products, iced tea and coffee are included.

Menu A- Beef and Chicken \$25 per person (before tax and gratuity)

- **First Course:** Mixed Green Salad (tomato, carrots, cucumbers, and croutons with choice between balsamic vinaigrette or garlic ranch)
- **Second Course:** Slow Roasted Teres Major topped with house gravy and a grilled chicken breast topped with beurre blanc paired together on the same plate and served with garlic mashed potatoes and sauteed vegetables.

Menu B - Traditional Selection \$29 per person (before tax and gratuity)

- **First Course:** Soup of the day or Caesar Salad
- **Second Course:** Guest choice between the following selections.
 - Chicken Teriyaki topped with grilled pineapple and served with garlic mashed potatoes and sauteed vegetables
 - Grilled Sirloin served with garlic mashed potatoes and sauteed vegetables
(steaks are prepared medium rare)
 - Salmon topped with lemon basil butter served with garlic mashed potatoes and sauteed vegetables
 - Vegetarian Bowl, jasmine rice, broccoli, zucchini, squash, red bell pepper, onions and mushrooms topped with teriyaki sauce. *(vegetarian)*

Menu C – Premium Selection \$35 per person (before tax and gratuity)

- **First Course:** Soup of the day or Caesar Salad
- **Second Course:** Guest Choice Between
 - Smothered chicken with onions, peppers, mushrooms and beurre blanc served with garlic mashed potatoes and sauteed vegetables
 - Grilled Ribeye topped with garlic butter served with garlic mashed potatoes and sauteed vegetables
(steaks are prepared medium rare)
 - Salmon topped with shrimp and beurre blanc served with garlic mashed potatoes and sauteed vegetables
 - Fra Diavolo sauce over linguine pasta topped with sauteed shrimp and parmesan cheese.
(Can be vegetarian with no shrimp)

Please note: Pricing is the same for adults and children. Please specify in your contract how many children will be in attendance and how many will require a children's menu.



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Buffet D available for groups of 25+ people.
Buffet menu options E and F available for 35+ people.
Pepsi products, iced tea and coffee are included.

Buffet D - Belly Up with Appetizers \$22 per person (before tax and gratuity)
Heavy apps for a social event, not to be expected as a full meal.

All Items on the Buffet:

- Buffalo wings marinated in our Copperhead Red Ale
- Mash House cheeseburger sliders, topped sauteed onions and chipotle aioli (*not spicy*)
- Classic potato skins topped with cheese and chives. Bacon and sour cream on the side for topping.
- Artichoke and Spinach Dip
- Copperhead Red beer queso
- Tortilla chips

Buffet E - Mash House Cookout \$25 per person (before tax and gratuity)

All Items on the Buffet:

- Roasted and sliced boneless pork loin chops
- Herb chicken breasts
- Baked mac and cheese
- Mash House slaw
- Baked beans
- Hawaiian rolls
- Served with Mash House BBQ sauce on the side for topping!
(Accommodation for vegetarians can be arranged, please submit this option in advance.)

Buffet F - Traditional Selection \$29 per person (before tax and gratuity)

All Items on the Buffet:

- Roasted teres major beef
- Lemon pepper white fish
- Herb chicken beurre blanc
- Garlic mashed potatoes
- Sauteed vegetables
- Mixed Green Salad (garlic ranch or balsamic vinaigrette)
(Accommodation for vegetarians can be arranged, please submit this option in advance.)

Optional dessert for both plated and buffet menus

- Chocolate brownie bites +\$4 per person
- Assorted mini cheesecake +\$6 per person
- Stout cake bars, topped with chocolate sauce and powdered sugar +\$5 per person



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Appetizer Menu

Add one or more to your plated or buffet menu.

 +4 per person

 +\$6 per person

 +\$8 per person

Veggie Tray

assorted vegetables with house garlic ranch

Cheesy Bread

(plated only)

ciabatta bread topped with garlic butter, mozzarella and parmesan

Classic Potato Skins

bacon, cheese, chives, and sour cream

Copperhead Red Beer Queso

w/ corn tortilla chips

Artichoke and Spinach Dip

w/ corn tortilla chips

Mash Cheeseburger Sliders

topped with sauteed onions and chipotle aioli

Mash House Wings

marinated in Copperhead Red Ale, baked and fried, tossed in buffalo sauce

Pork Potato Skins

(plated only)

bbq pulled pork, jack cheese, chives and sour cream

Fried Salmon Bites

(plated only)

bite size salmon fried and served with chipotle aioli

Fried Calamari

(plated only)

flash fried with roasted red peppers served with chipotle aioli

Shrimp Cocktail

jumbo shrimp, paired with house cocktail sauce



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