

Florida
AVENUE
PRIVATE EVENTS

BREWERS HALL RENTAL INFORMATION



Brewers Hall is situated on the west end of our family owned and operated destination brewery, adjacent to the Beer Garden. This private space features a custom bar with six draft lines, audio and visual equipment including a projector and projection screen, private entrance, and private restrooms. Brewers Hall is 2,200 square feet and is available for events seven days a week and has a maximum capacity of 80 guests seated and up to 100 cocktail. This unique venue is designed with a polished look, rich in wood and metal accents which allow you to elevate decor as much or as little as you like. Wedding receptions, rehearsal dinners, birthday celebrations, professional conferences, family reunions, retirement parties, bridal and baby showers, team building events, and more are all welcome!

RENTAL INCLUDES

- 1 Hour for Setup
- Buffet Tables with Table Linens
- Wooden X-Back Chairs
- Convenient Parking
- Event Manager, Service Team, Including Bartender
- Private Restrooms
- Select Wooden Farm Tables

We do not charge a room rental fee so long as the food & beverage minimum is met

100 COCKTAIL | 80 SEATED

FRIDAY - SUNDAY

\$2000* Food & Beverage Minimum
3 hour rental

MONDAY - THURSDAY

\$1500* Food & Beverage Minimum
3 hour rental

- 50% DEPOSIT DUE AT BOOKING
- SALES TAX + OPERATIONS & GRATUITY CHARGE ADDED TO ALL FOOD, BEVERAGE & ROOM RENTALS

***\$3000 minimum for all December events**

ADD ON OPTIONS

- Private Brewery Tours
- Signature Cocktail - Ask Sales Manager For Pricing
- Round Tables
- High Top Cocktail Tables
- More Setup Time
- Additional Bartender

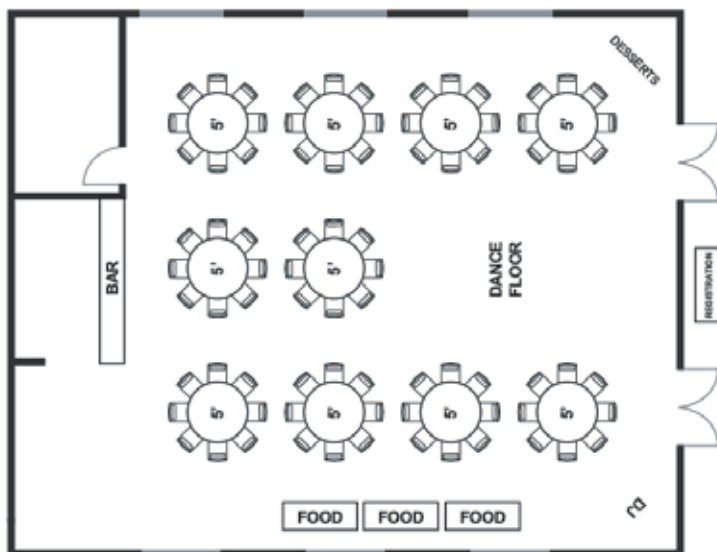
AUDIO/VISUAL EQUIPMENT

- Projector & 120in. Projection Screen
- Podium & Wireless Microphone



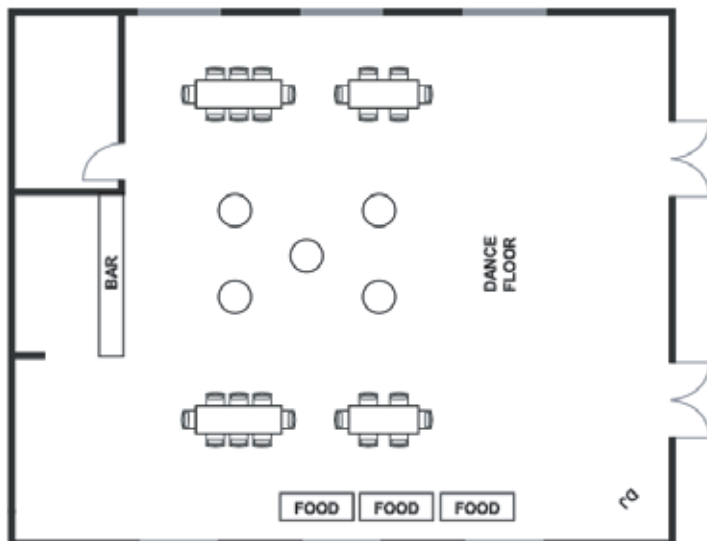
BREWERS HALL LAYOUT OPTIONS

Layouts are customizable and these are suggestions.
Some items are NOT included with food + beverage minimum.



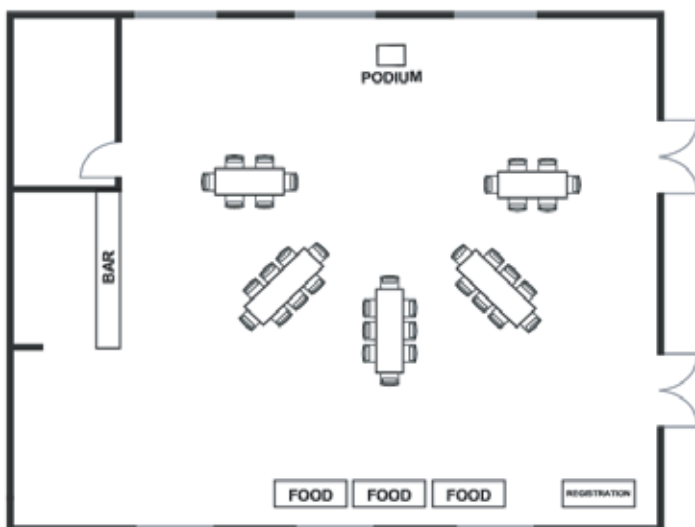
RECEPTION WITH BUFFET

- Capacity: 80 people
- 5' round tables that seat eight
- Buffet tables with servers
- Space for dance floor
- Space for DJ table
- Space for registration table
- Bar with 6 Beer Taps and Cocktail Service



COCKTAIL WITH BUFFET

- Max Capacity: 100 people
- 4 wooden farmhouse style tables
- 5 hightop tables
- 6' food station tables with linen
- Space for dancing
- Space for DJ table
- Bar with 6 Beer Taps and Cocktail Service



PRESENTATION WITH BUFFET

- 5 wooden farmhouse style tables, seats 36
- Podium
- 6' food station tables with linen
- Space for registration table
- Bar with 6 Beer Taps and Cocktail Service

CELLAR ROOM RENTAL INFORMATION



This additional private event space is perfect for adding on to your Brewers Hall event, hosting business meetings, small conferences, presentations, and intimate celebrations. This space is approximately 1,100 square feet and has a maximum capacity of 35 guests. We offer two ways to reserve this space:

3 HOUR CATERED PRIVATE EVENT

FRIDAY - SUNDAY
\$1000* Food and beverage
minimum 3 hour rental

MONDAY - THURSDAY
\$800* Food and beverage
minimum 3 hour rental

1 HR FOR SETUP + BREAKDOWN

UP TO 35 PEOPLE

SELECT FOOD AND BEVERAGE FROM CATERING MENU

INCLUDES 5 WOODEN FARMHOUSE TABLES + CHAIRS



3 HOUR LARGE PARTY RESERVATION (A LA CARTE)

ONLY AVAILABLE TO BOOK WITHIN 14 DAYS OF EVENT

\$500* Food and Beverage Minimum 3 Hour Rental
+Auto-Gratuity + Tax

UP TO 35 PEOPLE

SELECT FOOD AND BEVERAGE FROM TAPROOM MENU

INCLUDES 5 WOODEN FARMHOUSE TABLES + CHAIRS

DEDICATED SERVER

NO SETUP OR BREAKDOWN TIME



ADD ON OPTIONS

AUDIO/VISUAL EQUIPMENT

 **Projector (\$125)**

 **Private Brewery Tour**

BEER GARDEN RENTAL INFORMATION



The back half of our Beer Garden can accommodate a diverse range of functions including team bonding activities, happy hours, and more! This unique space features, lounge seating, Hydrochill Astro Turf, cooling fans, and LED string lights. Your guests will have direct access to private restrooms and convenient parking.

RENTAL INCLUDES

-  Lounge Seating + Picnic Tables
-  Convenient Parking
-  Mobile Bar (With Purchase of Bar Package)
-  Event Manager, Service Team, Including Bartender

ADD ON OPTIONS

-  Private Brewery Tours
-  Signature Cocktail
-  High Top Cocktail Tables



BACK 1/2 OF BEER GARDEN 50 PEOPLE MAX

FRIDAY - SUNDAY

\$2500* Food and beverage
minimum per 3 hour rental

MONDAY - THURSDAY

\$2000* Food and beverage
minimum per 3 hour rental

- 50% DEPOSIT DUE AT BOOKING
- SALES TAX + OPERATIONS & GRATUITY CHARGE ADDED TO ALL FOOD AND BEVERAGE

***\$3500 minimum for all December events**

Expecting more than 150 guests? No Problem!
Ask our Sales Manager about our buyout options.



BRUNCH OPTIONS



CONTINENTAL BREAKFAST

\$18 PER PERSON

-  Freshly Brewed Coffee (Regular + Decaf)
-  Hot Tea
-  Water
-  Orange Juice
-  Assorted Yogurt
-  Assorted Pastries

BRUNCH BUFFET WITH SERVERS

\$35 PER PERSON

-  Soft Drinks and Iced Tea
-  Build Your Own Parfait - **Yogurt, Berries, Granola, Honey**
-  Assorted Eggbites or Quiche
-  French Toast Bites, syrup and powdered sugar
-  Brunch Salad - **Spring mix, roasted cherry tomatoes, watermelon, orange, champagne vinaigrette, goat cheese crumbles**
-  Breakfast Potatoes
-  Choice of Bacon or Sausage



ADD ON OPTIONS

-  Omelet Station - \$15 Per Person (30 Person Minimum)
Mushroom, Onion, Bell Pepper, Mozzarella Cheese, Goat Cheese, Bacon, Spinach, Tomato, Ham, Chorizo, Pico De Gallo, Pickled Jalapeño
-  Custom Carving Station
-  Sausage Links - \$5 Per Person
-  Bacon - \$5 Per Person
-  Bottomless Mimosa Package - \$20 Per Person
-  Self-Serve Coffee Station - \$3.50 Per Person
Regular/Decaf, Assortment of Sugar, Creamer
Hot Water, Tea, Disposable Coffee Cups

LUNCH OPTIONS



TACO BAR WITH SERVERS

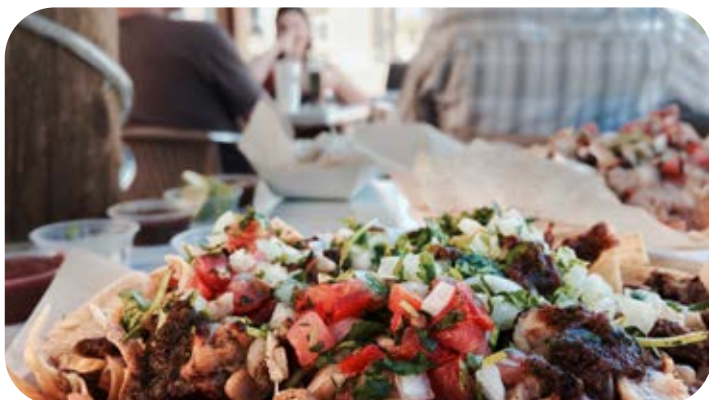
\$28 PER PERSON | AVAILABLE UNTIL 4PM

-  Soft Drinks and Iced Tea, Served At The Bar
-  2 Tacos Per Guest
-  Tequila Lime Chicken and Mojo Pulled Pork
 - Guest May Add a Third Protein or Substitute a Protein For An Additional Charge
-  Flour Tortillas
 - Corn Tortillas Available Upon Advanced Request
-  Guacamole and Chips
-  Self-Serve Toppings
 - Lettuce, Pico De Gallo, Sour Cream and Shredded Cheese



ADD ON OPTIONS

-  Guacamole Bar - 150 Per Order (Serves 50)
-  Rice and Rollin' Derby Black Beans - \$5 Per Person
-  Fajita Veggies - \$5 Per Person or Sub for \$3
-  Blackened Shrimp - \$6 Per Person or Sub for \$4
-  Steak - \$8 Per Person or Sub for \$5
-  Dead Parrot Blanco Beer Cheese - \$3 Per Person
-  Add a Third Taco - \$7 Per Person



LUNCH OPTIONS



LUNCH BUFFET WITH SERVERS \$32 PER PERSON

 Soft Drinks and Iced Tea, Served At The Bar

 Salad (Mixed Garden, Caesar or BLT)

 One Entree

- Lumi Chicken, Lemon Beurre Blanc with Crispy Capers
- Beer Ba Que Glazed Salmon
- Rollin' Derby and Chimichurri Marinated Bistro Steak Topped with Chimichurri and Pickled Red Onions
- Seared Pork Chop with Mustard Beer Cream
- Pesto and Sundried Tomato Pasta (Vegetarian)
- Summer Squash Parmesan Risotto (Vegetarian)

 One Side

- Aged White Cheddar Macaroni and Cheese
- Rice and Rollin' Derby Black Beans
- Tricolor Honey and Grain Mustard Roasted Carrots
- Oven-Roasted Brussel Sprouts with Jalapeño Honey and Cotija Cheese
- Sautéed Green Beans with Balsamic Honey, Toasted Almonds, and Cranberries
- Boursin Whipped Mashed Potatoes

 Dessert

- Mini Crème Brûlée
- Chocolate Chip Cookies



LUNCH OPTIONS



SANDWICH BAR

\$30.50 PER PERSON

-  Soft Drinks and Iced Tea, Served At The Bar
-  Salad (**Mixed Garden, Caesar or BLT**)
-  Roast Beef Sandwich
 - Roast Beef, Horseradish Cream, Provolone on Sourdough
-  Chicken Caesar Wrap
 - Grilled Chicken, Romaine Lettuce, Parmesan Cheese and Caesar Dressing
-  Prosciutto, Fig and Goat Cheese Wrap
-  Mojo Pork Wrap
 - Green Apples, Spinach, Pickled Red Onion, Garlic Aioli



DINNER OPTIONS



TACO BAR WITH SERVERS

\$40 PER PERSON

-  Soft Drinks and Iced Tea, Served At The Bar
-  3 Tacos Per Guest
-  Tequila Lime Chicken and Mojo Pulled Pork
- Guest May Add a Third Protein or Substitute a Protein
For An Additional Charge
-  Flour Tortillas
- Corn Tortillas Available Upon Advanced Request
-  Guacamole and Chips
-  Rice and Rollin' Derby Black Beans
-  Self-Serve Toppings
- Lettuce, Pico De Gallo, Sour Cream and Shredded Cheese



ADD ON OPTIONS

-  Fajita Veggies - \$6.50 Per Person or Sub for \$3.50
-  Blackened Shrimp - \$8.50 Per Person or Sub for \$4.50
-  Steak - \$8.50 Per Person or Sub for \$4.50
-  Dead Parrot Blanco Beer Cheese - \$5 Per Person



DINNER OPTIONS



ACTION STATION (30 PERSON MINIMUM)

\$25 PER PERSON WITH BUFFET PACKAGE

\$35 PER PERSON WITHOUT PACKAGE

- Penne or Fettucini
- Sauce
 - Alfredo, Marinara, Pesto (No Nut)
- Protein
 - Mini Meatballs, Chicken Breast, Bacon
- Toppings
 - Garlic, Spinach, Sundried Tomatoes, Mushrooms, Broccoli, Peas, Bell Peppers, Parmesan Cheese, Red Pepper Flakes, Parsley

DINNER BUFFET WITH SERVERS

\$55 PER PERSON

 Soft Drinks and Iced Tea, Served At The Bar

 Salad (Mixed Garden, Caesar or BLT)

 Two Entrees

- Lumi Chicken, Lemon Beurre Blanc with Crispy Capers
- Beer Ba Que Glazed Salmon
- Rollin' Derby and Chimichurri Marinated Bistro Steak Topped with Chimichurri and Pickled Red Onions
- Seared Pork Chop with Mustard Beer Cream
- Pesto and Sundried Tomato Pasta (Vegetarian)
- Summer Squash Parmesan Risotto (Vegetarian)

 Two Sides

- Aged White Cheddar Macaroni and Cheese
- Rice and Rollin' Derby Black Beans
- Tricolor Honey and Grain Mustard Roasted Carrots
- Oven-Roasted Brussel Sprouts with Jalapeño Honey and Cotija Cheese
- Sauteed Green Beans with Balsamic Honey, Toasted Almonds, and Cranberries
- Boursin Whipped Mashed Potatoes

 Dessert

- Coconut Cake with Grilled Pineapple
- Basque Cheesecake with Berries
- Mini Crème Brûlée
- Chocolate Chip Cookies

HORS D'OEUVRES BY THE DOZEN



\$25 PER DOZEN

-  Pretzel Bites and Beer Cheese
 - Upgrade to Garlic Parm for an upcharge
-  Chicken Wings (Naked or Breaded)
 - Beer - Ba - Que
 - Garlic Parm
 - Buffalo
 - General Tso



\$40 PER DOZEN

-  Caprese Skewers
-  Beef or Chicken Empanadas
-  Artichoke Beignets
-  BBQ Chicken Skewers
-  Veggie Potstickers
-  White Truffle Potato Croquette



\$60 PER DOZEN

-  Cheesesteak Eggrolls
-  Mini Crab Cakes
-  Steak and Blue Crostinis
-  Nashville Chicken Sliders
-  Cheeseburger Sliders
-  Lemon Garlic Roasted Jumbo Shrimp
-  Crispy Pork Belly Bites

PLATTERS



PLATTER OPTIONS

SERVES 50 PEOPLE

-  **Fruit Display - \$200**
-  **Cheese Display - \$200**
-  **Cheese and Charcuterie - \$275**
-  **Shrimp Ceviche and Chips - \$300**
-  **Vegetable Display - \$250**
-  **Guacamole and Pico De Gallo with Chips - \$150**

THE FOUNTAIN

SERVES UP TO 30 PEOPLE - 3 HRS OF DIP TIME

-  **Fruit and Chocolate - \$200 for 30 People**
 - 10 lbs of Melted Chocolate
 - Marshmallows, Strawberries and Pineapple
-  **Chips and Beer Cheese - \$200 for 30 People**
 - 10 lbs of Melted Cheese
 - Pretzels, Breadsticks and Fresh Vegetables



BAR PACKAGES

PREMIUM FULL OPEN BAR

\$45 PER PERSON (3 HOURS)

\$55 PER PERSON (4 HOURS)

-  Soft Drinks and Iced Tea
-  Non-Alcoholic Beer Selection
-  6 Beer Selections Based on Availability
-  4 Wine Selections
-  Standard Cocktails
 - Tito's Vodka
 - Hendricks Gin
 - High West Bourbon
 - Espolon Tequila
 - Kraken Rum

 **\$15 Per Person Per Additional Hour**

FULL OPEN BAR

\$35 PER PERSON (3 HOURS)

\$45 PER PERSON (4 HOURS)

-  Soft Drinks and Iced Tea
-  6 Beer Selections Based on Availability
-  4 Wine Selections
-  Standard Cocktails
 - Pinnacle Vodka
 - Bombay Gin
 - Four Roses Bourbon
 - Corazon Tequila
 - Cruzan Rum

 **\$10 Per Person Per Additional Hour**

BEER & WINE OPEN BAR

\$25 PER PERSON (3 HOURS)

\$35 PER PERSON (4 HOURS)

-  Soft Drinks and Iced Tea
-  6 Beer Selections Based on Availability
-  4 Wine Selections

CONSUMPTION BAR

MINIMUM BAR CREDIT \$300

-  Credit expires at the end of the event and can only be used in the event space. If there's a remaining balance at the end of the event, client agrees to pay by settling with the Event Bartender directly.

Gratuity is not include on any bar balances.

CASH BAR

\$300 PER BAR SET UP

-  Includes One Bartender
-  Only Available if food and beverage minimum is met
 - **\$75 Per Additional Bartender**
(Required if More than 75 guests)

DRINK TICKETS

\$250 MINIMUM

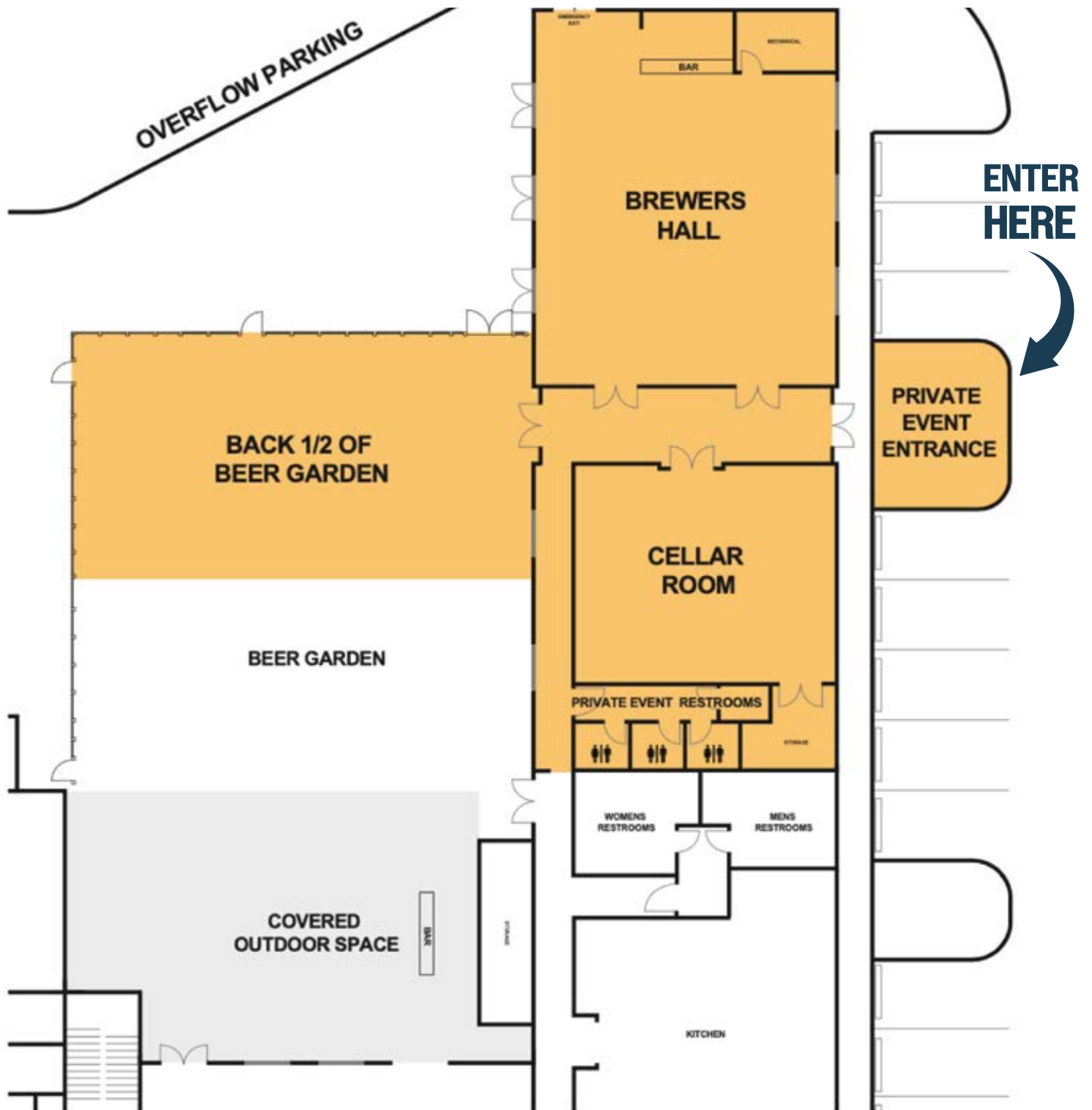
-  Beer - \$7.50 Per Person
-  Wine + Cocktails - \$12 Per Person

SIGNATURE COCKTAIL OPTIONS

- Margarita
- Red Sangria
- White Sangria
- Moscow Mule (With your choice of flavored syrup)



RENTAL SPACE LAYOUT



We want your arrival to be as smooth as our finest brew! To avoid the taproom traffic, please head over to our Private Events Entrance so we can roll out the red carpet just for you.

PREFERRED VENDORS

WEDDING PLANNERS

BE YOUINIQUE EVENTS

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TAMPA EVENT DJS

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