

# FEGLEY'S ALLENTOWN BREW WORKS

## PRIVATE EVENT INFORMATION & MENUS

Any special occasion – Rehearsal Dinners, Corporate Events, Baby Showers, Bridal Showers, Anniversary Parties, Bar or Bat Mitzvahs, Graduation Parties, Sweet Sixteen, Surprise Parties, Reunions, Engagement Parties, and Birthday Parties are just some of the imaginative events that have been hosted at the Allentown Brew Works.

### ROOM RENTAL INFO

Four beautiful private event floors are available to suit any idea or décor. We want your event to be a special time to spend with family, friends or coworkers. Our catering staff will see to your every need from the planning through the completion of your event.

- ❑ Silk Lounge, High Gravity Lounge, or Hamilton Room – \$250 one-time room rental fee
- ❑ FIVE (5th Floor) – \$300 one-time room rental fee
- ❑ All room rentals are for a 4-hour length of time
- ❑ \$300 per hour for each additional hour
- ❑ All day rental (6+hours) - \$800 one-time room rental fee

### INCLUDED WITH ROOM RENTAL

All setup and breakdown, tables and chairs, glassware and flatware, choice of color for table linens and napkins, votive candles, and option of round mirror and glass growler centerpieces.

If your event is open to the public you may contact one of our sales reps for assistance in marketing your event in our facility

## WEDDING CEREMONIES, COCKTAIL HOURS, & RECEPTIONS

- ❑ Use of up to two rooms for 5-hours– \$500 one-time room rental fee
- ❑ Ceremony in a third room – \$250 one-time setup fee
- ❑ Each additional hour – \$300 per hour
- ❑ Optional use of the VIP hospitality room for the wedding couple, if available
- ❑ Complimentary 30 minute ceremony rehearsal, subject to schedule and availability
- ❑ Complimentary cake cutting (client must provide own wedding cake)

Includes all setup and breakdown, tables and chairs, glassware and flatware, choice of color for table linens and napkins, votive candles, and option of round mirror and glass growler centerpieces.

Complimentary tasting for the wedding couple, \$35+tax additional charge per guest at tasting, Up to 4 adults

# PRIVATE EVENT POLICIES & DETAILS

Fegley's Allentown Brew Works customizes all events from start to finish. We require a guaranteed sales minimum for all events. Event minimums start at \$1000 in food and beverage plus the room rental, but may vary by room(s), season, and day of the week. Taxes, service charge, and other fees are excluded from this guaranteed minimum purchase.

Wedding minimums vary by number of rooms, guest count, and length of reception. Multi-room weddings have a year-round \$5000 minimum inclusive of all charges. Single-room wedding celebrations (vow-renewal, after-party, cocktail reception), or single-room weddings of 50 or less start at \$2500. For weddings of 25 or less, please speak to a sales manager.

All menu items and pricing are guaranteed within 1 year of your event date. All food and beverage is subject to a 20% service charge. All items are subject to 6% PA state sales tax with the exception of open bar packages. **Gratuity for staff is not included.**

Our sales manager will be able to provide additional information regarding financial requirements for your specific event.

Fegley's Allentown Brew Works requires a deposit at the time of booking. No room is guaranteed until the event contract is signed with the appropriate deposit. If your event is booked more than 6 months in advance, a deposit schedule will be outlined on the contract.

Guaranteed guests counts, meal choices, room layout, and other pertinent information are due **7 days prior** to the scheduled event date. Please note that the final invoice will either be the minimum guarantee or the actual number of guests, whichever is higher.

Fegley's Allentown Brew Works has worked side by side with many of the finest wedding and event professionals in the area. If you are looking for a specific vendor or service we have an extensive list of suggestions. Clients are not limited to vendors recommended by the Brew Works, and are welcome to bring in any vendor of their choosing.

# BUTLERED HORS D'OEUVRES

*(50 Pieces per Order)*

**All Beef Meatballs in Spicy Tomato Vodka Sauce** 135

**Bacon Wrapped Dates with a Fig Balsamic Reduction** 140

**Bacon Wrapped Scallops with Wasabi Cream Sauce** 190

**Belgian Endive Bites** 130

goat cheese mousse, roasted red beets, and sliced green apple

**BREWschetta on Toasted Crostini** 115

**Caprese Skewers** 130

fresh mozzarella balls, cherry tomato, and basil drizzled with balsamic glaze

**Chicken & Lemongrass Potstickers with Soy Ginger Sauce** 130

**Cocktail Franks with Mustard Dipping Sauce** 135

**Cucumber Salmon Roulade Bites** 165

cucumber disks with a cream cheese schmear, smoked salmon, and fresh dill

**Deviled Eggs** 80

**Greek Salad Skewers** 130

fresh feta, cherry tomato, kalamata olive, and cucumber drizzled with lemon oregano vinaigrette

**Fried Coconut Shrimp with Raspberry Horseradish Dip** 165

**Fried Macaroni and Cheese Balls** 100

**Grilled Asparagus Wrapped in Prosciutto with Mustard Vinaigrette** 170

**Hawaiian Chicken or Shrimp & Pineapple Skewers** 160

**Jumbo Lump Crab Stuffed Mushrooms** 195

**Mini Crab Cakes with Old Bay Aioli** 185

**Philly Cheese Steak Spring Rolls with Marinara dipping sauce** 160

**Potato Pancakes with Herbed Sour Cream** 115

**Pulled BBQ Pork Sliders** 135

**Portobello Mushroom and Parmesan Arancini** 130

**Smoked Cured Salmon with Space Monkey Saison Ricotta on Toasted Crostini** 165

**Spicy Andouille Sausage and Goat Cheese in Tortilla** 135

# STATIONARY HORS D'OEUVRES

*(Serves 50 Guests)*

## **Baked Brie 190**

brie wheel baked in pastry topped with dried cranberries, caramel sauce,  
fruit chutney, served with crackers & crostini

## **Bavarian Pretzels with Beer & Cheese Soup 150**

our classic beer & cheddar cheese soup with soft hot pretzels  
tossed in sautéed garlic, butter, parsley & parmesan cheese

## **Charcuterie Board 235**

variety of cured meats, liver pate, dried apricots, fresh melon, pickled red onions, whole grain mustard & bacon jam  
served with toasted crostini

## **Fresh Crudites 120**

fresh vegetables with ranch and honey mustard

## **Fresh Fruit Display 165**

seasonal fruits with sweet yogurt dip

## **Imported & Domestic Cheese Board 225**

variety of fresh cheeses, dried figs, grapes, candied pecans, yellow and dijon mustards, with crackers and crostini

## **Italian Antipasto Display 235**

sliced Italian cured meats, asiago, fresh mozzarella, provolone, roasted red peppers, marinated plum tomatoes,  
artichoke salad, olives, pepperoncinis, fresh Italian bread with herbed olive oil for dipping

## **Hummus & BREWchetta Assortment 130**

pilsner infused garlic ale hummus, seasonal hummus,  
Space Monkey Saison marinated bruschetta, served with pita wedges

## **Mini Sauteed Pierogies 120**

handmade stuffed with cheddar cheese and potato,  
sautéed with butter and onions, served with sour cream

## **Shrimp Cocktail 260**

citrus poached jumbo shrimp from the Gulf of Mexico, house made cocktail sauce, lemon & parsley

## **Spicy Buffalo Chicken Dip 135**

Philly cream cheese, hot sauce, grilled chicken breast & blue cheese,  
served hot with celery sticks & white corn tortilla chips for dipping

## **Spinach, Parmesan & Artichoke Dip 135**

Philly cream cheese, fresh baby spinach, artichoke hearts & parmesan cheese  
served hot with white corn tortilla chips for dipping

## **Trio Display 225**

assorted cheeses, seasonal fruit & fresh vegetables  
with ranch and honey mustard dipping sauces, served with crackers

# PLATED MEAL SERVICE

*(Minimum 20 Guests)*

entree prices include a choice of soup or salad, warm roll & butter, starch and vegetable unless indicated with an asterisk\*

all include freshly brewed coffee, decaf, and hot tea

## Soup

**Beer & Cheese • Chicken Corn Chowder**

**Mushroom and Wild Rice Bisque • Tomato Basil (Vegan)**

## Salad

### **Brewer's Salad**

A variety of fresh greens, cucumber, carrot, plum tomatoes, red onion, and herbed croutons with choice of dressing

### **Traditional Caesar Salad**

Crisp hearts of romaine, Parmesan cheese, herbed croutons, lightly dressed with classic Caesar dressing

### **Greek Salad**

Romaine lettuce with plum tomatoes, cucumber, red onion, roasted red peppers, kalamata olives, feta cheese, tossed in an oregano lemon vinaigrette

### **Baby Spinach Salad**

Baby spinach leaves tossed in a champagne raspberry vinaigrette, with red onion, Mandarin oranges, goat cheese, and candied walnuts

### **Caprese Salad**

Ripe beefsteak tomatoes, fresh mozzarella, roasted red and yellow peppers, micro greens drizzled with extra virgin olive oil and aged balsamic vinegar, served with basil pesto rubbed crostini

# PLATED MEAL SERVICE

(continued)

## Entrées

Choice of Two (2) Entrées

\$3 per person charge for each additional Entrée Selection

### **Black and White Salmon\***

Salmon fillet encrusted with black and white sesame seeds,  
served over a savory jasmine rice with a soy & ginger glaze 41

### **Crab Cakes**

Two seared jumbo lump crab cakes,  
served with brown butter, capers, and Old Bay aioli 43

### **Whisky Glazed Salmon**

Salmon fillet with a house-made whisky glaze 41

### **Crab Stuffed Haddock**

Haddock fillet stuffed with crab imperial,  
served with a lemon beurre blanc sauce 41

### **Brewer's Chicken**

Panko and Parmesan crusted all-natural chicken breast, pan fried,  
topped with prosciutto, diced tomato, shredded mozzarella,  
with a Pawn Shop Porter & sage butter sauce 38

### **Chicken Piccata**

All-natural chicken breast lightly floured and sauteed with capers & diced tomatoes,  
topped with a lemon beurre blanc sauce 38

### **Woodsman Chicken\***

Lightly floured pan-seared all-natural chicken breast with sauteed forest mushrooms, green onion, garlic, and bacon  
on a bed of wilted spinach, topped with a whisky butter sauce 41

### **Filet Mignon**

Cooked to choice of temperature with choice of bordelaise, mushroom demi-glace, or au poivre sauce 53

### **Pork Tenderloin Petite Mignons**

Bacon wrapped pork tenderloin, served with an apple and cranberry compote, topped hard cider cream sauce 43

# PLATED MEAL SERVICE

## Entrées

*(continued)*

### NY Strip Steak

NY Strip cooked to choice of temperature topped with an herb garlic butter \$47

### Stout Braised Short Rib of Beef\*

Served with roasted carrots, onions, and a pan gravy \$47

### Fusilli Pasta Primavera\*

Spiral pasta tossed with fresh seasonal vegetables  
in olive oil and white wine with a touch of marinara sauce \$28

### Ratatouille\*

Layers of eggplant, zucchini, yellow squash, red and yellow bell peppers, with sauteed garlic, onions,  
and a tomato base, this French classic is vegan, gluten free, and vegetarian \$28

## Vegetables

*(choose one)*

Green beans

Broccoli florets with diced red pepper

Tarragon roasted carrots

Seasonal vegetable medley

## Starches

*(choose one)*

Herb roasted potatoes

Smashed potatoes with garlic

Potatoes au gratin

Rice pilaf

# DINNER BUFFET

*(Minimum 30 Guests)*

**Choice of One (1) Entrée \$35 per person**

**Choice of Two (2) Entrées \$42 per person**

**Choice of Three (3) Entrées \$47 per person**

## Includes

Choice of Soup & Salad

Warm Rolls & Butter

Choice of Vegetable & Starch

Assorted Cookies and Chocolate Porter Brownies

Freshly Brewed Coffee, Decaf, and Hot Tea

## Soup

**Beer & Cheese • Chicken Corn Chowder • Mushroom and Wild Rice Bisque**

## Salad

**Brewer's Salad • Caesar Salad • Greek Salad**

## Entrées

### Beef

#### London Broil

Slow roasted and sliced, topped with your choice of  
Pawn Shop Porter mushroom sauce or whole grain mustard and beer gravy

#### Stout Braised Short Rib of Beef

Served with Roasted carrots, onions, and a pan gravy

### Chicken

#### Brewer's Chicken

Panko and Parmesan crusted all-natural chicken breast,  
pan fried, topped with prosciutto, diced tomatoes, shredded mozzarella,  
with a Pawn Shop Porter and sage butter sauce

#### Caribbean Jerk Chicken

All-natural chicken breast with jerk seasoning  
served with mango chutney and fried plantains

#### Chicken Piccata

All-natural chicken breast lightly floured and sauteed with capers & diced tomatoes,  
topped with a lemon beurre blanc sauce



# DINNER BUFFET

*(continued)*

## Fish

### Cajun Snapper

Served with shrimp etouffee

### Haddock Bella Vista

Red onion, tomato, and bell pepper with lemon beurre blanc sauce

### Salmon Filet

Served in a pesto cream sauce

## Pork

### Pulled BBQ Pork

house-made pulled pork and Pawn Shop Porter BBQ sauce served with mini rolls

### Roasted Pork Tenderloin

bacon-wrapped and served with an apple cranberry compote, finished with a hard cider cream sauce

## Pasta

### Lasagna Bolognese

layers of pasta, ground beef, mozzarella and ricotta cheeses, and marinara sauce

### Vegetable Lasagna

Layers of pasta and grilled vegetables layered with mozzarella and ricotta cheeses and marinara sauce

### Baked Ziti

ziti noodles and marinara baked to perfection with mozzarella, ricotta, and Parmesan cheese

## Vegetables

*(choose one)*

**Green beans • Broccoli florets with diced red pepper**

**Tarragon roasted carrots • Seasonal Vegetable Medley**

## Starches

*(choose one)*

**Herb Roasted Potatoes • Smashed Potatoes with Garlic**

**Potatoes Au Gratin • Rice Pilaf**

# SPECIALTY STATIONS

(\*Requires Station Attendant - \$50 per attendant))

Stations are active for one-hour when used as an enhancement to an Event Cocktail Hour, or two-hours when served as an Event Entree. Stations will require additional attendants during the Cocktail Hour to ensure guests are properly served.

## Build-Your-Own Mashed Potato Bar

Create your own concoction with mashed potatoes or sweet potatoes, shredded cheddar cheese, sautéed mushrooms, caramelized onions, chives, bacon bits, sour cream, gravy, dried cranberries, marshmallows, maple butter & garlic butter

**As an enhancement to an Event Cocktail Hour**  
**As an event Entrée Station**

**\$7 per person**  
**\$14 per person**

## Pasta Bar\*\*

Penne, fusilli & cheese tortellini pastas, served with your choice of alfredo, marinara, & pesto sauces. Toppings include sautéed onions, bell peppers, black olives, sautéed mushrooms, diced tomatoes, Parmesan cheese  
Served with a side of garlic bread.

**Add Italian Meatballs or Grilled Chicken – \$5.00 per person**

**As an enhancement to an Event Cocktail Hour**  
**As an event Entrée Station**

**\$9 per person**  
**\$19 per person**

## Southwestern Fajita Station

Your choice of grilled chicken or marinated beef with warm flour tortillas, bell peppers, sautéed onions, cheddar cheese, pico de gallo, sour cream  
fresh cilantro, lime wedges, and guacamole

**Add Chicken, Beef, or Tofu – \$5.00 per person**

**As an enhancement to a Wedding Cocktail Hour**  
**As an event Entrée Station**

**\$9 per person**  
**\$19 per person**

## Make-Your-Own Salad Bowl

Rolls and Butter Included

Your choice of Garden Greens or Caesar Salad

*\*Garden Greens includes mixed greens, tomato, onion, carrots, cucumbers, croutons, and choice of two dressings*

*\*Caesar Salad includes Romaine, Parmesan cheese, croutons, hard-boiled egg, and Caesar dressing*

**\$6 per person**

## Wing Station

50 Brew Works Wings per order

Assorted Styles for your guests to choose from:

Mild, Hot, Porter BBQ, Soy Honey Ginger Glaze, Hot and Honey, Whisky Glaze, and Mesquite BBQ Rub

Served with Bleu Cheese & Celery

**\$118 per order**

# CARVING BOARDS

*(Each Item Serves approximately 30-35 Guests – \$50 Attendant Fee, multiple carvers may be required))*

Miniature Rolls included with all Carving Stations

## **Roast Glazed Ham \$295**

Glazed with Brown Sugar, Pineapple & Mango,  
served with Dijon Mustard, Mayonnaise & Mango Chutney

## **Roast Beef Tenderloin \$650**

Marinated in Fresh Herbs & Peppercorns, seared & roasted to Medium Rare,  
served Au Jus with Tarragon Horseradish Cream Sauce with Dijon Mustard

## **Roast Pork Loin \$295**

All Natural Pork Loin rubbed with Rosemary, Thyme, Oregano,  
Garlic & Honey, with a Natural Pan Gravy

*OR*

Rubbed with Caribbean Jerk Rub, Grilled & Roasted,  
served with Mango Chutney & Mayonnaise

## **Roast Prime Rib of Beef \$530**

Encrusted with Cracked Peppercorns and Sea Salt, Served Au Jus,  
with Horseradish Cream Sauce & Whole Grain Mustard Sauce

## **Herb Crusted Roast Turkey Breast \$325**

Served with Cranberry Aioli, Dijon Mustard & Mayonnaise

## **Salmon Imperial \$530**

Whole side of sustainably fished North Atlantic Salmon topped with Crab Imperial,  
oven roasted, served with Grilled Ciabatta Flatbreads with Lemon and Caper Aioli

# HOT LUNCHEON BUFFET

*(Minimum 25 Guests)*

## Includes

Choice of Soup & Salad  
Choice of Vegetable & Starch  
Warm Rolls & Butter  
Choice of Entrées  
Fresh Baked Cookies  
Freshly Made Coffee, Decaf, Hot Tea

## Soup

**Beer & Cheese • Tomato Basil Minestrone • Mushroom and Wild Rice Bisque**

## Salad

**Brewer's Salad • Caesar Salad • Greek Salad**

## Entrées

Choice of Two (2) Entrees - \$35 per person  
Choice of Three (3) Entrees - \$41 per person

### **Pesto Salmon**

**Herb Roasted Chicken with Honey Mustard Cream Sauce**

**Apple Butter BBQ Chicken**

**London Broil with Mustard Gravy**

**Brew Works BBQ Pulled Pork**

### **Pasta Primavera**

Fusilli pasta with Olive Oil and White Wine

# COLD LUNCHEON BUFFETS

*(Minimum 25 Guests)*

## Each Buffet Option Includes

Choice of Salad  
Served with Chips, Pickles, and Condiments  
Fresh Baked Cookies & Brownies  
Freshly Made Coffee, Decaf, Hot Tea

## Salad

**Brewer's Salad • Caesar Salad • Greek Salad**

## Entrée Buffet Choices

### NY Deli Tray

**\$23 per person**

Deli Board of Roast Beef, Honey Glazed Ham, Salami, Oven Roasted Turkey and Grilled Vegetables.  
Served with assorted Rolls, American, Swiss, and Cheddar Cheeses, Lettuce, Tomato and Red Onions

### Hamilton Wrap Buffet

(1.5 wraps pp, cut in 1/3s) - **\$26 per person**

Smoked Turkey and Cranberry Wrap, Curried Chicken Salad Wrap,  
Roast Beef Wrap, and Grilled Veggie Wrap

### High Gravity Sandwich Buffet

(1.5 sandwiches pp, cut diagonally) - **\$30 per person**

Turkey Avocado on Ciabatta, Chicken Cordon Bleu on Ciabatta,  
Roast Beef on Brioche, Smoked Salmon BLT on Sourdough

# BREAKFAST AND BRUNCH BUFFETS

*(Minimum of 25 guests)*

*\$5 upcharge per person for breakfast service during dinner hours*

## The Continental Breakfast Buffet

\$12 per person

### Includes

Cranberry and Orange Juices  
Freshly Brewed Coffee, Tea and Decaffeinated Coffee  
Assorted Mini Muffins, Danish, Croissants, Butter and Preserves

## Queen City Breakfast Buffet

\$24 per person

### Includes

Cranberry and Orange Juices, Freshly Brewed Coffee, Tea and Decaffeinated Coffee  
Sliced Seasonal Fresh Fruit, Bagels & Cream Cheese  
Assorted Mini Danish, Muffins, Croissants, Butter & Preserves  
Scrambled Eggs  
Choice of Bacon, Ham, or Sausage  
Brew Works Home Style Fried Potatoes

## High Gravity Brunch Buffet

\$30 per person

### Includes

Cranberry and Orange Juices, Freshly Brewed Coffee, Tea and Decaffeinated Coffee  
Sourdough French Toast with Warm Maple Syrup and Butter  
Scrambled Eggs, Brew Works Home Style Fried Potatoes  
Choice of Bacon, Ham, or Sausage  
Seasonal Vegetables

### Entrées

*(choice of two)*

Herb Roasted Chicken Breast with Dijon Honey Cream Sauce  
Fusilli Pasta Primavera  
Haddock Bella Vista topped with Red Onion, Tomato, Bell Peppers in a Beurre Blanc Sauce  
London Broil topped with Whole Grain Mustard Gravy

# Hamilton Brunch Buffet

\$41 per person

## Includes

Cranberry and Orange Juices, Freshly Brewed Coffee, Tea and Decaffeinated Coffee  
Mixed Greens Salad with Choice of Two Dressings  
Rolls and Butter  
Pancakes and Waffles with Warm Maple Syrup and Butter  
Scrambled Eggs  
Sliced Seasonal Fresh Fruit  
Assorted Mini Danish, Muffins, Croissants, Butter & Preserves  
Brew Works Home Style Fried Potatoes  
Choice of Two: Bacon, Sausage, or Ham  
Seasonal Vegetables

## Entrées

*(choice of three)*

Chicken Piccata with Capers and Diced Tomatoes with a Beurre Blanc Sauce  
Fillet of Salmon with a Pesto Cream Sauce  
Braised Short Rib with Stout Gravy  
Roasted Pork Loin with Apple Cranberry Compote and Hard Cider Sauce  
Lobster Macaroni and Cheese

# BANQUET BEVERAGE SERVICE

## Open Bar Packages

### Premium Level

\$17 per person first hour  
\$13 per person each additional hour

### Top Shelf Level

\$20 per person first hour  
\$15 per person each additional hour

### Wine, Beer & Soft Drink Package

\$12 per person first hour  
\$7 per person each additional hour

### Non-Alcoholic Package

\$4 per person first hour  
\$2 per person each additional hour

#### Premium Brands

Tito's Vodka  
Beefeater Gin  
Bacardi Rum  
Captain Morgan Rum  
Malibu Rum  
Jose Cuervo Especial Gold  
Jack Daniels  
Jim Beam  
Seagrams VO  
Peach Schnapps  
Johnny Walker Red  
Amaretto  
Kahlua Coffee Liqueur

Chardonnay, White Zinfandel,  
Pinot Grigio, Pinot Noir,  
Merlot, Cabernet Sauvignon

4 Flagship Beers  
+1 Seasonal Choice

#### Top Shelf

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Kraken Rum  
Malibu Rum  
El Mayor  
Jack Daniels  
Woodford Reserve  
Crown Royal  
Peach Schnapps  
Disaronno  
Glenlivet 12  
Kahlua Coffee Liqueur

Chardonnay, White Zinfandel,  
Pinot Grigio, Pinot Noir,  
Merlot, Cabernet Sauvignon

4 Flagship Beers  
+1 Seasonal Choice

*(Beers must be 7% ABV or under - option to offer higher ABV for upcharge)*

*\*\*No Shots are Served on any Open Bar Package\*\**



# BANQUET BEVERAGE SERVICE

(Continued)

## Consumption and Cash Bars

(Total Cost of a Consumption Bar + 20% Service Charge will be added to the Final Billing)

### Premium Bar Pricing per drink

Flagship Beers - \$6  
Wine - \$7  
Mixed Liquor Drinks - \$8  
Martinis, Rocks, Doubles - \$10  
Non-Alcoholic Beverages - \$2

### Top Shelf Bar Pricing per drink

Flagship Beers - \$6  
Wine - \$7  
Mixed Liquor Drinks - \$10  
Martinis, Rocks, Doubles - \$12  
Non-Alcoholic Beverages - \$2

*\*\*Pricing Listed Above Available on ALL Four Private Banquet Floors\*\**

*\*\*High Gravity Lounge and Silk Lounge ONLY: Option of Full Restaurant Bar Menu and Pricing\*\**

## Bartender Fee for Cash and Consumption Bars

\$50 per Bartender for 1st hour +\$20 per Bartender each additional hour +6% State Sales Tax

## Champagne & Specialty Beverages

Kenwood Yulupa Cuvee Brut	\$30/Bottle
Barefoot Bubbly	\$32/Bottle
Non-Alcoholic Sparkling Cider	\$18/Bottle
Alcoholic Punches (Sangria, Mimosa, etc.)	\$90/Gallon
Non-Alcoholic Punches	\$25/Gallon

***If there is something you would like, but do not see, please ask!***

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*Fegley's Allentown Brew Works strictly adheres to and enforces all PLCB liquor laws. Please be prepared to show identification if your age is 30 or under. Only valid photo IDs will be accepted. We reserve the right to refuse service to anyone not in accordance with these liquor laws. All visibly intoxicated guests will be refused service and escorted off the premises. Fegley's Allentown Brew Works promotes the Responsible Consumption of Alcoholic Beverages and adheres to all Applicable Laws. All beverages consumed in Event Rooms must be provided by Fegley's Allentown Brew Works and may not be removed from the premises*

# PRIVATE BREWERY TOUR & TASTING

*\$10 per person – minimum of 15 guests\**

- ❑ Private Off-Hours Brewery Tour led by an In-House Beer Guide
- ❑ Five 3 oz. tastings of our Flagship Beers (Brewer's Choice)

*\*Timing and availability based on brewery production schedule.*

*Groups of 20 or more may require separate tours due to space and safety constraints.*

## AUDIO VISUAL PRICING

- ❑ Hook Up to Sound System - \$25\*

*\*Client must provide equipment with a standard headphone jack or adaptor*

- ❑ Aircast slideshow to mounted LCD Projector - \$25\*

*\*Client must email file to manager 3 days prior to event - does not include sound*

- ❑ Microphone - \$25
- ❑ Podium - \$25
- ❑ Power Strip and Extension Cord - \$5
- ❑ 6ft x 8ft Stage Riser - \$25