

PRIVATE EVENT PACKAGES

BEVERAGE PACKAGES

- ★ Draught beer, soda, juices
(\$15 per guest for the 1st hour / \$5 additional per hour)
- ★★ Wines by the glass, Draught beer, soda, juices
(\$17 per guest for the 1st hour / \$7 additional per hour)
- ★★★ Well liquor, wines by the glass, draught beer, soda, juices
(\$19 per guest for the 1st hour / \$9 additional per hour)
- ★★★★ Top shelf liquor (includes hand crafted cocktails), well liquor, wines by the glass, draught beer, soda, juices
(\$23 per guest for the 1st hour / \$10 additional per hour)
- ★★★★★ Premium liquor & single malt scotch (includes hand crafted cocktails), well liquor, wines by the glass, draught beer, soda & juices
(\$29 per guests for the 1st hour / \$14 additional per hour)

PASSED APPETIZERS *(Priced per dozen)*

- Smokey Fritters, Scallion Mustard Sauce - \$7
- Grilled Flatbread, Bacon, Melted Sweet Onion - \$9
- Goat cheese and black olive croquettes - \$8
- Bruschetta (seasonal) - \$10
- Pork belly skewers - \$12

PLATTERED APPETIZERS *(family style priced for 25 guests)*

- Rib tips w/ house made barbeque sauce - \$50
- Seasonal vegetables and bagna cauda - \$35
- Relish Tray with house made crackers - \$40
- Cheese Platter - \$80
- Spiced Olives - \$3 / person

DINNERS

- (\$35) Choice of (1 starter, 1 main, 1 side, and 1 dessert)
- (\$40) Choice of (2 starters, 2 main, 1 side, and 1 dessert)
- (\$45) Choice of (2 starters, 2 main, 2 sides, and 2 desserts)
- (\$50) Choice of (3 starters, 2 main, 2 sides, and 3 desserts)

Dinner - \$35

Starter (Choice of 1)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Monkey Bread Pull-Aparts, Dill Butter, Sea Salt
“Half Acre Brewery” Beer Cheese, Slaw, Crackers
Salmon Rillette, Crackers
Roasted Marrow Bones, Shallot Jam, Parsley Salad

Main (Choice of 1)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 1)

Starch (Potato, Legume, Grain, or Pierogi)
Vegetable (Farmer’s Market-Chef Choice)

Desserts (Choice of 1)

Chocolate
Fruit
Cream

Dinner - \$40

Starter (Choice of 2)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Monkey Bread Pull-Aparts, Dill Butter, Sea Salt
“Half Acre Brewery” Beer Cheese, Slaw, Crackers
Salmon Rillette, Crackers
Roasted Marrow Bones, Shallot Jam, Parsley Salad

Main (Choice of 2)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 1)

Starch (Potato, Legume, Grain, or Pierogi)
Vegetable (Farmer’s Market-Chef Choice)

Desserts (Choice of 1)

Chocolate
Fruit
Cream

Dinner - \$45

Starter (Choice of 2)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Monkey Bread Pull Aparts, Dill Butter, Sea Salt
“Half Acre Brewery” Beer Cheese, Slaw, Crackers
Salmon Rillette, Crackers
Roasted Marrow Bones, Shallot Jam, Parsley Salad

Main (Choice of 2)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 2)

Starch (Potato, Legume, Grain, or Pierogi)
Vegetable (Farmer’s Market-Chef Choice)

Desserts (Choice of 2)

Chocolate
Fruit
Cream

Dinner - \$50

Starter (Choice of 3)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Monkey Bread Pull-Aparts, Dill Butter, Sea Salt
“Half Acre Brewery” Beer Cheese, Slaw, Crackers
Salmon Rillette, Crackers
Roasted Marrow Bones, Shallot Jam, Parsley Salad

Main (Choice of 2)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 2)

Starch (Potato, Legume, Grain, or Pierogi)
Vegetable (Farmer’s Market-Chef Choice)

Desserts (Choice of 3)

Chocolate
Fruit
Cream

BRUNCH PRIVATE EVENT PACKAGES

BEVERAGE PACKAGES

Coffee / Juice / Soda
(\$5 per guest for the 1st hour / \$2 additional per hour)

Bristol bloody mary/ mimosas / coffee / juice / soda
(\$15 per guest for the 1st hour / \$7 additional per hour)

Bristol Brunch cocktails / bloody mary / mimosa / bellini / coffee / juice / soda
(\$19 per guest for the 1st hour / \$8 additional per hour)

BRUNCH PACKAGES

(\$11) Choice of (1 starter, 1 main)

(\$16) Choice of (1 starter, 1 main, 1 side)

(\$21) Choice of (2 starters, 2 main, 2 sides)

(\$27) Choice of (2 starters, 3 main, 2 sides)

Brunch - \$11

Starter (Choice of 1)
Baked Goods
Seasonal Fruit with Yogurt

Main (Choice of 1)
Sweet (i.e. bread pudding French toast, seasonal fruit pancakes)
Savory (i.e. eggs benedict, chiliboules, hash)

Brunch - \$16

Starter (Choice of 1)
Baked Goods
Seasonal Fruit with Yogurt

Main (Choice of 1)
Sweet (i.e. bread pudding French toast, seasonal fruit pancakes)
Savory (i.e. eggs benedict, chiliboules, hash)

Side (Choice of 1)
Starch (i.e. house potatoes, biscuits)
Meat (i.e. house made sausage, bacon)

Brunch - \$21

Starter (Both included)

Baked Goods

Seasonal Fruit with Yogurt

Main (Choice of 2)

Sweet (i.e. bread pudding French toast, seasonal fruit pancakes)

Savory (i.e. eggs benedict, chiliquiles, hash)

Side (Choice of 2)

Starch (i.e. house potatoes, biscuits)

Meat (i.e. house made sausage, bacon)

Brunch - \$27

Starter (Both Included)

Baked Goods

Seasonal Fruit with Yogurt

Main (Choice of 3)

Sweet (i.e. bread pudding French toast, seasonal fruit pancakes)

Savory (i.e. eggs benedict, chiliquiles, hash)

Side (Choice of 2)

Starch (i.e. house potatoes, biscuits)

Meat (i.e. house made sausage, bacon)