

VICTORY BREWING COMPANY

OFF PREMISE EVENT GUIDE



Personal Event Manager

Victory Brewing Company provides guests with a Personal Event Manager to assist with all aspects of planning your event. Our Event Manager will put their experience and efficiency to work for you. We are more than happy to help with all accommodations. Our knowledgeable Event Manager will be by your side to answer questions, help you make decisions, and ensure that your event is exactly what you have envisioned.

Ani Meiklejohn

anim@victorybeer.com

610-514-7027

Menu Selections

Our packages are designed to give a variety of culinary options depending on what type of event you are looking to have. We are more than happy to address any dietary or allergy restrictions you or your guests may have.

Beverages

Our world class beer is available to add on to any of our packages. All beer is priced by the keg and ranges in price depending on the size keg and type of beer. Your Event Manager will be able to let you know of our available brands dependent on the season.

Additional Notes

Details matter! The more we know, the more helpful we can be in making sure your event exceeds your expectations!

Self Catering

We deliver your selected items to you. Disposable plasticware is included.

Sizes: Regular (serves 12-16) Large (serves 17-23)

Appetizers:

Roasted Garlic Hummus – <i>with toasted pita bread</i>	Regular: \$30	Large \$45
All Natural Burger Sliders – <i>arugula, candied bacon, remoulade</i>	Regular: \$96	Large \$135
Pulled Pork Sliders – <i>served with HopDevil BBQ sauce and coleslaw</i>	Regular: \$70	Large \$100
Seasonal Vegetable Display – <i>with ranch dipping</i>	Regular: \$30	Large \$45
House-made Pretzel Bites- <i>served with mustard</i>	Regular: \$30	Large \$45

Salads:

Caesar Salad – <i>romaine, fresh parmesan, seasoned croutons</i>	Regular: \$32	Large \$50
Greens Salad – <i>mesclun greens, carrot, radish, cherry tomatoes</i>	Regular: \$42	Large \$65
Kale Salad – <i>kale, walnuts, bacon, sliced apple, crumbled blue</i>	Regular: \$40	Large \$60

Mains:

Chicken Roulade – <i>stuffed with broccoli & cheddar</i>	Regular: \$95	Large \$160
Bratwurst – <i>with Helles Lager braised sauerkraut</i>	Regular: \$70	Large \$125
Veggie Stir Fry – <i>rice, carrots, peppers, mushrooms</i>	Regular: \$70	Large \$110
Lemon Herb Chicken – <i>marinated chicken breast, fresh lemon herb butter sauce</i>	Regular: \$85	Large \$150
Baked Vegetarian Lasagna	Regular: \$95	Large \$145
House-made Meatloaf – <i>with mushroom gravy</i>	Regular: \$140	Large \$240
Penne Pasta & Meatballs	Regular: \$120	Large \$200
Braised Short Ribs – <i>red wine au jus</i>	Regular: \$200	Large \$325
BBQ Pork & Grits – <i>house-smoked pulled pork, Applewood smoked bacon, HopDevil IPA BBQ, cheesy grits</i>	Regular: \$195	Large \$300

Sides:

Baked Three Cheese Macaroni	Regular: \$35	Large \$55
Roasted Vegetable Medley	Regular: \$40	Large \$60
Shallot & Herb Green Beans	Regular: \$45	Large \$65
Mashed Sweet Potatoes	Regular: \$40	Large \$60
Garlic Mashed Potatoes	Regular: \$35	Large \$55
Rice Pilaf	Regular: \$35	Large \$55
German Potato Salad	Regular: \$45	Large \$65

Boxed Lunch: (Cost: \$15 per person)

Mains: Prepared Sandwiches (Roast beef, turkey, ham, & hummus wrap)

Sides: House-made potato chips | Assorted Cookies | Greens Salad

Limited Catering

We deliver and set up your selected items. Our staff will manage the buffet and refresh pans as needed. At the end of the event we will clean up our buffet and take everything back with us. Disposable plasticware is included.

Sizes: Regular (serves 12-16) Large (serves 17-23)

Appetizers:

Roasted Garlic Hummus – <i>with toasted pita bread</i>	Regular: \$30	Large \$45
All Natural Burger Sliders – <i>arugula, candied bacon, remoulade</i>	Regular: \$96	Large \$135
Pulled Pork Sliders – <i>served with HopDevil BBQ sauce and coleslaw</i>	Regular: \$70	Large \$100
Seasonal Vegetable Display – <i>with ranch dipping</i>	Regular: \$30	Large \$45
House-made Pretzel Bites- <i>served with mustard</i>	Regular: \$30	Large \$45

Salads:

Caesar Salad – <i>romaine, fresh parmesan, seasoned croutons</i>	Regular: \$32	Large \$50
Greens Salad – <i>mesclun greens, carrot, radish, cherry tomatoes</i>	Regular: \$42	Large \$65
Kale Salad – <i>kale, walnuts, bacon, sliced apple, crumbled blue</i>	Regular: \$40	Large \$60

Mains:

Chicken Roulade – <i>stuffed with broccoli & cheddar</i>	Regular: \$95	Large \$160
Bratwurst – <i>with Helles Lager braised sauerkraut</i>	Regular: \$70	Large \$125
Veggie Stir Fry – <i>rice, carrots, peppers, mushrooms</i>	Regular: \$70	Large \$110
Lemon Herb Chicken – <i>marinated chicken breast, fresh lemon herb butter sauce</i>	Regular: \$85	Large \$150
Baked Vegetarian Lasagna	Regular: \$95	Large \$145
House-made Meatloaf – <i>with mushroom gravy</i>	Regular: \$140	Large \$240
Penne Pasta & Meatballs	Regular: \$120	Large \$200
Braised Short Ribs – <i>red wine au jus</i>	Regular: \$200	Large \$325
BBQ Pork & Grits – <i>house-smoked pulled pork, Applewood smoked bacon, HopDevil IPA BBQ, cheesy grits</i>	Regular: \$195	Large \$300

Sides:

Baked Three Cheese Macaroni	Regular: \$35	Large \$55
Roasted Vegetable Medley	Regular: \$40	Large \$60
Shallot & Herb Green Beans	Regular: \$45	Large \$65
Mashed Sweet Potatoes	Regular: \$40	Large \$60
Garlic Mashed Potatoes	Regular: \$35	Large \$55
Rice Pilaf	Regular: \$35	Large \$55
German Potato Salad	Regular: \$45	Large \$65

Beer Truck Catering

Our custom-made 40-foot mobile food and beer truck can accommodate up to 2000 people. The beer truck holds up to 16 kegs and can serve up to 8 different world-class Victory brews. Soft drinks and bottled water for an additional fee. Priced per person, tax & gratuity not included.

Beer and BBQ:

Cost: \$25 per person

Mains: BBQ Pulled Pork | BBQ Pulled Chicken

Sides (choose 2): Mac & Cheese | Coleslaw | BBQ Baked Beans

Kabob Station:

Cost: \$30 per person.

Mains: Chicken Skewers | Shrimp Skewers | Beef Skewers

Sides: Wild Rice Pilaf | Mac & Cheese

All American:

Cost: \$20 per person

Mains: Hot Dogs | Burgers (cooked medium well)

Sides (choose 2): Classic Potato Salad | BBQ Baked Beans | Coleslaw

German Style:

Cost: \$25 per person

Mains: Bratwurst with sauerkraut | Frankfurters | Knockwurst

Sides (choose 2): German Potato Salad | Pasta Salad | Pretzel Knots

Tacqueria:

Cost: \$20 per person

Mains: Build Your Own Chicken, Pulled Pork, & Veggie Tacos

Served with pico de gallo, shaved lettuce, shredded cheddar, sour cream, salsa

Sides (choose 2): Wild Rice | Tortilla Chips | Guacamole (add \$2 per person)

Custom Menu:

You may work directly with your Event Manager and our Chef to tailor a custom menu to suit your needs. Typical lead time on this option will be 6 weeks prior to the event and will require at least one sit down meeting with our Chef and Event Manager to plan your menu. Pricing will be determined by items selected and you will have the opportunity to review and make any necessary adjustments. Custom menus may require an additional deposit and need to be finalized no less than two weeks prior to your event date.

Beverage Packages

We have both draught beer and packaged beer available to serve at our off premise events. Draught beer requires the rental of our portable draught system (coilbox).

Beer Options:

- Cases: \$38-\$48
- Sixtel: \$80-\$91
- Half: \$162-\$204

Other Beverages:

We have house-made root beer, soda, lemonade, and ice tea available at \$3 per person to be applied for all guests.

Beer Only Events:

Equipment:

Coilbox: \$50 each

Draught Engineers (1 per # ppl): \$20/ hour

Unique Add- On Options

If you are looking to add something special to mark your occasion, you may want to consider any of the following options for your group.

- Authentic German-Style Tables and Benches
- Tents
- Game Set-up
 - Corn Hole
 - Can Jam
- Custom Gift Bag: Victory Brewing gift bags are a fantastic option for making a lasting impression with your guests! VBC will put the bags together for you and have them ready at the conclusion of your event.
 - Option #1- Pint Glass & Victory Key Chain- \$6 per person
 - Option #2- Victory Bottle Opener & Pint Glass- \$10 per person
 - Option #3- Victory Tee Shirt & Victory Key Chain- \$22 per person

ADDITIONAL DETAILS

Guest Count:

You will provide an initial working guest count to your Event Manager so that we can ensure an ideal event experience. We will ask that you provide a 7 day notice of exact and final guest count. This deadline will be listed on your contract and this final guest count is not subject to reduction. Increases in guest count are subject to management approval based upon staffing and menu availability.

Communication & Deadlines:

After confirming timing & setup details and upon receiving your final menu & beverage selections, your Event Manager will send you an Event Contract. This will outline all specifics for your review and approval. If any questions arise in the meantime, we are only a phone call or email away.

Reservation, Contract and Deposit:

Your event reservation is confirmed upon receipt of your signed contract. This contract will include event timing and an approximate working guest count. Deposits will be required ahead of time based on size of group and event date. Inquiries without contract on file will not be considered confirmed.

Cancellation Policy:

Certain cancellation fees will apply to an event that is cancelled 7 days or less prior to the scheduled date. Please check with your event manager about these details.

Payment Policy:

Final payments are due at event completion. To ensure quality service for you and your guests, final payments must be paid with no more than two valid credit cards. You are required to supply a valid credit card number with your contract. We are happy to use the card on file and provide you with an itemized receipt the day of, or after, the event. You may also present a valid credit card for payment after the event.

Additional Fees:

Delivery Fee: \$50 + \$1 per mile over 25 mile radius

Labor Fee: 20% of total bill

Event Flow:

On the day of your event you will have finalized your guest count and gone over any details with your Event Manager. Our team will arrive at your destination and have everything necessary to set up the food and beverage stations, including the appropriate plasticware. They will be on site for 4 hours (including set up and breakdown). All you'll need to do is sit back and enjoy!