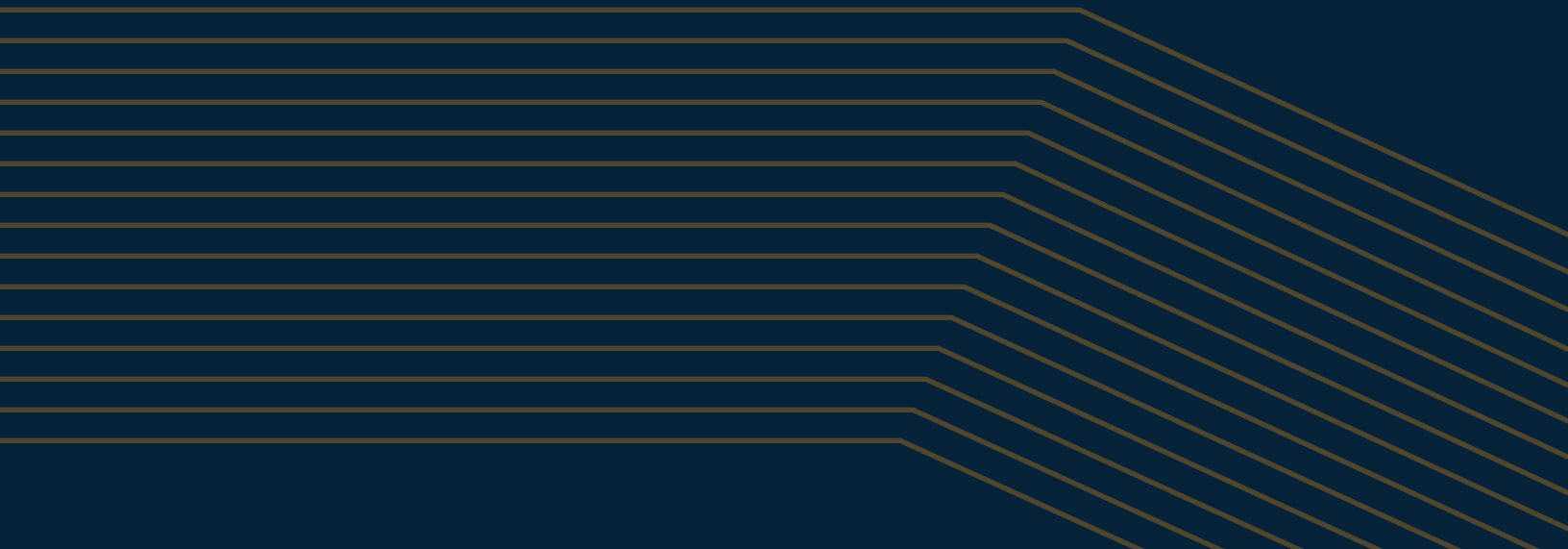
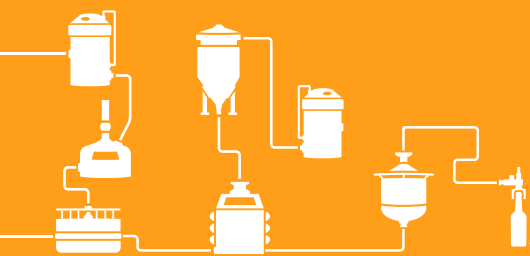




PRIVATE EVENTS





BUFFBREW



PRIVATE EVENT FOOD & BEVERAGE MINIMUMS*

Ask about pricing & availability for weekday events	Sunday - Wednesday		Thursday - Saturday	
	After 4pm	Before 4pm	After 4pm	After 4pm
Rooftop Takeover Up to 300 guests cocktail-style Up to 250 seated	When you need to pull out all the stops, you ask for a Third Floor Takeover. We'll open up The Sunset Gallery into the Rooftop Beer Garden for you and your guests. Private patio. Private bar. Dedicated staff. Award-winning cuisine. Best beers in Texas. An incredible view of downtown Houston. What more could you ask for?			
3 hours	\$9,000	\$12,000	\$16,000	
Extra Hour	\$1,500	\$2,000	\$3,000	
Sunset Gallery Up to 100 guests cocktail-style Up to 70 seated	The Sunset Gallery is a flexible private event space (can be fully or semi-private) on the third floor of our beautiful facility. You get a private balcony with sweeping views and high-end custom craftwork and finishes. Perfect for wedding parties, anniversaries, and corporate meetings and events. You'll drink our beer with your pinkies up in here.			
3 hours	\$3,000	\$3,500	\$4,500	
Extra Hour	\$750	\$600	\$1,000	
Second Floor Taproom Up to 75 guests cocktail-style Up to 50 seated	The Buff Brew Taproom is a full-service restaurant on the second floor, a portion of which can be rented for semi-private events. You'll have use of the balcony overlooking beautiful downtown Houston, access to our extensive tap wall, and views down into the brewery production facility on the first floor. Perfect for birthdays, anniversaries and corporate gatherings.			
3 hours	\$2,500	\$2,500	\$4,000	
Extra Hour	\$800	\$1,000	\$2,000	
Full-Facility Buyout Up to 600 guests	Our entire brewery, including the Sunset Gallery, Rooftop Takeover, Second Floor Taproom, and First Floor bar/patio is available for rent, providing a range of options for any type of gathering. From corporate events and team building activities to weddings and more, our brewery provides the perfect setting to create a memorable and special occasion.			
3 hours	\$18,000	\$18,000	\$25,000	
Extra Hour	\$3,000	\$4,000	\$8,000	

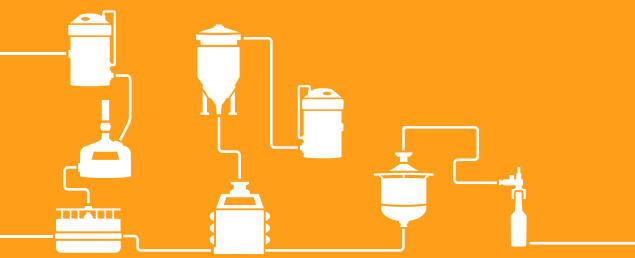
*Food and beverage minimums do not include tax and 22% service charge/gratuity. Holiday pricing may apply to event minimums in November and December.



BUFFBREW



Photos courtesy of Ali Minetree.



BUFFBREW



PRIVATE EVENT BEVERAGE PACKAGES



	Draft Package	Draft Package + Wine	Coffee + Beverage Bar
	Includes all in-stock draft beverages	Includes all in-stock draft beverages + wine	Carafe of Coffee (serves 12) Hot Tea (serves 12)
3 hours	\$30 pp	\$40 pp	\$20 per order
Extra Hour	\$10 pp	\$12 pp	

You and your guests will love the selection and variety of beers available at Buffalo Bayou. From light and bright pours like Crush Pregame to dark and brooding stouts like Black Raz, we produce dozens of different varieties and styles—there's something for everyone to savor. We also offer a variety of wines for those looking for something other than beer. In addition, if you have your personal favorites, we can special-order specific wines (subject to availability) at your request.





BUFFBREW

HORS D'OEUVRES



One Piece Per Person Per Selection Choose 3: \$15pp Choose 5: \$22pp

Chicken Karaage

w/ Asian Dipping Sauce

Shrimp Cocktail Shooter*

Jumbo Gulf Shrimp; Served w/Sweet & Spicy Horseradish Cocktail Sauce

Deviled Eggs*

w/ Candied Bacon; Topped w/ Scallion

Empanadas*

Stuffed w/ Your Choice of Filling (Beef, Chicken or Vegetarian); Served w/ Avocado Ranch Dipping Sauce

Lamb Lollipops*

w/ Mint Chutney

Poke Nachos

Ahi Tuna Mixed w/ Toasted Sesame Seeds, Citrus Ponzu, Fresh Lime Juice & Togarashi Spice Blend; Served w/ Crispy Wonton Nachos

Pretzel Bites

w/ 1836 Beer Mustard & 1836 Beer Cheese

Quail Knot*

Grilled Semi-Boneless Breast & Leg; Served w/ Ranch

Texas Goat Cheese Toasts*

w/ Sundried Tomato Relish

*Items can be passed during your event with an additional service charge of \$25 per hour per server.



BUFFBREW

DISPLAYS & PLATTERS

COLD DISPLAYS / PLATTERS

Minimum of 10 Guests

Cheese & Charcuterie 20pp

Spicy Capicola, Prosciutto & Salami w/ Assorted Pickles, Whole Grain Mustard, Dried Fruit, Candied Nuts & Fresh Cut Breads & Parmesan Crisps Paired w/ Assorted Locally Made Cheese, Crackers & Bread Sticks, Preserves & Spicy Honey

Crudite 16pp

Grilled Zucchini, Squash, Red Bell Pepper, & Asparagus; Served w/ Everything Bagel Spread & Lemon Garlic Aioli, Raw Zucchini, Bell Pepper, Celery, Radish, Carrots; Served w/ Cucumber Yogurt

Smoked Salmon Board 28pp

Thinly Sliced Whole Smoked Salmon Served w/ Finely Diced Capers, Onions, Hardboiled Eggs, Citrus Dill Butter, & Everything Bagel Spread. Served w/ Toasted Bagel Thins & Assorted Crackers

Fruit Platter 18pp

Delicious Assortment of Fresh, Seasonal Fruit



HOT DISPLAYS / PLATTERS

Minimum of 20 Guests / Two Pieces Per Person

All American Sliders (Choice of Two) 20pp

- 44 Farms Black Angus Beef w/ Cheddar & LTO
- Pulled Pork w/ Pickled Red Onions, & Homemade Slaw
- BBQ Pulled Chicken w/ Onion Strings, Homemade Slaw, & Pickles

Flatbreads (Choice of Two) 16pp

- Grilled Veggie Pesto w/ Goat Cheese
- Prosciutto & Arugula
- Truffle Mushroom w/ Parmesan,
- Supreme Meats (Pepperoni, Chorizo, & Ham)

Fajita Fiesta (Choice of Two) 25pp

- Beef Fajita
- Chicken Fajita
- Cilantro Lime Shrimp
- Carnitas

Served w/ Mixed Tortillas, Queso Fresco, Pickled Red Onions, Cilantro, Pico de Gallo, Homemade Salsa & Fresh Limes

Mac 'n Cheese 16pp

Build Your Own Mac & Cheese w/ Bacon, Chives, Parmesan, Chili Flakes w/ Herbs, & Crispy Onions

Kick your MAC BAR up a notch!

- Add Pulled Pork 4pp
- Add Smoked Chicken 3pp



BUFFBREW

CARVING STATIONS, SALADS & DESSERTS

CARVING STATIONS

Minimum of 40 Guests

Market Price Per Pound

- Prime Rib
- Beef Tenderloin
- Roasted Turkey Breast
- Leg of Lamb
- Whole Fish
- 44 Farms Brisket

\$50 Per Hour Per Attendant Per Carving Station



SALADS

House Salad 10pp

Spring Mix, Heirloom Cherry Tomatoes & Red Onion Slices w/ Choice of Dressing

Caesar Salad 10pp

Chopped Romaine Lettuce, Focaccia Croutons & Parmesan Cheese w/ Creamy Caesar Dressing



DESSERTS

Brownies 36 / Dozen

Double Fudge Chocolate Brownies; Dusted w/ Powdered Sugar

Lemon Bars 36 / Dozen

Tart & Tangy Lemon Custard on Graham Cracker Crust; Dusted w/ Powdered Sugar

Cheesecake Bars 36 / Dozen

Rich & Creamy Cheesecake w/ Graham Cracker Crust





BUFFBREW

BUFFET DINNERS

DINNER ON THE BAYOU

\$52pp

SMOKEHOUSE DINNER

\$48pp

FAJITA FIESTA DINNER

\$44pp

Minimum of 20 Guests / Includes House Salad with Two Dressings

Choice of Two Proteins:

- Chicken Breast
- Fried Chicken
- Salmon
- Carved Ribeye

Choice of Two Sides:

- Brussels Sprouts
- Mashed Potatoes
- Mac 'n Cheese (+\$2)
- Roasted Veggie Medley
- Roasted Sweet Potatoes
- Smashed Fingerling Potatoes
- Green Beans

Choice of One Dessert:

- Mixed Berry Cobbler
- Smoked Peach Cobbler
- Bread Pudding
- Chocolate Brownie w/ Crème Anglaise

Choice of Two Proteins:

- Spare Ribs
- Smoked Turkey Breast
- Chicken Quarters
- Jalapeño Cheddar Sausage
- Black Pepper Sausage
- Pulled Pork
- 44 Farms Brisket (+\$11)

Choice of Two Sides:

- Cole Slaw
- Potato Salad
- Mac 'n Cheese (+\$2)
- Loaded Mashed Potato
- Baked Beans

Choice of One Dessert:

- Mixed Berry Cobbler
- Smoked Peach Cobbler
- Bread Pudding
- Chocolate Brownie w/ Crème Anglaise

Choice of Two Proteins:

- Beef Fajita
- Chicken Fajita-Style
- Shrimp
- Pork Carnitas
- Grilled Mushrooms

Served with:

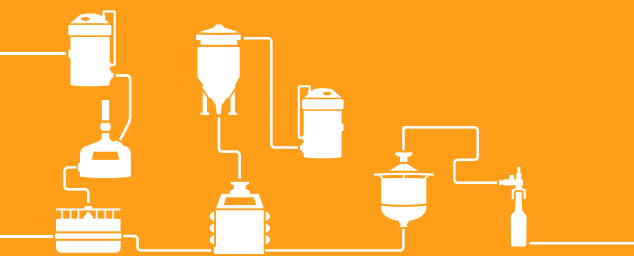
- Queso Fresco
- Pickled Red Onions
- Cilantro
- Pico de Gallo
- Housemade Salsa
- Fresh Limes

Sides:

- Cilantro Rice
- Refried Black Beans
- Mexican Street Corn
- Tortillas

Chips & Dips:

- Salsa (+\$4pp)
- Queso (+\$4pp)
- Guacamole (+\$6pp)



BUFFBREW



WORKING LUNCH

AVAILABLE FROM 11 A.M. – 4 P.M.

PLATTERS / TRAYS

House-made Chips included. Minimum of 15 Guests

Sandwich Platter 11pp

Choice of Two:

- **Turkey and Cheese**
- **Ham and Cheese**
- **Chicken Salad**
- **Falafel Wrap** – Hummus, Pickled Shredded Cabbage & Pickles; Drizzled w/ Green Hot Sauce, Garlic Sauce, Doner Sauce & Tahini

Salad Bowl 8pp

Choice of One:

- **House Salad** – Spring Mix, Heirloom Cherry Tomatoes & Red Onion Slices w/ Choice of Dressing
- **Caesar Salad** – Chopped Romaine Lettuce, Focaccia Croutons & Parmesan Cheese w/ Creamy Caesar Dressing

Add Protein:

- **Grilled Chicken** 3pp
- **Fajita Beef** 4pp
- **Salmon** 5pp

Pizza Tray 6pp

Choice of Two:

- **Just Cheese**
- **Pepperoni**
- **The Montrose** – House-made Italian Sausage, Mixed Herb Pesto, Roasted Mushrooms, Jalapeños & Cilantro
- **The River Oaks** – Roasted Garlic Cloves, EVOO, Herbed Ricotta, Mozzarella & Topped w/ Truffle Arugula

Fruit Bowl 4pp

Assorted Seasonal Fruits

Dessert Tray 3pp

Choice of One:

- **Brownies** – Double Fudge Chocolate Brownies, Dusted w/Powdered Sugar
- **Lemon Bars** – Tart & Tangy Lemon Custard on Graham Cracker Crust; Dusted w/ Powdered Sugar
- **Cheesecake Bars** – Rich & Creamy Cheesecake w/ Graham Cracker Crust





BUFFBREW



PRIVATE EVENT RENTAL POLICIES

Pricing:

- If the agreed-upon minimum event charges are not reached, client agrees to pay a room fee rental to meet the minimum.
- Sales tax and a 22% service charge will be applied to all events' food and beverage totals.
- A deposit in the amount of 25% of the food and beverage minimum is due at the time the event is booked to guarantee the booking; the deposit will be applied to the final bill.
- All menus and contract items must be finalized no later than 14 days in advance of the event date.
- Private events are excluded from discounts, promotions, and reward programs (including payment with gift cards).
- A credit card must be placed on file at the time an event is booked regardless of the final method of payment.
- All event-related charges must be paid before the conclusion of the event. Any excess charges for any reason will be applied to the credit card on file. If paying by check, BuffBrew must receive payment by check five (5) business days prior to the date of the event.

Cancellation:

- In the event of a cancellation other than one caused by force majeure such as a natural disaster or other announced emergency, the client will forfeit the deposit.
- Notice of cancellation or a request to postpone an event must be submitted to BuffBrew in writing.
- Events postponed for any reason must be rescheduled (new date chosen) within 30 days of the notice of postponement. The new date for the event must be within six (6) months of the original event date.
- BuffBrew will make every effort to reschedule an event on the client's chosen date; however, events to be rescheduled are subject to availability of future dates.
- Clients cancelling an event within 14 calendar days of the reserved date will be charged 50% of the food and beverage minimum charge plus the 22% service charge.
- Clients cancelling an event with five (5) calendar days of the reserved date will be charged 100% of the full estimated event total charges plus the 22% service charge.

Food & Beverage:

- All food and beverages must be purchased from BuffBrew (no outside food or beverages allowed other than pre-arranged and approved cakes). No outside caterers are permitted on-site.
- We serve BuffBrew food, beer, and wine.
- Specific wines can be purchased by the case by request at the client's expense. No refunds will be given once the product is purchased. The client may take unopened bottles of wine home following the event.
- Food for private events may not be ordered a la carte from our Taproom menu.
- BuffBrew will make every effort to accommodate dietary restrictions or allergies.
- Cakes may be brought in from an outside vendor. Client is responsible for bringing all service items (serving utensils, plates, etc.). BuffBrew is prohibited from storing any outside food for any reason.
- Non-alcoholic beverages (fountain sodas, iced tea, still water) are included in the food and beverage packages.



BUFFBREW



PRIVATE EVENT RENTAL POLICIES

Room Rental & Décor:

- Clients may have access to event spaces one hour prior to the event start time, unless otherwise arranged and approved in writing. All items from events must be removed from the event spaces within one hour following the conclusion of the event.
- Clients must keep all event guests, decorations, music, and any other event items within their designated event space(s) at all times.
- BuffBrew staff will perform normal bussing and trash collection during an event. Excessive trash from decorations of any kind is the responsibility of the client and must be removed at the conclusion of the event. Failure to do so may result in additional charges.
- No nails, screws, staples, tape, or other adhesive devices are permitted on the walls, doors, or floors. No glitter or confetti is allowed anywhere on the premises.
- No sparklers or any open flames are allowed anywhere on the premises.

Rentals & Outside Vendors:

- All rentals and/or outside vendors must be approved in writing by BuffBrew prior to the time the event contract is finalized.
- All outside vendors must provide proof of insurance naming BuffBrew as an additional insured.
- BuffBrew and its employees are not responsible for communicating with outside vendors and/or receiving any deliveries or rental items on behalf of any client or event. The client is solely responsible for coordinating and communicating with any outside vendors.
- BuffBrew will not store and is not responsible for any event items or rentals that are lost or damaged.
- The client or an event host must be present at any time any third party or outside vendor is on-site, including but not limited to deliveries, setup, breakdown, and event item removal.
- Any items left behind following an event is subject to a daily storage fee of \$100 until the item(s) are retrieved by the client. If the item(s) are not retrieved within five (5) days, the item(s) will be disposed of.
- The client is solely responsible for any damages, additional cleaning fees, or policy violations by guests or third party vendors. This includes any violations of City of Houston codes or ordinances.
- For any event with more than 200 guests, the client is responsible for hiring and paying for security officers to be present at the venue during the entirety of the event. There must be one officer for every 200 guests.
- No smoking, vaping, or e-cigarettes are allowed at any time inside the building or on any balconies. Smoking is allowed only in designated areas outside the building on the ground floor.

Additional Charges:

- Excessive clean-up or trash: **\$250 rental**
- Broken or missing furniture: **retail cost**
- Damage to walls, doors, floors: **retail repair costs**
- Storage of event-related items following an event: **\$100 per day up to five (5) days**