



# BOOKING INFORMATION

## PRIVATE PARTY ROOMS

*Rock Bottom's private event facilities offer an exciting, high-energy environment suitable for all types of private parties.*

*Our hand-crafted beer compliments our menu.*

*At Rock Bottom, we understand that with the everyday stresses of life, you don't have the time or energy to worry about your party. Let us do it for you! You pick the date, time, food and room and sit back and relax, we will do the rest. We will be happy to individualize your event, to ensure that your guests have a wonderful time! Whether you are hosting a party for 20 or 600, planning the perfect event with us is easy.*

### **NORTHSTAR ROOM**

Accommodates up to 50 guests seated, 65 reception

### **700/800 Upper Bar**

Accommodates up to 45 guests reception

### **400/500 Upper Bar**

Accommodates up to 50 guests reception

### **Upper Bar Billiards Room**

Billiard tables and accommodations for up to 130 guests

### **Upper and Lower Bar**

Accommodates up to 150-300 guests reception

### **The Rock Bottom Restaurant & Brewery**

The entire facility can be booked for a private function accommodating 600 guests.

Please contact us for further details

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## **Additional Services**

### **Audio-Visual**

We can make arrangements for any audio-visual needs. Prices vary.

### **Decor**

Should you desire specialty linens, floral arrangements or any special décor, please ask and we'd be glad to coordinate all your special needs.

### **Theme Events**

We can tailor-make any type of themed event you are looking for (price varies). We can also create an event that includes our Brewmaster, highlighting our specialty handcrafted ales.

### **Entertainment**

We would be happy to suggest disc jockeys, bands magicians, karaoke or other entertainers for your private events.

### **Party Favors**

We suggest Rock Bottom logo merchandise for a party favor for your guests. Let them take home a memory of Rock Bottom Restaurant and Brewery. Merchandise includes t-shirts, caps, glassware and gift cards.



# STARTERS



## APPETIZER PLATTERS

Each platter serves approximately 25 guests

Spicy Spinach Cheese Dip with pretzel bites	<b>\$75.00</b>
Home-style St. Louis BBQ Ribs	<b>\$110.00</b>
Smoked Chicken Quesadillas	<b>\$75.00</b>
Vegetarian Quesadillas with black beans, cheese and mango salsa	<b>\$75.00</b>
Tomato Basil Bruschetta w/ fresh mozzarella	<b>\$75.00</b>
Artichoke and Parmesan Cheese Dip with Pita Bread	<b>\$75.00</b>
Buffalo Chicken Wings with Bleu Cheese Dressing	<b>\$75.00</b>
Chicken Tenders with Honey Mustard Dressing	<b>\$75.00</b>
Turkey Wrap with Pepper jack Cheese, Avocado, Ranch dressing	<b>\$65.00</b>
Mushrooms Stuffed with Spinach and Cheese	<b>\$85.00</b>
Shaved Tenderloin crostini with Horseradish Sauce	<b>\$155.00</b>
<b>(2 per person)</b>	
Chilled Shrimp Cocktail with Cocktail Sauce	<b>\$135.00</b>
<b>(2 per person)</b>	
Coconut Shrimp with Sweet Thai Chili Sauce	<b>\$145.00</b>
<b>(2 per person)</b>	
Grilled and chilled Vegetable Platter	<b>\$80.00</b>
Jerk Chicken Wings served with ranch dressing	<b>\$85.00</b>
Smoked Salmon Canapé with Herb Dill	<b>\$85.00</b>
Mini BBQ Meatballs	<b>\$65.00</b>
Assorted Cheese and Cracker Platter	<b>\$65.00</b>
Assorted Fruit Platter	<b>\$75.00</b>
Brewery Meat and Cheese Platter w/crackers	<b>\$95.00</b>
Chilled Vegetables with Herb Dip	<b>\$75.00</b>
Titan Toothpicks with chipotle BBQ Sauce	<b>\$75.00</b>
Blue and Gold tortilla chips with Salsa	<b>\$40.00</b>
Asparagus wrapped in Prosciutto	<b>\$80.00</b>
Sweet Chicken Kabobs with Pineapple, Red Pepper marinated in a pineapple glaze	<b>\$95.00</b>
Ahi Cups – Seared Tuna in a wonton with Coleslaw and Asian dressing	<b>\$135.00</b>
<b>(2 per person)</b>	
Traditional Brick Oven Pizza (8 mini pizza's)	<b>\$75.00</b>

## APPETIZER PACKAGES

### Northstar Buffet - \$22.00 / per person

*Spicy Spinach Cheese Dip with Pretzel Bite  
Cobb Sandwich Wraps  
Buffalo Chicken Wings with Blue Cheese Dressing  
Smoked Chicken or Veggie Quesadillas  
Traditional Brick Oven Pizza  
(Cheese, Pepperoni or Sausage)*

### Mill City Buffet - \$28.00 / per person

*Buffalo Chicken Wings with Blue Cheese Dressing  
Artichoke and Parmesan Cheese Dip with Pita Crisps  
Brewery Meat and Cheese Platter with Crackers  
Smoked Chicken or Vegetarian Quesadillas  
Tomato Basil Bruschetta with Fresh Mozzarella*

### City of Lakes Buffet - \$32.00 / per person

*Artichoke and Parmesan Cheese Dip with Pita Crisps  
Smoked Salmon on Crostini with Herb Dill  
Titan Toothpicks with Chipotle BBQ Sauce  
Mini BBQ Meatballs  
Grilled and Chilled Vegetables*

### Brewer's Buffet - \$36.00 / per person

*Titan toothpicks with Chipotle BBQ Sauce  
Fresh Vegetables with Herb Dip  
Walleye Pieces with Dill Tartar  
Jerk Wings served with ranch dressing  
St. Louis Homestyle BBQ Ribs*

2 Hour Limit on Buffets.

Prices do not include current tax or 20% service charge. Prices are subject to change.



# LUNCHEONS



## Plated Lunches

Create your own menu by selecting up to **THREE** items from Entrees, Pastas, Originals, Sandwiches or Salads below.  
Your guests will order from your personalized group menu at the time of the event.  
Priced per guest, 20 guest minimum.

OR

## Buffets

Create your favorite combination from Entrees or Pastas below. Priced per guest. 20 guest minimum.  
Served with fresh bread, white cheddar mashed potatoes and sautéed vegetables.

Choose any combination of two entrees or pastas **\$22.95**  
Choose any combination of three entrees or pastas **\$25.95**.

## Entrees

Served with white cheddar mashed potatoes and sautéed vegetables.

- 7 oz. Brown Ale Chicken **\$15.89**
- 6 oz. Pan Fried Walleye with Dill Tartar **\$17.95**
- 8oz. Grilled Top Sirloin **\$16.95**
- 5 oz. Grilled Salmon with Mango Salsa **\$18.00**

## Originals

- Meatloaf **\$13.89**
- Chicken Fried Chicken **\$13.95**
- Smoked Chicken Enchiladas **\$12.89**
- Classic Macaroni and Cheese **\$10.99**

## Pastas

Served with fresh bread

- Penne Pasta with Walnut Pesto, Sundried Tomatoes and Chicken **\$14.95**
- Southwestern Chicken and Shrimp Pasta with Red Pepper Cream Sauce **\$17.95**
- Penne Pasta with sautéed shrimp, artichoke hearts, sundried tomatoes baked with 4 cheeses in garlic and a white wine sauce. **\$14.95**
- Bowtie pasta with vegetables in a garlic cream sauce (vegetarian) **\$13.95**
- Angel Hair pasta with hickory smoked tomatoes, garlic, asparagus, broccoli sautéed in a white wine sauce (vegetarian) **\$14.95**



# LUNCHEONS



## **Sandwiches**

*Served with Homemade Kettle Chips and Coleslaw.*

Brew Burger **\$10.95**

Honey Chicken Sandwich with Honey Mustard, Bacon and Swiss **\$12.95**

Brewer's Club Sandwich **\$12.95**

Turkey Wrap **\$12.95**

Veggie Wrap **\$10.95**

## **Salads**

*Served with fresh bread.*

Grilled Chicken Caesar Salad **\$11.95**

Grilled chicken, fresh romaine lettuce, shredded parmesan and Caesar dressing with house-baked croutons.

Brewer's Cobb Salad **\$11.95**

Mixed salad greens, carved turkey breast, hickory-smoked bacon, gorgonzola cheese, fresh avocado, tomatoes, egg and carrots.

Greek Salad with Grilled Chicken **\$11.95**

Sliced grilled chicken on fresh spinach, artichoke hearts, kalamata olives, roasted red peppers, tomatoes, feta cheese, red onions with balsamic vinaigrette.

Tuscan Smoked Chicken Salad **\$11.95**

Plum-marinated chicken with fresh roma tomatoes, red peppers, carrots, greens, Granny Smith apples, candied walnuts, croutons and gorgonzola tossed in our balsamic vinaigrette.

*2 Hour Limit on Buffets.*

*Prices do not include current tax or 20% service charge. Prices are subject to change.*

# **SPECIALTY PACKAGES**

**Available for lunch or dinner. Priced per guest. 20 guest minimum.**

## **Fajita Fiesta Buffet - \$29.95 per guest**

- \*Steak, Chicken and Roasted Vegetable Fajitas
- \*Served With: Fresh Steamed Tortillas, Black Beans and Red Ale Rice, Guacamole, Sour Cream, Lettuce, Shredded Cheese, Pico De Gallo
- \*Chips and Salsa
- \*Fiesta Taco Salad

## **Brew Ha Ha Pasta Bar - \$23.00 per guest (Choose 3 Pastas)**

- \*Penne Pasta with Walnut Pesto, Sundried Tomatoes and Chicken
- \*Southwestern Penne Pasta with chicken and Shrimp in a Red Pepper Cream Sauce
- \*Penne Pasta with sautéed shrimp, artichoke hearts, sundried tomatoes baked with 4 cheeses in garlic and a white wine sauce.
- \*Bowtie Pasta with vegetables in a garlic cream sauce (vegetarian)
- \*Fettuccini with hickory smoked tomatoes, garlic, asparagus, broccoli sautéed in a white wine sauce (vegetarian)
- \*Caesar Salad & Garlic Bread

## **Twin Cities Picnic - \$26.95 per guest**

- \*BBQ Chicken
- \*BBQ Ribs
- \*Antipasto Salad
- \*Home Style Corn Bread
- \*Kettle Chips
- \*Cole Slaw
- \*Brown Ale Beans

## **Rock Da Deli Lunch Buffet - \$15.00 per guest**

- \*Meats: Roasted Turkey Breast, Honey Ham and Roast Beef
- \*Cheeses: Smoked Cheddar, Swiss, Monterey Jack, White Cheddar and Pepper Jack
- \*Mixed Breads
- \*Condiments: Lettuce, Tomato, Mayo, red onion, pickles
- \*Choice of Salad:  
Potato Salad  
Fresh Fruit  
Pasta Salad

## **Homestyle Buffet - Price \$18.95**

- \*Roasted Turkey \*Roast Beef
- \*White Cheddar Mashed Potatoes
- \*Gravy \* Coleslaw \* Vegetables \*
- \*Buns/Butter

## **Continental Breakfast - \$12.95 per guest**

- \*Fresh Fruit \*Yogurt \*Bagels
- \*Cream Cheese \*Assorted Muffins
- \*Fruit Juices \*Coffee \*Tea

## **Breakfast - \$14.95 per guest**

- \*Scrambled Eggs
- \*Bacon \*Sausage
- \*American Fries \*Fresh Fruit
- \*Fruit Juices \*Coffee \*Tea

*2 Hour Limit on Buffets.*

*Prices do not include current tax or 20% service charge. Prices are subject to change.*

# **DINNER CHOICES**

## **Platters**

Create your own plated menu by selecting **FOUR** items from Entrees or Pastas below.  
Entrees are served with mixed green salad, fresh bread, sautéed vegetables, your choice of starch (white cheddar mashed potatoes, lemon rice or oven roasted red potatoes and dessert.  
Your guests will order from your personalized group menu at the time of the event.  
Priced per guest. 20 guest minimum.

OR

## **Buffets**

Create your favorite combination from Entrees or Pastas below. Priced per guest. 20 guest minimum.  
Served with mixed green salad, fresh bread, white cheddar mashed potatoes, lemon rice or oven-roasted potatoes, sautéed vegetables and dessert display. Dessert Display includes: Assorted cheesecake bites.

Choose any two entrees or pastas **\$29.95**

Choose any 3 entrees or pastas **\$32.95**

## **Entrees**

Served with mixed green salad, fresh bread, sautéed vegetables, your choice of white cheddar mashed potatoes, oven roasted potatoes or lemon rice and your choice of dessert..

Brown Ale Chicken with Shiitake Mushrooms **\$25.95**

Lemon Chicken **\$25.95**

Roasted Rosemary Garlic Chicken Breast **\$25.95**

Garlic and Black Pepper Tenderloin – served medium **\$29.95**

BBQ St. Louis Ribs **\$28.95**

Prime Rib Au Jus - served medium **\$29.95**

London Style Flank Steak **\$26.95**

Grilled Mahi-Mahi with a lemon zest topped with sundried tomatoes and caper vinaigrette **\$25.95**

Grilled Salmon with mango salsa **\$27.95**

Pan Fried Walleye with Dill Tartar **\$27.95**

## **Pastas**

Served with mixed green salad and fresh bread.

Penne Pasta with Walnut Pesto, Sun dried Tomatoes and Chicken **\$18.95**

Southwestern Chicken and Shrimp Pasta with Red Pepper Cream Sauce **\$18.95**

Penne Pasta with sautéed shrimp, artichoke hearts, sundried tomatoes baked with 4 cheeses in garlic and a white wine sauce. **\$19.95**

Bowtie Pasta with vegetables in a garlic cream sauce **\$17.95**

Angel Hair pasta with hickory smoked tomatoes, garlic, asparagus, broccoli sautéed in a white wine sauce **\$17.95**

2 Hour Limit on Buffets.

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## DESSERTS



You may add a Dessert to your Luncheon, Appetizer Buffet, or Specialty Package for **\$4.95 per guest**..

***Choose one from the Following for plated dinners:***

Homemade Carrot Cake with Cream Cheese Frosting

Fudge Brownies with Raspberry Sauce

Apple Crisp with Vanilla Ice Cream

Vanilla Cheesecake with Seasonal Fruit Topping

Turtle Cheesecake

Assorted Cookies

Assorted Bars

**Clients are welcome to bring in a cake.** There will be a \$1.75 per person cake cutting fee.



## BREWED HERE



### **FOUR FRESH HANDCRAFTED BREWS ON DRAFT**

**Northstar**

A light, straw-colored premium Lager.

**Itasca Extra Pale Ale**

The brewer's favorite! A copper hued American Pale Ale.

**Erik the Red Lager**

An amber Vienna-style Lager brewed with German Vienna and Melanoidin malts for a medium-bodied smooth malt flavor.

**Big Horn Nut Brown Ale**

A medium to full bodied, chestnut colored Ale, Belgian aromatic, chocolate and special "B" malts lend the raisin and cocoa flavors.



# BAR SERVICE



*Prices do not include current tax or 20% service charge. Prices are subject to change.*

## **Host Tab**

Charges are accrued based on actual consumption.

## **Drink Tickets**

Each guest receives a predetermined number of tickets. Charges are based on number of tickets sold.

## **Cash Bar**

Guests are responsible for their own purchases and gratuity.

## **Package Bar**

Based on a per-hour, per-person basis. Please see below.

### ***Handcrafted Beer, House Wine and Soda:***

1 Hour / \$10.00	2 Hours / \$14.00	3 Hours / \$18.00	4 Hours / \$22.00
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### ***Handcrafted Beer, House Wine, Soda and Well Brand Drinks:***

1 Hour / \$13.00	2 Hours / \$17.00	3 Hours / \$21.00	4 Hours / \$25.00
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### ***Handcrafted Beer, House Wine, Soda and Call Brand Drinks:***

1 Hour / \$15.00	2 Hours / \$19.00	3 Hours / \$23.00	4 Hours / \$27.00
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### ***Handcrafted Beer, House Wine, Soda and Premium Brand Drinks:***

1 Hour / \$17.00	2 Hours / \$21.00	3 Hours / \$25.00	4 Hours / \$29.00
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## **Well Drink Selections:**

Bellows Vodka, Calvert Gin, Castillo Rum, Juarez Tequila, Bellows Bourbon Whiskey, Dewar's Whiskey, Triple Sec, Sweet and Dry Vermouth, Peach Schnapps, Amaretto and Christian Brothers Brandy.

## **Call Drink Selections:**

Absolut, Stolichnaya and Smirnoff Vodkas, Tanqueray and Bombay Gins, Bacardi and Captain Morgan's Spiced Rums, Jose Cuervo Gold Tequila, J & B and Dewar's Scotches, Jim Beam and Jack Daniel's Bourbons, Triple Sec, Sweet and Dry Vermouth, Peach Schnapps, Amaretto, Christian Brothers Brandy, Kahlua and Bailey's Irish Cream.

## **Premium Drink Selections:**

Absolut, Absolut Citron, Stolichnaya, and Ketel One Vodkas; Tanqueray and Bombay Sapphire Gins; Bacardi, Captain Morgan's, Myers and Malibu Rums; Jose Cuervo Gold Tequila; Jack Daniel's, Jim Beam, Canadian Club and Crown Royal Whiskeys; Dewar's and Glenfiddich Scotches; Triple Sec, Sweet and Dry Vermouth, Peach Schnapps, Amaretto, Christian Brothers Brandy, Kahlua and Bailey's Irish Cream.

## **Premium Wine Selections:**

Rock Bottom Brewery offers Sonoma-Cutrer Chardonnay, King Estate, Pinot Gris, Franciscan "Oakville Estate" Cabernet Sauvignon, Ravenswood Vintner's Blend, Zinfandel, Orphelin Red Blend, David Bruce, Petite Sirah, Cambria "Julia's Vineyard" Pinot Noir.

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# DIRECTIONS



*800 LaSalle Plaza on the corner of 9<sup>th</sup> Street and Hennepin Avenue.*

## **Parking**

Parking is available off 9<sup>th</sup> Street next to the entrance of the YMCA.

## **Directions from West (394)**

Go east on Hwy. 394 to the downtown 12<sup>th</sup> street exit. Follow 12<sup>th</sup> Street three blocks to LaSalle Avenue. Turn left on LaSalle and continue three blocks to 9<sup>th</sup> Street. Turn left onto 9<sup>th</sup> Street. The Parking ramp is halfway up the block on the right side next to the entrance to the YMCA.

## **Directions from the Northwest (694)**

From 694 going east, follow the signs for 94 easts towards downtown. Take the Hennepin/Lyndale exit. Turn left at Dunwoody Avenue which will turn into Hennepin Avenue. Continue to 10<sup>th</sup> Street and turn right. Proceed two blocks to LaSalle and turn left. Follow one block and turn left at 9<sup>th</sup> Street. The parking ramp is halfway up the block on the right side, next to the entrance to the YMCA.

## **Directions from the East (94)**

Take 94 West to the 11<sup>th</sup> Street exit. Continue on 11<sup>th</sup> for five blocks, and then turn right onto LaSalle Avenue. Follow LaSalle two blocks to 9<sup>th</sup> Street and turn left. The parking ramp is halfway up the block on the right side, next to the entrance to the YMCA.

## **Directions from the Northeast (35W)**

Take 35W south to the 11<sup>th</sup> Street exit. Follow LaSalle two blocks to 9<sup>th</sup> Street. Turn left onto 9<sup>th</sup> Street. The parking ramp is halfway up the block on the right side, next to the entrance to the YMCA.

## **Directions from South (35W)**

Take 35W North to downtown exits. Stay in leftmost lane as you approach downtown, which turns into the 5<sup>th</sup> Ave. exit. Turn left on 9<sup>th</sup> Street (second light) and continue six blocks. The parking ramp is halfway up the block on the right side, next to the entrance to the YMCA.