



BOOKING INFORMATION

Great Parties Are Always on Tap At Rock Bottom!

Rock Bottom is many things. It's a place to drink the best beer around. A place to toast to a long day done. A place to gather with friends. A place to laugh over a great meal. A place to share forgotten deeds. A place to plan new adventures. A place to get a little crazy. But most importantly, a place to be you. Rock Bottom is America's premier Brewery Restaurant offering a variety of reception and dining areas to suit your group's needs. Its simple, you pick the date, time, room, and select the food that you want to be served and we'll do the rest. It's that easy.

The Phillips Room

This private dining room is located on the first floor with windows facing St. Elmo Avenue. It has an open view of the glass encased Brew-House and Fermentation Room. Accommodating up to 66 guests sit-down and 75 guests reception style.

To reserve this room on a private basis, a food and beverage minimum spend of \$750/hr at dinner and \$500/hr at lunch is required Sunday through Thursday. (Minimum 2 hours) Please call for Friday and Saturday rates. A \$75 (dinner) and \$25 (lunch) bartender fee is also applied for this room. Prices do not include a Maryland sales tax of 6% and a service gratuity of 20%.

The Brewer's Lounge

The Brewer's Lounge is located on the mezzanine level overlooking the main dining area of the restaurant. Featuring three billiard tables and a full service bar. It's perfect for Happy Hours and informal, interactive cocktail receptions. This room can accommodate up to 75 guests reception style.

To reserve this room on a private basis, a food and beverage minimum spend of \$600/hr is required Sunday through Wednesday. (Minimum 2 hours) Please call for Thursday, Friday and Saturday rates. Prices do not include a Maryland sales tax of 6% and a service gratuity of 20%.

The Sports Den

Bethesda's exclusive private sports den is located on the mezzanine level overlooking the main bar. Our 52" High Definition TV allows for optimal sports viewing. This room can accommodate up to 25-30 guests.

To reserve this room on a private basis, a food and beverage minimum spend of \$300/hr is required. (Minimum 2 hours) A \$50 bartender fee is also applied for this room. Prices do not include a Maryland sales tax of 6% and a service gratuity of 20%.

Rock Bottom Restaurant & Brewery

Rock Bottom Restaurant and Brewery is available for buy-out on certain nights. Please call 301-652-7121 to inquire about pricing and availability.

* Please note that All rooms are subject to availability at the time of reservation. All prices are subject to change.



— ADDITIONAL SERVICES —

Rock Bottom can provide numerous services to guarantee the success of your event. Don't hesitate to ask for services mentioned below.

Personal Touch

Make your Guests feel extra special by adding a Logo Pint Glass, Beer Sampler, or Rock Bottom Merchandise (t- shirt or baseball cap) to your package. Please inquire.

Audio - Visual Equipment

We will be happy to make arrangements for any audio visual needs that you may have.

Cakes

We work closely with a local bakery that can bake cakes to order for all occasions.

Decorations

We supply white linens for sit-down events. However, should you desire specialty linens; we can arrange that for you. When celebrating a special occasion, we can decorate appropriately with balloons, confetti and party banners.

Flowers

Should you require flower arrangements for your event, we can make arrangements for you through a local florist.

Personal Menu

Any of our menus can be personalized for your event.

****Group Terms and Conditions**

Private parties require a signed contract and credit card to reserve the area/room.

One check will be presented. The 6% Maryland sales tax, bartender fee (if applicable) and 20% service gratuity will be automatically added.

Full payment is required at the conclusion of your event. Rock Bottom accepts Visa, MasterCard, Discover, and American Express.

Rock Bottom regulations prohibit taking home any leftover banquet food and beverage

Refer to the Private Party Contract for all cancellation policies.



STARTERS

Appetizer Platters

(Each platter serves 25 guests)

Hot Crab Dip

Served with Garlic toast.

\$ 75.00

Spicy Spinach Cheese Dip

Melted Jalapeno Jack, spinach and sautéed onions with blue and Gold tortilla chips.

\$ 65.00

Whole Baked Brie

Served with fresh berries and fresh baked bread.

\$ 75.00

Assorted Fresh Fruit

A seasonal selection

\$ 70.00

Assorted Cheese Platter

Cheddar, Pepper Jack & Swiss served with Assorted Crackers

\$ 70.00

Crudités

Served with Ranch or Bleu Cheese Dip

\$ 50.00

Tortilla Chips

Served with homemade salsa, guacamole and sour cream.

\$ 42.00

Grilled Marinated Portobello Mushrooms

\$ 52.00

Assorted Mini Deli Rolls

Roasted Deli Meats and Cheese

\$ 72.50

Rock the House Bruschetta

Sliced French bread with spicy tomato, garlic, and onions.
Topped with Asiago cheese.

\$ 35.00

Mozzarella, Roma Tomatoes and Fresh Basil

With balsamic vinaigrette

\$ 55.00

Assorted Brick Oven Pizza

(4) - 8" pizzas. Choice of Cheese, Pepperoni, Sausage and Pepperoni,
Chipotle Chicken and Aegean.

\$60.00



STARTERS

Appetizers

Priced per piece. Minimum order of 25 pieces required.

Miniature Toothpicks

Served with sour cream, guacamole, homemade salsa, and Chipotle BBQ sauce.

\$ 2.50/piece

Loaded Potato Skins

Filled with cheese, bacon (optional) and sour cream.
Served with sour cream.

\$ 2.50/piece

Baby BBQ Ribs

Basted in our handcrafted Stout BBQ sauce.

\$ 3.00/piece

Rock the House Meatballs

Served with Marinara or our handcrafted Stout BBQ sauce.

\$ 1.25/piece

Rockin' Chicken Bites

Served with Buffalo style or with honey mustard sauce.

\$ 1.25/piece

Buffalo Wings

Served with Blue Cheese Dressing

\$ 1.25/piece

Egg Rolls

Served with plum hoison sauce.

\$ 1.50/piece

Miniature Crab Cakes

Our version of traditional Chesapeake-style backfin crab cakes.

\$ 3.00/piece

Shrimp Cocktail

\$ 2.75/piece

Mushroom Caps Stuffed with Crabmeat

\$ 3.00/piece

Miniature Burgers

Served on a Hawaiian rolls with lettuce, tomato and house dressing.
With Cheese

\$ 2.00/piece

\$ 2.25/piece

Grilled Marinated Beef or Chicken Kabobs

Served with peppers, onions, and mushrooms.

\$3.00/piece

ENDINGS (each order serves 25 guests)

Assorted Home Baked Cookies

\$ 65.00

Miniature Brownies

\$ 62.50

Chocolate Dipped Strawberries

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\$ 62.50

Assorted Dessert Platter with Chocolate Dipping Sauce

\$ 75.00



BUFFET PACKAGES

BREW HOUSE BUFFET

Served with House Green Salad and Fresh Baked Bread.

Choose any combination of two entrees:

Lunch: \$15.95 Dinner: \$23.95

Choose any combination of three entrees/pastas:

Lunch: \$17.95 Dinner: \$25.95

1) Please select two or three entrees or pastas from the following:

- Grilled Atlantic Salmon
- Chicken Marsala
- Scallop and Shrimp Fettuccine
- Blackened Chicken
- BBQ Ribs
- Brown Ale Chicken
- Tenderloin Tips and Mushrooms
- Penne Pasta Primavera

2) Please select two sides from the following:

- White Cheddar Mashed Potatoes
- Herb Roasted Potatoes
- Rice Pilaf
- Seasonal Sautéed Vegetables
- Sautéed Green Beans

Add unlimited soda, coffee, and iced tea for \$2.95 per Guest.

Prices are not inclusive of sales tax and gratuity



DINNER CHOICES

Create Your Own Dinner Package

At Rock Bottom, we want each party to be tailor-made to suit your needs. As the host, you have the flexibility to create your own menu. The cost of your dinner will depend on the group of entrees you select from. Your guests will order from your personalized menu on the evening of the event. However, you will need to pre-select one appetizer as well as one dessert from the below lists to complete your dinner package. Also included in the package is a freshly tossed house green salad with fresh baked bread as well as freshly brewed regular or decaffeinated coffee, served with dessert.

Appetizers (Please select from one of the following):

- Soup of the Day
- Rock the House Bruschetta
- Brewery Nachos
- Hot Crab Dip (Additional \$3.00 per guest)
- Spicy Spinach Cheese Dip
- Rockin Chicken Bites

Desserts (Please select from one of the following):

- Carrot Cake
- Chocolate Stout Cheesecake
- Homemade Brownie
- Mini Cheesecake
- Mini Peanut Butter Pie

Add unlimited soda, coffee, and iced tea for \$2.95 per Guest.
Prices are not inclusive of sales tax and gratuity



DINNER CHOICES

Entrees

All entrees (except pasta) are served with White Cheddar Mashed Potatoes or delicate lemon rice and seasonal vegetables.

*Vegetarian Options Available

\$ 32.00 per Guest

Marinated Top Sirloin

11 oz. cut, mesquite seasoned and grilled

Atlantic Salmon

Fresh, wood smoked and served with mango salsa

Brown Ale Chicken

Paired with shiitake mushrooms, sautéed in a Buttery ale sauce

Fettuccine Shrimp

Sautéed large shrimp, sun dried tomatoes
And artichoke hearts

Half Rack of Ribs

Succulent slab of St. Louis pork ribs, basted
In house BBQ sauce

Blackened Chicken

Dry rubbed with special seasonings

\$ 38.00 per Guest

Filet Mignon

Savory smoke file in a garlic Jack
Daniel's Gorgonzola sauce

Chicken Oscar

Fresh crabmeat layered atop a
Grilled chicken breast. Topped with
asparagus and finished with a
Béarnaise sauce.

Texas Fire Steak

14 oz. New York Strip seasoned with
Crazy Pepper, served with smokin'
jalapeno brewery butter

Texas Fire Top Sirloin

Our 11 oz. USDA Choice Top
Sirloin, seasoned with Crazy Pepper
Served with smokin' jalapeno
Brewery butter

Prime Rib

Whole rib roast marinated with
Minced garlic, fresh rosemary, fresh
Basil, kosher salt and black pepper.
Cut to order and served with au jus



LUNCHEONS

Create Your Own Lunch Package

The cost of your lunch will depend on the group of entrees you select from. Price includes a salad and entrée of your choice with one side. Your guests will order from your personalized group menu at the time of the event. Priced per guest. Prices are not inclusive of sales tax and gratuity. Please choose one side and any four entrees from one of the packages below:

Choice of Sides:

White Cheddar mashed potatoes, French Fries, Red Ale Rice or Brewery Slaw.

*Pastas and Salads served with fresh baked bread, no choice of side.

Entrees: (Package 1) \$ 13.95

Hickory Burger
Honey Chicken Sandwich
Brewer's Club
The Reuben
Chicken Caesar Salad
Salmon BLT Sandwich

Entrees: (Package 2) \$ 15.95

Brown Ale Chicken
Alder Smoked Fish and Chips
Fettuccine with Shrimp and Artichokes
Brewer's Cobb Salad
Chicken Fried Chicken
8 oz. Top Sirloin
Pub Tenderloin Tips

Add Unlimited Coffee, Sodas and Iced Tea for \$ 2. 95 per guest



WINE LIST



Chardonnay

	Glass	Bottle
Camelot, California	\$5.75	\$23.00
Echelon, Central Valley	\$6.75	\$27.00
Chateau Ste.Michelle, Columbia Valley	\$8.00	\$32.00
Edna Valley, San Louis Obispo	\$9.50	\$38.00

Merlot

	Glass	Bottle
Meridian, California	\$6.75	\$27.00
Columbia Crest Grand Estate, Columbia Valley	\$8.50	\$34.00

Interesting Whites

	Glass	Bottle
Cavit Collection, Pinot Grigio, Venezia	\$6.75	\$27.00
Ruffino Lumina, Pinot Grigio, Venezia	\$8.75	\$35.00
King Estate, Pinot Gris, Oregon		\$34.00
Santa Rita 120, Sauvignon Blanc, Chile	\$6.50	\$26.00
Covey Run, Riesling, Washington	\$6.00	\$24.00
Beringer, White Zinfandel, California	\$5.75	\$23.00

Pinot Noir

	Glass	Bottle
Robert Mandavi Private Select California	\$7.50	\$30.00
Five Rivers, California	\$8.75	\$35.00
MacMurray Ranch Sonoma Coast		\$36.00

Sparkling White/Champagne

	Glass	Bottle
Korbel Crown Cap, 187ml., California	\$7.50	
Mumm Napa Brut Prestige, Napa Valley		\$43.00

Interesting Reds

	Glass	Bottle
Lindeman Bin 50, Shiraz Australia	\$6.50	\$26.00
Alamos, Malbec, Mendoza	\$6.50	\$27.00
Gnarly Head Old Vine Zinfandel, Lodi	\$7.50	\$30.00
Gabbiano, Chianti DOCG Italy	\$7.00	\$28.00
Francis Coppola Black Label Claret, California		\$38.00

Carbnet Sauvignon

	Glass	Bottle
Camelot, California	\$5.75	\$23.00
Jekel Vineyard, Arroyo Seco, Monterey	\$7.50	\$30.00
Louis Martini, Sonoma County	\$9.50	\$38.00
Franciscan "Oakville Estate" Napa		\$54.00



BREWED HERE



Our Brewmaster – Geoff Lively
Consecutively winning awards since 2002 at the Great American Beer Festival, Real Ale Festival and the World Beer Cup

Lumpy Dog Light Lager

This domestic lager has a light body and a crisp, clean flavor. A touch of hops make this an appealing handcrafted beer. Perfect with salads or chicken.

Rock Creek Pale Ale

Rich gold in color, this medium-bodied American Pale Ale has a bold, citrus hop character and a touch of caramel maltiness. Try it with something spicy!

Raccoon Red Ale

American amber ale, Raccoon Red is copper in color and medium-bodied. The rich malt profile is balanced by a robust hop character making this a very flavorful, complex beer. Enjoy it with fish and chips.

-2006 Gold Medal Winner
Great American Beer Festival, Bitter Category

Brown Bear Brown

A classic, medium-bodied, Scottish-style brown ale, Brown Bear Brown has hints of caramel, toffee and coffee with a sweet, malty finish. Have one with tenderloin or ribs.

-Awarded Gold at the 2006 World Beer Cup
Scottish-Style Ale Category

Stillwater Stout

In the style of dry Irish stouts, Stillwater Stout is rich, quaffable ale. Its creamy texture and chocolaty, roasty character will satisfy any dark beer drinker. For fun, try Stillwater Stout with a chocolate dessert.

****In addition, please ask the Special Events Coordinator about our monthly specialty brews created by our brewer for those who seek new and original beers.**



DIRECTIONS

Location:

Rock Bottom Restaurant and Brewery
7900 Norfolk Avenue (at the corner of St. Elmo)
Bethesda, MD 20814

Telephone:

Banquets: 301.652.7121
Main Restaurant: 301.652.1311

Fax:

301.652.5888

Website:

www.rockbottombethesda.com

Email:

Bethesda.banquets@rockbottom.com

Self - Parking:

St. Elmo Garage (St. Elmo just past Restaurant)
\$0.75 Short Term (lower levels; less than 3 hours)
\$0.50/hour Long Term (Upper levels; 15 hour maximum)

Delray Garage (Delray Ave and Old Georgetown Road)
\$0.75/hour Short Term (lower levels; less than 3 hours)
\$0.50/hour Long Term (Upper Levels; 15 hour maximum)

Woodmont Garage (Woodmont Ave and Norfolk Ave)
Ticket Parking; pay at terminal before returning to car
\$0.75/hour

From Washington, DC, via the Beltway:

- Follow inner loop of the Beltway north.
- Exit at Wisconsin Avenue (Bethesda)
- Continue to Woodmont Avenue and bear right
- Follow Woodmont to Cordell Avenue and turn right
- Make left at first stop sign onto Norfolk Avenue

From Washington, DC, via Wisconsin Avenue:

- Turn left onto Old Georgetown Road (MD-187)
 - Follow to St. Elmo and turn right
- Continue one block and make a left onto Norfolk Avenue

From Baltimore, via the Beltway:

- Follow outer loop of the Beltway and exit at Wisconsin Avenue (Bethesda)
- Take Wisconsin Avenue and bear right onto Woodmont Avenue
 - Make a right onto Cordell Avenue
- At first stop sign, make a left onto Norfolk Avenue

From Rockville, via Rockville Pike:

- Follow Rockville Pike (will turn into Wisconsin Avenue) and bear right onto Woodmont Avenue
 - Continue on Woodmont and make a right onto Cordell Avenue
 - At first stop sign, turn left onto Norfolk Avenue

From the Metro:

- Take the red line to Bethesda Station.
- Exit Bethesda Station at Old Georgetown Road and turn left
 - Walk four blocks to St. Elmo and turn right
- Walk one block to Norfolk Avenue. Rock Bottom will be on your left



BAR SERVICE

GROUP BAR SERVICE

Rock Bottom offers four types of beverage service. Please choose one of the following:

Open Bar

Charges are accrued based on actual consumption. A 20% gratuity is added to the total Beverage tab.

Cash Bar

Guests are responsible for their own beverage purchases and gratuity. A \$50 bartender fee applies

Limited Bar

The host of the function pays for the guests' drinks, but limits either what type of beverages are available to guests (i.e. house wine, beer and non-alcoholic beverages only) or place a monetary limit on the tab (i.e. \$200) When the monetary limit is reached, the host will have the option of increasing the monetary limit. Otherwise, the bar service will revert to a cash bar arrangement.

HOST/CASH BAR PRICING

Pint of Handcrafted Beer	\$ 4.49
Wines by the Glass	\$ 5.75 - 9.50
Well Drinks	\$ 5.25
Call Drinks	\$ 6.00
Premium Drinks*	\$ 6.25+
Non-Alcoholic Beer	\$ 2.95
Unlimited Soda/Iced Tea	\$ 2.95 per guest
Unlimited Coffee	\$ 2.95 per guest

*Premium Plus based on liquor desired