



## 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 65" 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.

### **\*\*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.

If your party is tax exempt we must be notified before the contract is signed.

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 corn 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**

Vegetable platter served with Ranch or Bleu Cheese Dip

**\$ 50.00**

#### **Roasted Red Pepper Hummus**

Served with raw vegetables and warm flatbread.

**\$ 35.00**

#### **Grilled Marinated Portobello Mushrooms**

**\$ 52.00**

#### **Assorted Mini Deli Rolls**

Ham, Turkey or combo with cheese. Lettuce and Tomato on the side.

**\$ 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**



## 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**

#### **Rock the House Meatballs**

Served with Marinara and Mozzarella cheese.

**\$ 1.25/piece**

#### **Rockin' Chicken Bites**

Served with Buffalo style or with honey mustard sauce.

**\$ 1.25/piece**

#### **Rock Bottom Wings**

Served Buffalo or Honey Chipotle with Blue Cheese Dressing

**\$ 1.25/piece**

#### **Egg Rolls**

Served with sweet Thai Chili Sauce.

**\$ 1.50/piece**

#### **Miniature Crab Cakes**

Our version of traditional Chesapeake-style backfin crab cakes.

**Market Price**

#### **Shrimp Cocktail**

**\$ 2.75/piece**

#### **Mushroom Caps Stuffed with Crabmeat**

**\$ 3.00/piece**

#### **Miniature Sliders**

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**

Chocolate Dipped Strawberries

**Market Price**

Assorted Mini Desserts

**\$ 3.50/ piece**



## BUFFET PACKAGES

### BREW HOUSE BUFFET

**Served with House Green Salad and Fresh Baked Bread.**

Choose any combination of two entrees:

Lunch: \$17.95      Dinner: \$25.95

Choose any combination of three entrees/pastas:

Lunch: \$19.95      Dinner: \$29.95

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

- Grilled Atlantic Salmon
- Chicken Marsala
- Scallop and Shrimp Fettuccine
- Blackened Chicken
- Pork Chop w/ Raspberry Chipotle glaze
- Brown Ale Chicken
- Braised Short Rib
- Penne Pasta Primavera

**2) Please select two sides from the following:**

- White Cheddar Mashed Potatoes
- Herb Roasted Potatoes
- Lemon or Red Ale Rice
- 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 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):**

- Mini Carrot Cake
- Chocolate Stout Cheesecake
- Mini Chocolate Cake
- 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 choice of White Cheddar Mashed Potatoes, lemon rice, red ale rice and seasonal vegetables.

\*Vegetarian Options Available

\*All cuts of beef are cooked to Medium

### **\$ 32.00 per Guest**

#### **Marinated Top Sirloin**

11 oz. cut, seasoned and grilled

#### **Atlantic Salmon**

Fresh cut, seasoned and grilled

#### **Brown Ale Chicken**

Paired with shiitake mushrooms, sautéed in a Buttery ale sauce

#### **Fettuccine Shrimp & Scallops**

Sautéed large shrimp and scallops,  
With onions and tomatoes in a white  
Wine butter sauce

#### **Braised Short**

Slow-roasted boneless short rib. Served with  
Fire-roasted tomatoes and pearl onions with  
Mushroom sauce.

#### **Blackened Chicken**

Dry rubbed with spicy Cajun seasoning

### **\$ 38.00 per Guest**

#### **Filet Mignon**

8oz cut, grilled with Steak butter

#### **Roasted Chicken**

Half chicken roasted with rosemary  
and tyme with natural pan jus

#### **Texas Fire New York Strip**

12 oz New York Strip seasoned with  
Crazy Pepper, served with jalapeno  
brewery butter

#### **Texas Fire Top Sirloin**

Our 11oz. USDA Choice Top Sirloin  
seasoned with Crazy Pepper. Served  
with jalapeno brewery butter

#### **Prime Rib**

Whole rib roast marinated with garlic  
fresh rosemary, basil, kosher salt  
cracked balck pepper. Cut to order  
and served with au jus

#### **Chef's Fresh Catch**

Ask your server for todays fresh fish  
selection



## 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)      \$ 14.95

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

#### Entrees: (Package 2)      \$ 16.95

Brown Ale Chicken  
Cod Fish and Chips  
Fettuccine with Shrimp and Scallops  
Brewer's Cobb Salad  
Chicken Fried Chicken  
Braised Short Rib  
Mac N' Chicken

Add Unlimited Coffee, Sodas and Iced Tea for \$ 2.95 per guest



## WINE LIST



### Chardonnay

	<b>Glass</b>	<b>Bottle</b>
Camelot, California	\$5.95	\$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

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

### Interesting Whites

	<b>Glass</b>	<b>Bottle</b>
Principato, Pinot Grigio, Venezia	\$6.75	\$27.00
Ruffino Lumina, Pinot Grigio, Venezia	\$8.00	\$32.00
Acrobat by King Estate, Pinot Gris, Oregon	\$9.00	\$36.00
Santa Rita 120, Sauvignon Blanc, Chile	\$6.50	\$26.00
Covey Run, Riesling, Washington	\$6.25	\$25.00
Beringer, White Zinfandel, California	\$5.95	\$23.00

### Pinot Noir

	<b>Glass</b>	<b>Bottle</b>
Robert Mandavi Private Select California	\$7.50	\$30.00
Erath, Oregon	\$9.75	\$39.00
MacMurray Ranch Sonoma Coast		\$36.00

### Sparkling White/Champagne

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

### Interesting Reds

	<b>Glass</b>	<b>Bottle</b>
Lindeman Bin 50, Shiraz Australia	\$6.50	\$26.00
Gnarly Head Old Vine Zinfandel, Lodi	\$7.50	\$30.00
Portillo, Malbec, Mendoza Italy	\$6.75	\$30.00
Red Guitar, Tempranillo, Spain	\$7.25	\$29.00
Francis Coppola Black Label Claret, California		\$38.00

### Carbarnet Sauvignon

	<b>Glass</b>	<b>Bottle</b>
Camelot, California	\$5.95	\$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.rockbottom.com](http://www.rockbottom.com)

**Email:**

[Bethesda.banquets@rockbottom.com](mailto:Bethesda.banquets@rockbottom.com)

**Self - Parking:**

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

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

Woodmont Garage (Woodmont Ave and Norfolk Ave)  
Ticket Parking; pay at terminal before returning to car

**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