



CRAFTING MEMORIES

WEDDINGS AT GREAT LAKES BREWING CO.

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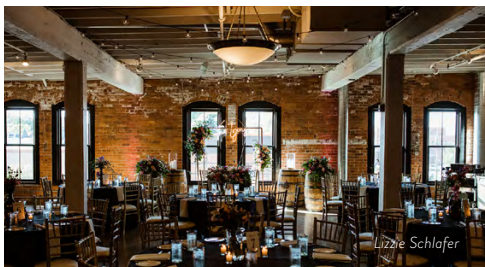
TASTING ROOM



Justin Gamble Photography



Yves Smith Photography



Lizzie Schlofer



Matthew Erikson Photography

Located on the upper level of our historic brewery, this room features a beautiful antique bar, vintage beer memorabilia, and original brick from the building's previous life as the Leonard Schlather Brewing Co. stables. Guests can view our production brewhouse through the Tasting Room's windows and observe our brewers at work.

Maximum Capacity for Room: 150 Guests Seated, 200 Standing

ROOM DETAILS

- Events are based on a total of five (5) hours
 - Room Fees include all staffing fees, linen costs, and onsite Security Police Officer
 - Room Fee: \$2,500
 - Additional time: \$500 per hour
- Food and Beverage Minimum: \$5,000
- All events receive an onsite Venue Coordinator to oversee food and beverage service along with logistics, all staffing, and setup and teardown of all GLBC equipment. The menu selection accompanies complimentary table linens and linen napkins, along with all food and beverage service items. Table linens may be black, white, or ivory in color. Linen napkins will be chosen from a variety of colors and textures. Small wedding décor items such as card box, select signage, and table numbers are included with rental; along with use of our hexagon ceremony arch. Additional centerpiece items may be rented for an additional cost.
- Valet Parking is strongly encouraged for all events due to the lack of parking in the area. We partner with an outside vendor, Great Lakes Valet Company, to alleviate the burden of limited parking. Pricing is subject to guest count and the length of the event. Pricing varies depending on time of day, day of the week, and other factors. Final pricing will be determined 20-30 days prior to your event date.
- Due to our venue's historic build, there is **no elevator access** to the Tasting Room; chairlift access only.

TASTING ROOM CEREMONIES

- An authentically Cleveland accommodation for guests to celebrate your marriage in a historic and secular atmosphere. Our crew welcomes any tradition and can assist with your vision.
- **Ceremony with room flip: \$1,500**
 - Includes three (3) hours of additional time: one (1) hour for the ceremony and two (2) hours in between ceremony and reception to reconfigure the space
 - This option includes a traditional ceremony setup with rows of chairs facing one direction, chapel style.
 - This option includes a traditional ceremony setup with rows of chairs facing one direction, chapel style.
- **Ceremony without room flip: \$500**
 - Includes one (1) hour of additional time: one (1) hour for the ceremony with the reception following directly after.
 - Guests will be seated at their assigned tables, just as they would be for the reception portion of the evening.
 - No special seating arrangements are allowed with this option, as there is not time to reconfigure the space.





CONTRACT AND DEPOSITS:

A digitally signed contract and the paid deposit are required to secure the date and room for your event. The deposit to secure the room is 50% (half) of the Food and Beverage Minimum, which is detailed on the contract. Both must be received by the due date on the contract in order to secure the event. No exceptions. The deposit is credited to the final bill at the end of the event and the deposit is separate from the room fee.

CANCELLATION:

The deposit is non-refundable upon cancellation. If the client cancels the reservation less than ninety (90) days prior to the scheduled date of the event, the deposit shall be forfeited OR GLBC has the sole discretion to credit the deposit to a future reservation at the premises. If the client cancels the reservation less than one month (30 days) prior to the scheduled date of the event, the deposit shall be forfeited, and the remaining balance of the total food and beverage minimum may be charged to the credit card on file. If the client cancels the reservation less than ten (10) days prior to the scheduled event, the entire balance of the scheduled event is forfeited.

PAYMENT:

After application of deposit, the balance of all applicable costs and fees shall be paid no less than ten (10) days prior to the scheduled event. Payment may be made by personal check, cash, or credit card. Personal checks are the preferred method of payment. GLBC accepts a maximum of two credit cards as final payment. A valid credit card number provided by the client on our credit card authorization form is required to hold the reservation. GLBC must have a credit card on file when the contract is due. A signed credit card authorization form is required to give GLBC permission to charge the card on file for incidentals or adjustments in final balance.

Payment for any bar charges accrued on the night of the event is required to be paid in full at the conclusion of the event. Direct billing is not available.

Please note:

Tax exempt groups must provide a state tax-exempt certificate ten (10) business days prior to the event or county sales tax will be assessed at the time of the event and will not be reimbursed.

(A) Tax & Gratuity:

All events are assessed Cuyahoga County sales tax (8%) and a 20% gratuity charge on the food and beverage.

(B) Administration Fee:

Client shall pay to GLBC an administration fee equal to 2% of the total balance, pretax. The administration fee is for administration of the event, it is not a gratuity, and will not be distributed to the employees who provide services to guests during the course of the event.

(C) Accepted Credit Cards:

Visa, MasterCard, American Express, Discover.

SMOKING POLICY:

Smoking or use of e-cigarettes/vape are not permitted on GLBC property

MENUS & HEADCOUNT:

Pre-selected menus and tentative attendance must be submitted one (1) month prior to the event, when applicable. Final guest count and any adjustments in menu are due ten (10) days prior to your event. You are able to adjust your final guest count +/- 10% of your final attendance until three (3) business days prior to the event. If more guests attend the event than the guaranteed number, the credit card on file will be charged for extra guests at the conclusion of the event.

Please note:

Additional food may not be brought in and food may not be taken home.

VALET SERVICE:

Parking can be difficult in the Ohio City area. Great Lakes Brewing Company contracts an outside vendor for all valet services. The company we use for this service is Great Lakes Valet. Pricing for their services is predetermined ahead of time, and is based on the total number of guests along with the length of your event. Your venue coordinator will quote an estimated total on your contract, however, exact pricing will be determined two (2) weeks prior to your event when final guest counts have been determined.

DECORATIONS:

Confetti, paint, permanent tape, and unauthorized decorations are not permitted. All decorations must be approved by the Venue Coordinator at least two (2) weeks prior to the event. All decorations must be cleaned and removed from the room immediately after the event by the client. Setup and teardown of these items are the client's responsibility and will take place the day of your scheduled event. GLBC Venue Coordinators are not responsible for assembly or breakdown of decorations.

VENDORS:

All outside vendors must be approved by the Events Coordinator at least three (3) business days prior to event. Any actions or behavior deemed inappropriate by GLBC may result in early termination of event.

PROPERTY:

GLBC is not responsible for damage or loss of any merchandise or other valuables left at any event. Clients are responsible for any damage to GLBC property. GLBC does not have space available to store personal property, equipment, or supplies belonging to the guest before or after the event. All such items must be removed from GLBC immediately following the event.





PRIVATE EVENT MENUS

AVAILABLE FOR GROUPS OF 20 OR MORE

DORTMUNDER GOLD PACKAGE

Just like our award-winning flagship lager, our premium package is sure to please all crowds with a balanced blend of sophisticated touches and classic Midwestern hospitality.

BUFFET | \$98
per person

PLATED | \$108
per person

PRICING INCLUDES

- Family-style dinner rolls and plated salads
- Champagne toast
- Coffee and tea station

COCKTAIL HOUR

CHOICE OF THREE (3) PASSED HORS D'OEUVRES

Various crostini, phyllo cups, potato skins, and crab cakes

*See full Hors D'Oeuvres & Desserts Menu on page 7

PRETZEL BITES APPETIZER STATION

Dortmunder Gold Lager stilton-cheddar sauce, mustard

SALADS (Choose 1) All salads are gluten free. Served individually to each guest.

OHIO CITY

Mixed greens, tomato, cucumber, carrot, house-made balsamic (Vegan)

SPINACH

Chickpeas, roasted red pepper, sun-dried tomato, goat cheese, house-made lemon pepper vinaigrette

BRUSSELS CAESAR

Brussels and romaine, shaved parmesan, croutons, GLBC Hazecraft Caesar dressing

ENTRÉES (Choose 3)

PRETZEL CHICKEN

Pretzel-crust chicken, mustard ale sauce

PORK LOIN

Herb crusted, mustard ale sauce

CAULIFLOWER CACCIATORE

Roasted cauliflower, red pepper, capers (Vegan)

TUSCAN CHICKEN

Roasted airline chicken breast, onion, peppers, mushroom, Marsala wine sauce

ROAST BEEF

Black pepper crusted, sautéed mushroom and onion

UPGRADE OPTION:

BEEF TENDERLOIN + \$5

Herb-crust, horseradish sauce; served as a carving station

DORTMUNDER GOLD LAGER BRAT

Sauerkraut and Bertman Original® Dortmunder Gold Beer Mustard

SALMON

Lemon, dill, white wine

SIDES (Choose 3)

CAPRESE PASTA

Pesto, spinach, cherry tomato, fresh mozzarella

ROASTED RED SKIN POTATOES

Red skins, garlic, olive oil, Italian seasonings (Vegan)

SWEET & SALTY CARROTS

Roasted, with Ohio honey

GLBC MAC & CHEESE

Aged cheddar, smoked gouda, panko herb crust

POTATO & CHEDDAR PIEROGI

Three cheeses, caramelized onions, sour cream

CHEDDAR BROCCOLI

Roasted, with cheddar sauce

MASHED POTATOES

Yukon Gold potatoes, fresh cream, butter

ROASTED GREEN BEANS

Roasted, garlic, olive oil

ROASTED BRUSSELS SPROUTS

Balsamic glaze, olive oil, cracked black pepper (Vegan)

LATE NIGHT BITES (Served after 9 PM)

CHOICE OF ONE (1) MENU ITEM

*See full menu on Nosferatu Late Night Bites Package, page 6



PRIVATE EVENTS - MENU PACKAGES

ELIOT NESS PACKAGE

Take the detective work out of event planning with this simple, surefire, authentically Great Lakes experience.

BUFFET | \$58
per person

PLATED | \$68
per person

PRICING INCLUDES

- Family-style dinner rolls and plated salads
- Coffee and tea station

SALADS (Choose 1) *All salads are gluten free. Served individually to each guest.*

OHIO CITY

Mixed greens, tomato, cucumber, carrot, house-made balsamic (*Vegan*)

SPINACH

Chickpeas, roasted red pepper, sun-dried tomato, goat cheese, house-made lemon pepper vinaigrette

BRUSSELS CAESAR

Brussels and romaine, shaved parmesan, croutons, GLBC Hazecraft Caesar dressing

ENTRÉES (Choose 2)

PRETZEL CHICKEN

Pretzel-crust chicken, mustard ale sauce

PORK LOIN

Herb crusted, mustard ale sauce

CAULIFLOWER CACCIATORE

Roasted cauliflower, red pepper, capers (*Vegan*)

TUSCAN CHICKEN

Roasted airline chicken breast, onion, peppers, mushroom, Marsala wine sauce

ROAST BEEF

Black pepper crusted, sautéed mushroom and onion

UPGRADE OPTION:

BEEF TENDERLOIN + \$5

Herb-crusted, horseradish sauce; served as a carving station

DORTMUNDER GOLD LAGER BRAT

Sauerkraut and Bertman Original® Dortmund Gold Beer Mustard

SALMON

Lemon, dill, white wine

SIDES (Choose 3)

CAPRESE PASTA

Pesto, spinach, cherry tomato, fresh mozzarella

ROASTED RED SKIN POTATOES

Red skins, garlic, olive oil, Italian seasonings (*Vegan*)

SWEET & SALTY CARROTS

Roasted, with Ohio honey

GLBC MAC & CHEESE

Aged cheddar, smoked gouda, panko herb crust

POTATO & CHEDDAR PIEROGI

Three cheeses, caramelized onions, sour cream

CHEDDAR BROCCOLI

Roasted, with cheddar sauce

MASHED POTATOES

Yukon Gold potatoes, fresh cream, butter

ROASTED GREEN BEANS

Roasted, garlic, olive oil

ROASTED BRUSSELS SPROUTS

Balsamic glaze, olive oil, cracked black pepper (*Vegan*)





PRIVATE EVENTS - MENU PACKAGES
CHILLWAVE PACKAGE

For those who prefer to hang loose and keep things chill, we recommend this playful mix of casual favorites. Kick back and choose one out of three packages.

PRICING INCLUDES

- Coffee and Tea Station

OPTION 1

APPETIZER STATION | \$40 PER PERSON (Choose 6)

PRETZEL BITES

Dortmunder Gold Lager stilton-cheddar sauce, Bertman Original® Dortmunder Gold Beer Mustard

LOCAL CHEESE BOARD

Selection of local cheeses with crackers, fruit, and jam

MEDITERRANEAN DISPLAY

Flavored hummus, feta, olives, pita bread, pita chips, assorted vegetables

FRIED RAVIOLI

Breaded four-cheese ravioli, marinara sauce

MEATBALLS

House-made meatballs with choice of marinara or BBQ sauce

GLBC SAUSAGE PLATTER

Selection of locally made sausages: bratwurst, smoked kielbasa, and seasonal chef's choice served with sauerkraut and Bertman Original® Dortmunder Gold Beer Mustard

PIEROGI

Potato and three cheese served with caramelized onion and sour cream

SHRIMP COCKTAIL

Served with house-made cocktail sauce

SPINACH AND ARTICHOKE DIP

Served with tortilla chips

BUFFALO CAULIFLOWER

Breaded cauliflower, buffalo sauce, ranch dressing

OPTION 2

SLIDERS BAR | \$45 PER PERSON

**THREE (3) PROTEIN OPTIONS:
GRILLED CHICKEN, PULLED PORK, & SIRLOIN BURGERS**

- Pesto mayo, BBQ sauce, buffalo sauce, ketchup, mustard
- Lettuce, tomato, onion, pickles, cheddar cheese slices, and coleslaw
- Ohio City Salad with balsamic (*Vegan*) and ranch dressing
- Roasted red skin potatoes (*Vegan*)

ADD ONS:

BAKED PORK & BEANS +\$5

GLBC MAC & CHEESE +\$6

FRENCH FRY BAR OR NACHO BAR +\$8

OPTION 3

TACO BAR | \$48 PER PERSON

**THREE (3) PROTEIN OPTIONS:
CILANTRO LIME CHICKEN, CHIPOTLE RUBBED PORK,
& SEASONED GROUND BEEF**

- Seasoned rice, pinto beans, fajita veggies (*Vegan*)
- Cheese, lettuce, sour cream, jalapeños, salsa, hot sauce, guacamole
- Chips & queso

ADD ONS:

SAUTÉED MOJITO SHRIMP +\$7

CARNE ASADA +\$8



NOSFERATU LATE NIGHT BITES

For parties that bump in the night, we recommend this scary-good “after-hours” snack menu.

CHOOSE ONE

\$8 per person

CHOOSE TWO

\$15 per person

DETAILS

- Can be ordered for 50-75% of guest count if being served after dinner service
- Offered after 9:00 PM buffet-style in our Tasting Room, or as a special way to cap off a wonderful night in our brewpub
- Perfect for weddings, friends’ nights out, bachelor(ette) parties, and casual meet-ups

OPTION 1

FLATBREADS (Choose 2)

MARGARITA

Tomato, fresh mozzarella, basil, extra virgin olive oil, balsamic glaze

VEGGIE

Basil pesto, mozzarella, broccoli, roasted red pepper, onion

LOADED MASHED POTATO

Mashed potato, cheddar, mozzarella, bacon, scallions, sour cream drizzle

BBQ CHICKEN

Grilled chicken, BBQ sauce, cheddar, red onion

PEPPERONI

Marinara, mozzarella

OPTION 2

PRETZEL BAR

REGULAR & CINNAMON SUGAR SOFT PRETZEL BITES

- GLBC beer cheese sauce
- Bertman Original® Dortmunder Gold Beer Mustard
- Spicy dijon mustard
- Vanilla cream cheese sauce

OPTION 3

NACHO BAR

TORTILLA CHIPS

- Tomato salsa
- Queso
- Black bean & corn salsa
- Jalapeño
- Sour cream

OPTION 4

FRENCH FRY BAR

SIDEWINDER FRIES

- Queso
- Bacon
- Sour cream
- Ranch

OPTION 4

PIEROGI BAR

POTATO AND CHEDDAR PIEROGI

- Sauerkraut
- Caramelized onions
- Sour cream

OPTION 5

PRETZEL CHICKEN FINGER BAR

- Honey mustard
- BBQ sauce
- Ranch

OPTION 6

WAFFLE BAR

SWEET BELGIAN WAFFLES

- Whipped cream
- Seasonal fruit compote
- Maple syrup
- Whiskey butter



HORS D'OEUVRES & DESSERTS

Our brewpub proudly celebrates fresh, local, and responsibly sourced ingredients year-round. The same goes for our events menu, which features the delicious signature flavors of the Great Lakes region (and yes, that includes pierogi).

- Menu items subject to change based on seasonal & market availability.

STATIONED HORS D'OEUVRES *Each selection priced per person. Partial portions not accepted.*

PRETZEL BITES | \$6

Dortmunder Gold Lager stilton-cheddar sauce, mustard

LOCAL CHEESE BOARD | \$8

Selection of local cheeses with crackers, fruit, and jam

CHARCUTERIE | \$12

Local cheeses and cured meats, assorted Cleveland Jam™ jams, olives, pepperoncini, fresh vegetable salad, crostini, crackers, fruit

MEDITERRANEAN DISPLAY | \$10

Flavored hummus, feta, olives, pita bread, pita chips, assorted vegetables

FRIED RAVIOLI | \$7

Breaded four cheese ravioli, marinara sauce

MEATBALLS | \$8

Homemade meatballs with choice of marinara or BBQ sauce

GLBC SAUSAGE PLATTER | \$9

Selection of locally made sausages: bratwurst, smoked kielbasa, and seasonal chef's choice served with sauerkraut and Bertman Original® Dortmunder Gold Beer Mustard

PIEROGI | \$7

Potato and three cheese served with caramelized onion and sour cream

SHRIMP COCKTAIL | \$9

Served with house-made cocktail sauce

SPINACH & ARTICHOKE DIP | \$7

Tortilla chips

BUFFALO CAULIFLOWER | \$7

Breaded cauliflower, buffalo sauce, ranch dressing

PASSED HORS D'OEUVRES (Choose 3 for \$18 per person, choose 5 for \$24 per person)

CAPRESE SKEWERS

Mozzarella, cherry tomato, basil, balsamic drizzle

BACON WRAPPED WATER CHESTNUTS

WEST SIDE MARKET CHARCUTERIE SKEWERS

VEGETABLE SPRING ROLLS

With plum sauce

BBQ MEATBALLS

COCONUT SHRIMP

With sweet chili sauce

CRAB CAKES

With remoulade

BRIE & CLEVELAND JAM™ DORTMUNDER GOLD LAGER RASPBERRY JALAPEÑO JAM PHYLLO CUPS

GOAT CHEESE & CLEVELAND JAM™ ELIOT NESS AMBER LAGER FIG APPLE JAM PHYLLO CUPS

CROSTINI – CHOICE OF 1

- Cilantro lime chicken salad, Cleveland Jam™ Dortmunder Gold Lager Raspberry Jalapeño Jam
- Grilled portabello, roasted red pepper, spinach (Vegan)
- Roast beef, horseradish, pickled red onion

POTATO SKINS – CHOICE OF 1

- Caramelized onion, smoked cheddar, chive sour cream
- Bacon jam, smoked cheddar, fried onion

DESSERTS

COOKIES & BROWNIES | \$6

BREAD PUDDING | \$8

DESSERT CHARCUTERIE | \$10

Assortment of seasonal fruit, local cheeses, Ohio honey, cookies, truffles, and petit fours



PRIVATE EVENTS - MENU PACKAGES

BAR SERVICE

Treat your guests to the freshest possible CLE crafted beers right at the source... and more!

OPTION A

CASH BAR

- Individual guests are charged for their own beverages.
- Cost is based on individual beverage price.
- Cost is not included in food and beverage minimum quantity.

OPTION B

BASED ON CONSUMPTION

- Cost based on total consumption.
- Running tab to be paid by hosting client at conclusion of event.
- Drink tickets available.

OPTION C

INCLUSIVE PACKAGE

- Price based on package selected, number of guests, and length of event
- Inclusive Package options shown in chart with prices per person.

PLUS

BEER, WINE,
NON-ALCOHOLIC
BEVERAGES

SELECT*

BEER, WINE,
NON-ALCOHOLIC BEVERAGES,
SELECT LEVEL LIQUORS

IMPERIAL**

BEER, WINE,
NON-ALCOHOLIC BEVERAGES,
IMPERIAL LEVEL LIQUORS

| | | | |
|--------------|------|------|------|
| 2-HOUR EVENT | \$25 | \$30 | \$35 |
| 3-HOUR EVENT | \$30 | \$35 | \$40 |
| 4-HOUR EVENT | \$35 | \$40 | \$45 |
| 5-HOUR EVENT | \$40 | \$45 | \$50 |

UPGRADE OPTIONS:

CHAMPAGNE TOAST | \$3
COFFEE CORDIALS | \$3

SELECT LEVEL LIQUORS*

Includes these or similar brands:
Tito's, Tanqueray, Captain Morgan, Espolòn,
Jameson, Bulleit, & Dewar's

IMPERIAL LEVEL LIQUORS**

Includes these or similar brands:
Grey Goose, Hendrick's, Kraken, Casamigos,
Johnnie Walker Black, Knob Creek, & Glenlivet

ALCOHOL POLICY:

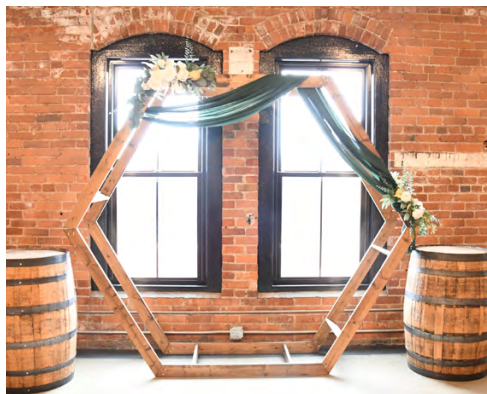
- Last call is 45 minutes before the end of the event.
- Alcohol service ceases 30 minutes prior to the end of the event.

PLEASE NOTE:

- GLBC retains the right to cease serving alcohol to any guest(s).
- Under no circumstances are alcoholic beverages served to persons under the age of 21. All guests, regardless of age, must provide proper identification when ordering or consuming alcohol.



CENTERPIECES & DECORATIONS



HEXAGON ARCH - \$100



SOFT SEATING - \$150

Includes loveseat, two chairs, coffee table, and rug

BRING HANDCRAFTED STYLE TO THE TABLE

We are happy to offer a selection of centerpieces and decorations to beautify any event, from large weddings to small corporate lunches.

ALL ACCESS RENTAL \$350

(Save up to \$300)



CANDLES
\$15 PER TABLE

Tea lights and 3 pillar candles of various heights on each table



BROWN GROWLERS
\$5 EACH

64 oz. GLBC glass growlers with 3 tealights



CLEAR GROWLERS
\$5 EACH

64 oz. GLBC glass growlers with 3 tealights



BEER BOTTLES
\$5 PER SET OF THREE

12 oz. GLBC glass bottles with 3 tealights



WELCOME SIGN - \$50

Includes welcome sign, two lanterns, one pedestal, floor vase, and LED candles



SIGNAGE - \$25 | CARD BOX - \$10

Signage includes table numbers 1-20, "Please sign our guestbook" sign, "Gift & Cards" sign, and "In loving memory of those who cannot be here with us today" sign. Card box rented separately.



BOOKSHELF - \$50



GIFT SHOP MERCHANDISE



SEND YOUR GUESTS HOME IN STYLE

Matching growlers for groomsmen? Keepsakes for conferences? We've got you covered. Every guest who books a private event with GLBC receives a 10% discount on gift shop merchandise.* Visit our store to find an assortment of responsibly sourced, thoughtfully designed souvenirs sporting the GLBC logo, alongside artisanal items handmade by local vendors including soap, BBQ sauces, and small-batch jams infused with our beer.



GLASSWARE

Taster, Great Lakes Pint, Tumbler



BOTTLE OPENERS

Paddle Opener, Wrench Opener Keychain, Gold Opener Keychain



GLBC SAUCES & OHIO CUTTING BOARD

GLBC BBQ Sauce, Cleveland Jam, Bertman Original® Dortmund Gold Beer Mustard, Ohio Cutting Board



BARWARE

Camp Mug, Coasters



CAN & BOTTLE PACKS

Can and Bottle Packs To Go



HOPPY 4-PACK

12 oz. Cans of Midwest IPA, Vibacious Double IPA, Hazecraft Hazy IPA, Commodore Perry IPA

