



**CAPTAIN
LAWRENCE**
BREWING COMPANY

ELMSFORD PRIVATE EVENTS

CONTACT US TODAY AT

WWW.CAPTAINLAWRENCEBREWING.COM
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914-741-2337

PRICING

- All Private Events require a Food and Beverage package per person (options below)
- There is a 2.5% Admin Fee and 17.5% Gratuity added for all events (20% total)
- Events are priced for 3 Hours. Additional time can be added.



OUR EVENT SPACES



The Brewery (Warehouse) Occupancy: Min 61/ Max 100

- Site Fees: \$500 Sunday- Thursday Evenings, Start Times: 6pm or later
- Site Fees: \$500 Saturday & Sunday Daytime, Start Times: Between 12-2pm
- Site Fees: \$750 Friday & Saturday Evening, Start Times: 7pm or later start time

Tasting Room Occupancy: Min 30/Max 60

- Site Fee: \$250 Sunday- Thursday; Start Time: Any
- Site Fee: \$300 Friday & Saturday Daytime; Start Time: Between 12-2pm
- Site Fee: \$500 Friday & Saturday Evening, Start Time: 7pm or later start time



The Brewery & Tasting Room Occupancy: Min 101/ Max 200

- Site Fees: \$750 Sunday- Thursday Evenings, Start Times: 6pm or later
- Site Fees: \$800 Saturday & Sunday Daytime, Start Times: Between 12-2pm
- Site Fees: \$1250 Friday & Saturday Evening, Start Times: 7pm or later start time

Ask about the Beer Garden & Semi-Private Brewery space availability

BEVERAGE PACKAGE OPTIONS

* PRICED FOR 3 HOUR EVENT

Beer & Wine Package \$30/person

A selection of our award-winning beers, local wine, soft drinks and coffee with dessert

\$10/person for each additional hour

Open Bar \$45/person

A selection of House Spirits, Canned Cocktails and Mixers

\$5/person for each additional hour

FOOD PACKAGES

Pilsner Package \$50

- Artisanal Cheese & Charcuterie Boards with Pickles & Breads
- Vegetable Crudite with Dipping Sauces
 - Tomato Bruschetta
- Warm Pretzels with Beer Cheese

Choice of (2)

Sliders Passed/Stationed

Choice of (1) Dinner Table

- Taco Bar
- BBQ Buffet
- Farm to Table +\$10

Pale Ale Package \$60

- Artisanal Cheese & Charcuterie Boards with Pickles & Breads
- Vegetable Crudite with Dipping Sauces
 - Tomato Bruschetta
- Warm Pretzels with Beer Cheese
 - Chips & Guac

Choice of (3)

Sliders Passed/Stationed

Choice of (3) Apps from the list Passed/Stationed

Choice of (1) Dinner Table

- Taco Bar
- BBQ Buffet
- Farm to Table +\$10

Stout Package \$70

- Artisanal Cheese & Charcuterie Boards with Pickles & Breads
- Vegetable Crudite with Dipping Sauces
 - Tomato Bruschetta
- Warm Pretzels with Beer Cheese
 - Chips & Guac

Choice of (3)

Sliders Passed/Stationed

Choice of (4) Apps from the list Passed/Stationed

Choice of (2) Dinner Tables

- Taco Bar
- BBQ Buffet
- Farm to Table +\$10
- Assorted Mini Donuts & Cheesecake Cones

Passed Appetizer Options

- Coconut Shrimp
- Crab Cakes +\$3
- Tuna Tartar Wontons
- Truffle Mac & Cheese
- Fig & Goat Cheese Flatbread
- Falafel with Tahini
- Veggie Spring Rolls
- Wagyu Franks in Blankets
- Chicken Empanadas
- Chicken Dumplings
- Mini Beef Wellington
- Chicken Satay Skewers

Slider Options

- CL Cheeseburger with House Pickles & Sauce
- Crab Cakes with Spicy Remoulade
- Black Bean Quinoa Veggie with Garlic Aioli
 - BBQ Pulled Pork
- Nashville Hot Chicken

Desserts

- Chocolate Chip Cookies (50pcs) \$75
- Brownie Platter (50pcs) \$100
- Fresh Fruit Platter \$65

Dinner Table Options

Taco Bar

Choose 2 Proteins

- Carnitas
- Ground Beef
- Shredded Chicken
- Grilled Shrimp +\$3pp
 - Flour Tortillas
 - Queso Fresco
 - Pico de Gallo
- Street Corn Salad
 - Lime Crema

BBQ Buffet

Choose 2 Proteins

- Smoked Pulled Pork
 - Fried Chicken
 - Smoked Chicken
- Slow Smoked Brisket +\$6pp
 - Mac & Cheese
 - Cole Slaw
 - Biscuits

Farm to Table

- Roasted Salmon
- Grilled Marinated Steak
- Mixed Greens Salad
- Roasted Potatoes
- Seasonal Veggies

ADDITIONAL PACKAGES

Valet – Pricing varies by guest count. Events 80+ guests are required to purchase valet.

Private Tours - \$150 Tours can be accommodated after 5:30pm on weeknights and anytime on the weekends. We can accommodate 20 guests at a time, if you have more than 30 guests attending your event then multiple tours will be accommodated (at no additional cost). All tours are 30 minutes long and include a beer tasting.

Current Spirits Tasting - \$5 per person Includes .25 oz tastes of our Award-Winning Spirits Includes staff member to pour and discuss Current Spirits

FREQUENTLY ASKED QUESTIONS

Minimums: Minimum of 30 Adults to host a Private Event

April, May, June, September, October & December: a food and beverage minimum for events under 100 Adult guests may apply for a Friday and Saturday.

If final headcount is less than the minimum, the host will be charged accordingly.

SITE FEES:

Site Fees act as your deposit to reserve your event date on our calendar

Site Fees are additional charges and not applied to your food and beverage package

Site Fees are NON-REFUNDABLE but are transferrable for up to one year from your deposit paid date - A credit card must be applied for all Site Fees (deposit) payments

Brewery Disclaimer: The Brewery Space is first an active working warehouse Monday-Friday. Warehouse needs take priority to private events which may lead to minimal work to occur during your affair. This means needing to keep some lights on and slight noises. Please discuss concerns with your CLBC Private Events Manager prior to your event.

EVENT SPACE INCLUDES:

Picnic tables & Wooden Barrels - 4 Restrooms

Electrical outlets around Tasting Room

(1) 60" TV Monitors in Tasting Room (If needed, you must discuss with CLBC Private Events Manager PRIOR to your event)

Microphone and speaker upon request

Built in stereo-system with aux adapter. Stereo-system is connected to Pandora shared with each space

Heat available in Tasting Room and The Brewery

Air Conditioning available in Tasting Room ONLY

Tasting Room Main Bar- up to 12 draft lines available and set up for full bar

The Brewery Satellite Bar- up to 6 draft lines and set up for full bar

Not Permitted: NO OPEN FLAMES- NO STAPLES/ TAPE/ GLUE on any surfaces - NO CONFETTI or GLITTER decorations