



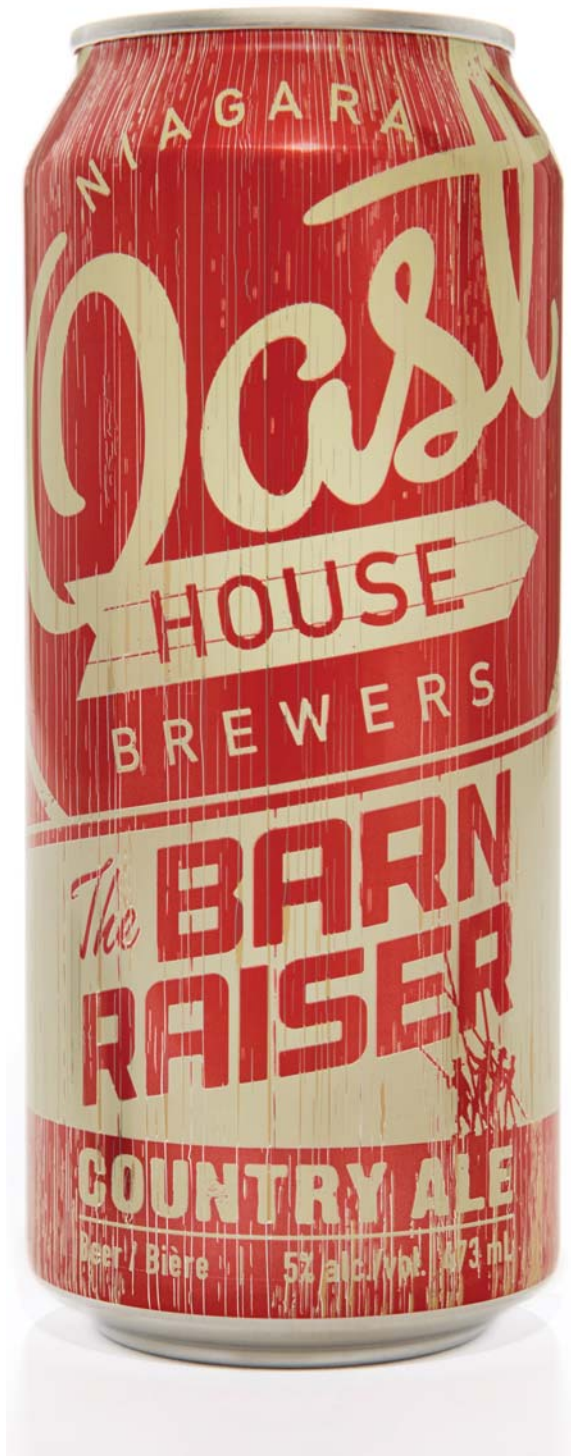
**GREAT BEER
IS JUST DOWN
THE ROAD,
PAST THE OLD OAK,
IN THE BIG
RED BARN.**

STOP BY THE BARN

2017 Niagara Stone Road, Niagara-on-the-Lake,
Ontario, Canada L0S 1J0 p: 289.868.9627



www.oasthousebrewers.com events@oasthousebrewers.ca
t: @OastHouseBeer f: @NiagaraOastHouseBrewers



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A BRAND NEW EVENT SPACE *Now Open!*



Clamber on up to The Hayloft, Oast House Brewery's brand new event space guaranteed to offer truly unique experiences in a warm, fun atmosphere. With a heavy dose of Americana, the design balances both rustic and modern, resulting in a vibe unlike anywhere else in Niagara. And like any old hayloft,

it boasts a stunning end view of local agriculture in all of its bucolic glory! With capacity for up to 80 guests seated or consider both floors for up to 175, it encompasses big peeks into both the nearby vineyards and brewhouse. Begin with an intimate tour and then indulge with one of Chef's beer focused creations.



- BEER SHED -

MORE BEER!

Niagara Oast House Brewers are an ode to the traditional farm based brewing facilities in Europe which are recognized by their iconic building shapes and cowlings that sit atop them. Our brewers continue to reflect these traditions by focusing on honest "olde"

style and Belgian farm brews, using only fine ingredients in small batch volumes. Oast House makes beer; but the product is also the people, the place and the experiences.

See you soon!



THE BREW TOUR

\$10 / person + HST | 45 minutes long

Join one of our beer experts to learn about the story behind the existence of the Niagara Oast House Brewery. Discover why Niagara Oast House adopted its name and more importantly how the name inspired the partners and Brewmasters to make hand crafted delicious beer.

*Disclaimer: Brew tour may or may not be enhanced by ingesting delicious craft beers along the way.



Saison

Saison means “season” in French and originally this Belgian farmhouse ale was brewed during the slower winter months and then stored until the summer. On the fields, farmers would use it to keep hydrated when the drinking water was not suitable. This beer is light, food friendly, and refreshing, with notes of citrus, apple, pear and caramel. Pair it with a hard day's of work anytime.



Biere de Garde

Farmhouse ale was traditionally brewed in the cooler months of the year. This “beer for keeping” is similar to our Saison brew, because it is bottle fermented with a process similar to the making of champagne. This is the perfect beer to sip on while you watch the sun go down. Enjoy aromas such as toffee, grapes and dried fruit and spice and the creamy feel of the bubbles.



The Barn Raiser

The Barn Raiser country ale was once used to celebrate the building of a barn in one day, within a community. Bring together and raise the spirits of your group with our flagship beer. This beer offers both the smell and taste of citrus and grapefruit, with a hint of caramel, developed to balance out a slight bitterness of hops.



Seasonal

Typically, we have at least one seasonal beer on tap showcasing the highlights of what is in season and what foragers are stopping with at our back door.

Examples include: Grandma's Strawberry Rhubarb, Russian Imperial Stout, Belgian IPA, and many more!



THE CHEFS



Tide & Vine

A love for the region's tasty food, wine, and each other is the backdrop to Niagara's only Oyster House. Tide and Vine Oyster Co. was established in 2012 when Mike Langley and Kat Steeves purchased a 1974 VW camper van and began shucking oysters throughout Niagara. Their journey has allowed them to embed themselves in the fabric of the area's thriving food community. Born in Niagara Falls, Mike travelled the world gathering ideas along the way, the culmination of which happened when he met his business partner and future wife, Moncton born Kat Steeves. From "Pearl the Shuck Truck" to a flagship restaurant in Niagara Falls, Tide and Vine has made it their mission to bring the sea to Niagara, showcasing the bounty of local and seasonal items that surround them.



BREWMASTER'S DINNER

\$120 / person | minimum 10 guests



Brew Tour...

Start your evening with an in-depth tour of the brewery with one of our beer experts. We will share the story of Oast's humble beginnings in creating small batch craft beer. *Disclaimer: Brew tour may or may not be enhanced by ingesting delicious craft beers along the way.

The Hayloft...

Enjoy this five course plated dinner in The Hayloft prepared by Tide and Vine's expert culinary team. Each dish is paired with one of our hand crafted beers.

Niagara Shaved Vegetable Salad

local greens, buttermilk dressing

Chilled Tomato Gazpacho

goats cheese, chives & olives

Albacore Tuna Tartare

sesame, soy, pickled daikon, chilli, crostini

Peppercorn Crusted Rib Eye

roasted potatoes, creamed kale, seasonal vegetables, garlic butter

Olive Oil Cake

Lemon curd & berries

Cap it Off!

Wrap 'er up with style points and say 'yes' to an option to get in there for an additional pint of your choice. When the lights are out, the party's over, but do not worry. A bottle of Saison is sent home with everyone!

Depending on group size, day of the event, and exclusivity of the brewery, facility fees may apply.

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*Taxes and gratuities are additional.
Coffee and tea can be arranged for a fee to cap off the night.*

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SURF & TURF PARTY

\$65 / person | minimum 20 guests

Choose three dishes per course from the selections below served up family style along The Hayloft's beautiful farmhouse tables to satisfy the taste buds for all of your guests. Pair up the mains and sides to create a reception style event with each station served by a Chef. (stations add \$5 per person)

Surf & Turf

Wild Gulf Shrimp

Marinated and garlic roasted, herb butter

Grilled Half Lobster Tails

Clarified butter, lemon, herbs

BBQ Pork Side Ribs

Biere de Garde Farmhouse ale BBQ sauce

Miso Baked Salmon

Soy glazed, toasted sesame

Roasted Chicken Breasts

Jerk or tamarin glaze

Tide & Vine Summer Sausage

Grainy mustard & house kraut

Smoked Beef Brisket

Creamed horseradish & dijon

Dessert

Hot Maple Pudding

Whipped cream & toasted nuts

Tarragon Panna cotta

Seasonal fruit compote & crumble

Pitchfork Porter Chocolate Mousse

Whipped cream & chocolate shavings

Olive Oil Cake

Lemon curd & berries

Sides

Niagara Shaved Vegetable Salad

Local greens, buttermilk dressing

Roasted Broccoli & Chickpea salad

Toasted almonds, lemon chilli vinaigrette

Fingerling Potato Salad

Mustard & dill vinaigrette

Miso Slaw

Shaved napa cabbage, carrot & daikon pickle, toasted sesame seeds, miso dressing

OAST HOUSE party pack

Add on a variety of Oast House craft beers, including The Barn Raiser, Saison, Biere de Garde, and a seasonal beer from our lineup.

\$20 / person + TAX & GRATUITY

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PLATED MENUS

minimum 15 guests

Our innovative three course menus are created by the experienced culinary team at Tide and Vine with fresh and local ingredients.

Lobster

\$65 / person

Niagara Shaved Vegetable Salad

Local greens, buttermilk dressing

Whole Live Lobster

Boiled and cracked with garlic smashed potatoes, drawn butter & fresh bread

Tarragon Panna cotta

Seasonal fruit compote & crumble

Beef

\$55 / person

Beet & Quinoa Salad

Arugula & spiced nuts

Smoked Beef Brisket

Horseradish whipped potatoes & local greens

Pitchfork Porter Chocolate Mousse

Fresh whipped cream



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BEER HALL MENUS & ADD ONS



OYSTER BAR

\$10 / person | minimum 30 guests

A Tide & Vine Oyster Bar gives an added element of entertainment to any event!

As well as providing one of our professional oyster house shuckers, we bring our signature sauces, seaweed and lemons presented on ice from our mobile oyster bar. And of course, a selection of East & West Coast Oysters displayed on our rustic oyster bed decorated with charming nautical décor. Pairs great with Oast Farmhouse ales!

*Pricing based on 2.5 oysters per guest

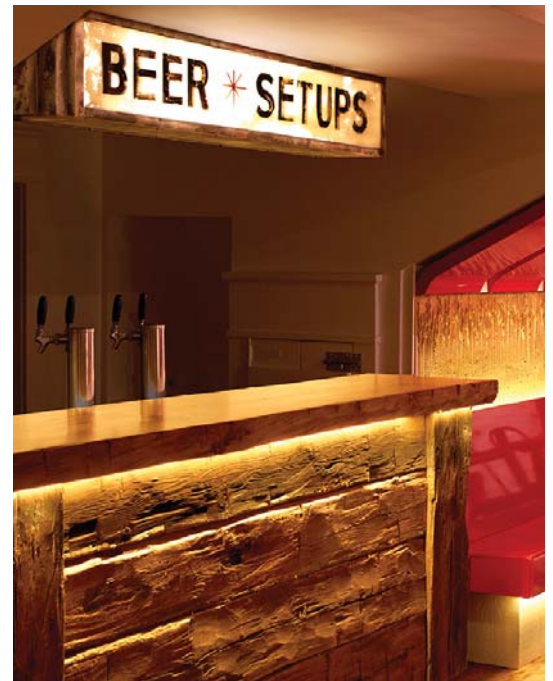
BEER RECEPTION

\$35 / person | minimum 20 guests

Want to hobnob and not be confined to a sit-down dinner? Perhaps corporate groups, socials, pre/post dinner events come to mind. Come and enjoy the rustic sophistication of The Hayloft while drinking your favourite Oast beer and indulging in Tide & Vine house cured charcuterie & artisanal cheese boards and a selection of fresh canapes listed below.

- Avocado Shrimp Toast
- Skewered Tide & Vine Summer Sausage
- Grilled Malpeques
- Shrimp Cocktail
- BBQ Glazed Spare Ribs
- Sesame Seared Albacore Tuna Salad

Ask about our vegetarian options!



BURGERETTE BAR

\$35 / person | minimum 20 guests

Choice of two

Rosedene Acres Grassfed Beef

Dijon aioli, Barn Raiser onions, pickles & arugula

Falafel Burger

Pickled cucumber, radish, shredded lettuce, chilli sauce & dill yoghurt

Peameal Bacon Sandwich

Smoked & grilled pork loin, Barn Raiser onions, lettuce & tomato

Pulled Jerk Chicken

Niagara fruit preserve, mayo & shredded carrot

Tuna Burger

Grilled tuna, sesame slaw, pickled carrot & daikon, chili mayo

Choice of two Salads

Tide & Vine House Salad

Fresh seasonal greens

Tide & Vine Potato Salad

German style with grainy mustard

Caesar Salad

Bacon, croutons & parmesan

Dessert

Tide & Vine Fresh Cookies

KEEP THE GOOD TIMES ROLLING

DIY Late Night

Sweet or savoury, we've got just the thing to satisfy those late-night cravings!

Choose one (or more) of the following late night snack bar options.

Sandwich Bar

\$18/person

Pulled Jerk Chicken
Peameal Bacon Sandwich

Grilled Cheese Bar

\$15/person

Bacon and Cheddar
Roasted Tomato

Late Night Dessert Bar

\$12/person

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TEAM BUILDING "C"HOPPED" AT OAST HOUSE



Our beer experts will start by dividing your group into small teams to get chopping! Each team will receive a black box containing several surprise food ingredients to be used in this culinary challenge (for example, Barn Raiser hemp seeds, pickled hop shoots). Each team will be provided with a selection of Oast beer (to inspire the culinary creation), necessary kitchen utensils and final plating dishes. A shared pantry is set up offering limited food items.

The challenge is to create an appetizer dish by incorporating beer with the black box ingredients and pantry items. Once the dish is complete, the team will come up with a marketing idea to present their creation to the panel of judges (skit, song, presentation is encouraged). Judges will use a rubric to critique taste, food presentation, creativity, team presentation, and beer pairings to award the winning team bragging rights and a bottle of one of Oast House's farmhouse ales.

For groups up to 40, time allocated 90 minutes, \$75.00 per person + hst

GIFTS

We have fun and memorable gifting options! Have your guests take home a taste of our farmhouse ales with our 2pk of Saison and Biere de Garde or our 4pk of Barn Raiser tall cans. Or choose from t-shirts, hats, touques, and pint glasses. We can display your gifts in The Hayloft or deliver to your hotel during your stay in Niagara.

