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

STOP BY THE BARN
The Facility

The Brew Tour

The Chef

The Barn Board & Beer Hall Reception

The Barn Burner

Back-Country Cookout

The Brushfire Smoke

Team Building

Gifts
Clamber on up to The Hayloft, Oast House Brewery’s private 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.

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 | 45 minutes long

Start your evening with an in-depth tour of the brewery with one of our beer experts. We will share the story behind the existence of the Niagara Oast House Brewery, our humble beginnings in creating small batch craft beer. 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 CHEF

Brushfire Smoke BBQ

John Vetere, the Executive Chef here at Brushfire Smoke BBQ is a Canadian-born chef who has constructed a menu in conjunction with our brewery that applies his fine dining training, travels and experience to back-country cooking using ingredients that are uniquely Niagara. While keeping with our conviction for both innovation and showcasing Niagara’s local ingredients & fruit wood, we embrace a reverence for traditional BBQ techniques with a simultaneous desire to break away from it.

Notes for all menus:

- V = Can be made Vegan. Please inform us of any dietary restrictions.
- Minimum number of guests for all menus is 15.
- Items are subject to change with little notice due to the seasonality of ingredients.
- Coffee (Balzac’s Coffee Roasters) and tea can be added to any menu for an additional charge.
- Fixins and Mains can be paired up as a stations menu for an additional $5 per person.
- Menus are samples only
**The Barn Board**

$20 / person | Large board to share

- **Fruitwood Smoked Peanuts**
  Memphis rub, nori powder, and toasted sesame seeds  
- **Classic Pretzel**
  Comes with dips & spreads:
  - Pitchfork Porter mustard
  - Pimento Cheese
- **Pickles and Ferments**
- **Smoked Beer Bratwurst**
- **Tokyo Mix Popcorn**
  Nori butter and honey sesame

---

**Oast House Party Pack**

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

$20 / person + TAX & GRATUITY

---

**Beer Hall Reception**

$35 / person | Casual, light fare, grazing / canapé style set-up

**Pick three**

- **Blistered Shishito Peppers**
  Black vinegar and miso aioli, Korean soy dipping sauce
- **Maitake Fried Mushroom**
  Pickled shallots, roasted garlic aioli
- **Fruitwood Smoked Peanuts**
  Memphis rub, nori powder, and toasted sesame seeds
- **Classic Pretzel**
  With Pitchfork porter mustard
- **Braised End Rillette**
  Toast, pickled shallots, triple crunch

**Pick one**

- **Smoked Pork Belly Bahn Mi**
  Charred corn and roasted pepper salsa, pickled red onion and daikon, fresh cilantro, green onion, black vinegar and miso aioli on a soft roll
- **Chopped Brisket Tacos**
  Chopped slow cooked brisket, soy-ginger sauce, kimchi, black vinegar aioli, and onion chili pickle

---

Depending on group size, day of the event, and exclusivity of the brewery, facility fees may apply. Menus are samples only and are subject to change seasonally.

Beer can be sold at $7 per pint. Taxes and gratuities are additional.
**The Barn Burner**

$35 / person  |  Casual, help yourself from share table

**Sandwiches - Pick two**

- **Sichuan Hot Chicken Sandwich**
  Fried chicken thigh, Sichuan sauce dunk, Sichuan powder, shiitake aioli w/black vinegar, shallot radish pickle, ginger scallion sauce on a soft bun

- **Smoked Beer Bratwurst**
  Slow-smoked beer brat, chili onion pickle, Pitchfork Porter mustard and aioli on a sausage roll

- **Montreal Smoked Collards**
  Reuben-style braised collard greens, pastrami spice, De la Terre whole wheat rye toast, caraway sauerkraut, black vinegar and miso aioli and Swiss cheese  V

**Fixin’s - Pick two**

- **Dirty South Slaw**
  Cabbage, carrots, green onions, pickled red onion, charred corn and peppers, cilantro, basil, lime dressing  V

- **Pimento Mac n’ Cheese**
  Macaroni, mozzarella béchamel, pimento cheese, B&B pickles

- **Barn Raiser Baked Beans**
  Smoky baked beans, Barn Raiser American Pale Ale, chimichurri and pickled shallots  V

- **The Nitty-Gritty**
  Slow cooked K2 Milling Algonquin locally sourced grits, ginger scallion sauce, Sichuan garlic oil, and roasted garlic  V
BACK-COUNTRY COOKOUT
$50 / person | Large format - family style BBQ set up

Fixin’s - Pick two

Montreal Smoked Collards
Reuben-style braised collard greens, pastrami spice, rye crumb and triple crunch mustard  

Kale, Kimchi and Pear Salad
Baby kale, kimchi dressing, smoked peanuts, pickled pear

Smoked Potato Salad
Smoked multicoloured new potatoes, old bay, charred green onion and sunflower seed pesto, light soy, house pickles

Mains - Pick one

Los Pollos Hermanos - Fried chicken two ways
Comes with soft shell tacos, chimichurri, kimchi, iceberg, ginger scallion sauce

Sichuan Hot
Ginger scallion sauce, sesame seeds, pickled radish and shallot, black vinegar and miso aioli

Classic Colonel
Roasted garlic aioli, pickled radish and shallots

Ho Lee Pitmaster - Slow Smoked & Chopped Whole Chinese Char-Siu Pork Butt
Comes with ginger scallion sauce, chop sauce, lettuce cups, lots and lots of pickles and ferments, roasted garlic aioli, black vinegar and miso aioli

Meatless Mayhem - Smoked & Spiced Cauliflower
Comes with chimichurri sauce, charred flatbread, crispy onions, pickles and ferments, maitake fried mushrooms, roasted garlic aioli

Desserts - Pick one

Coconut Cream Pie Soft Serve
Coconut soft serve ice cream, toasted shredded coconut, candied lime zest, wort syrup, shortbread crumb

The Rasputin
Pitchfork Porter beer float, chocolate soft serve ice cream, crunchy malted spent-grain praline, wort syrup

Depending on group size, day of the event, and exclusivity of the brewery, facility fees may apply. Menus are samples only and are subject to change seasonally.
**The Brushfire Smoke**

$65 / person | Full blown large format - family style BBQ ho’down

Comes with classic pretzels with Pitchfork Porter mustard, three sides, three mains, lots and lots of pickles and ferments, all the sauces, and a dessert.

### Fixin’s

**Dirty South Slaw**
Cabbage, carrots, green onions, pickled red onion, charred corn and peppers, cilantro, basil, lime dressing \( \text{V} \)

**Blisttered Chinese Broccoli**
Seared gai lan, Sichuan pickled snap peas, garlic

**Barn Raiser Baked Beans**
Smoky baked beans, Barn Raiser APA, chimichurri and pickled shallots \( \text{V} \)

### Mains

**Barn-Yard Brisket**
Coffee rubbed, 14 hour slow cooked brisket, pickled white onion and chili, B&B pickles, Texas Hot sauce (on the side, of course)

**Sichuan Hot Chicken**
Green onions, sesame seeds, pickled radish, black vinegar and miso aioli

**Sticky, Sweet & Smoky Beef Ribs**
Cilantro verde, roasted peanuts, Triple-S sauce

### Dessert

**Seasonal Fruit Cobbler**
Chinese 5-spice crumble, maple whipped cream

---

Depending on group size, day of the event, and exclusivity of the brewery, facility fees may apply. Menus are samples only and are subject to change seasonally.

Beer can be sold at $7 per pint. Taxes and gratuities are additional.
TEAM BUILDING "C'HOPPED"
AT OAST HOUSE

$75 / person

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 chopping station will be set with a selection of Oast beer (to inspire the culinary creation), necessary kitchen utensils and final plating dishes. A shared pantry is available 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. Judges will 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. 

Available for groups up to 50, approximately 90 minutes including a welcome and brewery tour.
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, our 4pk of Barn Raiser or Pitchfork Porter tall cans. Or choose a t-shirt, touque, hat and beer glasses. We can display your gifts in The Hayloft or deliver to your hotel during your stay in Niagara.