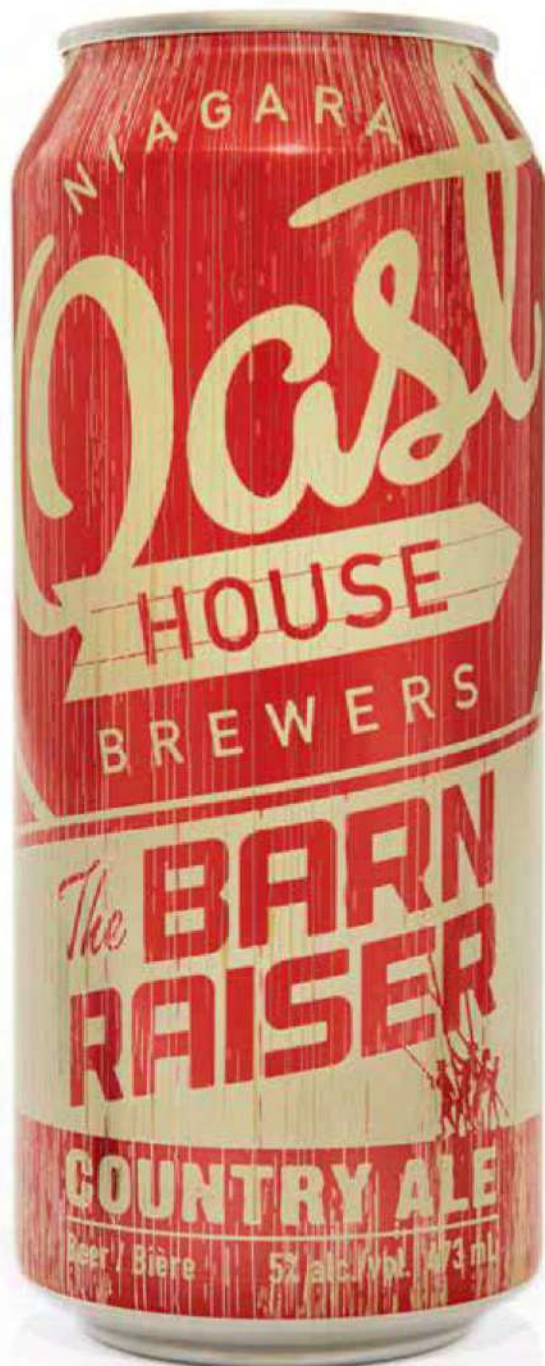




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A UNIQUE SPACE *For your next event!*



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.



MORE BEER!

- BEER SHED -

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

\$15 / guest | 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!





BRUSHFIRE SMOKE BBQ

Brushfire Smoke BBQ is about constructing menus in conjunction with our brewery that is 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.



Function Notes:

- Minimum spend and/ or site facility fee will apply to group events
- Menus in the package are seasonal and samples only
- Menu items are subject to change with little notice due to seasonality of ingredients
- Plated menus will require R.S.V.P.'d choices in advance for main course
- Beverage packages are available to include Oast house farmhouse ales and seasonal brew on taps
- Coffee can be added to any menu for an additional charge, we partner with local coffee roasters!
- Taxes and service charges are added to food and beverage items

THE BARN BOARD

\$25 / per guest | Grazing station

Fuego Smoked Nuts

A selection of smoked and cured charcuterie

Buttermilk Biscuits + Honey Butter

Corn Hushpuppies + Remoulade

Pimento Cheese + Warm Salted Pretzels

Seasonal Pickles, Mustards, Preserves



BARN BOARD *add ons*

ARTISINAL CHEESES • \$9

ONE HANDHELD • \$14

ONE SEASONAL SIDE • \$9

*Prices are per guest.



THE BARN BURNER

\$45 / per guest | Choice of two handhelds + Choice of three sides

HANDHELDS - PICK TWO

Carolina Chopped Pork Hoagie + Barn Raiser ballpark sauce, pickles, charred onion relish

Popcorn Chicken Sammy + sour corn chow chow, green goddess sauce, old bay

Adobo Mushroom Tacos + salsa roja, pickled onion, chili, avocado crema

Cheddar Curd Jalapeno Smokie + apricot beer mustard, pickles, brushfire jardinière

Low Country Shrimp Rolls + remoulade, crispy onions, celery relish

SIDES - PICK THREE

New Potato Salad + brown butter, beer mustard, roasted garlic, dill

Little Gem Lettuces + green goddess, summer squash, farmer cheese, mint

Pit Baked Beans + adobo, pitchfork porter, cilantro

Field Cucumber Salad + sesame, lime, basil

Cabbage Fennel Slaw + cider mayo, oldbay, green onion

Charred Broccolini + smoked almond, preserved lemon, roasted garlic dressing



ALL THE SMOKE

\$75 / per guest | Family style BBQ ho'down

Choice of three mains + Choice of three sides + Dessert

SIDES - PICK THREE

New Potato Salad

Brown butter, beer mustard, roasted garlic, dill

Little Gem Lettuces

Green goddess, summer squash, farmer cheese, mint

Pit Baked Beans

Adobo, Pitchfork Porter, cilantro

Field Cucumber Salad

Sesame, lime, basil

Cabbage Fennel Slaw

Cider mayo, old bay, green onion

Charred Broccolini

Smoked almond, preserved lemon, roasted garlic dressing

MAINS - PICK THREE

Barn Yard Canadian Prime Brisket

Slow smoked 14 hours with cowboy rub

Carolina Chopped Pork

Ballpark BBQ sauce, roasted garlic, dill, pickles

Honey Hot Fried Chicken

Beer brine thigh, K2 cornmeal crust, green goddess sauce, corn and pimento chow chow

Texas-Style Smoked Turkey Breast

Barn Raiser brined, rubbed with dijon mustard, seasoned w/ salt + pepper

Cheddar Curd Jalapeno Smokie

Spicy pork sausage with Quebec cheese curds

Harissa Lamb Shoulder

Porter and chili marinated, rubbed with harissa paste and smoked for 8 hours

DESSERT

Chef's choice of seasonal sweets and country pie



SMOKEHOUSE SHINDIG

\$80 / per guest | Three course plated meal
w/ buttermilk biscuits, honey butter, spreads and dips

STARTERS - PICK ONE

Chilled Corn Bisque

Fried okra, cucumber, buttermilk

Little Gem Lettuces

Green goddess, pickled shallots, farmer cheese, mint, cornbread

MAINS - EACH GUEST TO R.S.V.P. CHOICE

Grilled Pacific Salmon

Summer squash salad, charred herb vinaigrette

Smoked Angus Short Rib

Brown butter potatoes, broccolini, peppercorn jus

Chicken & Grits

Heritage chicken breast, Carolina grits, roasted tomatoes, almond gremolata

DESSERT - PICK ONE

Cherry "Brown Betty"

Pitchfork Porter chocolate sauce

Farmer's Cheesecake

Peach preserve, oat biscuit crumble

ADD FOURTH COURSE

\$20 / per guest

Smoked Pork Belly

Peach fennel slaw, beer mustard

Beer Cured Salmon

Sweet & sour radishes, avocado crema, serrano chile





RED BARN BOOGIE

\$120 / per guest | Low country seafood bar + Barn board + Three course plated meal
w/ Buttermilk biscuits, honey butter, spreads and dips on table

LOW COUNTRY SEAFOOD BAR

Oyster + Peel 'n' Eat Shrimp + Crab Ceviche + all the sauces & fixins

THE BARN BOARD

18-month Country Ham
Corn Hushpuppies + Remoulade
Pimento Cheese + Spent Grain Crackers
Nashville Popcorn
Seasonal Pickles, Mustards, Preserves

STARTERS - PICK ONE

Little Gem Lettuces
Green goddess, pickled onion, farmer cheese, mint, cornbread

Chilled Corn Bisque
Fried okra, cucumber, buttermilk

MAINS - PICK ONE

Grilled Pacific Salmon
Summer squash salad, charred herb vinaigrette

Smoked Angus Short Rib
Brown butter potatoes, broccolini, peppercorn jus

Chicken & Grits
Heritage chicken breast, carolina grits, roasted tomatoes, almond gremolata

DESSERT - PICK ONE

Cherry "Brown Betty"
Pitchfork Porter chocolate sauce

Farmer's Cheesecake
Peach preserve, oat biscuit crumble

ADD FOURTH COURSE

\$20 / per person

Smoked Pork Belly
Peach fennel slaw, beer mustard

Beer Cured Salmon
Sweet & sour radishes, avocado crema, serrano chile



TEAM BUILDING "C'HOPPED" AT OAST HOUSE

\$75 / guest



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 includes a welcome and brewery tour.*

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, 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.

