

NUOVO AMERICANO

PATINA

AT *Oast*

PIZZA RUSTICA

GROUP MENUS



Patina group menus are available seasonally from end of September to the end of May

Our idea for Patina Pizza was simple:

The best ingredients, the best attention to detail, and the best love and care for making food. We think it comes through on the other side of the oven.



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NUOVO AMERICANO



PIZZA RUSTICA

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PACKAGES

POCKET PIZZA PARTY

Casual Pizza Party + Crust Dips
+ Signature Salad on a Share Table

Chef's choice of Pizza – a variety of Patina Pizzas

Crust Dips Blue Cheese + Garlic Aioli

Italian Deli Chopped salad Italian gem lettuce, Patina dressing, pepperoncino's, tomatoes, roasted red peppers, house-made croutons and virgin or rolled mozzarella

\$35/Guest

PATINA PIZZA PARTY

Casual Pizza Party + Crust Dips
+ Wings + One Side or Salad on a Share Table

Nuevo Americana Pizza – Choose Three Pizza Flavours (see menu)

Crust Dips Blue Cheese + Garlic Aioli

Chicken Wings Original Buffalo wings • Cajian honey butter wings served with carrots, celery, and blue cheese

Sides (pick one)

- Shaved Fennel Citrus Salad - olive oil + roasted almonds
- Roasted Brussel Sprouts – pancetta + cider vinegar
- Roasted Broccolini - crispy chilies
- Italian Deli Chopped salad – Italian gem lettuce, Patina dressing, pepperoncino's, tomatoes, roasted red peppers, house-made croutons and virgin or rolled mozzarella

\$50/Guest

ADDITIONS:

Add an additional Side or Salad - \$10 per person

Dessert - A customizable variety of fresh mini doughnuts - \$9 per person



Lost in Sauce

our classic patina red sauce, a delicious Nonna style sauce made with roasted tomatoes, oregano, olive oil, basil



Sweetie Pie

patina red sauce made with organic Bianco Dinapoli tomatoes, shaved red onion, smoked and pickled pineapple, pancetta, local mozzarellas, pecorino romano cheese, chili oil, basil



Patina Pep

patina red sauce made with organic Bianco Dinapoli tomatoes, local mozzarellas, dry cured pepperonis, pecorino romano cheese, basil



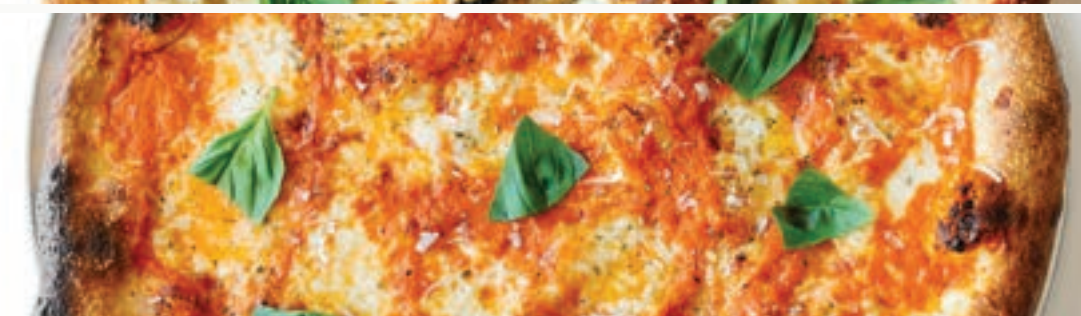
Full Fromaggio

patina red sauce made with organic Bianco Dinapoli tomatoes, local mozzarellas, pecorino romano cheese, olive oil, basil



The Fun Guy

roasted garlic cream sauce, local mozzarellas, portabello mushrooms, pecorino romano cheese, chili oil, basil, shaved red onion, lemon, black pepper



Holy Spirit

creamy pepperoni vodka rose sauce, local mozzarellas, oregano, basil, chili oil

Pizza Party In The **HAYLOFT**



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.



Full Fromaggio + The Fun Guy

THE BREW TASTINGS

\$17 / person | Approximately 40 minutes



Start your Oast experience with one of our beer experts welcoming you with some beers to taste. We will share the story behind the existence of the Niagara Oast House brewery and our humble beginnings of creating small batch craft beer.

Discover why the name was adopted and more importantly how it inspired the brewers to make hand crafted delicious beers inspired by locally sourced ingredients.

**Disclaimer – brew tasting may or may not be enhanced with 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: R'Oasted Chestnut Ale, Gingerbread Porter, Tequila Lime Gose, Strawberry Rhubarb, Sour Cherry Berliner, Lemon Lavender Ale, Pumpkin Spice Ale, and many more!

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.*

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.

