



# PRIVATE EVENTS

# About Us

Castle Island Brewing Company in South Boston is a destination taproom and brewery and one of the most unique event venues the city of Boston has to offer. Located on the site of the former Cole Hersee company, this dynamic space uses an 20th century manufacturing plant canvas as the backdrop for an inclusive, art-forward hospitality experience that is sure to leave your guests talking.

We welcome events of every size, ranging from small, intimate gatherings to full-blown extravaganzas. Our 9,000 square foot facility offers multiple spaces and layouts that can be configured to your specification, and includes a seasonal, 1,800 square foot patio overlooking the Boston skyline.

Our in-house kitchen partner, Bardo's, is the talk of the town, cranking out world-class South Shore-style bar pizzas, mouth watering sandwiches, vibrantly fresh salads, and a variety of shareable small plates. Additional in-house catering capabilities allow us to deliver any kind of food menu you desire, from upscale seated dinners to casual tailgate-style parties fit for a football fanatic.

We regularly work with the premier event vendors the area has to offer, giving you access to the best options for entertainment, AV, lighting, floral, linens, signage, and more.

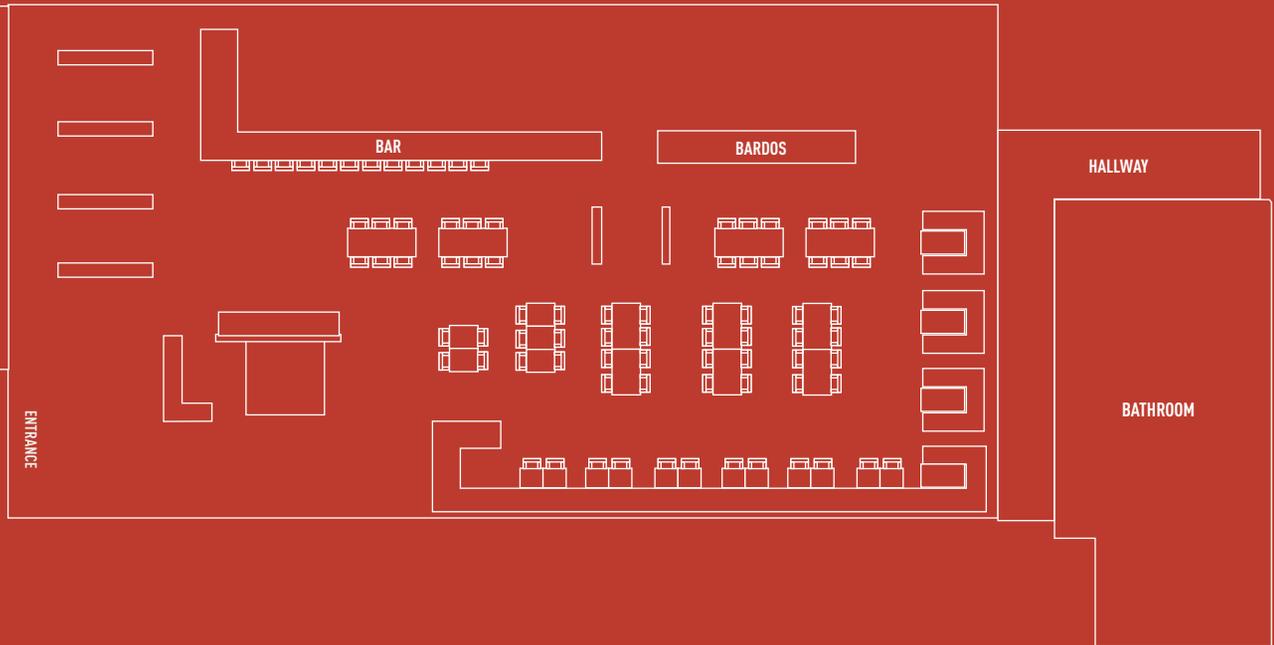
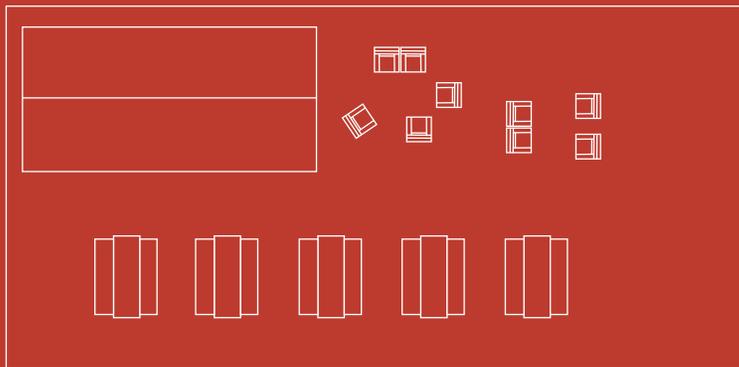
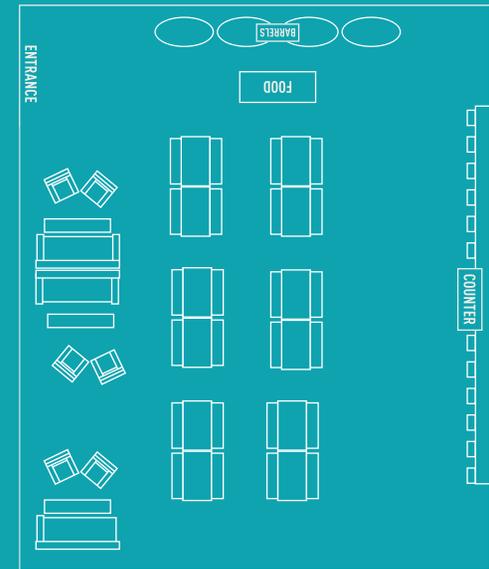
To book or request more information, please email our team at [events@castleislandbeer.com](mailto:events@castleislandbeer.com).



# Floor Plan

WITH Capacities

ROOM	CAPACITY
<i>Full Buyout</i>	<b>410</b>
<i>Event Space</i>	<b>120</b>



# The Spaces

## FULL BUYOUT

A full buyout grants you access to the complete facility at Castle Island Brewing – South Boston, including the private event space as well as the main taproom and seasonal patio. The taproom area adds additional AV capabilities, views of our open kitchen, and a mix of seated and standing options, while the seasonal patio offers a cozy, beer-garden style venue with incredible views of the Boston skyline. (Capacity: 410 person cocktail party or 300 person seated dinner)





# The Spaces

## PRIVATE EVENT SPACE

The private event space is your personal window into our on-site R&D brewery, and our fermentation cellar provides a uniquely unmatched backdrop. Secluded from the main taproom area, this intimate space has a flexible seating plan to accommodate corporate meetings, company holiday parties, and more. This space is equipped with full AV capabilities. (Capacity: 120 person cocktail party or 80 person seated dinner)



# BARDUS

CATERING MENU

## PIZZA BAR \$17 PER PERSON

- Choice of 5 pizzas (served on a station)
- Choice of salad

## WINGS & BITES \$16 PER PERSON

- Assortment of all 3 wing flavors
- Pretzel bites

## LITTLE BIT'A EVERYTHING \$21 PER PERSON

- Choice of 5 pizzas (3 core & 2 signature)
- Platter of our signature sandwiches
  - Choice of one wing flavor
- Individual bags of house made potato chips
  - Choice of salad

## FOOD F(L)IGHT \$18 PER PERSON

- Choice of 3 pizzas
- Choice of 2 sandwiches
- Choice of one wing flavor
- Choice of one salad

## LUNCH MEETING: \$20 PER PERSON

Your choice of each item below, one menu for all guests.  
Each guest gets their own plate consisting of:

- 1/2 pizza
- 2 chicken wings
- 1/4 salad
- 1/3 sandwich

## PIZZA

CHEESE  
PEPPERONI  
SAUSAGE  
BACON  
LINGUICA  
PICKLE  
MUSHROOM  
PEPPER / ONION

## SPECIALTY PIZZAS

SOCIAL CLIMBER  
LOMBARDO'S SAUSAGE, RED ONION, MAMA  
LIL'S PEPPERS

HAPPY CAMPER  
PESTO, FRESH MOZZ, KALE, ROASTED RED  
PEPPER, PARM

BIGGE SHRIMPS  
GARLICY SHRIMP, ARUGULA, BASIL AIOLI  
(OIL BASE)

CLUCKIN' HOT  
SMOKIN' HOT SAUCE, CHICKEN CUTLET,  
PROVOLONE CHEESE, RED ONION

## SALADS

OFF BROADWAY  
ARUGULA, ROASTED RED PEPPERS, RED ONION,  
BACON, SHAVED PARM CHEESE, BALSAMIC VIN

M STREET BEACH  
SHREDDED KALE CAESAR SALAD, VINE RIPE TOMATOES,  
BALSAMIC DRIZZLE, KEEPER CRUST BREAD STICK

## SANDOS

TAILGATE SAUSAGE  
LOMBARDO'S SWEET SAUSAGE, PEPPERS & ONIONS,  
MAMA'S MUSTARD

CUTLET OUT  
CHICKEN CUTLET, PROVOLONE, ROASTED PEPPERS,  
RED ONIONS, ARUGULA, BASIL AIOLI

NANA'S CLASSIC  
CHICKEN CUTLET, PICKLES, PROVOLONE, SRIRACHA AIOLI

PAEZANO  
VINE RIPE TOMATO, FRESH MOZZARELLA, ARUGULA,  
BASIL AIOLI

## SHAREABLES

FRESH BAKED NUGS  
EASTERN STANDARD PROVISIONS | PRETZEL BITES +  
GOAT HORN PEPPER SPICY MUSTARD

— ADD 1/2 LB. LOMBARDO'S SWEET SAUSAGE —

## WINGS

SMOKIN' HOT  
AA SAUCE  
ROASTED DRY RUB  
PICKLE RANCH

SWEET THAI CHILI  
FRESH LIME

**ADDITIONAL OPTIONS PROVIDED BY OUR SISTER BRAND**



**ARTISAN CHEESE + FRUIT TABLE** \$7.95 per person  
locally sourced cheeses, fig jam, crackers + crostini,  
sliced melons, pineapple, grapes + strawberries

**FARMER'S TABLE** \$9.95 per person  
locally sourced cheeses, prosciutto, mortadella,  
salami, capocollo, soppressata, crackers + crostini,  
mustards, pickled vegetables

**MIDDLE EASTERN MESA BAR** \$11.95 per person  
hummus, tzatziki, tabbouleh, assorted marinated olives,  
roasted peppers + artichoke hearts, domestic + imported  
cheeses, crostini, crackers, crudité

**CRUDITÉ** \$75 {serves 10}  
carrots, celery, red pepper, broccoli, cucumber,  
hummus and ranch dip

**CHIPS + DIP** \$65 {serves 10}  
potato and corn chips with guacamole and salsa

**SANDWICH SLIDERS** \$4.95 per person {10 person min}

- no bull roast beef: roast beef, crispy onions, lettuce, 1000 island dressing
- pig + cheese: ham, Swiss cheese, lettuce, tomato, dijonnaise, pickled peppers
- paesano: Maple Brook Farm fresh mozzarella, Back Yard Farms tomatoes, organic basil, roast garlic aioli, ciabatta {vegetarian}
- gangsta chicken: curried chicken salad, seasonal fruit, celery, carrots, chopped romaine, sunflower seeds, multigrain wrap

***“Bowldacious Menu”***  
**(Make Your Own Bowl)**

**LTG BABY**

quinoa + cauliflower pilaf + brown basmati rice  
broccoli, edamame, carrots  
tomatoes, mushroom, hard boiled eggs, herb mix  
curry rubbed grilled chicken + teriyaki grilled sliced steak  
curry broth + teriyaki glaze

**PARTY LIKE A GUAC STAR**

rice and beans + Spanish yellow rice  
corn, peppers + onions, stewed beans  
fajita style grilled chicken + Venezuelan short ribs  
sour cream, pico de gallo, guacamole, shredded lettuce,  
cheddar, lime wedges

# Beverage

Our taproom serves twenty different draft beers daily, including six core products and fourteen rotating options. Your guests will enjoy Castle Island classics like Keeper IPA, rising stars like Fiver Hazy IPA, and our ever-popular White Ale, in addition to a spread of lagers, IPAs, stouts, sours, and category-defying selections brewed right here on site.

For those looking for beer alternatives, we serve a variety of house-made hard seltzers brewed with real fruit, and we regularly carry a selection of non-alcoholic soft drinks. Please note MA State law prohibits us from serving outside alcohol, including wine, cider, and spirits.

All beverage options are provided on a consumption basis, as State law also prohibits us from offering open bar packages. Beer prices vary by size and style, with an average price of \$8.00 per beer.

## *We also*

stock a selection of locally-made, craft soft drinks, and are always happy to review special requests for other non-alcoholic beverages for your event.



# Private Events Policy

## FOOD AND BEVERAGE

- Your food and beverage minimum is listed on your contract. If you do not reach the food and beverage minimum, the difference will be added to the room rental fee.
- No outside alcoholic drinks may be brought in.
- No other caterers or food providers may be brought in except for desserts from a licensed bakery.
- Final guest count is due 5 days prior to the event date. After this point, the count cannot decrease but may increase with approval.

## PAYMENTS

- Concurrent with a signed contract, a deposit equal to the room rental fee is required to secure the space for your event.
- The final balance will be due at the conclusion of your event.
- Cash or credit card are accepted.
- In the event of a cancellation, all payments will be refunded if the cancellation occurs more than 7 days prior to your event date.
  - If a cancellation occurs within 7 days of your event, the room rental fee will be retained as a cancellation fee.
- A credit card is required on file.
- 18% gratuity will be added to all events. This applies only to food and beverage.
- 6.25% state meals tax and 0.75% local meals tax will be added to all food and beverage. Tax is not included in the food and beverage minimum.
- An administrative fee of 15% will be added to all events. This fee applies only to room rental, food, and beverage. This fee does not apply to tax or gratuity.

**ROOM RENTAL** • The room rental includes the room as is. Any additional room setup may incur an additional fee.

- No tape or tacks may be used to secure items to our walls.

LOOKING FOR US TO HANDLE ALL THE PLANNING? FULL EVENT PLANNER SERVICES ARE AVAILABLE! FROM DÉCOR TO MUSIC AND ENTERTAINMENT, LET US BE YOUR ONE STOP SHOP. INQUIRE WITHIN FOR MORE DETAILS