



Thank you for making New Holland Brewing Co. Restaurant & Pub your group destination. It is our mission to create a remarkable experience by tailoring an atmosphere to meet your needs. The information in this packet will describe to you the several enticing food and beverage options you have to choose from, along with the five different settings within the restaurant that are available.

Cheers,

New Holland Brewing Co.

## ***Food:***

### **1. Community Menu (\$12.99 per person / no charge for children 6 and under)**

This is perfect for all group celebrations! It offers the ability to pick and choose what you would like served. The amount of food will be tailored to accommodate the size of your group and you choose your appetizers, salads, and pizzas.

Please note that we will need to know the size of your group no later than four (4) days before your event, and you will be charged for that amount of people. Additional guests will be charged the per person price.

### **2. Appetizers a la Carte**

Do you want to provide some food, but not a whole meal? Our a la carte appetizers and platters would be perfect for your group! There is a minimum food order of \$150.00 (not including beverages or room fee).

## ***Beverages:***

### **1. Open bar**

This option allows any alcohol ordered to be placed on the host's tab.

### **2. Cash bar**

This option leaves your guests responsible for their own drinks by paying cash with the server(s) working your group event.

### **3. Pre-Set bar limit**

If you would like to provide the first drink or two for your guests you can simply set a bar limit. Once your party reaches that limit, your guests will pay for their own drinks.

### **4. Soda and Coffee Package**

Perfect for the little ones and non-drinkers. For every fifty guests, the cost is only \$30 for unlimited soft drinks and coffee. (This does not include our homemade root beer)

## ***Rooms and Set-up:***

Wireless Internet is available throughout New Holland Brewing Company, including all dining areas on the main floor and the mezzanine.

### **Pub Room:**

Located behind our brew kettle, this room is perfect for groups who want to be close to the action, yet still want a private area to enjoy food and conversation. This room will accommodate parties of up to 20 people.

### **Mezzanine:**

The "Mezz" (as the Brew Crew lovingly calls it) is our upper level dining area, which is designed to accommodate up to 75 people. It is one of the best seats in the house, providing a bird's eye view of our 40-foot bar, brew house and main dining area. The use of stairs is required, so be sure to inquire about guests with special needs before booking your group in the mezzanine. There is a room charge if you have 30 guests or more for private use of this room. Please note that the hour prior to your private event will be included in the hourly charge to allow for set-up.

Thursday thru Saturday, 4:00pm until close	\$200 per hour
Sunday thru Wednesday, 4:00pm until close	\$200 flat rate

### **Set-up:**

The set-up of your event is based upon your specifications, while leaving the chores to us. For guests pre-ordering their food, we suggest a buffet style set-up. New Holland will provide all tableware including: plates, napkins, silverware, glasses, and water (if desired). We will also provide you with personal server(s), based on your group size. Servers will be responsible for making sure the buffet setup is complete and remains stocked and clean throughout your entire event, as well as serving alcoholic drinks and clearing dirty dishes.

It is our mission to create a remarkable event for your family and friends. We are committed to letting you enjoy your event and not get distracted by the details. We hope you choose New Holland Brewing Company, a destination for quality beer, food and service for your next event.

Cheers,

New Holland Brewing Co.

Courtney Garvelink

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courtney@newhollandbrew.com

## Group Event Policies and Guidelines:

- **Please contact a manager at (616) 510-2258 if you will be more than 15 minutes late for your scheduled event time. New Holland reserves the right to cancel your reservation if you are more than 30 minutes late without notifying a manager.**
- Groups larger than 20 guests must submit a food pre-order. Additional food may be ordered during your event, but must be ordered off our banquet menu and must be on one tab. No individual guest orders may be placed at the time of your event or be on separate tabs.
- A \$100.00 non-refundable deposit may be necessary for room reservations.
- 18% gratuity is added for groups of 8 or more.
- You are welcome to bring your own decorations; however, please refrain from bringing any sort of confetti or open flames (birthday candles are allowed). Please note that you are responsible for placement and removal of decorations. New Holland Brewing Co. reserves the right to charge up to \$100 for removal of such items.
- Please make payment upon the completion of your event. Cash, credit card or local checks are accepted. Unfortunately, New Holland does not use a billing method for groups.
- Please refrain from bringing in outside beverages (non-alcoholic included).
- Please refrain from bringing in outside food, with the exception of celebration cakes.
- Please alert New Holland of any food or beverage allergies, as well as any serious health constrictions. It is not the responsibility of New Holland to adjust the accommodations, but may do so if requests are easily met.
- Remember, at no time will anyone under the legal drinking age of 21 be able to consume alcohol. If a minor consumes alcohol on premise, you may be asked to leave without refund of payment. It is New Holland policy to alert authorities if this occurs.
- New Holland will not tolerate behavior that in any way could cause harm to its staff or other guests. Inexcusable behavior may result in party dismissal without refund of payment.
- You are responsible for any damages to property as a direct result from your event. New Holland is not responsible for damages to your personal property or lost or stolen items.

## APPETIZERS

### **Cheesy Garlic Stix**

The name says it all. Served with chipotle ranch and our red mojo sauce.

### **Hummus**

Our delicious chickpea hummus, made with garlic, herbs, and lemon, topped with herb olive oil and served with warm pita chips. A side of vegetables is available at additional charge (please see the order forms).

### **Pepperoni Pinwheels**

Freshly baked dough rolled with pepperoni and topped with our special five-cheese blend. Served with red mojo sauce.

### **Spinach Artichoke Dip**

A delightfully creamy blend of artichokes, spinach and cheese served with white corn chips.

### **Chips and Pico de Gallo**

Fresh fried corn tortilla chips served with Pico de Gallo.

### **Whiskey Beer Cheese**

A vibrant spread made with white cheddar, parmesan and Leyden cheeses, using Pilgrim's Dole and Zeppelin Bend whiskey. Served with flatbread crackers.

### **Queso Fundido**

Local goat cheese, scallions and Salsa Chipotle Morita baked then topped with fresh Pico de Gallo and served with fresh fried chips.

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## SALADS

### **Caesar (tossed)**

Romaine lettuce, homemade garlic croutons, classic Caesar dressing and shredded Parmesan cheese.

### **Plain Jane**

Crisp, mixed greens, cucumbers, tomato and red onion, served with balsamic vinaigrette dressing.

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## PIZZAS

### **Primo Pesto**

Our most raved-about pizza starts off with a pine nut pesto sauce. It's layered with our five cheese blend, chicken, onions, vine-ripe tomatoes and mushrooms, then topped off with Gorgonzola cheese.

### **D-White (vegetarian)**

Our unique "white" pizza is layered with a homemade white sauce and topped with tomatoes, red onions, chopped garlic, and a dash of our five-cheese blend.

### **Dixie Luau**

Prosciutto, bacon, grilled pineapple, red onion and pickled jalapeno with our red sauce and five-cheese blend.

### **Portobello Mushroom (vegetarian)**

Herb oil, spinach, roasted Portobello mushrooms, sweet and spicy peppers and five cheese blend with local goat cheese.

### **Acropolis (vegetarian)**

This Mediterranean delight includes baby spinach, garlic, artichoke hearts, vine-ripe tomatoes, red onions, kalamata olives and feta cheese.

### **Cured Meats**

For carnivores only! Capicola, Toscana salami and ham with five-cheese blend and our mojo sauce.

### **BBQ Chicken**

Made with our own spicy barbeque sauce, five cheese blend, chicken, red onions and sweet and spicy peppers.

### **Margherita (vegetarian)**

Herb oil, fresh mozzarella, sliced tomatoes, fresh garlic, fresh basil, and a pinch of salt and pepper.

### **Chicken Rosemary**

The perfect blend of white sauce, topped with diced grilled chicken, fresh rosemary and garlic, red onion, spinach, and kalamata olives.

### **Create Your Own**

Pick three of your own toppings: vine ripened tomatoes, sweet and spicy peppers, green peppers, olives (black, green, or kalamata), red onion, mushrooms, artichokes, jalapenos, spinach, fresh garlic, basil and cilantro, pineapple, pepperoni, ham, sausage, bacon and chicken.

## **PLATTERS**

### **Mezze**

Generous portions of our delicious house-made hummus, tabouli and cucumber/feta/yogurt salad, served with warm pita chips and fresh vegetables.

### **Cellarman's Plate**

Toscana salami, smoked-aged prosciutto, organic cheddar cheese, marinated olives, house-made whiskey beer cheese and tart apples. Served with garlic sourdough and flatbread crackers.

### **Wing Platter**

Deep fried wings tossed with your choice of plain, mild, hot, or bbq sauce. Served with Ranch or Hatter Blue Cheese dressing.

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**New Holland Brewing Company**  
**Group Event Dinner Menu Selections**  
 \$12.99 per person / no charge for children 6 and under

Name of group: \_\_\_\_\_ Date of event: \_\_\_\_\_

Contact person: \_\_\_\_\_ Contact Phone #: \_\_\_\_\_

Event start time: \_\_\_\_\_ # of guests: \_\_\_\_\_ Date reservation was made: \_\_\_\_\_

Room(s) to be used: \_\_\_\_\_

**Appetizers** Qty \_\_\_\_\_  
 Cheesy Stix \_\_\_\_\_  
 Hummus \_\_\_\_\_  
 Side of veggies \$10.00 \_\_\_\_\_  
 Chips and Pico \_\_\_\_\_  
 Pepperoni Rolls \_\_\_\_\_  
 Spinach Artichoke Dip \_\_\_\_\_  
 Queso Fundido \_\_\_\_\_  
 Whiskey Beer Cheese \_\_\_\_\_

**Please use this chart to determine the quantities you should order:**

# of ppl	Apps	Salads	Pizzas
30	4	2	7
35	5	2	9
40	5	2	10
45	7	2	11
50	7	3	12
60	9	4	14
70	11	4	16
80	11	4	20
100	14	5	23

**Salads**  
 Caesar \_\_\_\_\_  
 Plain Jane \_\_\_\_\_

**Pizzas**  
 Margherita \_\_\_\_\_  
 Primo Pesto \_\_\_\_\_  
 D-White \_\_\_\_\_  
 Dixie Luau \_\_\_\_\_  
 Portobello Mushroom \_\_\_\_\_  
 Acropolis \_\_\_\_\_  
 Cured Meats \_\_\_\_\_  
 BBQ Chicken \_\_\_\_\_  
 Chicken Rosemary \_\_\_\_\_  
 Cheese Only \_\_\_\_\_  
 Make Your Own \_\_\_\_\_  
 (up to 3 toppings)  
 Toppings: \_\_\_\_\_

**Table Linens** \$5.00 per table Yes No  
 (circle one)

**Beverages**  
 Unlimited Soft Drinks & Coffee \$30.00/per 50 guests \_\_\_\_\_

Cash Bar or Open Bar or Preset Bar Limit of \$ \_\_\_\_\_  
 (please circle one)

**Room Fee (if applicable):** \_\_\_\_\_

**Please return your menu selection no later than four (4) days prior to your event. You may fax to (616) 355-2940 or you may e-mail courtney@newhollandbrew.com.**

**New Holland Brewing Company**  
**Group Event Appetizer Only Selections**

\$150 minimum food order (excluding beverage, room fee, or other incidentals)

Name of group: \_\_\_\_\_ Date of event: \_\_\_\_\_

Contact person: \_\_\_\_\_ Contact Phone #: \_\_\_\_\_

Event start time: \_\_\_\_\_ # of adults: \_\_\_\_\_ # of children: \_\_\_\_\_

Room(s) to be used: \_\_\_\_\_ Date reservation was made: \_\_\_\_\_

Appetizers	Price	Qty	14" Pizzas	Qty
Cheesy Stix (serves approx. 5)	\$20.00	_____	<i>(Cut into appetizer-style squares)</i>	
Chips and Pico	\$15.00	_____	Primo Pesto	_____
Hummus (serves approx. 10)	\$35.00	_____	D-White	_____
Side of vegetables	\$10.00	_____	Cheese Only	_____
Queso Fundido (serves approx. 10)	\$35.00	_____	Dixie Luau	_____
Whiskey Beer Cheese (serves approx. 10)	\$35.00	_____	Portobello Mushroom	_____
Pepperoni Rolls (serves approx. 5)	\$25.00	_____	Acropolis	_____
Spinach Artichoke Dip (serves approx. 10)	\$30.00	_____	Cured Meats	_____
			BBQ Chicken	_____
			Margherita	_____
			Chicken Rosemary	_____
			Make Your Own	_____
			(up to 3 toppings)	
			Toppings: _____	
			_____	
			_____	
<b>Platters (each serves approx. 20 adults)</b>				
Cellarman's	\$65.00	_____		
Mezze	\$40.00	_____		
Wings	\$45.00	_____		
<b>Salads (each serves approx. 10 adults)</b>				
Cesar	\$25.00	_____		
Plain Jane	\$25.00	_____		
<b>Beverages</b>				
Unlimited Soft Drinks & Coffee	\$30.00/per 50 guests	_____		
Cash Bar or Open Bar or Preset Bar Limit of \$		_____		
	(please circle one)			

**\*All pizzas are \$18.00 each\***

Table Linens \$5 per table Yes No  
(circle one)

Room Fee: \_\_\_\_\_ Please return your menu selection no later than 4 days prior to your event.  
 You may fax to (616) 355-2940, or e-mail courtney@newhollandbrew.com.

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## Group Event Agreement

I have read and agree to the guidelines set forth by New Holland Brewing Company regarding my group event. Specifically:

- **Please contact a manager at (616) 510-2258 if you will be more than 15 minutes late for your scheduled event time. New Holland reserves the right to cancel your reservation if you are more than 30 minutes late without notifying a manager.**
- I agree that the group event price is \$12.99/person (no charge for children 6 and under), plus tax and 18% gratuity. If I am ordering off the a la carte appetizer menu I agree to the applicable charges per item plus tax and 18% gratuity.
- I agree that I will notify New Holland of my final head count no later than four (4) days prior to my event.
- I agree that I will notify New Holland of my food pre-order no later than four (4) days prior to my event, and I understand that no individual guest food orders will be taken during my event.
- I agree to any applicable room/deposit charges.
- I agree that all group event charges (including food and beverage) will be on one check.
- I agree that total payment will be made at the time of the event.
- I agree that I will be responsible for any damages that incur as a result of my group event.

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Customer Signature

Date

Date of event: \_\_\_\_\_ # of guests \_\_\_\_\_ Private Room? Yes or No

Please sign this page and return to New Holland Brewing Company at fax #616-355-2940, or by e-mail to [courtney@newhollandbrew.com](mailto:courtney@newhollandbrew.com). Your reservation **will not** be confirmed until we have received this signed agreement.