



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 call 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

New Holland Brewing Company
66 E. 8th Street * Holland, MI 49423
Phone (616) 355-6422 or (616) 688-5013
Fax (616) 355-2940 or (616) 688-5083
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 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 Circle sauce.

Hummus

Our delicious chickpea hummus, made with garlic, herbs, and lemon, topped with Herb 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 Circle sauce.

Spinach Artichoke Dip

A delightfully creamy blend of artichokes, spinach and cheese served with fresh tortilla chips.

Chips and Fire Roasted Salsa

Fresh tortilla chips served with a Fire Roasted salsa.

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 salsa and served with fresh tortilla chips.

Bruschetta

Roma tomatoes, Caramelized onions, fresh garlic and basil. Served on a toasted Baguette.

SALADS

Caesar (tossed)

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

Plain Jane

A blend of crisp mixed-greens, cucumbers and tomatoes. Served with Balsamic Vinaigrette dressing.

PIZZAS

Primo Pesto

Our most raved-about pizza starts off with a Pine Nut Pesto sauce. It's layered with our five cheese blend, pulled chicken, Roma tomatoes and mushrooms, topped off with Gorgonzola cheese.

D-White (vegetarian)

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

Dixie Luau

Prosciutto, bacon, pineapple and Banana peppers with our Circle sauce and five-cheese blend.

Portobello Mushroom (vegetarian)

Herb oil, spinach, roasted Portobello mushrooms, peppadews and five cheese blend with local Goat cheese.

Greek (vegetarian)

This Mediterranean includes spinach, garlic, artichoke hearts, Roma tomatoes, Kalamata olives and local Goat cheese.

Bacon and Potato

White sauce, sliced potatoes, bacon, Gorgonzola and five cheese blend. Topped with spinach (after baking).

Bacon BBQ

Made with our own BBQ sauce, five cheese blend, pulled chicken, bacon, peppadews and sprinkled with cheddar.

Margherita (vegetarian)

Pizza sauce reduction, fresh mozzarella, sliced tomatoes, and a pinch of salt and pepper. Topped with fresh basil (after baking).

Artichoke, Chicken and Rosemary

Smearred Artichoke dip, pulled chicken, fresh rosemary, peppadews and five cheese blend.

Create Your Own

Pick three of your own toppings: Roma tomatoes, peppadews, green peppers, Kalamata olives, Caramalized onion, mushrooms, artichokes, jalapenos, spinach, fresh garlic, basil, pineapple, pepperoni, ham, bacon and pulled chicken.

PLATTERS

Cellarman's Platter

Toscana salami, smoked-aged prosciutto, organic Cheddar cheese, marinated olives, house-made whiskey beer cheese and Granny Smith 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.

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 Salsa _____
 Pepperoni Rolls _____
 Spinach Artichoke Dip _____
 Queso Fundido _____
 Whiskey Beer Cheese _____

Salads _____
 Caesar _____
 Plain Jane _____

Pizzas _____
 Bacon and Potato _____
 Margherita _____
 Primo Pesto _____
 D-White _____
 Dixie Luau _____
 Portobello Mushroom _____
 Greek _____
 Bacon BBQ _____
 Artichoke, Chicken & _____
 Rosemary _____
 Cheese Only _____
 Make Your Own _____
 (Up to 3 toppings)
 Toppings: _____

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

# of ppl	Apps	Salads	Pizzas
20	3	2	5
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

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 Salsa (serves approx. 5)	\$15.00	_____	Primo Pesto	_____
Hummus (serves approx. 10)	\$35.00	_____	D-White	_____
Side of veggies	\$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	_____	Greek	_____
Spinach Artichoke Dip (serves approx. 10)	\$30.00	_____	Bacon BBQ	_____
			Bacon and Potato	_____
			Margherita	_____
			Artichoke, Chicken &	_____
			Rosemary	_____
			Make Your Own	_____
			(Up to 3 toppings)	
			Toppings: _____	

Platters (each serves approx. 20 adults)				
Cellarman's	\$65.00	_____		
Wings	\$45.00	_____		
Salads (each serves approx. 10 adults)				
Caesar	\$25.00	_____		
Plain Jane	\$25.00	_____		
Beverages				
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.

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. Your reservation **will not** be confirmed until we have received this signed agreement.