



BANQUET & EVENTS MENU

Durham, NC



**THE PERFECT LOCATION FOR ALL
YOUR BIG MOMENTS**

Durhaminfo@CloudsBrewing.com

905 W. Main St, Ste 22

Durham, NC 27701

919-251-8096

PICK THE IDEAL SPACE FOR YOUR EXPERIENCE

Bar & Cocktail

Our cocktail area can accommodate up to 50 people for a standing reception style event. This is ideal for business mixers, sporting event watch parties, birthday parties or gatherings.



Private Dining

Our private dining room can accommodate groups of up to 40 people. This dining room is ideal for birthday celebrations, rehearsal dinners, business meetings or to watch the next big game.



Main Dining

Our main dining area can accommodate up to 250 people for standing reception style events with seating for up to 150 people.



Audio/Visual Add Ons

Projector/Screen/Microphone

25

Please note that all parties larger than 20 people, or specific space rentals will be held to a food & beverage minimum. Minimums vary depending on date & time of reservation, & do not include tax or gratuity.

All menu items & minimums are subject to state & local taxes. Tax & gratuity are not included in pricing. All pricing is subject to change up to two weeks prior to events, or until contract is signed.

Appetizer Platter Menu

Appetizer platters are for parties of 25 people or less & must be ordered 72 hours in advance. We recommend ordering one platter for every 3-4 people in your party.

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|--|----|
| <u>Beer Cheese Dip</u> | 40 |
| Creamy signature beer cheese served with warm pretzels. | |
| <i>Add sliced bratwurst</i> | 10 |
| <u>Flat Bread</u> | 30 |
| Crispy flat bread topped with spinach, red onion, feta cheese, garlic, & olive oil. | |
| <i>Add chopped chicken</i> | 8 |
| <u>Stuffed Mushrooms</u> | 40 |
| Silver dollar mushrooms stuffed with a cream cheese & chives mix, topped with red pepper horseradish sauce. | |
| <u>Jumbo Chicken Wings</u> | 50 |
| Crispy fried wings, served with ranch, & blue cheese. | |
| <i>Choice of two sauces: dry rub, ipa-bbq, teriyaki, medium buffalo, mango habanero, or thai dragon.</i> | |
| <u>Nachos</u> | 45 |
| House fried corn tortilla chips, beer cheese, pico de gallo, fresh avocado, jalapeños, & black beans, served with sour cream & house-made salsa verde. | |
| <i>Add bratwurst</i> | 3 |
| <i>Add chicken</i> | 4 |
| <i>Add short rib</i> | 6 |
| <u>Fried Pickles</u> | 35 |
| Dill pickle chips flash fried & served with ipa-bbq & chipotle ranch. | |
| <u>Fried Cauliflower Bites</u> | 48 |
| Buffalo battered & served with ranch. | |

Cold Appetizer Displays

*Displays are available in half (feeds 12) & full sizes (feeds 30).
Displays must be ordered seven days in advance.*

| | |
|-----------------------------------|-------------------|
| Assorted Cheese Display | 50 half / 90 full |
| Spring Mix Seasonal Fruit Display | 50 half / 90 full |
| Seasonal Vegetable Display | 40 half / 70 full |

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Hot Chaffered Appetizers

*Unlimited refills for a two hour period. Must choose minimum of four appetizer selections.
Chaffered apps must be ordered seven days in advance.*

Beer Cheese Dip

4/person

Creamy signature beer cheese served with warm pretzels.

Add sliced bratwurst

1.5/person

Stuffed Mushrooms

4/person

Silver dollar mushrooms stuffed with a cream cheese & chives mix, topped with red pepper horseradish sauce.

Jumbo Chicken Wings

5/person

Crispy fried wings, served with ranch, & blue cheese.

Choice of two sauces: dry rub, ipa-bbq, teriyaki, medium buffalo, mango habanero, or thai dragon.

Fried Pickles

3/person

Dill pickle chips flash fried & served with ipa-bbq & chipotle ranch.

Flatbread

4/person

Crispy flat bread topped with spinach, red onion, feta cheese, garlic, & olive oil.

Add chopped chicken

1.5/person

Fried Cauliflower Bites

4/person

Buffalo battered & served with ranch.

Buffet Experiences

Packages available for parties of 25 people or more.

Buffet experiences are for two hours.

Buffet experiences must be ordered seven days in advance.

Americana Experience

36/person

- Mixed garden salad with ranch & balsamic vinaigrette
- Short ribs with crispy onions & hop horseradish sauce
- Grilled lemon pepper chicken
- Sides: mashed potatoes & mixed vegetable medley
- Dinner rolls served with butter

***Seafood & vegetarian options available upon request. Pricing may vary.*

German Experience

32/person

- Mixed garden salad with ranch & balsamic vinaigrette
- Chicken schnitzel served with house-made schnitzel sauce
- Bratwursts with sautéed peppers & onions served with ipa-bbq sauce
- Sides: warm german potato salad & sauerkraut
- Soft pretzel halves

***Seafood & vegetarian options available upon request. Pricing may vary.*

Taco Experience

28/person

- Warm corn tortillas
- Tinga chicken
- Picadillo beef (ground beef, carrots, potatoes, seasonings)
- Sides of chopped cilantro, sour cream, fresh pico de gallo, & shredded lettuce
- Mexican rice
- Black beans

Nacho Bar Experience

18/person

- House-made tortilla chips
- Chopped grilled chicken, sliced bratwurst & black beans
- Creamy signature beer cheese
- Sides of fresh avocado, pico de gallo, jalapeños, sour cream & salsa verde

***Add short rib for 1.5/person*

Desserts

Peanut Butter Pie Bites

55 / platter of 30

Butterscotch Brownie Bites

32 / platter of 30

Peanut Butter Pie (Whole pie - 16 slices)

70 / pie

Brunch Experiences

*Packages available for parties of 25 people or more.
Brunch Experiences must be ordered seven days in advance.
Available during brunch hours (Saturday - Sunday 11am - 3pm)*

Classic Brunch Experience

20/ person

- Scrambled eggs
- Choice of bacon or bratwurst
- Hashbrowns
- Grits
- Toast & butter

Waffle Bar Experience

20/person

- Warm belgian waffles
- Syrup, honey, fruit compote, whipped cream, & butter
- Choice of bacon or bratwurst
- Choice of grits or hashbrowns

***Seasoned fried chicken tenders for chicken & waffle option 5/person*

Add a Yogurt Parfait Bar

4/person

Vanilla yogurt with fresh seasonal fruits & granola

Mimosa Bar

100

- Three carafes of prosecco
- Mini carafes of orange, pineapple, cranberry, & pomegranate juices

***Additional prosecco carafes 35*

Special Requests

Clouds Brewing can accommodate special dietary requests, please let the event coordinator know about any allergies or dietary restrictions as soon as possible. Pricing & availability subject to change.

Drink Ticket Experiences

*Drink tickets provided by Clouds & will be given to the party host at the start of the event.
All tickets are non-refundable & must be used day of event*

House Ticket

7/ticket

- Clouds Brewing Draft Beers
- House Red & White Wine
- Rotating Draft Cider Option

Select Ticket

10/ticket

- All Draft Beers
- All Wine Selections
- Well Liquor Drinks (No Shots)

Premium Ticket

12/ticket

- All Bar Selections

Open Bar Experiences

*All packages include unlimited water, soda & teas.
Bar packages are for a 3-hour period.*

House Open Bar

25/person

- Clouds Draft Beers
- House Red & White Wine
- Rotating Draft Cider Option

8/person/additional hour

Select Open Bar

32/person

- All Draft Beers
- All Wine Selections
- Well Liquors Drinks (No Shots)

12/person/additional hour

Premium Open Bar

40/person

- All Bar Selections

16/person/additional hour

Other Bar Options:

Open Consumption Bar: Guests order anything they would like from our beverage menu & will be charged per item on the hosts' tab.

Limited Open Consumption: Host sets a limit on which options will be available on open consumption tab (i.e. Beer & Wine Only)

Capped Open Consumption: Either open or limited open consumption, the host sets a price cap for total bar drinks not to exceed. Once the total is met, the event will revert to a Cash Bar.

Cash Bar: All guests are responsible for their own alcoholic beverages. Staff will start credit card tabs for each individual ordering drinks.

All guests must be 21 years or older with a valid ID to consume alcohol. Clouds Brewing reserves the right to refuse service at any time. No refunds will be given if guests are cut off.

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