



PRIVATE PARTY & CORPORATE EVENT PLANNING





UNIQUE SPACE FOR PRIVATE PARTIES & CORPORATE EVENTS

Book your next large private event with OIB! Our team can customize a package for any style event and our on-site event coordinator will work with you hands-on to ensure a memorable time.

BEER HALL

Our **Beer Hall** is a large, open room that pulls in natural light from its massive glass garage door. This room contains six 60" screen TVs which can be programmed to your favorite sporting event or show. Want to show a slideshow or want the big game to be even bigger? We have a 10' projection screen and high-definition projector with a wall-mounted HDMI port for computers, video game consoles or even mirror your tablet or smartphone. There is a large opening into the brewing area so you and your guests can see the big, shiny tanks while you imbibe.

The Beer Hall is available for **Semi-Private Events** (shared space in Beer Hall) parties during lunch (noon-4pm) or dinner (5pm-close) for up to 50 guests. For parties of up to 30 guests, there is no minimum spend required.

For parties of 30-50 guests during dinner hours, there is a minimum spend requirement* required on a per-person basis:

Monday-Wednesday: \$70 per person
Thursday: \$90 per person
Friday-Sunday: Not available

The Beer Hall is also available for **Private Events** (Beer Hall all to yourself) during lunch (noon-4pm) or dinner (5pm-close) of up to 125 guests (up to 100 seated, up to 125 seated + standing cocktail style).

To host a Private Event during dinner hours, a full buyout of the Beer Hall is required with a minimum spend requirement*:

Monday-Wednesday: \$8,250
Thursday: \$10,500
Friday-Sunday: Not available

Private Events of over 125 guests will require a full buyout of our entire space with a max capacity of 200. Full buyouts are available Monday-Thursday (not available on Friday, Saturday, or Sunday) with a minimum spend requirement* of \$12,500 on Monday-Wednesday and \$15,750 on Thursday.

** The minimum spend requirement is before tax (10.5%) and gratuity (20%) and can be met with food and/or beverage packages customized by you and our team. We do not charge a room rental fee.*

*** For Semi-Private and Private Events during lunch hours (noon-4pm), a minimum spend requirement is not required.*

OLD IRVING BREWING CO. OLDIRVINGBREWING.COM



AMENITIES & ADD-ONS

AUDIO-VISUAL

Guests of the Beer Hall have complimentary access to our high definition 10' projector screen with a wall-mounted HDMI port (for computers, video game consoles, and mirroring your smart device), six 60" screen TVs, music system with Pandora & iPod access, and wireless internet. All audio-visual needs must be pre-arranged.

BREWERY TOUR

Want a behind the scenes look at how our beers are made? We can arrange a complimentary private tour with our head brewer for your event.

PARKING

Valet parking or shuttles must be arranged through an outside service. We are easily accessible by public transit via the CTA Blue Line - Montrose stop (5 minute walk). There is free street parking on Montrose Ave. spanning 2 blocks west (towards I-90/Blue Line) and 5 blocks east (towards Elston Ave.). Please be mindful of the Rush Hour Parking Restrictions on the north side of Montrose Ave. from 4-6pm Monday-Friday.

OLD IRVING

★★ BREWING CO. ★★

DRINK PACKAGES

Our drink packages include all of OIB's draft beers (excluding barrel-aged beers), Coke fountain sodas, iced tea, lemonade, and coffee. Drink packages go towards meeting any applicable Minimum Spend Requirements. Drink package prices are not inclusive of tax and gratuity (20%).

OIB BEER ONLY

- 2 Hours** - \$30/person
- 3 Hours** - \$35/person
- 4 Hours** - \$40/person
- 5 Hours** - \$45/person

WITH WINE AND CIDER

- 2 Hours** - \$35/person
- 3 Hours** - \$40/person
- 4 Hours** - \$45/person
- 5 Hours** - \$50/person

WITH WINE AND CALL LIQUOR

- 2 Hours** - \$40/person
- 3 Hours** - \$45/person
- 4 Hours** - \$50/person
- 5 Hours** - \$55/person

WITH WINE, CALL AND PREMIUM LIQUOR

- 2 Hours** - \$45/person
- 3 Hours** - \$50/person
- 4 Hours** - \$55/person
- 5 Hours** - \$60/person

CUSTOMIZE YOUR OWN COCKTAIL!

Work with our bar manager to create a unique cocktail for your event. Inquire about pricing.

WINE

- Sparkling**, Prosecco, Bisol Jeio
- White**, Gruner Veltliner, Weingut Nadler
- White**, Vouvray Cenin Blanc, Clos Palet
- Rose**, Dry, Triennes
- Red**, Terres de Mandrin Syrah, Jeanne Gaillard
- Red**, Carmenere Colchagua Chile, Vendaval Reserva

CALL LIQUOR

- Vodka** - CH
- Bourbon** - Evan Williams Bonded, W.L. Weller
- American Whiskey/Rye** - Dickel No. 8, Rittenhouse
- Malt Whiskey** - Power's Irish Whiskey
- Tequila/Mezcal** - Zapopan Blanco
- Gin** - City of London
- Rum** - Eldorado 3 year, Hamilton Jamaican Black
- Apertifs/Digestifs** - Cyna, Bonal, Campari

PREMIUM LIQUOR

- Vodka** - Ketel One
- Bourbon** - Elijah Craig Small Batch, Rowan's Creek, Four Roses Single Barrel, Few, Noah's Mill 107
- American Whiskey/Rye** - Dickel No. 12, Few Rye
- Malt Whiskey** - Cask Islay A.D. Rattray, Milntonduff 10 Year Highland, Woodford Reserve Straight Malt
- Tequila/Mezcal** - Forteleza Blanco, Fidencio Classico Mezcal, Forteleza Reposado
- Gin** - Random Old Tom, Bols Genever, Few Barrel
- Rum** - El Dorado 5 year, El Dorado 12 year
- Apertifs/Digestifs** - Fernet Branca, Branca Menta, Fernet Leopold, Green Chartreuse

** Liquor options may vary based on availability*



FOOD OPTIONS

All food is served family style. You and our event coordinator can craft a menu that fits your party and budget!

BAR SNACKS

Crunchy Pork Rinds - Mexican spiced, Valentina hot sauce, ranch

Soft Pretzel Sticks - Della Kölsch cheese dipping sauce, spicy honey mustard

Crispy Vegan Egg Rolls - sauteed mixture of cauliflower, cabbage, carrots, onion, garlic, hot sauce, egg roll wrapper, scallion, agave Valentina dipping sauce

Fried Zucchini* - Sicilian caper salsa verde, garlic-vinegar aioli, lemon, parmesan

Crispy Shishito Peppers* - tempura-battered, chipotle crema

Pimento Mac & Cheese - elbow macaroni, pimento cheese sauce, ranch-seasoned breadcrumbs

Crispy Garlic Fries* - garlic, parsley, sea salt, garlic-vinegar aioli

Cheese Curds* - tempura battered Red Barn white cheddar cheese, kimchi aioli, togarashi spice, scallions

Chicken Wings - choice of sauce or dry rub: Mole BBQ, Valentina Hot, Tokyo Hot, Spicy Honey Mustard, Blackberry Ghost Pepper, Garlic Parmesan (dry rub), -or- Umami (dry rub)

Rueben Fritters* - panko-crust, house corned beef, sauerkraut, Swiss cheese, horseradish 1000 island dipping sauce

SALADS

Mixed Greens Salad - garden vegetables, honey vinaigrette

Beet Salad - roasted & pickled beets, goat cheese, ginger-honey & black pepper yogurt, grapefruit, candied sunflower seeds, frisee, watercress, honey beet vinaigrette

Chopped Salad - mixed greens, goat cheese, avocado, dried cherries, carrot, candied sunflower seeds, cherry tomatoes, honey orange vinaigrette

(Food options may vary based on availability)

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*** Vegetarian options available upon request*



FOOD OPTIONS (CONT.)

MAINS

Z.L.T.A* - fried zucchini, lettuce, tomato, avocado, garlic-vinegar aioli, toasted multigrain bread

Cod Po' Boy* - panko-crusted Atlantic cod, creole-spiced, coleslaw, creole remoulade, tomato, pickles, roll

Valentina Hot Chicken Sandwich* - crispy chicken thigh, Valentina Hot sauce, ranch dressing, arugula, red onion, tomato, brioche

Tokyo Hot Chicken Sandwich* - crispy chicken thigh, Tokyo Hot sauce (Nashville Hot & Japanese spices), coleslaw, pickles, brioche

Wood-Fired Chicken Sandwich* - grilled chicken breast, mole BBQ sauce, crispy jalapeño, American cheese, creamy roasted jalapeño-garlic sauce, caramelized onions, mixed greens, tomato, brioche

Reuben* - house-braised corned beef, old fashioned sauerkraut, Swiss cheese, 1000 island dressing, toasted marble rye bread

Double Cheeseburger* - two 4oz patties, USDA Prime beef, Cooper® Sharp Yellow cheese, fry sauce, fried pickles, caramelized onions, brioche

Wood-Fired Burger* - 8oz patty, USDA Prime beef, Hook's® Aged White Cheddar, crispy onions, caramelized onions, garlic-vinegar aioli, brioche

Wood-Fired Beyond™ Burger - plant-based patty, Hook's® Aged White Cheddar, lettuce, tomato, onion, vegan remoulade, brioche

Wood-Fired Steak Salad* - marinated hangar steak, watercress, endive, romaine, grape tomatoes, crumbled blue cheese, red wine vinaigrette

Fish & Chips* - Della Kölsch beer-battered Atlantic cod, crispy garlic fries, coleslaw, garlic-vinegar aioli

Chicken Fingers* - choice of crispy or wood-fire grilled chicken breast, choice of sauce or dry rub: Mole BBQ, Valentina Hot, Tokyo Hot, Spicy Honey Mustard, Blackberry Ghost Pepper, Garlic Parmesan (dry rub), -or- Umami (dry rub), crispy garlic fries, coleslaw

Wood-Fired Spanish Octopus* - crispy potatoes, Piquillo peppers, vinegar aioli, oregano, lemon

SWEETS

Churro Bites - cinnamon churro bites, dark chocolate dulce de leche sauce

Key Lime Pie* - graham cracker crust, lime crème, candied lime

(Food options may vary based on availability)

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*** Vegetarian options available upon request*