



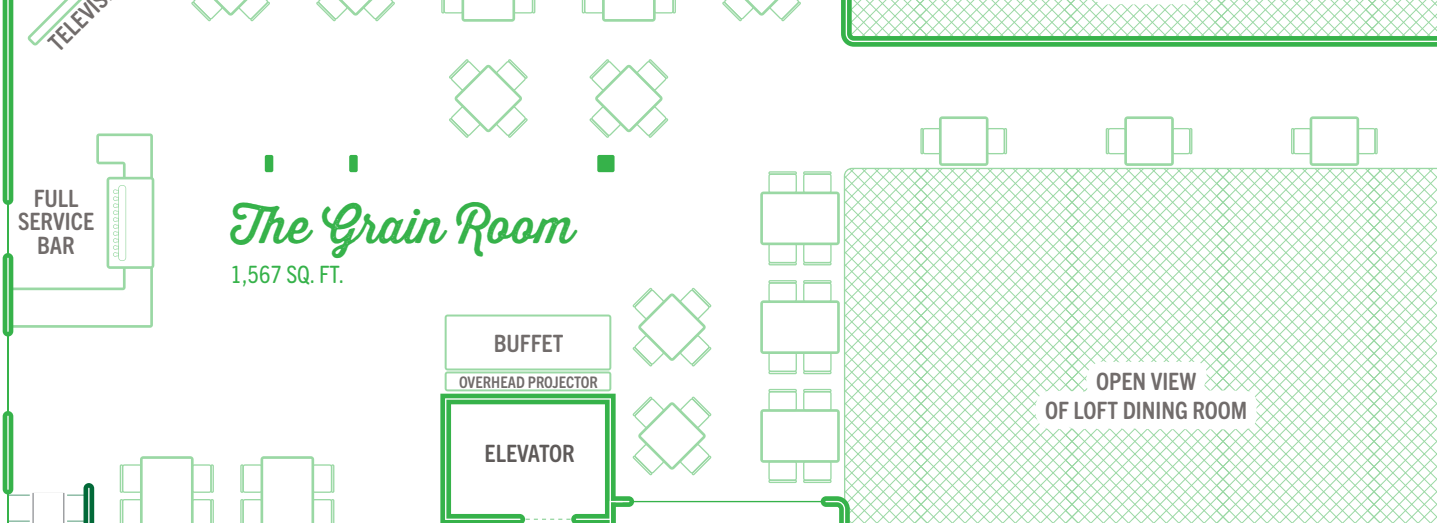
SQUATTERS PUB BREWERY • SALT LAKE CITY

Private Event Space

THE GRAIN ROOM THE LOFT THE POTTING SHED & PATIO APPETIZERS BUILD YOUR OWN BUFFET BREWHOUSE BUFFET

The Grain Room

THIRD FLOOR EVENT SPACE FOR ADULTS 21 YEARS AND OLDER



- Full Service Bar •
- Sit Down Capacity: 60 • Cocktail Party Capacity: 75 •
- Mounted Projector And Screen • Microphone And Audio System •
- Can Be Booked In Conjunction With The Loft For Larger Groups •

The Loft

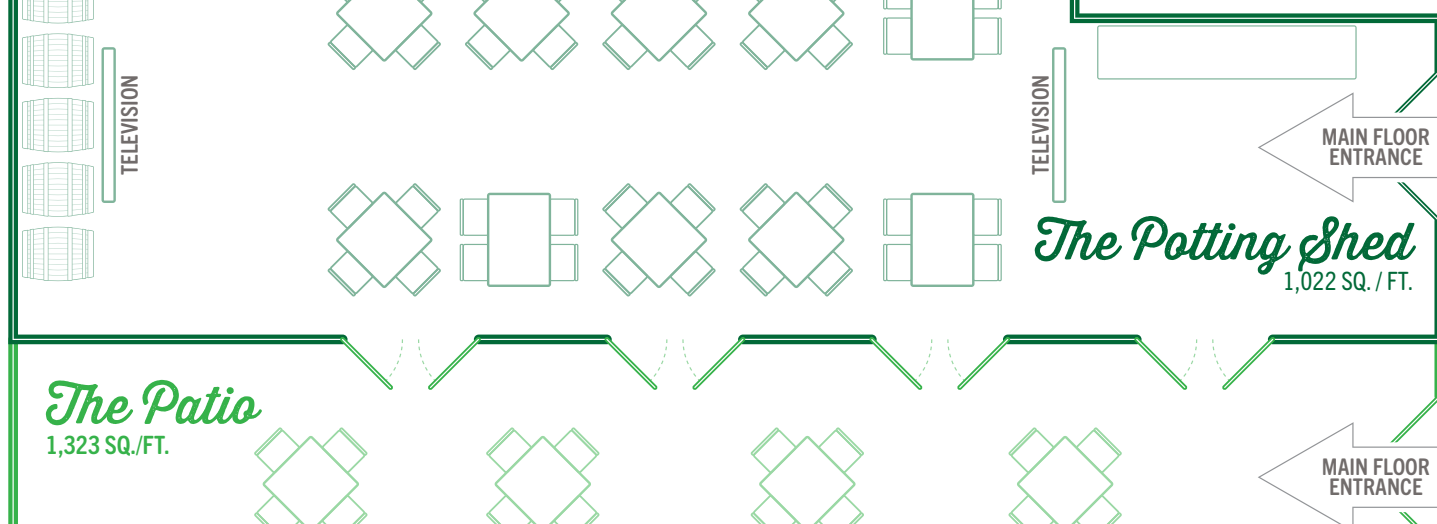
SECOND FLOOR EVENT SPACE FOR ADULTS 21 YEARS AND OLDER



- Full Service Bar •
- Sit Down Capacity: 125 • Cocktail Party Capacity: 175 •
- Three Standard Televisions • Microphone And Audio System •
- Can Be Booked In Conjunction With The Grain Room For Larger Groups •

The Potting Shed & Patio

MAIN FLOOR EVENT SPACE FOR ALL AGES



- Full Liquor Service
- Potting Shed Sit Down Capacity: 40 • Patio Sit Down Capacity: 40 •
- Two Standard Televisions In The Potting Shed •
- Microphone And Audio System •
- Potting Shed And Patio Can Be Booked Together Or Separately •

APPETIZERS

Salt Lake City

ALL APPETIZERS OFFERED IN SMALL (40 PIECES) OR LARGE (120 PIECES) TRAY OPTIONS

Hot Items

	SMALL	LARGE
BUFFALO WINGS with Carrots, Celery, and Blue Cheese	\$95	\$285
BAKED ARTICHOKE CHEESE DIP	\$70	\$210
CRAB STUFFED MUSHROOMS	\$70	\$210
HOUSE MADE CHICKEN FLAUTAS	\$70	\$210
FRIED MUSHROOMS with Jalapeno Ranch Dip	\$55	\$165
BBQ MEATBALLS	\$80	\$240
CHEESE QUESADILLAS	\$65	\$195
CHICKEN QUESADILLAS	\$70	\$210
TATER TOTS with Bacon Jalapeño Dipping Sauce	\$55	\$165
FRIED CHEESE CURDS with Marinara	\$65	\$195
FRIED BRUSSELS SPROUTS with Avocado Lemon Aioli	\$65	\$195
PRETZEL BITES with Full Suspension Mustard and Apricot Honey Mustard	\$55	\$165
SPICY CHICKEN SLIDERS (Small - 20 sliders / Large - 60 sliders)	\$140	\$420
BBQ PULLED PORK SLIDERS (Small - 20 sliders / Large - 60 sliders)	\$140	\$420

Cold Items

	SMALL	LARGE
BREWHOUSE HUMMUS with Flatbread	\$60	\$180
AHI SPRING ROLLS	\$120	\$360
FRESH VEGETABLE PLATTER	\$60	\$180
FRESH SEASONAL FRUIT PLATTER	\$65	\$195
CHEESE PLATTER	\$85	\$255
FINGER BAGUETTE SANDWICHES - CHOICE OF TURKEY, HAM, OR ROASTED VEGGIE	\$70	\$210
CHIPS, SALSA, AND GUACAMOLE	\$55	\$165
FRESH SALAD - CHOICE OF MIXED GREEN OR CAESAR	\$75	\$225
GREEK SALAD	\$80	\$240
VEGETABLE PASTA SALAD	\$80	\$240
CAPRESE CROSTINI	\$65	\$195
TOMATILLO BLACK BEAN CROSTINI	\$65	\$195
MEAT AND CHEESE PLATTER	\$115	\$330
SHRIMP COCKTAIL	\$120	\$360
POKE BOWL	\$120	\$360
ASSORTED SWEETS PLATTER	\$160	\$480

*BITE SIZED BERRY COBBLER, BROWNIES, COOKIES, AND FRESH STRAWBERRIES

BUILD YOUR OWN BUFFET

Salt Lake City

Burger Buffet \$29 PER PERSON

- CHOICE OF TWO** NIMAN RANCH GROUND BEEF HAMBURGERS
HOUSE SPICED BUFFALO BURGERS + \$2 PER PERSON
TURKEY BURGERS
CHEF'S VEGGIE BURGERS
- INCLUDED TOPPINGS** CHEDDAR CHEESE, JACK CHEESE, TOMATO, LETTUCE, RED ONION, AND PICKLES
- CHOICE OF ONE** MIXED GREENS, VEGETABLE PASTA SALAD, OR TOTS
- TOPPING ADD-ONS** PASTRAMI + \$3.50 PER PERSON
BACON, GUACAMOLE, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, OR AVOCADO + \$2 PER PERSON
GLUTEN FREE UDI'S BUN + \$1 PER PERSON

Street Taco Buffet \$28 PER PERSON

- CHOICE OF TWO** CHICKEN CHORIZO
SLOW ROASTED CARNITAS
BEER BATTERED COD
CARNE ASADA
CHARBROILED ORGANIC TOFU
- INCLUDED TOPPINGS** CORN TORTILLAS, QUESO FRESCO, PICO DE GALLO, CILANTRO CABBAGE, SOUR CREAM, GUACAMOLE, AND LIME WEDGES
- INCLUDED SIDES** CHIPS AND SALSA, FIESTA RICE, AND REFRIED BLACK BEANS

Sandwich Buffet \$22 PER PERSON

- CHOICE OF TWO** SOURDOUGH
WHEAT
CIABATTA
SPINACH WRAP
- CHOICE OF TWO** TURKEY
HAM
ROAST BEEF
ROASTED VEGGIES
- INCLUDED TOPPINGS** CHEDDAR CHEESE, JACK CHEESE, LETTUCE, TOMATO, RED ONION, PICKLES, MAYO, AND MUSTARD
- CHOICE OF ONE** MIXED GREENS, CAESAR SALAD, PASTA SALAD, OR POTATO CHIPS
- TOPPING ADD-ONS** BACON OR AVOCADO - \$2 PER PERSON

Desserts \$8 EACH

- BREAD PUDDING • BERRY COBBLER • POLYGAMY PORTER CHOCOLATE BROWNIE •
- FRESH BAKED CHOCOLATE CHIP COOKIES - \$4 EACH •

BREWHOUSE BUFFET

Salt Lake City

TWO ENTRÉE ITEMS & THREE SIDES - \$40 PER PERSON • THREE ENTRÉE ITEMS & THREE SIDES - \$45 PER PERSON

Entree Options

BEEF & PORK	NIMAN RANCH ROAST BEEF AU JUS WITH HORSE RADISH PILSNER PORK LOIN NIMAN RANCH GRILLED TOP SIRLOIN BACON TOPPED MEATLOAF WITH MASHED POTATOES
POULTRY	GRILLED ROSEMARY CHICKEN BREAST TEQUILA LIME CHICKEN PARMESAN CRUSTED CHICKEN
SEAFOOD	ALE GLAZED SALMON BEER BATTERED ALASKAN COD TEQUILA LIME SHRIMP LINGUINE
VEGETARIAN	MUSHROOM PENNE MARINARA WITH PARMESAN THAI YELLOW CURRY WITH TOFU AND STICKY RICE RISOTTO WITH MUSHROOMS AND ROASTED RED PEPPERS

Side Options

- ROASTED YUKON GOLD POTATOES
- MASHED POTATOES
- WHITE RICE
- FIESTA RICE
- MAC AND CHEESE
- SAUTÉED VEGETABLES
- MIXED GREENS
- CAESAR SALAD

Full Bar Service

DRINK MENUS AVAILABLE UPON REQUEST

✓ VEGETARIAN | ○ VEGAN | ⊗ GLUTEN-FREE OR GLUTEN-FREE UPON REQUEST