



PRIVATE EVENTS

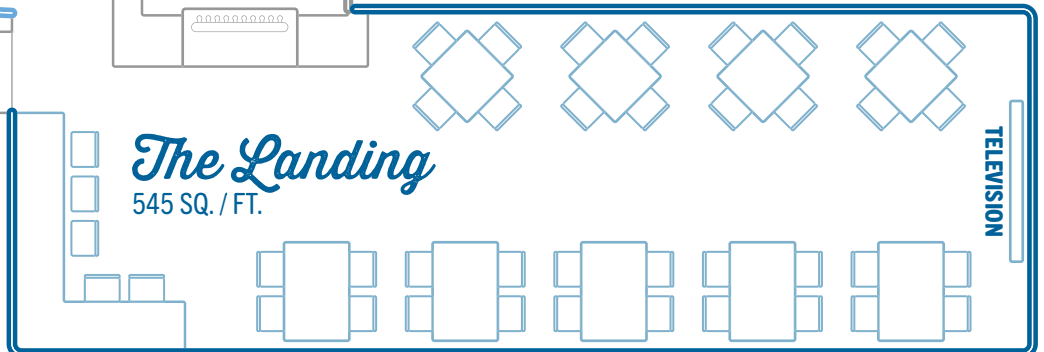
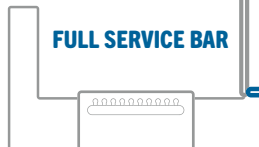
By **SALT LAKE BREWING CO.**



Wasatch Sugar House
2110 S. HIGHLAND DRIVE, SALT LAKE CITY
Second Floor Event Space

MAIN
FLOOR

UPSTAIRS



OPEN VIEW OF MAIN FLOOR DINING ROOM

The Tasting Room

AN EVENT SPACE FOR ALL AGES



- Full Service Bar •
- Sit Down Capacity: 30 •
- Television, Microphone And Audio System •
- Can Be Booked In Conjunction With The Landing For Larger Groups •

The Landing

AN EVENT SPACE FOR ALL AGES



- Full Service Bar •
- Sit Down Capacity: 40 •
- Television, Microphone And Audio System •
- Can Be Booked In Conjunction With The Tasting Room For Larger Groups •

APPETIZERS

Salt Lake City

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

<i>Hot Items</i>	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

<i>Cold Items</i>	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 \$26 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 HORSERADISH ☯
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