



*Events at
Foothills*

Event Spaces

- BREWPUB -

OUR ORIGINAL HOME! A VINTAGE PUB KNOWN FOR GOOD TIMES, GREAT FOOD AND AWARD-WINNING CRAFT BEER. THE PUB OFFERS A PRIVATE DINING ROOM, AS WELL AS A MEZZANINE THAT OVERLOOKS THE PUB FOR UP TO 70 PEOPLE (45 SEATED)
MON-THURS \$300-\$400* | FRI-SUN \$600-\$800*

- FOOTNOTE -

OUR MOST VERSATILE EVENT SPACE. OVER 4500 SQ.FT. OF PRIVATE AND SEMI-PRIVATE PARTY/MEETING ACCOMMODATIONS, COMPLETE WITH FULL CATERING AND BEVERAGE SERVICE OPTIONS.
MON-THURS \$600-1200* | FRI-SUN \$800-\$1500*
FULL EXCLUSIVE RENTAL \$3750

- TASTING ROOM -

\$250/HR FOR BEER GARDEN

*CALL FOR PRICING FOR FULL BUYOUTS

Tasting Room



Brewpub



Footnote



* Food and beverage minimums before tax and gratuities

Boxed Lunches & Platters

\$100 minimum order for delivery | Prices do not include set-up or breakdown | \$30 delivery fee w/in 5mi. | additional for outer area

**CHOOSE ANY ASSORTMENT, INCLUDES
CHIPS & DESSERT \$13/PP**

SANDWICHES

Smoked Turkey & Applewood Bacon

Swiss cheese, Dijonnaise,
lettuce & tomato on wheat

Ham & Swiss

Honey mustard, lettuce &
tomato on sourdough

Pimento Cheese

w/ tomato on a hoagie

Italian Cold Cut

Ham, pepperoni, salami,
provolone, lettuce,
tomato, onion, oil &
vinegar on a hoagie

Club

Ham, turkey, bacon,
cheddar, lettuce, tomato,
mayo on sourdough

WRAPS

Chicken Caesar

Grilled chicken,
Romaine, diced
tomatoes, Caesar
dressing & parmesan

Buffalo Chicken

Grilled chicken tossed
in Brewhouse sauce,
lettuce, tomato,
provolone & ranch
dressing

California

Turkey, pepper jack,
guacamole, bacon,
lettuce, tomato

Veggie

Hummus, spinach,
tomato, grilled zucchini
& feta

Boxed Lunches & Platters

SALADS

Boxed & served w/ roll & dessert \$10/pp | add chicken \$6

Chopped Romaine Caesar

Tomatoes, parmesan & croutons in *Caesar dressing

Foothills Pub Salad

Mixed greens, bacon, tomatoes, cheddar cheese & carrots

Mediterranean Salad

Olives, banana peppers, feta, sun dried tomatoes, cucumber, salami, pepperoni on romaine blend

Cranberry & Pecan

Stout soaked cranberries & candied pecans on arugula, crumbled blue cheese with citrus Jade vinaigrette

Chef Salad

Deli meats & cheeses on a bed of spinach & romaine with tomatoes & carrots

choice of ranch, Jade vinaigrette or honey mustard

PLATTERS & BOWLS

Serves approx. 20 guests

Sandwich Platter \$110
Choice of (3)

Fresh Seasonal Fruit \$90

Pasta/Potato/ or Black Bean & Corn Salad \$50

Desserts
(cookies, brownies & pound cake) \$90

Fresh Brewed Tea or Lemonade \$8/gallon

Bottled Water \$3/pp

*WARNING: Consuming raw and undercooked meet, seafood or egg products can increase your risk of food-borne illness. Foothills will accommodate food allergies or dietary restrictions. Please notify staff. Items may be cooked to order.

Catering Menu

Entrées & Sides

1 Entrée, 2
Sides
\$22/pp

2 Entrées, 2
Sides
\$28/pp

2 Entrées, 3
Sides
\$30/pp

2 Entrées, 4
Sides
\$32/pp

Salad service + \$2.00pp | Bread service + \$ 1.00pp

Served buffet style, additional fee for plated meals

ENTRÉES

***Herb Crusted Sliced Roast Beef Tenderloin w/
Horseradish Cream Sauce (add \$5/per guest) GF**

Whole Grain Mustard Pork Tenderloin GF

Sherry Marinated Oven Roasted Chicken Breast GF

Golden Ale Braised Pulled Pork GF

***Lemon Dill Beurre Blanc Salmon GF**

**Pasta Rosé w/ Artichokes, Red Peppers and
Spinach V**

**Carving Station | Beef or Pork Tenderloin GF
(\$75 for attendant)**

SIDES

Garlic Whipped Potatoes GF, V

Rosemary New Potatoes GF, V

Chipotle BBQ Baked Red Beans w/ Bacon GF

Medley of Pan Sautéed Vegetables GF

Caprese Pasta Salad V

Maple Sweet Potato Puree GF,V

Mac & Cheese V

Black Bean & Corn Salad GF,V

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STATIONS

Beer Braised BBQ Station | Includes BBQ baked beans, macaroni & cheese and jalapeño and cheddar corn muffins \$26/pp

Build Your Own Sliders | Choice of pulled pork, ham, beef or black bean patties with all the fixin's and served with potato salad \$20/pp

Chicken Tenders Party | Served with ranch and BBQ sauce with helpings of garlic mashed potatoes, baked beans, blanched green beans and rolls \$22/pp

Taco Bar | Choice of seasoned ground beef, chicken or black beans. Includes refried beans, guacamole, pico de gallo, brewhouse sauce, lettuce, onions, sour cream, Mexican rice, and tortillas \$20/pp

Mashed Potato Station | Assorted toppings \$12/pp

Salad Station | Mixed greens, romaine and assorted toppings \$9/pp



DISPLAYED APPETIZERS

(Served buffet style-approx. 20 guests)

FRESH SEASONAL FRUIT & CHEESE GF \$90
Served with crackers

FRESH SEASONAL FRUIT DISPLAY GF, V \$90

1/2 FRUIT & CHEESE / 1/2 VEGGIE DISPLAY GF, V \$80

CRUDITÉ GF, V \$65

Assorted display of fresh seasonal vegetables served
with dill ranch

CHARCUTERIE BOARD \$125

Assortment of artisanal cheeses & cured meats.
Served with whole grain mustard, stout cranberry
compote, & toasted crostini

PRETZELS V \$60

Served with beer cheese, cinnamon honey butter &
housemade spicy mustard

DIP TRIO & TORTILLA CHIPS \$60

Choice of (3)

Guacamole, hummus, beer cheese, spinach
artichoke, salsa, or brewhouse chicken wing dip

CHEDDAR & SAUSAGE BISCUITS \$60

MAC & CHEESE BITES V \$75

Wrapped in phyllo dough and deep fried

ASSORTED MINI SANDWICHES \$110

Served cold with your choice of ham, turkey, roast
beef, pimento cheese or combo

DISPLAYED APPETIZERS

QUESADILLAS \$60

Our legendary queso blend, black bean & corn salsa on a toasted flour tortilla (* add pulled pork, chicken, tender slices of beef or bacon +\$15)

*MINI SLIDERS \$110

Choice of pork, beef, or southwest black bean or combo

MIXED GREENS SALAD GF, V \$60

Choice of (2) dressings- Jade Vinagrette, ranch, bleu cheese, honey mustard, thousand island, ranchhouse, *Caesar

CAPRESE PASTA SALAD V \$50

WINGS GF \$125

Smoked or traditional wings tossed in our brewhouse sauce.

Served with celery & blue cheese dressing

CHICKEN TENDERS \$100

Choice of (2) dipping sauces

Hoppyum BBQ, honey mustard, Winston hot, sweet chili, brewhouse or ranch

HOUSE SMOKED SALMON GF \$125

Served with dill cream cheese, capers, chopped red onion, rye toast & crackers

MEATBALLS glazed in HOPPYUM BBQ GF \$90

DESSERT PLATTER V \$90

Assortment of cookies, brownies and pound cake

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PASSED APPETIZERS

(serves approx. 20 guests)

Anitpasto Skewers GF \$60

Goat cheese Stuffed Phyllo
with seasonal Berry Coulis V \$50

Tomato & Basil Bruschetta on Crostini V \$65

Pimento Cheese & Bacon Jam Mini Biscuits \$75

Loaded Mini New Potatoes GF,V \$65
with or without bacon

Chicken Skewers with Sweet Chili Sauce \$65

Sweet Chili Tofu Skewers V \$55

Beyond Korean BBQ Endive Boats GF,V \$80

Winston Hot Chicken Salad Canape \$75

Chorizo & Cheddar Stuffed Mushrooms GF \$70

Pork & Green Chili Mini Chimichangas \$75

Reuben Rolls \$75



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