



Moon River Brewing Company

BANQUETS AND SPECIAL EVENTS

The logo for Moon River Brewing Company features the word "MOON" in a large, bold, blue serif font. The two 'O's are replaced by two yellow crescent moons. Below "MOON" is the word "RIVER" in the same blue serif font. A thin blue horizontal line separates "RIVER" from the text "Brewing Company" which is in a smaller, blue, sans-serif font. Below that, the words "RESTAURANT & BREWERY" are written in a small, blue, all-caps, sans-serif font.

MOON
RIVER
Brewing Company
RESTAURANT & BREWERY

Welcome to Moon River Brewing Company's Banquets and Special Events Menu. Moon River Brewing Company hosts a variety of events – receptions, wedding rehearsal dinners, corporate meetings, Texas Hold'em poker parties, and military Hail and Farewell events – from baby showers with 10 people to cocktail receptions for more than 300 people. We can provide off-the-menu table service for groups of up to 30 people. For larger groups, we recommend a limited menu or buffet service. If your group is more than 65 people, we will rent tables and chairs for the event and include the direct cost on your invoice. Tablecloths and candles are available for a nominal fee. Your party will receive a special menu listing the entrees you have selected.

Thank you for considering Moon River Brewing Company for your next special event. Cheers!

Facilities

Our **Main Floor** features an old world feeling of warmth and enjoyment created by exposed brickwalls, decorative lighting and a mahogany bar. It has seating for 140 guests or room for a 350-person cocktail reception. Areas can also be separated off for smaller group events.

Our **Downstairs Beer Cellar** has a similar intimate feeling. It features dart boards, pool tables, televisions, a private bar and a sound system. The main cellar room can seat 54 people. The full cellar can accommodate seating for 99 people.

Menu prices do not include room fees or taxes. 72 hour notice on all food orders, please. Please review our contract and banquet policies for more information.

Food Service Options

In order to offer you flexibility, we offer four food service options for banquets. Please see our appetizer, lunch, and dinner menus for full details.

Service	Detail
Full	Guests order from the full Moon River dining menu. Table-side service.
Limited Menu	Limited menu of three to four entrees. Table-side service.
Partial	Main course buffet. Salad, soup and/or dessert items served table-side. Alcoholic beverages served at the bar.
Buffet	All food items are served buffet style. All beverages ordered and served at the bar.

Bar Options

Bar packages for beer, wine, and cocktails are available at Happy Hour Prices for hosted bars. (Individual guests may order beverages at full price from the regular bar.) A minimum of 20 guests is required to reserve a private bar for your function.

Bar Options	Detail
Limited Open	All drinks are on one check, but bar offerings are limited to beer, wine or selected cocktails.*
Open	All drinks are on one check and a full range of spirits is offered.
Cash	Drinks are billed to individual guests. A full range of spirits is offered.
Other Options	Limited Open or Open Bar for pre-set time; Drink Tickets; Open tab for selected items.*

*Talk to the Reservations Manager about tailoring bar options.

Room Charges and Deposit

For fewer than 20 guests, a deposit of \$100 is required to hold the room. Deposit becomes non-refundable thirty (30) days after reserving the room or five (5) days prior to the banquet date, whichever comes first.

There is a room charge for parties of 20 or more guests. A deposit via credit card or a check equal to the room charge will be required to secure your reservation. Deposit becomes non-refundable 30 days after reserving the room or 5 days prior to the banquet date, whichever comes first. Our Special Events Menus are priced per guest, and therefore you will be asked to guarantee the number of guests for your banquet 5 days prior to the banquet date.

Guests		Room Charge
20 to 30		*please Call
30 to 40		*please Call
50 to 70		*please Call
70 to 90		*please Call
90 or more guests require special accommodation. Please speak to manager for assistance.		

Light Appetizers (minimum 24 Guests)

Choose one of the following Light Appetizer packages for your group event. All items are replenished continually over a two-hour period. To create your own combination, please see our a la carte menu for pricing.

**BEER CELLAR
LIGHT A** 16" Cheese and Cracker Tray
Savory Chicken Empanadas with Sour Cream
Thai Spring Rolls with Teriyaki Dipping Sauce
Chocolate-dipped Strawberries

**BEER CELLAR
LIGHT B** Hot Crab Dip with Flatbread Crackers
Thai Spring Rolls with Teriyaki Dipping Sauce
Low Country Shrimp Platter
16" Seasonal Fruit Tray

**BEER CELLAR
LIGHT C** Savory Chicken Empanadas with Sour Cream
Hot Crab Dip with Flatbread Crackers
16" Cheese and Cracker Tray
Grilled Kielbasa Sausage with BBQ Sauce
Chocolate Dipped Strawberries

**BEER CELLAR
LIGHT D** Ham and Turkey Pinwheel Sandwiches
Crudités
Antipasti Kebabs
(Mozzarella, Salami, Artichokes, Black Olives,
Peppers)
Chicken Salad with Flatbread Crackers

**BEER CELLAR
LIGHT E** Hot Crab Dip with Flatbread Crackers
Golden Fried Grouper Fingers
Low Country Shrimp Platter

ADDITIONAL ITEMS: SMOKED SALMON PLATTER

We will prepare appetizers based upon the number of guests submitted five days before the event date. We cannot guarantee product for last-minute additions to the guest list or additional attendees.

Group Appetizers (minimum 20 Guests)

Choose one of the following Group Appetizer packages for your group event. All items are replenished continually over a two-hour period. To create your own combination, please see our a la carte menu for pricing.

SELECTION A Golden Fried Chicken Fingers
Crab Cakes with Roasted Red Pepper Coulis
Swedish-style Meatballs
Fried Grouper Fingers
Cole Slaw
Chocolate-dipped Strawberries

SELECTION B Golden Fried Chicken Fingers
Jumbo Shrimp with Kielbasa Stuffing
Buffalo-style Wings with Bleu Cheese Dressing
Chicken Empanadas
Vegetable and Cheese Tray

SELECTION C Crab Cakes
Buffalo-style Wings with Bleu Cheese Dressing
Quesadilla with Chicken
Thai-style Chicken with Cashew Spring rolls and
Peanut Sauce
Low Country Shrimp Platter

SELECTION D Buffalo-style Wings with Bleu Cheese Dressing
Hot Crab Dip with Flatbread Crackers
American Bleu Cheese and Roasted Walnut Dip
Smoked Turkey and Provolone Pinwheels
BBQ Baby back Ribs (cut)
Seasonal Fruit Tray

SELECTION E Antipasti Kebabs
(Mozzarella, Salami, Artichokes, Black Olives,
Peppers)
American Bleu Cheese and Roasted Walnut Dip
Smoked Salmon
Miniature Quiche Lorraine
Chicken Salad with Whole Wheat Dinner Rolls

ADDITIONAL ITEMS:

Deli Tray- Sliced Ham, Smoked Turkey, Roast Beef, American Cheese, Swiss Cheese, Rolls and Condiments

(ONE TRAY IS APPROX. 20 SANDWICHES.)

We will prepare appetizers based upon the number of guests submitted five days before the event date. We cannot guarantee product for last-minute additions to the guest list or additional attendees.

Group Dinner Menus (minimum 30 Guests)

Limited or Buffet Service is available for all Group Dinner options. Please specify your preferences at the time of reservation.

THE FEST MENU

Char-grilled 12-oz. Rib-eye Steak with Mushroom Ale Sauce
Grilled Filet of Atlantic Salmon with Soy Maple Glaze
Rack of Barbeque Baby Back Ribs

THE SWAMP FOX MENU

Bacon-wrapped 6-oz. Filet Mignon
Chicken Breast Sautéed and Topped with Fresh Crabmeat, Béarnaise Sauce, and Asparagus
Blackened Tilapia Filets, Cajun-style
Pasta Primavera

THE CHOP HOUSE MENU

Bacon-wrapped 6-oz. Filet Mignon
Rack of Barbeque Baby Back Ribs
12-oz. Rib-eye Steak with Mushroom Ale Sauce
Chicken Breast Sautéed and Topped with Fresh Crabmeat, Béarnaise Sauce, and Asparagus

Buffet Service Menus (minimum 30 Guests)

CAPTAIN'S MENU Grilled Sirloin (8 oz) with Escalloped Potatoes
Chicken and Sausage Creole
Shrimp Provencal with Linguini
Chicken Teriyaki and Polynesian Rise
Seasonal Vegetables

DOWN SOUTH BBQ DINNER Crudités
Grilled Kielbasa Sausage with BBQ Sauce
Smoked Pulled Pork with BBQ Sauce and Dinner Rolls
Escalloped Potatoes
Southern-style Cole Slaw
Seasonal Vegetables

MOONLIGHT DINNER Cheese Quesadilla
Low Country Shrimp Platter
Roasted Oysters- Pesto and Savannah Style
Crab Salad with Flatbread Crackers
Garden Salad Bar

SUNDAY AFTERNOON TV DINNER Bombay-style Mini Turkey Burgers with Dinner Rolls and Curried Aioli
Buffalo-style Hot Wings
Escalloped Potatoes
Crab Salad with Flatbread Crackers
Garden Salad Bar

ADDITIONAL ITEMS:

Carving Station with Roast Beef, Smoked Beef Brisket, Roast Turkey or a combination of the three.

Lunch Menus (minimum 10 Guests)

MENU A

*Choice of **one** item per guest:*

Small Chicken Caesar Salad
Chicken and Sausage Creole
Cheese Burger or Chicken Sandwich with Fries
Crab melt with Sweet Potato Fries

MENU B

*Choice of **one** item per guest:*

Small Spinach Salad with Grilled Tuna
Chicken Salad, Dinner Roll and Fresh Vegetable
Taco Salad with Ranch Dressing
BBQ Pork Sandwich with Onion Rings

MENU C

*Choice of **one** item per guest:*

Crab Melt with Sweet Potato Fries
Small Chicken Caesar Salad
Filet of Tilapia, Blackened, with Cole Slaw
Lasagna with Side Salad

Holiday Party Menus

All items in the Holiday packages are replenished continually over a two-hour period. To create your own combination or to make additions, please see our a la carte menu for pricing.

PARTY A

**Minimum 30
Guests**

Antipasti Kebabs
(Mozzarella, Salami, Artichokes, Black Olives,
Peppers)
Thai-style Chicken Wings
Swedish-style Meatballs
Empanadas
Hot Crab Dip with Flatbread Crackers
Chicken with Cashew Spring Rolls and Peanut
Sauce
Cheddar-stuffed Jalapenos
Low Country Shrimp Platter

PARTY B

**Minimum 50
Guests**

Antipasti Kebabs
(Mozzarella, Salami, Artichokes, Black Olives,
Peppers)
Jumbo Shrimp Stuffed with Smoked Sausage
Oysters Three Ways (Pesto, Black & Blue,
Savannah-style)
Chicken Satay with Thai Peanut Sauce
Mini Brie in Puff Pastry
Smoked Salmon Tray
Smoked Beef Brisket Carving Station
Assorted Petit Fours
Fruit Tray, 16" with Assorted Seasonal Fruits

We will prepare all items based upon the number of guests submitted five days before the event date. We cannot guarantee product for last-minute additions to the guest list or additional attendees.