



Blackburn
BEER COMPANY

EVENT GUIDE

8001 BLACKBURN PARKWAY



HOST YOUR EVENT WITH US!

Book a memorable event at Blackburn Brew House located just 8km from downtown Niagara Falls. From large corporate events to intimate gatherings, choose from one of our unique event spaces right in the heart of Niagara.

From flights to pints, we invite you to gather here with family and friends and try some of our many beers on tap. Our knowledgeable beertender's will offer up the perfect recommendation to suit your tastes or pair with food items from our in-house kitchen. In addition to the handcrafted beers we make, our beverage menu also includes a variety of seltzers and ciders.

Transit friendly with ample parking and a variety of event spaces, we welcome you to our fully inclusive, open concept kitchen and brewery.



MAIN TAPROOM

Our Main Taproom is the showpiece of our brewery. An open concept, 5,000 sq ft space with 25 ft ceilings that seamlessly blends in to our outdoor patio and front lawn.

- 15 taps including craft beers, ciders and seltzers
- 3 large screens for video/photo display
- Looking into our 'made in Niagara' production facility
- Roll-up doors to large outdoor space
- 100 person indoor capacity
- 200 person indoor/outdoor capacity



BREWERY LOFT

Our Brewery Loft is a separate open concept event space overlooking the Main Taproom.

- 8 taps including craft beers, ciders and seltzers
- 2 pool tables
- 2 private restrooms
- 60-100 person capacity
- Entertaining options include cocktail party or buffet style



BREWERY BOARDROOM

Our Brewery Boardroom is perfect for meetings, private tastings and events. Located above the brewery, this full private space has all of the amenities of a conference room with the rustic charm of a brewery.

- Fully customized AV capabilities
- 16 person boardroom table
- Views of the brewery
- Access to the full tap list and kitchen menu
- Coffee and non-alcoholic refreshments included



THE FOOD

Our brewery kitchen serves our taproom guests a wide variety of fresh salads, delicious bowls, burgers and pizza's from our Italian pizza oven. For our event guests, we offer a variety of curated menus ranging from tapas, a full scale from taco bar to elevated buffet options with great selection.



PACKAGE #1

Minimum guests - 25

\$45.00 per person

Served Buffet Style

Assorted Breads And Butter

Chef Salad

Fresh Spring Mix Lettuce Garnished With Carrot Strings, Cucumber Spaghetti And Cherry Tomatoes Served With Balsamic Dressing.

Baked Penne

Rose Sauce Topped With Golden Baked Mozzarella.

Veal Parmigiana

Doubled Breaded In A Crispy Blend Of Herbs, Cheese And Breadcrumbs, Then Grilled And Topped With Pomodoro Sauce And Melted Mozzarella.

Chicken Milano

Fired Grilled Chicken Breast Topped With Roasted Red Peppers And Goat Cheese Cream Sauce.

Seasonal Vegetables

Freshly Sliced Season Vegetables Grilled With Oil And Herbs.

Roasted Potatoes

Baked With Oil And Herbs.

Assorted Desserts

Cannoli's, Squares And Cakes.



PACKAGE #2

Minimum guests - 25

\$50.00 per person

Served Buffet Style

Assorted Breads And Butter

Chef Salad

Fresh Spring Mix Lettuce Garnished With Carrot Strings, Cucumber Spaghetti And Cherry Tomatoes Served With Balsamic Dressing.

Tomato Feta

Sliced Vine Ripe Tomatoes Topped With Crumbled Feta Cheese And Kalamata Olives, Finished With A Balsamic Glaze.

Baked Penne

Rose Sauce Topped With Golden Baked Mozzarella.

Basa Fillet

With White Wine Lemon Cream Sauce.

Chicken Marsala

Pan-Seared Chicken Breast Fillets Simmered In Rich Marsala Wine Sauce.

Veal Parmigiana

Doubled Breaded In A Crispy Blend Of Herbs, Cheese And Breadcrumbs, Then Grilled And Topped With Pomodoro Sauce And Melted Mozzarella.

Seasonal Vegetables

Freshly Sliced Season Vegetables Grilled With Oil And Herbs.

Roasted Potatoes

Baked With Oil And Herbs.

Assorted Desserts

Cannoli's, Squares And Cakes.



PACKAGE #3

Minimum guests - 25

\$60.00 per person

Served Buffet Style

Assorted Breads And Butter

Truffle Berry Salad

Leaf Lettuce Mix Garnished With Shaved Fennel, Cucumber Spaghetti, Crumbled Goat Cheese And Candy Walnuts With Red Wine Truffle Berry Dressing.

Caprese Salad

Sliced Vine Ripe Tomatoes And Creamy Fresh Mozzarella Drizzled With Pesto, Balsamic Glaze And Topped With Fresh Basil.

Cheese Tortellini

Cheese Stuffed Tortellini Tossed In A Truffle Cream Sauce.

Carved Roasted Strip

Hand Carved Slow Roasted Strip Loin With Au Jus.

Chicken Sorrento

Prosciutto And Fior Di Latte With A Fig Jam.

Seasonal Vegetables

Freshly Sliced Season Vegetables Grilled With Oil And Herbs.

Roasted Potatoes

Baked With Oil And Herbs.

Assorted Desserts

Cannoli's, Squares And Cakes.



PIZZA BAR

Minimum guests - 20

\$30.00 per person

Chef Salad

Fresh Spring Mix Lettuce Garnished With Carrot Strings, Cucumber Spaghetti And Cherry Tomatoes Served With Balsamic Dressing.

Pizza Options:

Margherita Pizza (V)

House Red Sauce, Fior Di Latte, Basil, Drizzled With Olive Oil.

Pepperoni Pizza

House Red Sauce, Pepperoni, Fior Di Latte.

Tuscan Chicken

Kale Pesto, Artichokes, Roasted Red Peppers, Grilled Chicken, Goat Cheese.

Cheese Pizza (V)

House Red Sauce, Fior Di Latte.

Bianca (V)

Fresh Olive Oil and Garlic, Mixed Cheese, Spinach, Artichokes, Oregano and Fior Di Latte With Parm and Herbs.



TAPROOM FAVOURITES

Minimum guests - 20

\$30.00 per person

STARTER

House Salad

MAINS

Smash Burger And Fries

Cheddar Cheese, Pickles, Lettuce, Tomatoes And Onions Topped With Smash Sauce On A Brioche Bun.

Gone South And Fries

Crispy Chicken Tossed In Buffalo Sauce Cheddar Cheese, Coleslaw And Pickles Topped With House Sauce On A Brioche Bun.

Twisted Club And Fries

Grilled Or Crispy Chicken, Bacon, Lettuce, Tomato, Havarti Cheese And Avocado, Topped With Poblano Ranch On A Schiacciata Loaf.

Brewmaster Bowl

Charred Cauliflower, Honey Roasted Beets, Goat Cheese, Kale, Edamame, Chickpeas, Avocado, Cucumber, Pumpkin Seeds, Sesame Sticky Rice And Carrots With A Goddess Dressing. Add Grilled Chicken +\$5pp.

Margherita Pizza

House Red Sauce, Fior Di Latte, Basil, Drizzled With Olive Oil.

Pepperoni Pizza

House Made Red Sauce Topped With Handfuls Of Mozzarella Cheese & Cup n/ Char Pepperoni.

DESSERT

Cheesecake



TACO BAR

Minimum guests - 20

\$40.00 per person

STARTER

Choose 1

Garden Salad | Caesar Salad | Greek Orzo Salad

TACO BAR

Choose 2 (+\$5pp for 3rd protein option)

KFC Taco

Crisp Cauliflower, Chipotle Seasoning, Taco Slaw, Pico De Gallo, Avocado Poblano Ranch, Corn & Bean Salsa, Cilantro.

Beef Barbacoa Taco

Braised Beef Barbacoa, Mole, Jack Cheese, Taco Slaw, Pico De Gallo, Pickled Onions, Avocado Poblano Ranch, Cilantro.

Fish Taco

Crisp Cod, Mango Chipotle Seasoning, Mole, Taco Slaw, Pico De Gallo, Pickled Onions, Avocado Poblano Ranch, Cilantro.

Shrimp Taco

Crispy Jalapeño Shrimp, Taco Slaw, Pico De Gallo, Pickled Onion, Topped With Sriracha Aioli And Cilantro.

Pork Carnita Taco

Pork, Pineapple Mango Salsa, Pickled Onion, Mole, Topped With Lime Crema And Cilantro

Accompanied with garlic rice, black beans, assorted tortillas, shredded cheese, shredded lettuce, salsa verde, salsa rojo, jalapeno crema, sour cream, corn chips

DESSERT

Cinnamon Sugar Churros



TAPAS/SHAREABLES

On it's own or in addition to your selected package

Mini Quiche \$40.00 24 pcs
with braised leek, goat cheese and cherry tomatoes

Vegetable Spring Rolls \$38.00 24 pcs
with sweet and sour dipping sauce

Coconut Shrimp \$40.00 24 pcs
with sweet and spicy dipping sauce

Bacon Wrapped Scallops \$58.00 24 pcs
with soy sauce

Caprese Skewers \$38.00 24 pcs
with pesto and balsamic reduction

Charcuterie Skewers \$55.00 24 pcs
with salami, olives & mozzarella

Mint Brie & Watermelon \$48.00 24 pcs
with olive oil and sea salt

Arancini \$46.00 24 pcs
with provolone and marinara sauce

Cauliflower Bites \$40.00 48 pcs
crispy fried and served with a sweet chili sauce

Chicken Wings \$42.00 24 pcs
choice of sauce served with blue cheese

Chicken Satay \$50.00 24 pcs
served with a teriyaki glaze

Pretzel Bites \$42.00 48 pcs
Bavarian pretzel pieces served with honey mustard
and cheese fondue

Charcuterie Board \$135.00 Serves 10 - 12 people

Assorted, premium cold cuts, domestic and imported cheeses, compotes, berries, nuts
Accompanied w/ assorted flatbreads and artisanal breads.



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PRICING

BREWERY BOARDROOM

16 Person Capacity

\$250 For 8 Hours

BREWERY LOFT

100 Person Capacity

\$1000 Minimum Spend

\$500 Rental Fee

SEMI-PRIVATE TAPROOM SPACE

30 Person Capacity

No Minimum Spend

FULL BREWERY

200 Person Indoor Capacity

300 Person Indoor/Outdoor

\$4,500 Rental Fee

WEDDINGS

*For wedding or plated dinner inquiries,
please email events@blackburnbrewhouse.com to discuss
curated package options.*

Payment is due the night of your event. A \$500 deposit will be due when booking your chosen event space.
Ciders, Seltzers and Beers at Taproom prices.



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To discuss event details and pricing, please contact our Events Coordinator at events@blackburnbrewhouse.com

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8001 Blackburn Parkway, Niagara Falls, Ontario