

BRIM

KITCHEN + BREWERY



PRIVATE EVENTS

Thank You For Your Interest In Hosting An Event With BRIM Kitchen + Brewery!

We are committed to providing you the best possible service and to make your event an absolute success.

The information enclosed along with the guidance of our event coordinator Melissa Ross & our Chef Brandon Veres will help you make the most of our professional services. We look forward to exceeding your expectations for your next upcoming event!

We can host your private party in our upstairs dining area or an outside venue of your choice. Our on-premise venue level has a full private bar, private restrooms, outside 2nd story patio with fireplace, televisions, lounge area, and elevator accessible. You will have your own personal professional bartender and servers. Our patio however is weather permitting.

We provide a wide range of event services to accommodate you and your guests. We offer anything from custom menus, a la carte menu items (depending on the size of your party), to large buffet dinners. Our dedicated culinary team is well experienced with parties from simple hors d'oeuvres and brunch buffets to large elegant weddings and everything in between! We are happy and excited to work with you to craft the right menu for your party. Our bar has the option to be fully customized to fit your needs. We can offer an open bar, cash bar, or a set number of drink tickets. This can include selections from our craft brewery, wine list, or cocktails. We also offer a vast variety of in-house desserts from our talented Pastry Chef. We do allow guests to bring their own desserts for a dessert fee of \$2.50/per person.

All menus will be set 10 days prior to your event. We book our events in a three hour time block. You are free to come in one hour before the start of your dinner to set up any decorations you may wish to bring. If you wish to extend the three hour period please speak to our private events coordinator to see if we can accommodate your needs.

Please let us know if you have any further questions that we can be of assistance with.

We Hope To Hear From You Soon!

Melissa Ross
General Manager/Private Events Coordinator
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(440)488-8305

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Board & Display Offerings

Fresh Fruit Display | Pineapple | Honeydew | Cantaloupe | Seasonal Berries 6

Cheese Display | Domestic & Import Artisanal Cheeses | Candied Nuts | Dried Fruit
Seasonal Marmalade | Wholegrain Mustard 8

Charcuterie/Dry-Cured Meat Board | Assorted Shaved & Sliced Meats
Prosciutto | Sopressata | Spanish Chorizo | Piccante | Mortadella 9

Bavarian Pretzel Bite Board | Beer & Mustard Cheese 4

Crudite Board | Carrot | Celery | Baby Tomatoes | Cauliflower | Broccoli | Bell Pepper
House Dressings: Ranch | Creamy Blue Cheese or Balsamic Vinaigrette 6

Grilled Pita & Dip Selection | Garlic Olive Oil Hummus 5

Black Truffle Deviled Eggs | Chive | Smoked Sweet Paprika 4

Shrimp Cocktail | Creole Mustard or Traditional 8

Salmon Tartare | Spicy Mayo | Crispy Sesame Rice Crackers | Scallion 6

Chilled Seafood Display | Oysters | Poached Shrimp | Crab Salad | Scallop Ceviche 16

Slider Boards (*choice of*) | Brim Burger | Pulled Pork | Fried Chicken | 18 Sliders 72

BRIM \$31 / person | choice of one salad, two proteins and two starch and/or vegetables

Full Plate \$38 / person | choice of one salad, two proteins, and three starch and/or vegetables

Full Heart \$45 / person | choice of one salad, three proteins, and four starch and/or vegetables

Bread Service

Assorted Artisanal Dinner Rolls | Smoked Butter or Whipped Butter 1.5

Salad Offerings

Choice Of Housemade Dressing: Traditional Caesar | Honey Balsamic | Red Wine Vinaigrette | Buttermilk Ranch

Traditional Caesar | Parmigiano | Croutons | Asiago Crisp
Arugula Greens | Candied Walnuts | Goat Cheese | Cranberry
House Salad | Cucumber | Baby Tomato | Carrot
Baby Kale | Roasted Beets | Smoked Blue Cheese | Candied Walnuts

DINNER

Protein Offerings

Salmon | Pan Seared | Lemon | Herbs | Olive Oil
Blue Cod | White Wine Baked | Herbs
Roasted Chicken Breast | Chicken Jus
Grilled Beef Tenderloin | Roasted Garlic Chive Butter
Boneless Short Rib | Red Wine & Vegetable Braised
Roasted Pork Loin | Natural Jus
General Tso's Cauliflower **vegan* | Tempura Fried | Sesame | Scallion

Starch Offerings

Pasta Primavera | Season Vegetable | Garlic | White Wine | Olive Oil
Cavatappi | Marinara | Parmigiano | Extra Virgin Olive Oil
Rice Pilaf | Carrot | Celery | Onion
Smashed Fingerling Potatoes | Roasted Garlic Chive Butter
Brim Frites | Truffle | Parmigiano | Torn Herbs
Creamy Golden Polenta | Parmigiano
Israeli CousCous | Arugula | Baby Tomatoes | Herbs
Risotto | Roasted Mushrooms | Truffle | Thyme | Parmigiano

Vegetable Offerings

Roasted Seasonal Vegetables
Green Beans Almondine | Toasted Almonds
Garlic Roasted Asparagus
Baby Carrots | Honey | Butter
Broccolini | Roasted Garlic Chive Butter
Zucchini & Yellow Squash | Red Onion | Baby Spinach

BRUNCH BUFFET

BRIM Brunch \$26/per person

Fresh Fruit Display | Pineapple | Honeydew | Cantaloupe | Seasonal Berries

Buttermilk Pancakes or French Toast | Honey Butter | Ohio Maple

Scrambled Eggs | Chives

Thick Cut Bacon | Applewood Smoked

Homefries | Torn Herb

Additions:

Sausage Gravy & Biscuits | Sweet Italian Sausage | Country Gravy 5

Sliced Steak & Eggs | Eggs Over Medium | Sauce Hollandaise 11

Shrimp Cocktail | Creole Mustard or Traditional 6

Chilled Seafood Display | Oysters | Poached Shrimp | Crab Salad | Scallop Ceviche 12

Black Truffle Deviled Eggs | Chive | Smoked Sweet Paprika 3

Greek Yogurt | Housemade Granola | Ohio Maple 4

Cheese Display | Domestic & Import Artisanal Cheeses | Candied Nuts | Dried Fruit
Seasonal Marmalade | Wholegrain Mustard 6

Charcuterie/Dry-Cured Meat Board | Assorted Shaved & Sliced Meats
Prosciutto | Sopressata | Spanish Chorizo | Piccante | Mortadella 7

**All prices based per person*

**Any food items or themes not seen on this list that you may wish to add please contact our Private Events Coordinator and our Chef will do our best to accommodate.*

**Please make note of any known allergies in the party when you confirm your menu so that we may make the proper accommodations for your guests.*

DESSERT

Dessert 2.00 per person

House Made Cookies

Chocolate Chip | Double Chocolate | Snickerdoodle | Vanilla Sugar | Dulce De Leche

Brownies | Valhron Artisanal Chocolate Brownies

Cheesecake | New York Style | Seasonal Berry

Carrot Cake | Cinnamon Whipped Cream Cheese | Salted Carmel | Candied Walnut

Cupcakes | Vanilla | Chocolate | Red Velvet | Carrot | Lemon

Dessert 1.50 per person

Mini Cannoli | Pistachio | Chocolate | Citrus

House Made Donut Holes | Caramel | Chocolate Sauce | Berry Coulis

Chocolate Covered Strawberries

Hand Dipped Ohio Buckeyes

Custom Layered Cakes | Price Will Be Quoted According To Selection & Size's

Spirit Offerings

Bloody Mary Bar 40

House Made Blood Mary Mix | Olive | Pickles | Accoutrements

Mimosa Carafe 60

Choice From Four Seasonal Juices

Custom Ice Carvings

We offer custom ice carvings from seafood bars, ice luges, to company logos. Ice Carving is offered through Elegant Ice Creations. Please inquire for pricing quotes on your custom project.

Rentals

We offer rentals on whatever you may need for your event. Table linens, tables, chair, dinnerware, etc. Please inquire for quotes on rentals.