



**Off-centered Private
Parties & Events**

**320 Rehoboth Ave.
Rehoboth Beach, DE 19971**

**(302) 226-2739 ext 207
Matt@Dogfish.com**



Thank you for your interest in hosting an event at Dogfish Head Brewings and Eats in beautiful downtown Rehoboth Beach, Delaware. Located just blocks from the Atlantic Ocean, we offer the best in original food, beer, spirits and live music in a comfortably warm brewpub atmosphere.

Our mission is to serve and accommodate your guests and make your event a truly warm and memorable experience. We can host groups of all types and sizes:

- *Business meetings, lunches, dinners and retreats*
- *Rehearsal dinners, receptions and showers*
- *Birthday parties, anniversaries, and family reunions*
- *Staff parties and holiday gatherings*
- *Customized events with beer/spirits and food pairings*

We offer several event spaces within our brewpub location.

- *Upstairs Dining Room is available for up to 80 guests for seated lunch or dinner*
- *Upstairs Dining Room is available for up to 100 guests for a cocktail-style event*
- *Upstairs Cocktail Area for up to 35 guests for a cocktail-style event*
- *Outside Hop-Covered Patio Deck is available for up to 60 people*

We welcome you to our brewpub to experience our hospitality, woodgrilled food, and of course sample our beers and spirits! Our cuisine is created with the freshest local ingredients we can source prepared in unique ways by our talented staff. Accompanied by our award-winning ales and spirits, Dogfish offers a unique, off-centered location for your event. Come find out what keeps us one of the busiest restaurants in Rehoboth Beach for over 16 years. Dogfish Head has always been the home of "Off-Centered Ales for Off-Centered People," and we are proud to bring you "Off-Centered Events" as well! We look forward to working with you to plan and host a wonderful, memorable event.

Matt Patton

Assistant Manager/Event Coordinator
Dogfish Head Brewings and Eats
320 Rehoboth Ave
Rehoboth Beach, DE 19971
Matt@dogfish.com

Event Information & Policies

Parking: On-site parking is available on a first-come, first-serve basis for all of our restaurant guests. Street parking is also available. Please note that metered parking is in effect from mid-May through mid-September. If you have a larger party, please inquire about local trolleys, buses, and park and ride options.

Guest Favors/Gift Ideas: Dogfish Head merchandise such as pint glasses, specialty beer glassware, openers, t-shirts, sweatshirts, and bottled beer and spirits make great gifts for your guests. These items can be purchased individually or included in your event package.

Facilities: Please note that our outside facilities are open-air and vulnerable to poor weather; any event planned for the deck will specify an inclement weather contingency plan. Access to our second floor dining room does require climbing a split-level set of steps (about 15 total steps). There are restroom facilities located on our second floor. Please note that all parties should include an accurate count of number of guests attending; we do follow all Delaware Fire and Safety Code Regulations.

Amenities/Decorations: Tables in our dining room and deck are wood-finished and feature all necessary glassware and plates. Silverware sets will be rolled individually in white linen napkins. Banquet linens will be provided for all buffet tables. Additional linens for tables may be incorporated into your event upon request. Personal decorations are permitted as long as the time of set-up has been approved and set-up does not interfere with normal restaurant business. We can recommend several local florists who may assist with your decorating needs. Our house music will be playing unless otherwise specified. We feature live bands in our downstairs dining area on Fridays and Saturdays, beginning at 10pm. Private musicians may be used with our authorization.

Room Rental: Room rental fees vary from \$100 to \$800 based on the date and time of your event, the number of people, and the area of the restaurant being rented. Rooms are reserved for a period of three hours; additional hours may be arranged upon request for an additional fee. After that time the room may be re-opened to other patrons in the restaurant. We typically do not host private functions on holiday weekends or during the months of June, July or August. However, we may be able to accommodate daytime (lunch) functions, evening functions Monday – Thursday, or small functions in our cocktail area.

Food and Beverage Minimums: Minimum food and beverage purchases as well as minimum guest counts may apply based on the date and time of your event. These minimum fees are stated per person and if applicable will be communicated by the event coordinator before any deposit is placed for an event. If the cash bar option is chosen, the host will be responsible for any remaining balance which does not meet the minimum per person charge.

Deposit: In order to secure one of our event spaces, a \$200 deposit is required. We accept Visa, MasterCard and American Express, as well as cash and personal checks. The preferred method is a personal check post-dated for the day of your event. Your deposit will be held and used toward your bill at the end of your party. Alternatively, the deposit check can be returned if you would like to pay the entire amount using a credit card. The deposit is fully refundable up to two weeks in advance of your event.

Payment/Gratuity: Final payment is due at the conclusion of your event. We prefer that final payments be made via credit card (Visa, MasterCard or American Express) or cash. Personal or business checks may be accepted with prior approval from the event coordinator. A gratuity of 20% will be added to all food and beverage charges.

Cancellation: Deposits for private events are refundable (or transferrable to another date) if the event is cancelled at least two weeks prior of the date of the event. Events cancelled within 2 weeks of the event date forfeit their deposit and are subject to food charges of 50% of the total expected food package. Events cancelled within five days of the event may be subject to 100% of food charges planned for the event.

Event Information & Policies (cont.)

Menu & Guest Count: Menus and guests counts will be noted on a Banquet Event Order (BEO) that is prepared by the event coordinator and accepted by the organizer of the event. This BEO must be reviewed and accepted, and confirmation must be given to our event coordinator via fax or email. Estimated guest counts (plus or minus 5 guests) and any menu changes must be given at least two weeks in advance. Final guest counts must be communicated to our event coordinator a minimum of 7 business days before your event. This number of guests is the minimum that will be charged for the event. Additional guests may be added and will be charged accordingly, up to a maximum that is allowable by the room constraints and is at the discretion of our staff.

Responsible Alcohol Service: The Delaware State Division of Alcoholic Beverages and Tobacco regulates the sale and service of all alcoholic beverages. Dogfish Head Brewings and Eats is responsible for the administration of those regulations. Alcoholic beverages may only be dispensed by Dogfish staff and outside beverages are not permitted. Our staff is trained to serve alcohol responsibly and will not serve any guest who shows signs of intoxication (regardless of whether or not they intend to operate a motor vehicle after the event). We reserve the right to refuse alcohol service to any guest for any reason. All guests consuming alcohol must have valid, current, US government issued ID. Dogfish Head reserves the right to eject any persons from the function or Dogfish Head property without liability.

Liability: Dogfish Head reserves the right to inspect and regulate all private functions. Dogfish is not responsible for damage to or loss of any items left in the building prior to, during, or following any function. The customer is responsible for and shall reimburse Dogfish for any damage, loss or liability incurred by Dogfish as a result of the actions of any guest present at the event.

Outside Food & Beverages: Please note that no outside food or beverages may be brought in or consumed on Dogfish Head property. Exceptions to this are party favors/gifts, which may be distributed but cannot be opened or consumed on the premises. Cakes or other desserts may be brought in for parties; please advise our event coordinator if you will need to store such items in a refrigerator or freezer. Any food or beverage that is purchased at Dogfish Head must also be consumed here. In the interest of safe food handling practices, no food is ever re-served and we do not permit to-go containers of food. We do not permit re-corking or bottling of alcohol pursuant to Delaware state law.

BREWINGS

We have several styles of bar package below to choose from for your event, the event coordinator will be happy to help you choose which one is right for you. There are 6 categories of alcoholic beverages below that you can mix and match to create the perfect package for your guests. Of course we are especially proud of our world famous beers and handcrafted spirits!

- *Dogfish Core Beer* - Year round draft beers (Shelter Pale Ale, 60 Minute IPA, 90 Minute IPA, Raison D'Etire, Indian Brown Ale, Chicory Stout, and our Seasonal beer)
- *Dogfish Limited Beers* – Any beer on draft including core, limited, and brewpub exclusive beers (does not include vintage beer or bottles)
- *Dogfish Spirits* – Handcrafted Dogfish Jin, Rum and Blue Hen Vodkas including our seasonal Farm to Glass cocktail specials
- *Outside Liquor* – Jack Daniels, Captain Morgan, etc.
- *House Wine* – Barefoot Wines
- *Premium Wine* – Please ask for our current selections

Individual brands and items are subject to availability

Open Bar: Choose the categories that you would like to offer and our servers will provide your guests with drinks based on your selections. Open bar packages are for a period of 2 ½ hours and are charged per person for all guests over the age of 21. Prices range from \$16-\$36 per person depending on the categories that you select. Any drinks ordered that don't fall into your chosen categories will be charged to the guest on a separate tab.

Tab Bar: Choose the categories that you would like to offer and our servers will provide your guests with drinks based on your selections. The drinks will be charged to your tab at regular menu price. You may set a dollar or time limit if you would like. Any drinks ordered that don't fall into your chosen categories will be charged to the guest on a separate tab.

Cash Bar: Guests will pay for their own alcoholic beverages. Guests must inform their servers ahead of time who will be paying together or separately. This option is subject to a \$50 -\$100 service fee based on the guest count.

EATS

Our talented kitchen team looks forward to providing you with a fantastic dining experience. Whenever possible we use ingredients from our local farms, dairies, fishermen and bakeries. This means that some items are seasonal, subject to availability and/or price fluctuations. All prices listed are per person and each heading includes a note on the portion size or pieces per person that are included in the price. The event coordinator will be happy help you choose the right number of items to ensure your guests satisfaction. Coffee, tea, and soda are offered at no additional charge for any food package over \$15 per person.

Cold Appetizers

The price listed is for two pieces per person unless otherwise noted. Additional portions per person may be added in advance at your request.

- *Prosciutto Wrapped Asparagus* – Woodgrilled asparagus with cured ham - \$3
- *Oysters on the Half Shell* – Fresh shucked local oysters with mignonette - \$3
- *Beef Carpaccio* – Truffle mustard, capers and diced red onions on crostini - \$4
- *Shrimp Cocktail* – Huge shrimp with mango cocktail sauce - \$4
- *Tuna Ceviche* – Served on crispy wonton shells with cilantro cream - \$6
- *Oysters on the Half Shell* – Fresh shucked premium oysters with mignonette, cocktail sauce, lemon aioli - \$7

Hot Appetizers

The price listed is for two pieces per person unless otherwise noted. Additional portions per person may be added in advance at your request.

- *Woodgrilled Wings* – with Palo BBQ or hot sauce and blue cheese dressing - \$2
- *Pretzel Bites* – with Shelter Pale Ale mustard - \$1.5
- *Chicken Tandoori* – skewers with tzatziki dipping sauce - \$3
- *Stuffed Pretzel Bites* – with white cheddar and summer sausage - \$3
- *Mini Crab Cakes* – with remoulade sauce - \$4
- *BBQ Pulled Pork Sliders* – with apple slaw - \$4
- *Ground Beef Sliders* – with cheddar cheese and pickle - \$4
- *Duck Wings* – with roasted poblano chili sauce - \$4
- *Antelope Sliders* – with truffle aioli and caramelized onions - \$5
- *Sweet and Spicy Bacon* – wrapped Scallops - \$6
- *Lollipop Lamb Chop* – with truffle mustard and cranberry mustard - \$12

EATS (cont.)

Appetizer Platters

The price listed is for approximately 3 pieces or servings per person unless otherwise noted. Additional portions per person may be added in advance at your request.

- *Bruschetta* – Blue Hen Vodka bruschetta with crostini - \$2
- *Spinach and Artichoke Dip* – served warm with crostini and pita chips - \$3
- *Fresh Fruit* – with caramel yogurt - \$3
- *Seasonal Vegetables* – with cucumber-dill dipping sauce - \$3
- *Basic Cheese Platter* – Cheddar, Danish blue, gruyere - \$4.5
- *Roasted Garlic Hummus* – with grilled pita, carrots and celery - \$3
- *Three Cheese Crab Dip* – served warm with crostini and pita chips - \$5
- *Antipasto Platter* – Fresh homemade mozzarella, prosciutto, tapenade, beer marinated gourmet olives, marinated tomato with crostini - \$7
- *Gourmet Cheese Platter* – White cheddar, Moody Blue, Chappelle's Cave Aged - \$7
- *Smoked Seafood Platter* – Smoked scallops, shrimp, salmon, trout and mussels served with cocktail sauce and crostini (1.5 pieces of each item per person) - \$11
- *Premium Cheese Platter* – Choose any 3 cheeses: Cabot Clothbound Cheddar, Cypress Grove Lamb Chopper, Cypress Grove Midnight Moon, Cypress Grove Humboldt Fog, Beemster XO Aged Gouda, Chapel's Country Creamery Seasonal Selection - \$12
- *Premium Antipasto* – Fresh house made mozzarella, venison summer sausage, prosciutto, chorizo, tapenade, beer marinated gourmet olives, marinated tomato, truffle mustard, roasted poblano relish with crostini (1.5 pieces of each item per person) - \$12

Soups & Salads

The price listed is for approximately one serving per person unless otherwise noted. Additional portions per person may be added in advance at your request.

- *Crab and Corn Chowder* – Loaded with lump crab, sweet corn and bacon - \$3
- *Seasonal Soup Selection* – Ask for what's fresh from the farm this time of year - \$3
- *Pub Salad* – Fresh lettuce with cucumbers, cherry tomatoes, red onions and carrots with smoked tomato vinaigrette and blue cheese dressing on the side - \$3
- *Caesar Salad* – with croutons, parmesan, anchovies, and house made dressing - \$3
- *DFH Cobb* – Bibb lettuce, house made bacon, hard boiled eggs, green onions, tomatoes with basil vinaigrette and blue cheese dressing on the side - \$4
- *Iceberg Wedge* – Blue cheese crumbles, bacon, tomatoes and red onions with basil vinaigrette and blue cheese dressing on the side - \$4

EATS (cont.)

Entrees

The price listed is for approximately one 4 oz serving per person unless otherwise noted and assumes at least two entrée options will be chosen per event. Additional portions per person may be added in advance at your request.

- *Wild Mushroom Pasta* – Local mushrooms sautéed with roasted shallots in a Raison D'Étre cream sauce and tossed with shells - \$4.5
- *Eggplant Parmesan* – Breaded with Italian herbs and served with marinara and melted mozzarella cheese - \$4
- *Woodgrilled Chicken Pasta* – Roasted vegetables, parmesan and pine nuts with basil pesto sauce and shells - \$5
- *Covered and Smothered BBQ Chicken* – Wood grilled chicken, Palo Santo BBQ, caramelized onions, bacon and melted cheese - \$5
- *Mushroom Mac n Cheese* – Porcini and local wild mushrooms with goat cheese, white and yellow cheddar, white truffle oil - \$6
- *Roasted Garlic Shrimp Pasta* – Spinach, sundried tomatoes and lemon butter sauce - \$6
- *Roast Pork Loin* – Fresh pork loin roasted with garlic and rosemary - \$5
- *Grilled Salmon* – Woodgrilled and topped with lemon hop beurre blanc - \$6.5
- *Palo Baby Back Ribs* – Palo Santo BBQ coated slow cooked and woodgrilled - \$6
- *Raison D'Étre Short Ribs* – Slow cooked in Raison D'Étre and topped with fresh cilantro - \$7
- *Crab cakes* – House made lump cakes with remoulade sauce - \$8
- *Woodgrilled Rockfish* – Topped with a sweet sundried tomato and bacon glaze - \$8
- *Carving Station* – Slow roasted prime rib or tenderloin sliced for your guests to order with au jus and horseradish cream - \$9 or \$11

Accompaniments

Choose any two items below for \$3 to accompany your entrée choices.

- *Roasted potatoes with olive oil, garlic and fresh herbs*
- *Roasted garlic mashed potatoes*
- *Rice pilaf*
- *Woodgrilled asparagus*
- *Garlic sautéed green beans*
- *Woodgrilled polenta cakes*
- *Seasonal veggies* – Ask for what's fresh from the fields this time of year

EATS (cont.)

Pizza Buffet

Includes all you can eat pizza with any of our homemade sauces and gourmet toppings - \$12

- *Sauces* – Red Sauce, Basil Pesto, or Roasted Garlic Olive Oil
- *Gourmet Toppings* – Caramelized onions, fresh basil, poached tomato, green apples, fresh cilantro, asparagus, portobello, fresh thyme, arugula, balsamic drizzle, red onions, green onion, mushroom, queso fresco, pepperoni, feta, chicken, pecorino romano, mozzarella, blue cheese
- *Premium Toppings* – White cheddar, house made bacon, prosciutto, Midnight Moon aged goat cheese, crab, summer sausage, fresh goat cheese, fresh house made mozzarella (Add any of these for only \$2 more)
- *Add one of our salads for \$3*
- *Add any dessert for \$3*

Desserts

Choose any dessert below for \$3.5 or two choices for \$5

- *Strawberries with sweet whipped cream*
- *Chicory Stout Bacon Chocolate Cheesecake*
- *Vanilla Bean Blue Hen Vodka Crème Brulee*
- *Chocolate Peanut Butter Vodka Pie*
- *Tiramisu with Brown Honey Rum*
- *Apple Crisp (other seasonal fruits may also be available)*
- *White Chocolate Bread Pudding with Chocolate Chicory Stout Sauce*

*** Don't see an item that you're looking for? Please don't hesitate to ask about your favorites! We work with a team of fun, experienced and talented chefs – chances are we can make it, and would be happy to add it to your event!*