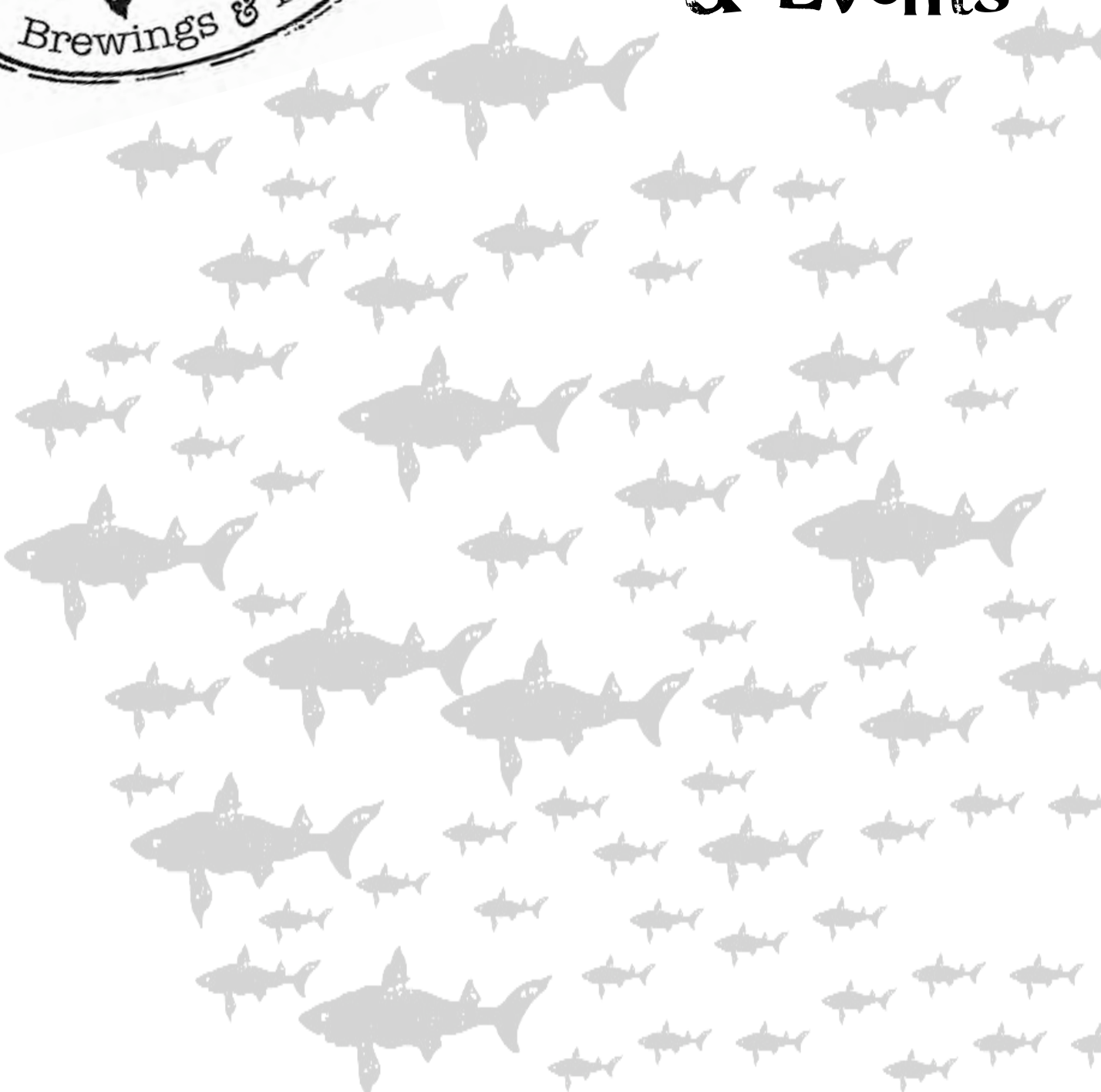




# Off-Centered Private Parties & Events



Rehoboth Beach, DE 19971  
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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, Dogfish offers the best in original food, beer, spirits and live music in a comfortably warm brewpub atmosphere. Our cuisine is focused around our wood-burning grill, giving all of our food a savory rustic flavor. Accompanied by our award-winning ales and spirits, Dogfish offers a unique, off-centered location for your event.

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 options within our brewpub location. Please note that time of year/weather may be a factor in choosing to host an event on our outdoor deck.

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

We welcome you to come to our brewpub and experience our hospitality, our wood-grilled food, and of course sample some of our beers and spirits! Come find out what has kept us one of the busiest restaurants in Rehoboth Beach for over 13 years. Dogfish Head has always been the home of “Off-Centered Ales for Off-Centered People,” but we are proud to bring you “Off-Centered Events” as well! We look forward to working with you in planning and executing a wonderful, memorable event.

Karen Stauffer  
Special Events Coordinator  
& the entire staff of Dogfish Head Brewings and Eats

## **Event Information and Policies**

**Facilities:** Our private party facilities are located on our outside patio or our indoor second floor dining room. Please note that our outside facilities are open-air and only covered by the hops that grow along the side and overtop of the patio deck. The tables on the deck are covered by large patio umbrellas, but heavy rain and storms may require moving indoors. 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/Gaming:** Tables in our dining room and on our deck are wood-finished and will feature all necessary glassware and plating. Silverware sets are rolled individually in white linen napkins. Additional linens for tables may be incorporated into your event; please speak with our Event Coordinator about prices and options. Many people also choose to bring in some of their own decorations/additional items – this is permitted as long as the time of set-up has been approved and set-up does not interfere with normal restaurant business. We can also recommend several local florists who may assist with your decorating needs.

Our upstairs dining room also incorporates a gaming area, consisting of two pool tables and several arcade-style games. If you have paid a room charge and reserved the dining room these games are for the use of your guests exclusively. However, at the end of your designated event time, the room will be re-opened to our other customers and guests.

Our house music will be playing unless otherwise specified. We do also feature live bands on Fridays and Saturdays, beginning at 10pm. Private musicians may be used with our authorization. If interested, we also have information about local musicians available for contract.

**Parking:** Our on-site parking lot is available on a first-come, first-serve basis for all of our restaurant customers. Street parking is also available; please note that parking meters are 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. This is a great way to commemorate your event with your guests. These items can be purchased individually or billed with the rest of your event. Please speak with our event coordinator for more information and gift ideas.

**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 by any of the customers or customers' guests. Alcoholic beverages may only be dispensed by Dogfish staff. Alcoholic beverages may be denied to those guests who appear to be intoxicated. Delaware State Law prohibits the serving of individuals under the age of 21. Identification is required for service of alcoholic beverages. Dogfish Head reserves the right to eject any persons from the function or Dogfish Head property without liability.

**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. In addition, and food or beverage that is purchased at Dogfish Head must also be consumed here. This is especially important regarding beer and other alcohol. These items must be purchased and consumed during your event. No re-corking/bottling or to-go containers are permitted.

**Room Rental:** Rooms are reserved for a period of three hours. After that time the room may be re-opened to other patrons in the restaurant. For the months of October – April, a room rental fee of \$350 will be charged for all private events. Each additional hour is \$100. The rate for May and September is \$600. We typically do not do private functions during the months of June, July or August; however, we may be able to accommodate daytime (lunch) functions or evening functions on Monday – Thursday. Please contact Dogfish for more information. Minimum food and beverage purchases may apply.

**Deposit:** In order to secure one of our private dining rooms, a \$200 deposit is required. We accept Visa, MasterCard and American Express, as well as cash and personal checks. Your deposit will be held and used towards your bill at the end of your party. A deposit check can be returned if you would like to pay the entire amount using a credit card. All events must be cancelled at least 14 days prior to your event for your deposit to be refundable.

**Menu & Guest Count:** Menus and guests counts will be noted on an Event Order that is prepared by our Event Coordinator and accepted by the organizer of the event. This Event Order must be reviewed and accepted, and confirmation must be given to our Event Coordinator via phone, fax or email. Final guest counts and any menu changes must be communicated to our Event Coordinator a minimum of 5 business days before your event. This number of guests is the minimum that will be charged to the party. 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.

**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). Personal or business checks may be accepted at the discretion of our Event Coordinator. A gratuity of 20% will be added to the final bill including all food and beverages.

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

## **BAR PACKAGES**

Dogfish Head is proud to offer our ales and spirits as complements to your event. We normally have a selection of 8 – 10 beers on tap including our year-round and seasonal offerings. In addition, Dogfish Head distills its own vodka, gin and rum to be sampled and included in your favorite mixed drinks. Please ask about creating a signature drink for your special occasion!

Bar service is only provided during the designated hours of your event. Open bar packages are for a period of two hours and will typically end ½ hour before the conclusion of your event. Your guests may purchase beer and other spirits at the bar after that time.

### **Open Bar Packages**

#### **Beer and Soda Package \$17.00 per person**

All Beer and Non Alcoholic Beverages (sodas, iced tea, coffee) are included

#### **Dogfish Open Bar \$23.00 per person**

All Dogfish beer & spirits, as well as non-alcoholic beverages are included

#### **Premium Open Bar \$30.00 per person**

All beer, wine, spirits, and non-alcoholic beverages included

### **Tab Bar**

This package includes all beer, wine, and spirits, as well as all non-alcoholic drinks. All drinks will be put on one tab and can either be paid for with the food or paid as a single separate check. Limits can be placed and service can be stopped when designated amounts have been reached; please speak with the event coordinator for more details.

## **COCKTAIL APPETIZERS**

Please select those items that you would like to begin your event with. We can provide any combination of items, or if you prefer we can customize a theme or build a selection based around a single dish or idea. These items are priced in groups of 50, ranging from \$80-150.

### Cold

Prosciutto-Wrapped Melon

Prosciutto-Wrapped Grilled Asparagus

Gazpacho Shooters

DFH Vodka Bruschetta on Pumpnickel Crostini

Smoked Salmon and Cucumber Canape

Tuna Ceviche served on Crispy Wonton Shells

Seared Tuna with Wasabi Sauce served with Sesame Peanut Noodles

Grass-Fed Beef Carpaccio with Roasted Tomato Salsa

### Hot

Mini Crab Cakes with Remoulade Sauce

Smoked Chicken Quesadillas (can also be done with crab, or just vegetables)

Sweet and Spicy Bacon-Wrapped Scallops

BBQ Pulled Pork Sliders

Local Beef Mini-Burgers

Crab Hush Puppies w/ Curried Honey Mustard

Cajun Chicken and Andouille Spring Rolls

BBQ Shrimp Skewers

Crispy Coconut Shrimp with Orange Marmalade Dipping Sauce

Mushrooms Stuffed w/ Three Cheese Crab Imperial

Beef Tenderloin Crostini w/ Blue Cheese Sauce

Chicken Tandoori Skewers w/ Tzatziki Sauce

Smoked Salmon on Rye Toasts

Fried Bocconcini Mozzarella Balls with Fresh Tomato Sauce

Crab Soufflés with Asparagus Hollandaise

Drunken Mussels – 60 Minute Thai Curry or Shelter Pale Ale Tomato & Herb

Spice Fried Calamari – with Banana Peppers, Cocktail and Sesame Soy Dipping Sauces

### Platters/Stations

These items are a great way to kick-off your event. They are substantial and beautifully presented, and can be done to suit small or larger parties. Sizes range from \$350 (for 25 guests) up to \$750 (up to 100 guests).

Mediterranean – Hummus, Crudite, Falafel, Olives and Flatbreads

Antipasto – A feast of Italian meats, cheeses and vegetables

Cold Seafood Platter – bacon-wrapped scallops, steamed shrimp, smoked salmon and trout

Three Cheese Crab Dip – served warm with assorted bread and pita

Spinach and Artichoke Dip – served warm with assorted bread and pita

Beer & Cheese Dip- served warm with assorted bread and pita

Fresh Fruit – Assorted Fresh Fruits and cheeses served with delicious dipping sauces

Seasonal Vegetables – What’s in Season, served with French Onion and Cucumber-Dill dipping sauces.

The Anti-Wine & Cheese Party – Our own Dogfish Head beers, served with a special selection of complementing cheeses.

### **DINNERS**

Dinner events can be presented buffet-style or individually plated. It is recommended to choose a salad, 2-3 entrée selections, a vegetable and a starch accompaniment. Prices range from \$18 – 36, depending on number of guests, courses, and items chosen.

#### Soups and Salads

Crab and Corn Chowder

Indian Brown Ale Chili

Sweet and Spicy Vegetable Cous Cous

Tomato Basil (vegetarian)

Chicken Tortilla

Roasted Yellow Pepper (vegetarian)

Creamy Mushroom and Thyme (can be vegetarian)

Cheddar Pale Ale Soup

Green Salad with Red Wine Vinaigrette, cherry tomatoes, red onion and cheddar cheese

Caesar Salad with Focaccia bread croutons

Spinach Salad with bacon balsamic vinaigrette and seasonal local mushrooms

Arugula with Feta, cranberries and toasted hazelnut vinaigrette

Iceberg Wedge w/ Bleu Cheese, Bacon, Tomatoes and Red Onion

Fried Polenta over Mixed Greens with Tomatoes, Feta and Shallots

Summer Caprese with Local Tomatoes, Fresh Mozzarella, Basil and Balsamic Vinaigrette

## Entrees

Grilled Salmon topped with Lemon and Hop-infused Butter  
Sweet and Spicy Bacon-Wrapped Scallops w/ Raison D'Etire Cream Sauce  
Sun-Dried Tomato Rockfish w/ a Sweet Bacon Glaze  
House-Made Lump Crabcakes with Remoulade Sauce  
Dogfish Paella w/ Shrimp, Crawfish, Chicken and Sausage  
Sweet Chili & Coconut Glazed Shrimp w/ Thai Peanut Noodles  
Shrimp and Penne Pasta with Garlic, Spinach and Sundried Tomatoes  
Grilled Swordfish Steaks w/ Tomato, Olive and Caper Sauce  
Chicken Chesapeake (imperial crab sauce)  
Chicken Parmesan w/ Spicy Marinara  
Pesto Chicken Penne with Roasted Vegetables, Parmesan and Pine Nuts  
Covered and Smothered BBQ Chicken w/ Caramelized Onions, Bacon and Melted Cheese  
Beach Beer BBQ St. Louis Ribs  
Grass-Fed Meatloaf with Indian Brown Ale Gravy  
Sliced Roast Beef served with Gravy  
Rib-Eye Steak with Indian Brown Ale Mushroom Sauce  
Pork Tenderloin Roulade (stuffed with spinach, goat cheese and cranberries)  
Wild Mushroom Pasta  
Eggplant Parmesan or Roulades

We also offer Individual Pizzas. A Pizza Buffet with a variety of pizzas (meat, seafood and vegetarian) is a great, casual option and pairs well with our beers. All pizzas are served on a homemade, wood-grilled thin crust and can be topped with basil pesto, marinara sauce or olive oil and fresh garlic; then topped with mozzarella cheese and your choice of toppings.

Some of our favorites:

The Chesapeake – crabmeat, asparagus, tomatoes and basil

The Sea Change – shrimp, spinach, tomatoes and feta

The Canary – grilled chicken, caramelized onions, roasted red peppers and scallions

A Simple Inquiry – fresh basil, tomatoes and scallions

## Accompaniments

Roasted Potatoes w/ Olive Oil, Garlic and Fresh Herbs

Fresh Cut Potato Chips or Fries

Yukon Gold Mashed Potatoes

Sweet Potato Mash, or Casserole-Style

Vegetable Rice Pilaf

Wood-Grilled Asparagus

Beer-Soaked Mushrooms

Garlic-Sauteed Green Beans

Broccoli and Baby Carrots

Green Bean Medley (with asparagus, onions and roasted red peppers)

### **DESSERTS**

Give your event a sweet finish with one of our homemade desserts. Desserts can be plated individually or served buffet style. Prices are per person and range from \$2-8.

Fresh Fruit Tray w/ Sweet Cream Dipping Sauce

Chocolate Chicory Stout & Blue Cheese Cheesecake

Brown Honey Rum Bananas Foster

Key Lime Pie (or smaller individual tarts)

Vanilla Bean Blue Hen Vodka Crème Brulee

Frozen Peanut Butter Pie

Dogfish Head Coconut Rum Pina Colada shots (summer season only)

Apple Crisp (other seasonal fruits may also be available)

Flavored Vodka Granite

Red & White Poached Pears w/ Cinnamon Mascarpone & Pistachios

White Chocolate Bread Pudding with Chocolate Chicory Stout Sauce

Mini-Dessert Buffet (smaller pieces of selected desserts, so your guests can try them all!)

**\*\*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 it would be no problem to add it to your event!**

## **LUNCHES**

We have multiple options for your daytime event. 2 course options (starter and entrée) and just entrée menus are available. Menus are typically \$10-15 per person, and include a non-alcoholic beverage (some items may require an additional charge).

### **Beginnings**

Caesar Salad with Garlic Caesar Dressing and Focaccia Bread Croutons

Pub Salad w/ Red Wine Vinaigrette

Spinach Salad w/ Bacon Balsamic Vinaigrette

Arugula Salad w/ Cranberries and Feta

Creamy Crab and Corn Chowder

Indian Brown Ale Chili

Cheddar Pale Ale Soup

Hummus Platter with Pita and Crudités

The Dogpile – Spinach and Artichoke Dip, mozzarella cheese, diced tomatoes and scallions baked and served over fried pita chips. Our version of nachos!

Three Cheese Crab Dip – served warm with pita and baguette

Spice Fried Buttermilk Calamari – with cocktail and sesame-soy sauce for dipping.

### **Lunch Selections**

Blackened Fish PoBoy Sandwich with Remoulade Sauce

Chicken and Shrimp Club

Crab Cake Sandwich

Grilled Tuna Steak Sandwich with Tomato and Ginger Salsa

Salmon Sandwich with Blue Cheese, Marinated Red Onions and Garlic Aioli

Lobster Roll (can also be made as shrimp salad)

Chicken Caesar Salad Wrap

Turkey & Avocado Club Wrap

Slow-Roasted Roast Beef Sandwich with Provolone

Indulgence Burger (local ground beef burger topped w/ an onion ring, bacon and cheddar)

Grass-fed Meatball Sub with marinara and melted provolone

Beach Beer BBQ Pulled Pork Sandwich

Chicken Waldorf Salad on dark wheat bread

Grilled Vegetable Stack with Provolone and Pesto

Chicago Steak Salad

Grilled Chicken Caesar Salad

Individual Pizzas (can be customized with meat, seafood and vegetable toppings)