

Torched Hop Brewing is a dynamic and upbeat brewpub aimed at providing Atlanta with the freshest hand crafted beer and cuisine in town. Our fun and inviting atmosphere is a community-gathering place for people to enjoy great conversation over bold flavored beers and savory menu items. We place an important focus on creativity, having fun, and the freedom to express ourselves through our products.

Torched Hop is available for Private and Semi-Private events on a contracted basis. The amount of space reserved for your group will depend on the size of your group, applicable event minimums, and the type of your event. Below is a list describing different private event options.

Manager's Initials:



Torched Hop Brewing Company Private Event Contract

Date of Contract:

This is a contract for services and agreement to pay for services in accordance with the terms set forth herein, between Torched Hop Brewing and:

Event/Group Name:	
Contact Name:	
Phone:	
Email Address:	
Date of the Event:	
Type of Event:	
Estimated Number of Guests:	
Start Time: End Time:	
Space: Bocce Room Private: Yes or No	

Bocce Room

Semi-Private & Private options available

This event space is great for Happy Hours, Birthdays, Showers, Engagements, Rehearsals and Corporate events.

The Bocce Room is a great space for socializing and hanging out. This room contains 4 large high tops for seating up to 40 people, a full size bocce ball court, and 2 flat screen TV's that can be used for presentations and slideshows (for private events only). The space also contains a few drink rails and 2 small seating areas on the sides of the bocce court for additional seating.

The space is usually open to the public, but can be made completely private based on the fee schedule shown below. There is **no fee** for reserving the space as **semi-private**, but only the tables will be reserved for your group and not the entire room. This means other guests are still welcome to play bocce ball. Private events reserve the entire bocce room for themselves and all other guests will be restricted from the area. This space is not handicap accessible. Tables on the main floor can be reserved for any handicapped guests.

Optional Private Event Fee:

Sunday – Thursday = \$150 an hour Friday & Saturday = \$250 an hour

Capacity:

Seated Capacity = 40 people Total Capacity = 65 people

Minimums:

\$20 per person

Food:

Parties over 25 people must have food on one check. Buffet menus can be found at the end of the packet. There is a 25 person minimum to execute a buffet.

Alcohol:

Options can be found at the end of the packet.

Decorations:

Glitter, confetti, and other small decorations are prohibited.

Bocce Party Deposit and Cancelation Policy

A Security Deposit of \$200 is required to hold the space for your party. This deposit will be refunded if the event is canceled with more than 7 days of notice. If cancelation occurs within 7 days of the event, the Security Deposit will be charged.

Credit Card Authorization

Card Type:	AMEX	VISA	MASTERCARD	DISCOVER	
Name on Car	d:				
Card Number	r:				
Expiration (n	nm/yy):				
Security Code	e:				
Card Holder	Zip Code: _				
Ι			, authorize T	orched Hop Brewing (Com

I ______, authorize Torched Hop Brewing Company to charge my credit card above for agreed upon services.

Customer Signature:

Date: _____

Decorating Restrictions

Glitter, confetti, rice, flower petals, bubbles, etc. are prohibited. All candles must be enclosed. Balloons must be removed immediately after the conclusion of the event. Failure to comply with these rules will result in a minimum \$250 cleanup fee.

Availability and Booking your Event

Torched Hop Brewing is available for brunch, lunch, dinner and cocktail parties. All events are booked on a first come, first served basis and are only considered reserved once a fully executed contract has been received by Torched Hop Brewing Company along with a credit card number/deposit to guarantee the reservation. Unfortunately, we are not able to hold dates.

Menu Selection and Final Guest Counts

We offer a variety of private event menus including full buffet and passed hors d'oeuvres. Should you prefer a customized menu, our team would be happy to work with you.

All final menu selections must be made 14 days prior to the event. Final guest counts must be received 14 days prior to the event. You will be billed the guaranteed number, plus any additional meals served, or the specified food and beverage minimum, whichever is more.

Menu selections and price are subject to change without prior notice. Contact Torched Hop Brewing for the most current menu options before making your final selections.

Food and Beverage

All food and beverage shall be supplied and prepared by Torched Hop Brewing Company as contracted. No client nor his/her guests may bring or remove food or beverage from the event without prior written approval by Torched Hop Brewing Company. The cake-cutting fee is \$3.50 per person for all pastries brought in from an outside, licensed, commercial bakery. Due to Health Department regulations, no other food can be brought into the restaurant.

Manager's Initials: _____

Financial Summary

Initial Estimates and Deposit Calculation

Menu Price per Person: x Number of Estimated Attendees	=
	Estimated Food Cost
Bar Package Selected:	
<u>Cash Bar</u> : no cost	
Drink Tickets (Beer/Wine): \$7 per ticket x Number of Tickets	= \$
Consumption: dependent on what your guests order at menu price	
Open Bar (Beer/Wine): \$30 per person for 3 hours x Number of Gue	ests= \$
Open Bar (Full): \$38 per person for 3 hours x Number of Guests	= \$
Estimated	Beverage Cost:

Estimated Subtotal of Food and Beverage:

Estimated Gratuity based on Food and Beverage (20%):

Estimated Sales Tax (8.9%):

Private Fee (tax included):

Estimated Total Charges:

Additional costs incurred, including additional guests, shall be added on to the final bill. Decreases in cost shall be deducted from final bill. FINAL PAYMENT IS DUE IMMEDIATELY UPON THE CONCLUSION OF YOUR EVENT.

Signed: _____ Customer

Signed: ______ Torched Hop Manager

Client's Initials: _____ Manager's Initials: _____

Torched Hop Buffet Menus

\$30 a Person *25 Person Minimum*

New American

Creamy Garlic Chicken

Miso Glazed Salmon

Herb Roasted Potatoes

Seasonal Sauteed Vegetables

Torched Green Salad, Cheddar, Red Onion, Mushrooms, Tomato with a Lemon Balsamic Vinaigrette

Dinner Rolls

Seasonal Cobbler

Italian

Spaghetti Bolognese: Red Sauce, Basil, Parmesan Cheese

Chicken Marsala: Mushrooms and Micro Basil

Caesar Salad: Croutons, Parmesan Cheese, Herbs, Lemon Zest

Caprese: Tomato, Mozzarella, Basil, Balsamic Reduction

Roasted Seasonal Vegetables

Garlic Bread

Italian Cream Cupcakes

Torched Hop \$25 per person

Wings: Choice of Sauces, Carrots and Celery

Beef Sliders: American Cheese, Torched Disco Sauce, Pickle, Onions

House Salad: Cheddar, Tomato, Cucumber, Red Onions, Croutons served with Lemon Balsamic Vinaigrette

Mac N Cheese

Fries

Seasonal Cobbler

Client's Initials: _____ Manager's Initials: _____

Torched Hop Beverages Options

Cash Bar

Each Guest is responsible for their own tab. Our servers will start individual tabs for guests as they arrive.

Drink Ticket - Beer + Wine Only

\$8 a ticket. This is good for any House Draft or Glass of Wine.

Drink Ticket – Full Bar

\$10 a ticket. This is good for any Draft, Wine, or Cocktail. No Top Shelf Liquors are included

Consumption

Drinks are charged based on what your guests order at menu price. There is no limit or exclusions from the drink menu. You can limit the number of drinks per guests with drink tickets.

Open Bar – Beer + Wine Only

One set price with no limits on guest consumption for the duration of the Open Bar. This is exclusively for Beer and Wine only. No liquor or cocktails.

Priced per person for 3 hours = \$30

Open Bar – Full Bar

Same as the previous, but includes Liquor and Cocktails. No Shots or top shelf liquors.

Priced per person for 3 hours = \$38