



EVENT GUIDE



CRAFTED IN  NEW ORLEANS



WELCOME TO THE FAUBOURG

THE NEIGHBORHOOD BEER
OF NEW ORLEANS

Gather your krewes and let Faubourg Brewing Co. host your one-of-a-kind private event. There's something truly special about bringing your guests together at the oldest operating brewery in New Orleans. From birthday parties to corporate meetings, Faubourg is equipped to create a memorable experience for you and your group.

AT A GLANCE

- ✦ 15 minute drive from downtown New Orleans with ample on-site parking
- ✦ In-house food catering and group menu options
- ✦ Unique selection of up to 14 different styles of beer available
- ✦ On-site event manager
- ✦ Unique add-on options to mark your special occasion

EVENT SPACE A ROOM FOR EVERY OCCASION



CAPACITY

80 SEATED; 100 RECEPTION;
30 CLASSROOM

FOOD & BEVERAGE MINIMUM
\$1,500* MONDAY - FRIDAY
\$3,000 SATURDAY & SUNDAY

DRAUGHT ROOM

CAPACITY

80 SEATED; 100 RECEPTION;

FOOD & BEVERAGE MINIMUM
\$1,500* MONDAY - FRIDAY
\$3,000 SATURDAY & SUNDAY



BEER GARDEN

*If ordering food through our restaurant partner, the food portion of your invoice must meet a \$800 minimum if the event is held outside of the restaurant's operating hours.

Please inquire with event manager for current hours.

BEVERAGE SELECTIONS

IT'S 5 O'CLOCK SOMEWHERE

HOSTED BAR

Option 1:

Open bar that is billed based on consumption and paid by host.

Option 2:

Open bar up to a certain dollar amount or for a certain time frame that is paid by host and then move to a cash bar.

DRINK TICKETS

These are used if the host would like to pay for the first round or two of beverages and then move to a cash bar.

CASH BAR

All guests pay for their own drinks.

NON-ALCOHOLIC OPTIONS

We offer self-service stations for water, iced tea, hot coffee, cold brew, café au laits as well assorted bottled sodas and water. Please let us know in advance if you wish to include these at your event as we order and set up non-alcoholic options per event.

How do you want it served?

DRAFT | We are able to serve up to 4 draft beers in each of our private event spaces. Prices range from \$5-\$8 for each pint. If you require more than 4 options, we recommend offering 4 exclusive drafts along with bottled and canned beer from our annual portfolio. Additionally, we offer rotating seasonal drafts that are exclusive to our brewery. Please inquire about seasonal drafts for your event!

SELF-SERVE STATIONS | Feeling casual? We can set up self-serve icers filled with your favorite bottled or canned selections. Your guests can grab and go without the wait. For this option, we do require you to purchase beer by the case, bottle, or can before the event. Additional beer can be purchased throughout the duration of the event. Availability of specific beers is not guaranteed. Leftover beer is free to take home.

NOTE | Due to alcohol trade commission laws, we are only allowed to serve beer and non-alcoholic drinks on our premises. This rule extends to other licensed caterers hosting events on the premises; therefore, we are not allowed to have wine or liquor at events. Regarding outdoor events, we are not allowed to exchange sales transactions beyond the roof-line; therefore, your private bartender will be set up underneath the roof-line of our patio.



BEVERAGE SELECTIONS

MEET OUR FAMILY...



FAUBOURG PREMIUM LAGER | CLASSIC PILSNER

The slow-brewed classic lager with golden straw color and a bright, smooth finish.

Faubourg Lager celebrates the traditions of our brewery going back to 1907. Authentically and painstakingly crafted, it's a full-flavored and exceptionally well-balanced brew made with just barley, hops, 100% pure filtered water, and yeast. Faubourg Lager is the neighborhood beer of New Orleans, an easy-drinking lager everyone can enjoy.



VELVET VOODOO DUNKEL-STYLE DARK LAGER

Rich, malty and smooth, with a surprisingly sessionable, food-friendly profile. Faubourg Velvet Voodoo is a delicious dark lager crafted in the traditions of the great German dunkels that inspired it. Our brewers skillfully balance five premium roasted barley malts with two hop varieties to create a dark, mysterious brew known for its bewitching character and magical spirit.



GOLDEN CYPRESS BELGIAN-STYLE WHEAT ALE

Bright, crisp, and full-flavored, with citrus and spice notes that are true to the style. Faubourg Golden Cypress is refreshing Belgian-style wheat ale named for its beautiful golden color. Crafted from lightly kilned pilsner malt combined with soft white wheat and a touch of malted oats, it's a smooth and incredibly balanced brew that shows zesty, sweet aromas, and hints of spicy coriander.



DAT'SUMA IPA WITH SATSUMA

The light citrus burst of Louisiana satsumas, balanced with a heavy dose of hops. Here in Louisiana, what might look like oranges are what we call satsumas — and it takes more than 100 pounds of these juicy little fruits to craft one small batch of Faubourg Dat'suma IPA. This special brew will refresh and inspire you while you reminisce about the good ole' days.



WESTWEGO WEST COAST STYLE IPA

A classic West Coast IPA featuring tropical and citrus notes with a dry finish. Faubourg Westwego West Coast IPA is our shout-out to the legendary port town on our "West Coast" — the western bank of the mighty Mississippi River — across from Audubon Park in New Orleans. We craft this big, 8% ABV beauty to showcase Centennial and Cascade hops, then dry-hop it with Mosaic and Motueka.

Please ask about our rotating seasonal selections.

Mini Muffalettas

mini Leidenheimer muffaletta rolls, hickory smoked ham, genoa salami, provolone cheese, homemade olive salad

Substitute from hors d'oeuvres Selection of A La Carte Menu

Chicken and Andouille Gumbo

Substitute from SOUPS Selection of A La Carte Menu

House Salad

Mixed greens, tomatoes, cucumbers, red onion, croutons. House made Ranch and Italian

Substitute from SIDES Selection of A La Carte Menu

Red Beans and Rice

With homemade andouille sausage

Substitute from ENTREES Selection of A La Carte Menu

White Chocolate Bread Pudding

Bottled Water and Soda's

Mini Muffalettas

mini Leidenheimer muffaletta rolls, hickory smoked ham, genoa salami, provolone cheese, homemade olive salad

AND

Fried Boudin Balls

Served with Horseradish Ranch

Substitute from hors d'oeuvres Selection of A La Carte Menu

Chicken and Andouille Gumbo

Substitute from SOUPS Selection of A La Carte Menu

House Salad

Mixed greens, tomatoes, cucumbers, red onion, croutons. House made Ranch and Italian

AND

Fresh Vegetable Medley

Zuchinni, squash, bell pepper, and carrots

Substitute from SID E S Selection of A La Carte Menu

Cajun Chicken and Sausage Jambalaya

AND

Shrimp Creole

Substitute from ENTREES Selection of A La Carte Menu

White Chocolate Bread Pudding

Bottled Water and Soda's

Mini Muffaletta's
AND
Italian Mini Meatballs

Substitute from hors d'oeuvres Selection of A La Carte Menu

Spinach and Artichoke Dip

Served with tortilla chips

Substitute from SIDES Selection of A La Carte Menu

Three Foot Grazing Board

Imported & domestic cheeses, cured meats, fresh assorted fruit, garden fresh vegetables, olives, dips, baguettes, & thins

White Chocolate Bread Pudding

Bottled Water and Soda's

Grazing Board

Imported & domestic cheeses, cured meats, fresh assorted fruit, garden fresh vegetables, olives, dips, baguettes, & thins

Berry Pecan Feta Salad

Mixed greens, seasonal berries, feta cheese, sweet & spicy pecans, herb vinaigrette

French Toast Casserole

Brioche bread baked in a creamy custard topped with a pecan maple crumb

Brunch Potatoes

Herb roasted new potatoes

Shrimp and Grits

A Southern classic combination of creamy grits with cajun shrimp & bold seasonings

Bottled Water, Iced Tea, and Iced Coffee

Add Ons

- Petite Finger Sandwiches (+\$2 per person)
- Mini Chicken Salad Croissants (+\$2 per person)
- Mango Peach Tea & Fruit Water (+\$3 per person)

PARISH THIRD

Orleans Cuisine

Catering Package Substitutions

Item upcharges are p er-p erson

Hors d'oeuvres

- Artichoke Balls
- Crab Stuffed Mushrooms (SEA)
- Seafood Patties (SEA)
- Mini Italian Meatballs
- Deviled Eggs
- Boiled Shrimp Cocktails (SEA)
- Mini Croissants
- Mini Muffalettas
- Finger Sandwiches
- Fried Boudin Balls

Finger Sandwiches and mini croissants can be any combination of: ham, turkey, roast, or chicken salad.

Entrees

- Red Beans and Rice
- Cajun Seafood Jambalaya (SEA)
- Cajun Chicken & Sausage Jambalaya
- Seafood Pasta Au Gratin (SEA)
- Shrimp & Grits (SEA)
- Cajun Shrimp Fettuccini (SEA)
- Crawfish Fettuccine (SEA)
- Lasagna
- Meatballs & Spaghetti
- BBQ Brisket
- Shrimp Creole (SEA)
- Shrimp Etouffee (SEA)
- Crawfish Etouffee (SEA)
- Whole Fried Chicken

Grazing Displays - Add on only

- Boiled Shrimp Boat (\$10 per person)
- 3ft Grazing Board (\$8 per person)
- Vegetable Board (\$5 per person)
- Fruit Board (\$5 per person)
- Cheese Board (\$6 per person)

S o ups

- Corn and Crabmeat Bisque
- Seafood Gumbo
- Chicken and Andouille Gumbo
- Artichoke Soup
- Tomato Basil Soup
- Potato Soup

S ide s

- House Salad
- Italian Salad
- Ceasar Salad
- Vegetable Medley
- Baked Macaroni
- Potatoes Au Gratin
- Pasta Alfredo
- Spinach & Artichoke Dip
- Potato Salad
- Chicken Salad
- Shrimp Salad with crackers (SEA)

Desserts

- White Chocolate Bread Pudding
- Chocolate Cream Pie
- Peanut Butter Pie

D rink s

- Tea (sweet or unsweet)
- Lemonade
- Assorted Canned Soda

**bottled water included in all packages*

**Substitute for SEA item: \$3 per person upcharge.*

**Package add on item \$3 per person, SEAFOOD Item: \$5 per person.*



THE FAUBOURG EXPERIENCE

Guided tours begin in a private tasting room where groups receive generous samples of two core beers and learn the stories behind them.

Next, the tour continues into the main production space where groups can look into the heart of Faubourg from the second floor observation deck. Here, groups have a birds eye view overlooking the brewing and fermentation tanks, can peer into the nerve center of operations - the automated control room and quality control lab, check out the high speed canning and bottling lines, and learn about unique master brewing processes that are required to make Dixie beer.

Finally, groups will make their way to our main taproom, where guests can select any specialty pint they may fancy, and choose between relaxing on the Adirondack chairs outside playing a game of bocce ball, or chilling in our large taproom the overlooks the 200-bbbl fermenters through a large window.

OUR TOURS

Let's take a stroll...



Private Group Tour

Length: 1 hour

Cost: \$12/person

Includes:

Private guided tour,
two beer samples,
and souvenir tasting
glass

Audio Visuals

The Draught Room is equipped with two 65" tvs and one 85" tvs for your audiovisuals needs. All presentations, videos, or slideshows can be copied to a USB or Blue Ray disc and displayed in the room at no additional charge. Personal laptop use requires an HDMI connection – it is recommended that an appointment is made prior to your event to confirm compatibility with our system. If you require additional audiovisual assistance, sound equipment (beyond our in-house speaker system), an on-site A/V tech for the duration of your event, or need audiovisual set ups in other spaces outside of the Draught Room, this can be set up through an event manager for additional fees.

Other

POP UP TENTS

Renting an outdoor space? We have two 10x10 pop up tents available for your event in case of inclement weather. While our patio is partially covered, it is not protected from rain. Our bocce ball court does not have any covering. Please see inclement weather policy below for more information.

PODIUM OR EASELS

We have a clear, acrylic podium and four brass easels available for your event.

GA MES

We have cornhole boards, giant jenga, and other yard games available at the brewery at all times to the public. If you would like to reserve a game specifically for your group, please let an event manager know.



The nitty gritty... Policies

DEPOSIT AND PAYMENT: A \$100 deposit is required at the time the contract is signed in order to secure the date. Deposit is non-refundable. Remaining balance is due day of your event.

ROOM RENTAL: There is a \$50 room rental fee per hour for use of any of the private event spaces. Room rental fees will be added to the invoice due day of your event.

FINAL HEADCOUNT, BEVERAGE SELECTIONS, AND MENU SELECTIONS: A guaranteed number of people attending, final menu, and final beverage selections are due one week prior to the scheduled event. Once guarantee is made, it may not be reduced. An additional \$5.00 per person charge will be added to any additions made after the final deadline in addition to the set price per guests. Unfilled reservations will be billed. Caterer will prepare approximately 10% more not exceeding 10 guests.

CANCELLATIONS: Cancellations must be made within one week prior to the event to avoid any penalties beyond forfeiture of deposit. If cancellation is made after 6 days or less of your event, \$15 per person of estimated headcount at time of agreement will be charged to credit card on file.

SERVICE CHARGE: A 20% service charge is added to the total invoice to cover event related items such as: gratuity, linens, dishware, staffing, set-up, break-down, tables, and chairs.

FOOD & BEVERAGE MINIMUM: The minimum is based on food and beverage net sales; the minimum does not include taxes or service charge. If the event does not meet the required minimum amount, the client is responsible for the difference immediately following the event. Faubourg will use the card on file unless otherwise noted. If client outsources catering to another company, the whole minimum and service charge will still.

TAX: All events are subject to state tax. Louisiana State tax is 10.2% on food and sales. If you are tax exempt, your tax registration number and a certificate of exemption must be returned with your signed copy of this contract.

SERVERWARE AND GLASSWARE: All food items will be served with disposable dishes and flatware unless prior arrangements are made. If you require rented serverware, arrangements can be made with an event coordinator. An \$150 fee will apply to cover scraping and handling fees. Faubourg branded glassware will be used for all alcoholic beverages.

SUBSTITUTIONS: Caterer reserves the right to make reasonable substitutions if Caterer is unable to secure specific ingredients in menu items.

WEATHER: In the case of inclement weather as it relates to private outdoor events, Faubourg Brewery will make every effort to accommodate your event inside or by working with you on an alternate date. If client chooses to cancel event due to weather, client is responsible for \$15 per estimated headcount (see cancellation policy). However, the company reserves the right to close the facility to ensure employee safety. In the event of weather closure from Faubourg Brewery, the client will receive a full refund.

STAFFING: Labor and services outside the purview of Caterer and those not expressly outlined in contract--e.g. scraping and bussing rental flatware and china; cake cutting, etc.--requires additional notice and fee.