



# PRIVATE EVENT MENUS



We're so glad you're here.

At Campsite Brewing Co., hosting a private event isn't just about renting a space — it's about creating memories that feel like they belong around a campfire: joyful, shared, and unforgettable. Whether you're planning a celebration, a company gathering, or something entirely your own, we're honored that you're considering us to be part of it.

Our team has crafted this menu with care, combining seasonal ingredients, local flavors, and a bit of Campsite magic. From house-brewed beers to slow-cooked comfort food, every item is designed to bring people together and leave a lasting impression.

No matter the size or style of your gathering, we're here to make sure it feels effortless, welcoming, and uniquely you. So take a look, dream a little, and imagine your event here — we'd love nothing more than to raise a glass with you soon.

Cheers to great moments ahead!

# KEY INFORMATION

- All meals are served buffet-style. Any buffet option can be served as a plated meal for an additional per person charge.
- Private bars are stocked with our most popular beers, curated by our brewing team.
  - Custom beverage options are available for a \$250 fee to cover labor and materials to change out draft lines.
  - Custom beer selections require at least 7 days' notice.
- Beer availability rotates frequently. We cannot guarantee specific beers unless confirmed prior to the event.



# SHAREABLES



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**Charcuterie Grazing Board**

**Seasonal Fruit Platter**

**Pretzel Bites**

w/ cheese dipping sauce

**Trailhead BBQ Meatballs**

**Meatballs**

Trailhead BBQ or Marinara

**Chicken Wings**

BBQ, Buffalo or Plain

**Fried Mozzarella Sticks**

**Fried Pickles**

**Tortilla Chips & Dips**

Salsa and Guacamole

**Smash Burger Sliders**

**Grilled Sausages**

served w/ grilled peppers and onions

**CUSTOM OPTIONS AVAILABLE**

ask your sales manager about creating something special for your event



**DINNER / LUNCH**

# Campfire Classics

## Starter

**House Salad** – Mixed greens tossed in our signature honey balsamic vinaigrette.

## Mains

**Grilled Sausages** – choice of Bratwurst or Vegan Bratwurst

**BBQ Chicken Thighs** – Juicy grilled chicken thighs glazed in our house-made Trail Head BBQ sauce.

## Sides

**Mashed Potatoes** – Creamy Yukon golds whipped with butter and cream.

**Brussels Sprouts** – crispy sprouts tossed in bold house seasoning with Aleppo pepper and sumac.

**Cornbread** – Baked with smoky cheddar and jalapeños for the perfect sweet and savory balance.





# Glamp & Graze

## Starter

**House Salad** – Mixed greens tossed in our signature honey balsamic vinaigrette.

## Mains

**Grilled Salmon** – Lightly seasoned and grilled. Served with a side of lemon beurre-blanc.

**Steak Diane** – Juicy beef tenderloin seasoned and grilled to perfection. Topped with a rich mushroom gravy.

## Sides

**Mashed Potatoes** – Creamy Yukon golds whipped with butter and cream.

**Broccolini** – Tender broccolini, lightly roasted to bring out its natural sweetness, then finished with a bright splash of fresh lemon and a touch of sea salt.

**Smoked Cheddar Mac & Cheese** – Rich, creamy, and full of flavor.

# Trailhead Taco Bar

## Build-Your-Own Tacos

Featuring marinated **Achiote Chicken Thighs** and savory **Carne Asada**.

## Accompaniments

### Housemade Tortilla Chips

**Salsa Bar:** Includes our bold Salsa Borracha and tangy Salsa Verde, plus fresh Pico de Gallo and creamy Guacamole.

### Shredded Cheese (Queso Fresco)

### Sour Cream

## Sides

**Refried Beans** – Slow-simmered with garlic, onions, and spices.

**Mexican Rice** – Fluffy long-grain rice infused with tomatoes, garlic, and aromatic seasoning.





# BRUNCH



# Rise & Shine

## Choice of:

**French Toast** – sweet brioche bread served with fresh seasonal berries and house beer infused maple syrup

OR

**Buttermilk Pancakes** – served with house artisanal jam, beer infused maple syrup and whipped cream

## Sides

**Seasonal Fruit** – a vibrant medley of freshly cut, peak-season fruits.

**Scrambled Eggs** – Rich, creamy, and full of flavor.

**Breakfast Potatoes** – Crispy, golden potatoes roasted with a savory blend of herbs and spices, tossed with caramelized onions and bell peppers.

**Applewood Smoked Bacon**– premium bacon, slowly smoked over applewood for a rich, savory flavor with a hint of natural sweetness. Cooked to crispy perfection.

# Cabin & Co.

## Mains

**Avocado Toast** - toasted levain, smashed Hass avocado, red onion, cherry tomatoes and sumac

**Chilaquiles** - fried tortilla chips smothered in Campsite salsa borracha, topped with over medium eggs, refried beans, avocado, onion and cilantro.

## Sides

**Seasonal Fruit** - a vibrant medley of freshly cut, peak-season fruits.

**Breakfast Potatoes** - crispy, golden potatoes roasted with a savory blend of herbs and spices, tossed with caramelized onions and bell peppers.

**Applewood Smoked Bacon** - premium bacon, slowly smoked over applewood for a rich, savory flavor with a hint of natural sweetness. Cooked to crispy perfection.

**Breakfast Sausage** - savory pork sausage links, perfectly seasoned with a blend of herbs and spices, then cooked until juicy and golden brown.





# BEVERAGE PACKAGES



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### Open Bar

Our most flexible option. Set your budget and let us take care of the rest.

### Beer & Wine Tickets

Pre-purchase a set amount of beverages to be offered to your guests. Tickets are redeemable in the private event space for a beer or wine of their choice.

### Non-Alcoholic Beverage Bar

Choose 3 options: Iced Tea, Handcrafted Lemonade, Agua Fresca, or Coffee





# DESSERT PACKAGES



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### DESSERT GRAZING TABLE

A feast for the eyes and the sweet tooth! Our grazing table overflows with an ever-changing selection of decadent treats — from bite-sized cakes, cookies, and brownies to seasonal fruits, chocolates, and petite pastries. Designed for sharing and sampling, it's a beautiful spread that invites guests to nibble, mingle, and discover their favorite indulgence.

### BUILD-YOUR-OWN S'MORES BAR

Gather 'round and roast your marshmallow to golden-brown perfection. Stack it high on a crisp graham cracker and choose your sweet finish; from the classic Hershey's milk chocolate bar to a tempting lineup of candies like Reese's Peanut Butter Cups, York Peppermint Patties, and more. Mix, match, and create your ultimate gooey, melty treat.

### CUSTOM OPTIONS AVAILABLE

Have a sweet idea we haven't listed? Let's make it happen! From themed dessert displays to your favorite childhood treat re-imagined, our team can craft something unique just for your event. Speak with your Sales Manager to explore custom dessert options tailored to your vision.

