



## LOUISVILLE PRIVATE EVENTS

**PRIVATE PARTIES, CORPORATE EVENTS, WEDDINGS, BUSINESS MEETINGS & CONCERTS**

OUR UPSTAIRS IS A PRIVATE EVENT SPACE WITH IT'S OWN BAR, STAGE, A.V. EQUIPMENT AND RESTROOMS, ACCOMMODATING UP TO 70 SEATED  
OR 125 STANDING GUESTS

1036 E. BURNETT AVE. LOUISVILLE, KY 40217 | 502.742.6564 | [EVENTS@MONNIKBEER.COM](mailto:EVENTS@MONNIKBEER.COM)



**MONNIK**  
— BEER CO. —

## CATERING MENU

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Served family or buffet style.

## SLIDER BAR

**GRASS-FED BURGERS or PULLED PORK SLIDERS** / \$9 per person

Brioche buns, 2 patties per person and assorted toppings  
(add chickpea patty + \$1 per person)

### ASSORTED TOPPINGS INCLUDE:

chopped lettuce  
onions  
pickles  
cheddar cheese  
ketchup  
mustard



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Served family or buffet style.

## COLD HORS D' OEUVRES

Based on 2 hours of service and a minimum of 20 guests. An additional \$10 per guest if items are chosen to be passed.

**MOZZARELLA CAPRESE SKEWERS** / \$6 per person

**SALMON RILLETES** / \$6 (2) per person

**FRUIT SKEWERS** / \$8 per person

**PASTA SALAD** / \$8 per person

**PRETZEL BITES** / \$6 (2) per person

## HOT HORS D' OEUVRES

Based on 2 hours of service and a minimum of 20 guests. An additional \$10 per guest if items are chosen to be passed.

**CHEFS SORGHUM CHICKEN BISCUITS-**

House made buttery biscuits topped with crispy fried chicken covered in a spicy sorghum glaze / \$13 per person

**POWPOW COCONUT SHRIMP-**

Fried coconut shrimp skewers served with korean pow pow sauce / \$8 per person

**BACON WRAPPED DATES** / \$10 per person

**SPANAKOPITA WITH A LEMON HERB AIOLI** / \$10 per person

**HOUSE MADE CRAB CAKES WITH REMOULADE** / \$12 per person



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# DISPLAY STATIONS

**Based on 2 hours of service and a minimum of 20 guests.**

**An additional \$10 per guest if items are chosen to be passed.**

### ARTISANAL CHARCUTERIE BOARD

A flavorful assortment of meats and cheeses, paired with pickled seasonal vegetables, jams, and whole grain mustard / \$15 per person

### CRUDITÉS DU MARCHÉ

Farm-fresh, locally sourced vegetables, accompanied by a bright and savory hummus and buttermilk dip / \$12 per person

### FRUIT CARVING DISPLAY

Fresh seasonal fruit display with fruit dip/ \$12 per person

### ELEGANT DESSERT DISPLAY

Assorted dessert (chocolate brownies, lemon bars, etc.) / \$15 per person - ADD-ONS:

Francie's cakes / \$40 per cake



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# MAINS

**Based on 2 hours of service and a minimum of 20 guests. An additional \$10 per guest if items are chosen to be passed.**

### CHICKEN W/ HERB SAUCE

Crispy chicken covered in a velvety sauce and garnished with house herbs / \$18 per person

### HERB CHARRED PORK LOIN W/ BOURBON JUS

Pork loin medallions with a herbed crust, paired with a house made bourbon beef jus / \$18 per person

### CITRUS SALMON W/ WHITE WINE CREAM SAUCE

6 oz salmon fillets marinated in citrus and white wine cream sauce / \$20 per person

### SHREDDED PORK SLIDERS / \$9

# SIDES

**Based on 2 hours of service and a minimum of 20 guests.**

**CONFIT FINGERLING POTATOES / \$8 per person**

**CHARRED LEMON BROCCOLINI / \$8 per person**

**CARAMELIZED ROOT VEGETABLES / \$8 per person**

**STAMPPOT / \$7 per person**

**GARDEN SALAD / \$7 per person**

**FRIES / \$7 per person**



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## LOUISVILLE PRIVATE EVENT SPACE FAQ

### GENERAL

#### How do I book an event?

A completed reservation form sent to [events@monnikbeer.com](mailto:events@monnikbeer.com) is required to be added to our calendar. Our reservations are on a First come, First serve policy: the First to send in a completed form reserves the date.

#### How much does it cost to rent the Monnik event space?

Weeknights: \$75/hr Room Fee and Food & Drink Minimum of \$100/hr  
Weekends (Friday, Saturday, Sunday): \$150/hr Room Fee and Food & Drink Minimum of \$200/hr

#### How many people can it accommodate?

70 seated and 100-120 Cocktail style (120 if the guests are staggered in arrival/departure).

#### Do you require a deposit?

No, we ask for a credit card on File to reserve the date, however, you will not be charged until the day of your event or if you cancel less than 14 days in advance.

#### Can we visit the space?

Yes, you can take a [virtual tour](#) on our website ([www.monnikbeer.com](http://www.monnikbeer.com)) or you can come see it in person weekdays 11am-4pm when the space is not in use. To ensure the space is not occupied, please email us. Upon arrival, let someone know at the bar that you are there to see the space and any questions can be directed to [events@monnikbeer.com](mailto:events@monnikbeer.com).

#### Is the room handicap accessible?

Unfortunately, it is not. As it is an older building, it only offers stairs to access the upstairs space.

#### Does it have its own bar?

Yes!



**Can you estimate bar costs?**

No, it is by the drink and varies event to event. Our drink prices are on our menu and available on our website.

**Do you offer bar packages?**

We do not, however there are several ways you can run your bar.

-**Open Bar** = you pay for all drinks

-**Cash Bar** = everyone pays for it themselves

-**Limited Bar** = only beer (or only beer or wine or only beer, wine, well drinks)

-**Ticketed Bar** 1-2 tickets per person that goes on a tab you will pay for (you can always choose a limited bar menu for this as well)

-**Set Bar Price** = set a bar limit and when it hits that amount, it switches to a cash bar

\* Cocktails and of course specialty bourbons are always higher in price

**Does it have its own restrooms?**

Yes!

**Is it kid-friendly? Is the event space all ages?**

Yes!

**Can we play our own music?**

Yes, you are welcome to plug into our system with your own device. We have a mini jack to plug in your tunes. \*If you are using an apple device - bring the adapter\*

**What does Monnik supply?**

We supply tables, chairs, plates and utensils only. We have white plates and our silverware is rolled in thick paper napkins. You are welcome to bring your own table linens, cloth napkins, and decorations!

**Can I set up and/or decorate before my event?**

Yes, the room is available up to one hour before your event. If you need more time, this is possible as long as the space is available (we will not know until 2 weeks in advance) and this is communicated in advance. Additional fees may apply. Confetti, glitter, stickers, tape and nails on walls or trim are prohibited.

**What if our event runs longer than expected?**

If the space is available, you will need to pay the additional hourly room rental fee. If the space is not available, you will be asked to continue downstairs in our main restaurant when space is available. We staff this space according to the timeframe on the reservation.

**Do you have TV's, projector and screen upstairs?**

Yes we do. We have one television, a projector and our screen is located on the stage. You will need to plug into our HDMI cord and someone in your party to be responsible for the set-up and running of this. \*If you are using an apple device - bring the adapters necessary\*

**Do you have cable TV?**

Yes.



**Can we bring a DJ or band?**

Yes, as long as it is pre-approved with your reservation. We ask that there is no loud music, bands, or DJ's - or dancing before 9p as it disrupts dinner service downstairs.

**Do you offer to-go or parting gifts for our guests?**

Yes, we are able to offer growlers (\$6 for the growler plus the 64oz pour), cans (priced by the four pack or six pack, based on availability). Please let us know in advance to make sure we have what you need in-stock.

## CATERING

**Can we bring our own food and drinks?**

As we are a brewery and restaurant, we do not allow outside food or drink.

**Can we bring outside cake or dessert for our event?**

Yes, as long as it is store-bought, per health dept. regulations. You are responsible for the plates, utensils, napkins as well as the serving, set-up, and clean up.

**How does the catering menu work?**

We have several options for appetizers, main dishes and sides. Pricing is per person with a minimum of 20ppl.

**Do you offer tastings for our private event?**

As we are not a catering company, unfortunately we do not. We encourage you to come by our restaurant for a meal and taste our food on your own, at your convenience. Several of the food items on our catering menu, are not on our regular menu, however, you will get a great idea about the style and quality of our options. We also have beer and bourbon flights.

**Can our guests order off the menu on their own?**

Only with groups of 15 or less on a weekday, and with pre-approval. Food will not come out at the same time, but as ordered. We do not offer this on Friday or Saturday evenings as they are the busiest times for our small kitchen. Our first priority is for all our guests to get the very best service and have a great experience. In order to be able to provide this, we will need all private events to order food in advance.

**When do you need our final menu?**

At least two weeks in advance.

**Do I have enough/too much food?**

We do this regularly and are happy to look over your details and provide you our chef's feedback.

**Can we book a tour and tasting for our party?**

Yes! \$20 per person.

## STAGE

**Do you have a stage?**

Yes, there is also a side area that can be used as a green room.

**Do you have bands?**

Yes, you are welcome to book your own show: additional fees apply. Live bands may only start after 9:00 pm due to dinner service below in our main brewery and restaurant.

**Do you have your own sound equipment?**

We have speakers, microphones and a basic sound system with sound board. It is available per request, additional fees may apply.

