



2026 TAPROOM EVENT MENU

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Rooms & Spaces

Rather than a rental fee, Semi-Private Events at Foolproof are based on a food & beverage minimum in each space. Food & Beverage Minimums must be met on a single tab, pre-tax and pre-tip to secure the space. 50% deposit required upon booking. Finalized Food & Beverage selections and guest count required 14 days prior to event. **Minimums listed below are subject to change and may fluctuate based season or holidays.**

TAPROOM SEMI PRIVATE

Up to ~100 Guests | 80 Seats | Standing Area

Great for smaller, informal gatherings! A semi-private section of the Taproom that includes, tables, booth seating and communal tables.

F&B MINS	Thurs.	Fri.	Sat.	Sun.
	\$2,500	\$3,000	\$4,000	\$2,500



THE BLACK HORSE (Private Room)

Variety Tables | 100 Person Capacity | 60 Seats

Our speakeasy-style private room would be ideal for hosting small events. The room has an eclectic, vintage vibe with a display of classic cars in the background, adding a unique and visually striking element to the space.

F&B MINS	Thurs.	Fri.	Sat.	Sun.
	\$4,500	\$4,500	\$5,500	\$4,500



THE COURTYARD

15 Picnic Tables & Seating Motifs | 120 Person Capacity

Enter our outdoor space through our grand front gates, the courtyard is enclosed and leads to our Brewery & Taproom entrance.

F&B MINS	Thurs.	Fri.	Sat.	Sun.
	\$2,000	\$2,500	\$3,500	\$2,000



Foolproof Catering Menu



All dishes are garnished and served family style at your event. Taproom Catering comes with personal waitstaff for your event as needed.

Cheese & Charcuterie Displays

-CUSTOMIZED DISPLAYS AVAILABLE UPON REQUEST-

ECOWARE DISPOSABLES & FLATWARE INCLUDED

THE WELCOME SPREAD - 18PP

*Murray's Genoa Salami | Capocollo | Sweet Soppressata
French Triple Creme | Umbria Tartufo | Murray's Young Manchego
Marcona Almonds | Honey Comb
Fresh Fruit & Berries | Variety Premium Crackers*

THE SOCIAL TABLE - 28PP

*Black Truffle Salume | Prosciutto di Parme | Hot Soppressata | Genoa Salami
Humboldt Fog | French Triple Creme | Umbria Tartufo | 12 Month Manchego
Marcona Almonds | Honey Comb | Marinated Olives | Dried Fruit
Fresh Fruit & Berries | Variety Premium Crackers | Local Baguette*

THE SHOWSTOPPER - 38PP

*Black Truffle Salume | Prosciutto di Parme | Hot Soppressata | Genoa Salami
Spicy Coppa | Spicy Capocollo | Blue Stilton
Humboldt Fog | French Triple Creme | Umbria Tartufo | 12 Month Manchego
Baked Brie | House Made Soft Pretzel Bites | Cornichon
Marcona Almonds | Honey Comb | Marinated Olives | Dried Fruit
Local Fruit Preserves | Dark Chocolate Truffles
Fresh Fruit & Berries | Variety Premium Crackers | Local Baguette*

Foolproof Catering Menu



A La Carte Stationary Starter Displays Continued

-TAPROOM BITES DISPLAY-

ECOWARE DISPOSABLES & FLATWARE INCLUDED

CHOICE OF 3 - 18PP

CHOICE OF 5 - 26PP

SOFT PRETZELS & FOOLPROOF BEER CHEESE

House Made Soft Pretzel Bites | Foolproof Warm Beer Cheese | Grain Mustard

RED OIL DUMPLINGS

Pork & Nappa Cabbage Dumpling | Szechuan Red Oil | Toasted Sesame | Frizzled Shallots

PHILLY CHEESESTEAK EGGROLLS

Shaved Ribeye Steak | Provolone | Onions | Bell Peppers | Jalapeno Ranch Dipping Sauce

BOURBON BACON JAM MINI GRILLED CHEESE

Gruyere | Mozzarella | Cheddar Jack | Redemption Bourbon Bacon & Onion Jam

HONEY CHIPOTLE CHICKEN

Crispy Chicken Tender Bites | House Made Honey Chipotle Sauce | House Ranch Dipping Sauce

ANGRY EDAMAME

Wok Fired Edamame | Confit Garlic & Shallot | Rosemary | Szechuan Peppercorn

GARLIC PARMESAN TRUFFLE FRIES

Crispy French Fries | Confit Garlic | 24 Month Aged Parmesan | White Truffle

BEER BATTERED ONION RINGS

Foolproof Ocean State Lager Batter | House Made Ranch Dipping Sauce

SWEET POTATO PATAS BRAVAS

Crispy Sweet Potato | Confit Garlic Aioli | Salsa Brava | Spring Onion

Foolproof Catering Menu



Mix and match items to stock your party with all your favorite Foolproof bites!

Stationary Mains

- SEMI-PRIVATE PARTY PACKAGE -

ECOWARE DISPOSABLES & FLATWARE INCLUDED

CHOICE OF 2 MAINS + 2 SIDES - 28PP

CHOICE OF 3 MAINS + 3 SIDES - 36PP

A LA CARTE MAIN +8 | A LA CARTE SIDE +6

BREWHOUSE WING DISPLAY

(3 WINGS PER PERSON)

Choose up to 3 Sauce Flavors : Sweet & Spicy Jerk | Maple Bourbon Glaze | Peri-Peri | Mambo Sauce | Sweet Thai Chili | Mango Habanero | Buffaque | Classic Buffalo

GENERAL TSO CAULIFLOWER

Crispy Cauliflower, House General Tso Sauce, Scallion, Toasted Sesame Seeds, Cilantro Lime Rice

WAGYU SMASHBURGER SLIDERS

Wagyu Beef Patty, Vermont Cheddar, House Pickle, Foolproof Burger Sauce, Toasted Mini Bun

DOUBLE FRIED CHICKEN SLIDERS

Crispy Buttermilk Fried Chicken, House Pickle, Foolproof Chicken Sauce, Toasted Mini Bun

BBQ BRISKET SLIDERS +2PP

18 Hour Slow Smoked Brisket, House Made BBQ Sauce, Shredded Slaw, House Pickles, Toasted Mini Bun

CAROLINA BBQ PORK SLIDERS

Dry Rub Slow Smoked Pork Shoulder, Shredded Slaw, Foolproof BBQ Sauce, Toasted Mini Bun

IMPOSSIBLE BURGER SLIDERS +2PP

Impossible Burger Patty, Vegan Cheddar Cheese, Toasted Mini Bun

CHICKEN PARM SLIDERS

Breaded Chicken Cutlet, House Made Marinara, Local Mozzarella, Toasted Garlic Bun

TERIYAKI BEEF SLIDER

Teriyaki-Glazed Beef Patty, Char-Grilled Pineapple, Scallion, Sesame, Toasted Mini Bun

MAC & CHEESE BAR

Foolproof Beer Cheese, Crispy Panko Topping

Served with Sides of Diced Jalapeños, Crumbled Bacon, Spring Onion, & Frizzled Shallots

Selection of One: BBQ Pulled Pork, Crispy Buffalo Chicken, Crispy BBQ Chicken, or Grilled Chicken

STREET TACO STATION

Selection of one: Al Pastor, Pulled Chicken, Barbacoa, or Cauliflower

Served with Warm Corn and Flour Tortillas, Cilantro, Lime Crema, Sliced Radish, Diced Onion

BEER-BRAISED SAUSAGE & PEPPERS

Local Bratwurst Sausage, Ocean State Lager Caramelized Onions, Bell Peppers, Soft Rolls, Grain Mustard

BUFFALO CHICKEN WRAPS

Crispy or Grilled Chicken, House Buffalo Sauce, Shredded Romaine, Tomato, House Made Ranch or Blue Cheese

CRISPY CHICKEN CAESAR WRAP

Fried or Grilled Chicken, Shredded Romaine, 24 Month Parmesan, House Caesar Dressing

FALAFEL & TZATZIKI WRAP (VEGETARIAN)

Crispy Falafel, Cucumber, Tomato, Shredded Romaine, Tzatziki, Roasted Red Pepper Hummus

GRILLED PORTOBELLO & SWISS (VEGETARIAN)

Marinated Portobello, Swiss Cheese, Spinach, Roasted Red Peppers, Garlic Aioli

Foolproof Catering Menu



Mix and match items to stock your party with all your favorite Foolproof bites!

Stationary Sides

- SEMI-PRIVATE PARTY PACKAGE -

ECOWARE DISPOSABLES & FLATWARE INCLUDED

CHOICE OF 2 MAINS + 2 SIDES - 28PP

CHOICE OF 3 MAINS + 3 SIDES - 36PP

A LA CARTE MAIN +8 | A LA CARTE SIDE +6

GUAC & HOUSE MADE TORTILLA CHIPS

Fresh Avocado, Lime, Salt (Cilantro Optional)

House Made Tortilla Chips

SALSA & HOUSE MADE TORTILLA CHIPS

House Made Salsa Roja, Salsa Verde, Salsa Picante, Pico de Gallo, House Made Tortilla Chips

STREET CORN (ELOTE-STYLE)

Charred Corn, Cotija, Lime Crema, Chili Powder

CILANTRO LIME RICE

Fragrant Long Grain Rice, Chopped Cilantro, Lime Juice

BREWHOUSE CAESAR SALAD

Shredded Romaine, 24-Month Aged Parmesan, Ciabatta Croutons, House Made Caesar Dressing

WATERMELON FETA SALAD (SEASONAL)

Mint, Lime Juice, Light Summer Vinaigrette

CUCUMBER TOMATO SALAD

Heirloom Tomatoes, Cucumber, Greek Olives, Red Onion, Feta, Olive Oil, Lemon Juice, Sea Salt

ORZO PASTA SALAD

Cucumber, Tomato, Lemon Vinaigrette

BBQ RANCH PASTA SALAD

Farfalle, Corn, Red Bell Pepper, Red Onion, Bacon, Cheddar, Black Beans, Creamy BBQ Dressing

BREWHOUSE FRENCH FRIES

Crispy, seasoned, served with Ketchup & House Aioli

SEASONED TATER TOTS

Extra Crispy, Seasoned, served with Ketchup & House Aioli

HOUSE POTATO SALAD

Creamy, Herb-Forward, Classic Picnic Style with Fresh Herbs and Seasonings

ROASTED BRUSSELS SPROUTS

Honey glaze, crispy edges, optional bacon

GARLIC PARMESAN ROASTED POTATOES

Roasted with Fresh Herbs, Rosemary Sprigs, Olive Oil, and Sea Salt

BEER CHEESE DIP & SOFT PRETZEL BITES

House Made Soft Pretzel Bites, Foolproof Beer Cheese

CORBREAD WITH HONEY BUTTER

Soft, Buttery Corn Bread served with Whipped Honey Butter

LOADED MASHED POTATOES

Creamy Mashed Potatoes, Shredded Cheddar, Sour Cream, Center Cut Bacon

ROASTED CARROTS WITH HONEY & THYME

Roasted Multi Color Carrots, Fresh Herbs, Drizzled with Honey and Thyme

CHARRED BROCCOLINI

Bright, Crisp Broccolini, Pan Charred, with Garlic and Olive Oil

Foolproof Catering Menu



Mix and match items to stock your party with all your favorite Foolproof bites!

Stationary Dessert Displays

- SEMI-PRIVATE PARTY PACKAGE -

ECOWARE DISPOSABLES & FLATWARE INCLUDED

CHOICE OF 2 DESSERTS - 12PP

A LA CARTE DESSERT SELECTION +5PP

LOCAL DONUTS

Partnered with Multiple Local Bakeries, Assortment of Fresh Baked Donuts

FRESH BAKED COOKIE DISPLAY

Choice of Two: Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Snickerdoodle, Vegan Double Chocolate Chunk, Sugar

FRESH BAKED BROWNIE DISPLAY

ASSORTED CAKE POPS

MINI CANNOLIS

MINI CHOCOLATE CANNOLIS

CHEESECAKE CONES

Raspberry Couli Drizzle

CARAMEL CHURROS

DARK CHOCOLATE CHURROS

ASSORTED MACARONS

Foolproof Catering Menu



Foolproof Beverage Packages

- 3 HOUR SERVICE -

PREMIUM GLASSWARE INCLUDED

BEER & WINE OPEN BAR - 28PP

Seasonal Selection of Foolproof Draft Beer | La Crema Pinot Noir | Black Stallion Cabernet Sauvignon | The Crossings Sauvignon Blanc | Benvolio Pinot Grigio | Soft Drinks & Water

FULL CRAFT BAR - 40PP

NEFT Vodka | Lunazul Blanco Tequila | Tanqueray London Dry Gin

Redemption Bourbon | Bacardi Superior Rum | Johnnie Walker Red Label Scotch

Seasonal Selection of Foolproof Draft Beer | La Crema Pinot Noir | Black Stallion Cabernet Sauvignon | The Crossings Sauvignon Blanc | Benvolio Pinot Grigio | Soft Drinks & Water

PREMIER CRAFT BAR - 55PP

Grey Goose Vodka | Patron Blanco Tequila | Gray Whale Craft Gin | Woodford Reserve Bourbon | Bacardi Superior & Gold Rum | Johnnie Walker Black Label Scotch | Seasonal Selection of Foolproof Draft Beer | Black Stallion Cabernet 2020 | Meiomi Pinot Noir | Whitehaven Marlborough Sauvignon Blanc 2024 | Unshackled Chardonnay 2021 | La Crema Monterey Pinot Grigio | Soft Drinks & Water

Full Craft Bar & Premier Craft Bar Include:

PREMIUM LIQUEURS & MIXERS

Cointreau | St-Germain | Luxardo Grenadine | Carpano Antica Sweet Vermouth | Carpano Dry Vermouth | St. George NOLA Coffee Liqueur | Tres Agaves | Angostura Bitters | Filthy Olive Juice

ADD SIGNATURE COCKTAILS & MOCKTAILS | +8 PER SELECTION

Add any of our seasonal signature cocktails or mocktails to your beverage experience

BLOODY MARY & MIMOSA BAR - 28PP

Foolproof Signature Bloody Mary Mix, Celery Sticks, Filthy Olives, NEFT Vodka
Fresh Squeezed Naval Orange Juice, Mionetto Prosecco

DRINK TICKETS | 12 PER TICKET

Foolproof draft beer, 8oz wine pours, and menu cocktails included.

N/A BEVERAGES | 3 PER PERSON

Offer unlimited non-alcoholic beverage options to your guests. Coke Products, Dr. Pepper, Juices, Lemonade.

CASH BAR

Your guests pay individually for their beverage consumption throughout the event. Cash bar DOES NOT contribute to your Food & Beverage minimum requirement. \$1,500 minimum tab must be reached or subsidized by event host.

CONSUMPTION BAR

All beverages are put on one tab and paid for at the end of the event. You can limit the tab by designating a time limit or dollar restriction. Consumption Bar DOES NOT count toward your Food & Beverage Minimum.

\$1,500 minimum tab must be reached or subsidized by event host.

Foolproof Catering Menu



2026 EVENT INFORMATION

Food & Beverage: Due to liability and legal restrictions, the following applies to all events. There is no outside food or beverage permitted alongside any catering by Foolproof. The removal of any food or beverages from a catered event is strictly prohibited by both the client and guests. Foolproof reserves the right to request proper identification of any person deemed of a questionable age. Lack of proper identification can result in refusal of service. Foolproof retains the right to refuse alcohol to anyone deemed impaired.

Guarantees: A 50% deposit is required to reserve a date. For accuracy, a final guest count is due 14 days prior to your scheduled event and will be considered a guarantee of attendees, not subject to reduction. Should guarantees not be provided 14 days prior, estimated guest count will become the guarantee. Final bill will reflect the guaranteed number or actual number in attendance, whichever is greater. Foolproof will accommodate for 3% over your guest count.

Menus: All menu selections are to be submitted 14 business days prior to your scheduled event. A final menu with timeline will be provided for confirmation.

Service Charge: A 12% standard service fee is included on top of the pre-tax Food & Beverage Minimum for all Semi-Private Events.

Gratuity: A 10% standard gratuity is included on all private events, however additional gratuity can be added to any event final bill.

Rentals: Rentals if necessary, are in addition to food, beverage and staffing costs. Rentals do not apply to the Food & Beverage minimum.

CONTACT INFORMATION

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Foolproofbrewing.com

2026 EVENT INFORMATION AND MENU SELECTIONS



Food & Beverage: Due to liability and legal restrictions, the following applies to all events. There is no outside food or beverage permitted alongside any catering by Foolproof. The removal of any food or beverages from a catered event is strictly prohibited by both the client and guests. Foolproof reserves the right to request proper identification of any person deemed of a questionable age. Lack of proper identification can result in refusal of service. Foolproof retains the right to refuse alcohol to anyone deemed impaired.

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Menus: All menu selections are to be submitted **14 business days prior** to your scheduled event. A final menu with timeline will be provided for confirmation.

Service Charge: A 18% standard service fee is included on top of the pre-tax Food & Beverage Minimum for all Semi-Private Events.

Gratuity: A 5% standard gratuity is included on all private events, however additional gratuity can be added to any event final bill.

Rentals: Rentals if necessary, are in addition to food, beverage and staffing costs. Rentals do not apply to the Food & Beverage minimum.

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