



BREW PUB

GREAT FOOD **HUSS BREWING CO.** CRAFT BEER

CATERING + PRIVATE EVENTS

We would love to host your next private party or corporate event at our Downtown Phoenix Brewpub conveniently located just outside the North doors of the Phoenix Convention Center in the heart of Downtown Phoenix!

PHONE
602.607.5370

225 E. MONROE ST.
PHOENIX AZ. 85004
UNITED STATES

LOCATED ON MONROE BETWEEN 2ND ST. & 3RD ST. NORTH SIDE OF THE PHOENIX CONVENTION CENTER

RECEPTION MENU

NIBBLE + NOSH

\$19 PER PERSON
(FAMILY-STYLE LAYOUT)

CLASSIC KETTLE CHIPS + FRENCH ONION DIP

kettle chips + house-made french onion-chive dip.

CRISPY TORTILLA CHIPS + HOUSE-MADE SALSA

crispy corn tortilla chips with chunky salsa.

RUSTIC BAVARIAN PRETZELS

with cactus valley beer cheese + assorted mustards.

ROASTED GARLIC + LEMON HUMMUS

served with lavash bread + veggies.

THE HUSSTLER

\$34 PER PERSON
(FAMILY-STYLE LAYOUT)

CLASSIC KETTLE CHIPS + FRENCH ONION DIP

kettle chips + house-made french onion-chive dip.

CRISPY TORTILLA CHIPS + HOUSE-MADE SALSA

crispy corn tortilla chips with chunky salsa.

RUSTIC BAVARIAN PRETZELS

with cactus valley beer cheese + assorted mustards.

LOCAL SAUSAGES

variety of 3 types of locally made schreiner's sausage with cornichon pickles, pickled red cabbage, sauerkraut, spicy mustard, and house-made honey mustard.

CHEESY BURGER SLIDERS

chargrilled burger, american cheese on a soft bun with creamy h.u.s.s. sauce, ketchup, + a cherry tomato.



THE DOWNTOWN HUSSTLE

\$49 PER PERSON

(FAMILY-STYLE LAYOUT)

CLASSIC KETTLE CHIPS + FRENCH ONION DIP

kettle chips + house-made french onion-chive dip.

CRISPY TORTILLA CHIPS + HOUSE-MADE SALSA

crispy corn tortilla chips with chunky salsa.

PROSCIUTTO POPPERS

oven-roasted yellow caribe peppers with spicy nduja cream stuffing, wrapped in crispy prosciutto. served with field greens and pickled onions.

RUSTIC BAVARIAN PRETZELS

with cactus valley beer cheese + assorted mustards.

LOCAL SAUSAGES

locally made Schreiner's sausage with cornichon pickles, pickled red cabbage, sauerkraut, spicy mustard, and house-made honey mustard.

GREEK CHICKEN SKEWERS

skewers of greek marinated chicken breast and veggies grilled on an open flame served with fresh lemon + tzatziki yogurt dipping sauce.

CHEESY BURGER SLIDERS

chargrilled burger, extra american cheese on a soft bun with creamy h.u.s.s. sauce, ketchup, + a cherry tomato.



A LA CARTE CATERING MENU

SMALL PLATTER FEEDS 20-30 PEOPLE | LARGE PLATTER FEEDS 40-50 PEOPLE

NIBBLES

SMALL PLATTER
20-30 PEOPLE

LARGE PLATTER
40-50 PEOPLE

BUILD YOUR OWN NACHO BAR

\$110

\$180

crispy tortilla chips, house-made beer cheese "queso", braised black beans, fresh corn relish, lime crema, cotija cheese.

Includes choice of one (1) grilled chicken, or ground nacho beef.

ADD ADDITIONAL MEAT TO NACHO BAR

\$40

\$70

choice of one (1) grilled chicken or ground nacho beef.

RUSTIC BAVARIAN PRETZELS

\$95

\$170

sea salt, cactus valley beer cheese fondue + assorted mustards.

PROSCIUTTO POPPERS

\$95

\$170

oven-roasted yellow caribe peppers with spicy nduja cream stuffing, wrapped in crispy prosciutto. served with greens and pickled onions.

ROASTED GARLIC + LEMON HUMMUS



\$75

\$135

fresh lemon, roasted garlic, olive oil, and sea salt with veggies + lavash.

KETTLE CHIPS AND DIP

\$45

\$60

kettle chips + house-made french onion-chive dip.

CHIPS + SALSA



\$45

\$60

crispy corn tortilla chips with chunky salsa.



SALADS

SMALL PLATTER
20-30 PEOPLE

LARGE PLATTER
40-50 PEOPLE

THE GODDESS

\$75

\$130

fresh greens, shredded carrot, tomato, cucumber, watermelon radish, huss croutons + green goddess dressing.

SOUTHWEST CHOPPED SALAD

\$75

\$130

field greens tossed in avocado vinaigrette dressing, tomatoes, red onion, avocado, radish, cotija cheese, huss house croutons + corn relish.

LEMON CAESAR SALAD

\$75

\$130

romaine tossed with classic caesar dressing and lemon, topped with parmesan and croutons. served with grilled lemon wedges.

THUNDERBIRD SALAD

\$65

\$110

chopped iceberg, sharp cheddar, chopped bacon, diced tomatoes, cucumber, huss croutons + creamy horseradish ranch.

ADD MARINATED GRILLED CHICKEN

\$40

\$70

ADD FRESH AVOCADO

\$10

\$20

BOARDS + SHARING

SMALL PLATTER
20-30 PEOPLE

LARGE PLATTER
40-50 PEOPLE

GRILLED LOCAL SAUSAGES + RUSTIC BAVARIAN PRETZELS

\$250

\$465

haus-made beer bratwurst | portuguese linguica | smoked cheddar brat
choose 3 types of sausages. served with rustic pretzels + cactus valley beer cheese with sides of sauerkraut, red cabbage, cornichons, radish, spicy + honey mustards.

GREEK CHICKEN SKEWERS

\$150

\$290

skewers of greek marinated chicken breast and veggies grilled on an open flame served with fresh lemon + tzatziki yogurt dipping sauce.

PORTUGUESE SAUSAGE SKEWERS

\$150

\$290

skewers of portuguese linguica sausage on an open flame with a variety of marinated vegetables. served with fresh lemon + tzatziki yogurt dipping sauce.

ASSORTED SKEWERS (CHICKEN & SAUSAGE)

\$150

\$290

skewers of greek marinated chicken breast and portuguese linguica sausage grilled on an open flame with a variety of marinated vegetables. served with fresh lemon + tzatziki yogurt dipping sauce.

SLIDERS, SANDWICHES + WRAPS

SMALL PLATTER
20-30 PEOPLE

LARGE PLATTER
40-50 PEOPLE

CHEESY BURGER SLIDERS

\$125

\$220

chargrilled burger, extra american cheese on a soft bun with creamy h.u.s.s. sauce, ketchup + a cherry tomato.

CHICKEN SALAD SLIDERS

\$110

\$190

housemade chicken salad topped with pickled red onions + field greens on a soft potato roll.

GARDEN TURKEY CLUB

\$125

\$220

sliced turkey topped with smoked bacon, swiss cheese, iceberg lettuce, tomatoes, + green goddess dressing. Served on a ciabatta roll.

CHICKEN CEASAR WRAP

\$110

\$190

marinated chicken, romaine, and parmesan cheese tossed in a lemon caesar dressing in a wheat tortilla wrap.

LOCAL BEERS + OTHER LIBATIONS

HOUSE WINE // PINT BEER // PREMIUM WELL // ARIZONA RANCH WATER CAN

Drink Tickets - 50 ticket minimum // \$450.00

Hosted Bar - \$500 Minimum



FINE PRINT

There is a 50% deposit due upon signing the contract and the remainder due at the completion of the event.

(Cash, AMEX, Visa, or Mastercard). Customer or authorized representative for Customer has read this contract and accepts and agrees with all terms and conditions. I understand that this contract shall be legally binding between HUSS BREWPUB and CUSTOMER.

Includes to-go utensils, packaging, napkins, and "keep-it-hot" SavrPak to-go containers.

MINIMUM 7 DAY NOTICE ON A LA CARTE ORDERS PREFERRED.

DOES NOT INCLUDE A 5% OPERATIONS FEE, SALES TAX, OR GRATUITY.

CANCELLATION POLICY

Huss Brewing has a policy of 100% refund of deposit for all events cancelled with 30 days notice.

Inside of 30 days the following scale applies:

- 20% of the total billing will be charged if cancelation is received from 7 days to 29 days from the event date.
- 50% of the total billing will be charged if cancelation is received less than 7 days from the event date.
- In addition 100% of the total billing will be charged no notice is given at least 48 hours prior to the event.