

CLOCKWERKS BREWING

VENUE EVENT GUIDE

A downtown Minneapolis brewery, taproom, and event space

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ABOUT CLOCKWERKS BREWING



Founded in 2016, Clockwerks Brewing is a downtown Minneapolis brewery, taproom, and event space focusing on carefully crafted session style beers, seasonally appropriate big flavor beers, and a rotating pro-am tap. Our steampunkinspired taproom is cozy and distinct. Long-time friends and co-owners Brett and Lonnie have worked hard to create a space they love to spend time in — removing layers of concrete and drywall from the beautiful, original brick wall behind the 7BBL brewhouse, refurbishing the big-league sized pool table left in the space by a previous beloved Minneapolis mainstay, City Billiards, and removing and hauling up giant iron doors from the building's aged boiler to display on the wall. The space also features numerous pieces by local steampunk artist Henry L. Walton of Industrial Steamwork Designs, including a custom game we've dubbed the Arfarfan'arf Challenge. (A win on your first try earns you a free pint.)

Our 1600 square foot taproom accommodates up to 175 guests, and is the perfect place to create a unique experience for your next event. In addition to the always-present amenities, we offer a brewery tour, a beer tasting experience, and a Build-a-Brew experience. Our dedicated event manager will answer all of your questions and ensure every detail is just right.

Our space is perfect for:

- Intimate weddings and receptions
- Groom's and rehearsal dinners
- Corporate meetings, conferences, team building activities & offsite dinners
- Private parties (birthdays, retirements, reunions & anniversaries)
- Experiential marketing events
- Live concerts or club nights
- Whatever you're thinking! We've hosted yoga, an album release party, and even a pooch birthday party











AMENITIES & EXTRAS



AMENITIES

- Wi-fi
- 1K LCD projector
- 125-inch screen
- Small PA and microphone
- 9-foot pool table
- Board games
- Arfarfan'arf Challenge (a win on your first try earns you a free pint)
- Seating for 83

EXTRAS

- Build-a-Brew experience
- Beer tasting and brewery tour
- Full catering + full bar including liquor & wine
- Extra rentals (tables, chairs, décor & unique furniture)
- Table design (centerpieces, linens & props)
- Audio / visual / lighting / production / staging
- Full selection of entertainment (DJ, bands, roving entertainers, whatever you like)
- Full event management services





THE BUILD-A-BREW EXPERIENCE INCLUDES ACTIVITIES ON TWO SEPARATE DAYS.

DAY 1

Clockwerks' brewer leads your group through a sensory-immersive exercise to design a brand new beer. You'll get to see, taste, touch, and smell a variety of possible beer ingredients from the categories of hops, grains, and adjuncts.

(After Day 1, we brew a 5-gallon batch of your beer recipe)

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3–5 weeks later, come back to drink your beer! We'll guide you through a tasting and give a copy of your beer recipe to each person in your group.



PRICING

Pricing starts at \$45 per person (minimum 10 people). This includes all activities and materials for Day 1 and Day 2, a pint of Clockwerks beer on Day 1 and the entire 5-gallon batch of your beer on Day 2, and 10% off merch either day. Additional people (up to 30) may be added for an additional fee per person.

"INTALT

Want to know more or schedule a date? info@clockwerksbrewing.com

Think of us for corporate team events, birthdays, anniversaries, engagements or any other reason to gather with friends who love craft beer and a good time.



25 4th Street N



Minneapolis, MN 55401

ENTERTAINMENT



We offer the best local, regional and even celebrity talent for your events. Just tell us what you want and we can make the rest happen...















C L O C K W E R K S B R E W I N G





FOOD & BEVERAGE



We know your guests may get hungry while they're enjoying our selection of beers, so we have procured various food & beverage options to suit everyone's tastes. From our fabulous in-house charcuterie & cheese plates, Heggies mini-pizzas, to light bites, heavy hors d'oeuvres or even a 5-course sit down dinner, we can accommodate whatever your tastes and budget require.

We can also host a private bar service with a full selection of alcohol and wine to complete the evening.













IN-HOUSE FOOD & BEVERAGE

56 56 56 56 56 56 56 56 XXXXXXXXX FOOD 1 CLOCKWERK ORANGE 4.5% ABV; 13 IBU | \$6,\$3 **CHARCUTERIE & CHEESE** \$22 3 charcuterie: 3 select cheeses: Orange, cloves, pepper, and coriander; light and accompanied by crackers, nuts, and spreads refreshing. CHARCUTERIE À LA CARTE \$5 2 BOHO RYE 4.7% ABV; 33 IBU | \$6,\$3 Housemade duck pâté (BOHEMIAN RYE PILSNER) Red Table Chuck Fred. Smoky, spiced salami Premium imported Pilsen malt with a touch of rve: light-bodied and easy-drinking with a crisp, Prociutto. Sweet and mild cured ham. refreshing Czech hop bitterness. CHEESE À LA CARTE \$4 3 KFAI BOCK 7.2% ABV: 30 IBU | \$6.\$3 Aged Mimolette, France, cow, A sharp but Grainy, rich Munich malt with a moderate dry, spicy mild cheese that is intensely fruity and nutty, floral hop finish. Medium bodied. with subtle notes of caramel. Cambazola, Germany, cow. A cross between 4 AMBER ALT 5.4% ABV; 40 IBU | \$6,\$3 Camembert and Gorgonzola, this cheese has a Crafted in the traditional Düsseldorf style, our Altbier savory, nutty flavor with undertones of sweetness. is well balanced, featuring a malty backbone with an Vlaskaas. Netherlands, cow. Buttery and semi-soft assertive Hallertau and Saaz noble Bavarian hop with unique sweet-milk flavor, notes of almond, bitterness. and a touch of sharpness that adds depth. 5 CYR STRONG (10 oz) 11.4% ABV; 26 IBU | \$6,\$4 **HEGGIES PIZZA** (Belgian strong) (Minnesota's famous bar pizza) American Oak aged with notes of white grape, apples Pepperoni | Double Cheese | Sausage \$10 with a phenolic pepper spice. Velvety, subtle malt. \$12 Meat Lovers | Bacon Cheeseburger 6 DARK HELMET COFFEE 4.1% ABV; 13 IBU | \$6,\$3 Top with pickles or jalapenos for \$1 more SCHWARZ A light bodied dark beer with boutique-roasted beans from the eastern slopes of the Aberdares mountain **EVENTS** range in Kenya. Caramel and chocolate undertones. 7 MUG HUNTER 5.6% ABV: 54 IBU | \$6.\$3 Lightly toasted malt bread flavor with subtle caramel and bold grapefruit, passion fruit, and papaya. TRIVIA AGAINST HUMANITY THURSDAYS Pleasant Citra and Mosaic hop aroma. Unconventional, interactive, absurd. Every Thursday at 7 PM 8 MINNEHAHA MALT* 5.4% ABV: 51 IBU | \$6.\$3 1.02 | 6:00 PM MTG Booster Draft - Chaos bone dry pale ale; cascade, nugget and el dorado hops collaborate to produce a crisp pink grapefruit and 1.08 | 6:30 PM Board Game Meetup tropical berry flavor with a sweet malt finish. 1.12 | 10:45 AM Beer Yoga 9 EQUANAUT IPA 6.9% ABV; 83 IBU | \$6,\$3 1.19 | 8:00 PM MCTC Student Film Festival Ekuanot and Citra hops lead, supported by apricot and bright citrus flavors and aroma. Biscuity malt 1.22 | 6:30 PM Board Game Meetup balance; dry hopped with Cascade and Mosaic. HOUSEMADE ROOTBEER \$3 *Note about our guest tap: We love home brewers! Whenever possible, we reserve one of our taps for a taler FLIGHT OF 7 MINIS (5 oz pours) \$15 home brewer's special recipe. It's our way of build

\$7 | 3 for \$18

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CROWLERS TO GO (750 ml)

GROWLERS TO GO (64 oz) (+ \$5 bottle deposit)

continuing to be a part of the MN homebrew c

Learn more at clockwerksbrewing.com/pro-ar

CATERING OPTIONS - APPETIZERS [DROP & GO]



COOL & REFRESHING (PRICED PER 25 SERVINGS)		WARM & COMFORTING (PRICED PER 25 SERVINGS)		
Shrimp Cocktail	\$110 (2 pieces/person)	Bacon Wrapped Water Chestnuts	\$90 (2 pieces/person)	
Caprese Skewers	\$40	Stuffed Mushrooms	\$40	
Mini Fruit Kabob	\$85 (2 pieces/person)	Chicken Wings	\$95	
Mini Cream Puffs	\$60	Meatballs	\$90 (3 pieces/person)	
Mini Sandwich Tray	\$95 (2 pieces/person)	Barbecue Cocktail Franks	\$75 (3 pieces/person)	
Deviled Eggs	\$32	Bitty Burgers	\$115 (2 pieces/person)	
Spinach Dip in a breadbowl	\$60	Roasted Potato Wedges	\$65	
Crispy Crostinis	\$90 (2 pieces/person)	Mini Quiche	\$95 (2 pieces/person)	
Pinwheels Rollups	\$60 (2 pieces/person)	Spinach Artichoke Dip	\$90 (2 pieces/person)	
Fruit & Cheese Platter	\$90	Chicken/Beef/Vegetable Skewers	\$150	
Flatbread Crackers	\$20	MINI DESSERTS (PRICED PER SO SERVINGS)		
Seven Layer Dip & Chips	\$50	Assorted mini gourmet Desserts	\$105	
Fresh Veggies & Dill Dip	\$60	Mini bars & cookies	\$55	



CATERING OPTIONS - THEMED BUFFETS (DROP & GO)



SIZZLIN' SOUTHWEST (PICK ONE)

Taco Bar, Chicken/Beef Fajitas or Enchiladas

All choices served with fresh fruit and bars & cookies

\$20/person

ALL-AMERICAN FARE (PICK ONE)

Brats & Burgers, Yankee Pot Roast or Traditional Beef Stew \$22/person

ASIAN STYLE (PICK ONE)

Stir-Fry beef/chicken/vegetable served with Chow Mein noodles

Teriyaki Chicken with pineapple ginger teriyaki chicken with Chow Mein noodles

Both choices served with white rice, Asian coleslaw, soy sauce, baked bars & fortune cookies

\$20/person

ITALIAN FEAST (PICK ONE)

Pasta Bar, Spaghetti & Meatballs, Chicken Alfredo, Baked Ziti, Lasagna or Chicken Penne Pasta

\$20/person

MINNESOTA MEALS (PICK ONE)

Tater Tot Hot Dish, Turkey Wild Rice Casserole, Pasta Primavera, Scalloped Potato & Ham Casserole

All choices served with tossed green salad, fresh veggie tray, dinner rolls & assorted desserts

\$20/person





C L O C K W E R K S B R E W I N G





SEATING CAPACITY

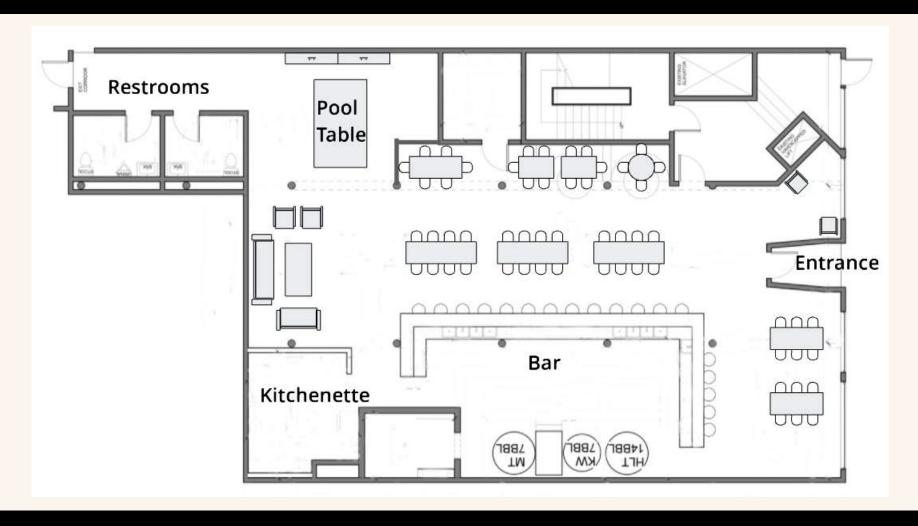


SETUP	DESCRIPTION	SEATED CAPACITY	TOTAL CAPACITY
In-space Seating (existing)	(18) barstools, (3) 8´ tables of 8 each, (3) 6´ booths of 6 each, (3) rectangular booths for 10 total seats, a sofa and chairs seating 9 and one round booth of 4	83	175
Seated Dinner	(8) 6´ round tables with 10 chairs each, (18) barstools, (3) 6´ booths of 6 each, (3) rectangular booths for 10 total seats and one round booth of 4 inclusive of a small stage	130 (80 for formal, seated dinner)	150
Meeting / Conference / Ceremony	Theater-style seating including room for a small stage, screen, and projector plus (120) seats, (3) 6´ booths of 6 each, (3) rectangular booths for 10 total seats and one round booth of 4 inclusive of a small stage	152	160



FLOORPLAN — EXISTING SETUP

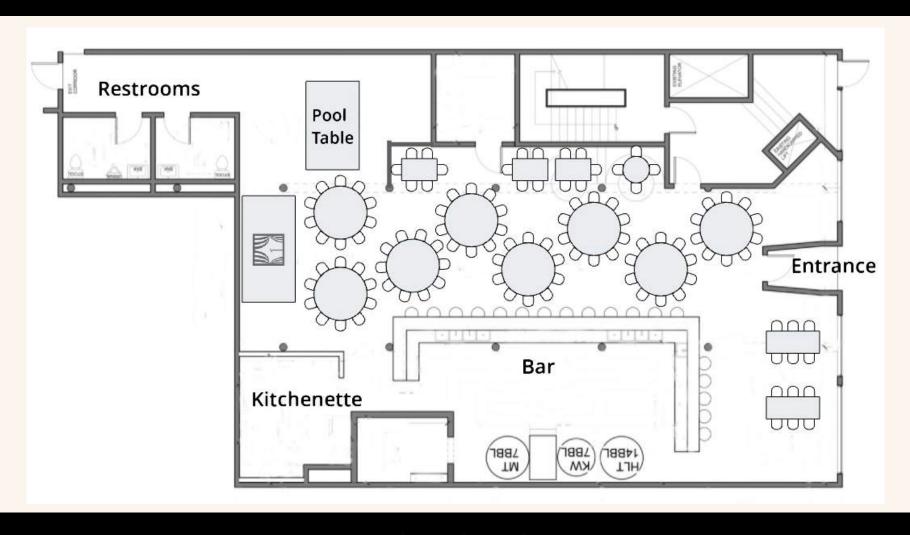






FLOORPLAN — SEATED DINNER

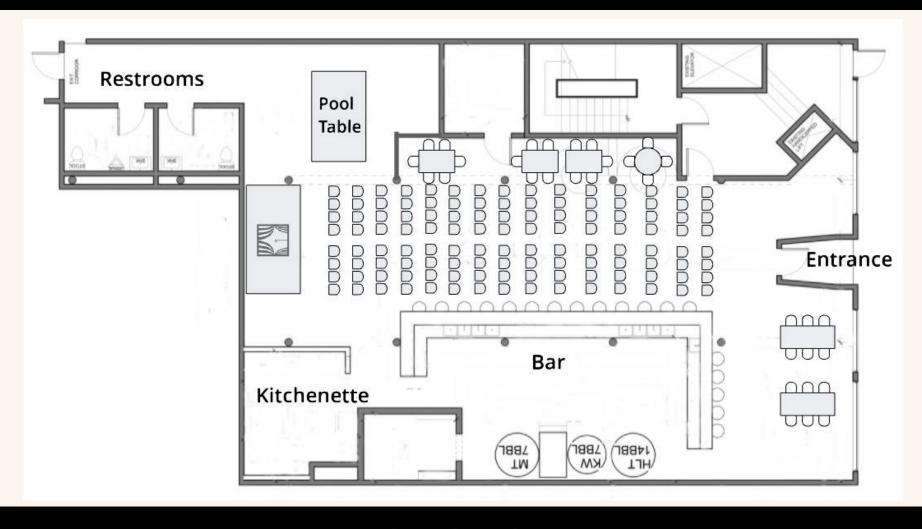






FLOORPLAN — MEETING / CONFERENCE / CEREMONY







PRICING



Required / Minimum Spend for	Venue Buyout	
Venue Rental Buyout	Pricing depends on time of day, hours required and day of the week	\$500-\$2,000
Beer Beverage - minimum spend	Pricing depends on time of day, hours required and day of the week	\$250-\$1,000
Food & Beverage		
Beverage - full bar	Alcohol, mixers, wine & non-alcoholic drinks	\$30/person/hou
Food - light appetizers	Choice of 3-4 light appetizers	\$25/perso
Food - dinner	Plated 3-course dinner, inclusive of flatware, cutlery, service	\$80/perso
Food - premium seated dinner	Plated 5-course dinner, inclusive of flatware, cutlery, service	\$105/perso
Audio / Visual / Lighting		
Audio system for a DJ	Audio setup for a DJ	\$65
Audio System for a band	Audio setup for a 4-piece band	\$95
Lighting - basic up lighting	Uplighting throughout the venue	\$80
Lighting - full venue package	up lights, stage lights, entrance lighting	\$1,65
Entertainment*		
DJ		\$1,20
Band (4-piece)		\$1,500-\$2,50
Roving entertainers	Magicians, themed acts, cirque performers	\$600-\$800/eac
*Many types of entertainment availab	ole upon request	
Event Rentals		
Chairs	Various styles available upon request	\$3-\$25/cha
Tables	Rounds, rectangles and specialty tables & furniture available upon request	\$25-\$650/iter
Linens	Various sizes and selections are available upon request	\$50-\$85/tabl





C L O C K W E R K S B R E W I N G



