



# SanTan

BREWERY · DISTILLERY · EATERY

*Craft food and friendly service*

Downtown Chandler + Uptown Phoenix Brewpubs



**DOWNTOWN CHANDLER**



**UPTOWN PHOENIX**



**SanTan**  
BREWERY • DISTILLERY • EATERY

## **CRAFT FOOD + FRIENDLY SERVICE**

At SanTan, we are taking catering to an all-time high with an eye on quality and a goal to provide a completely unique experience that you and your guests will remember.

We are changing the face of catering by embracing the importance of supplying great craft food to someone like you, who's looking for something different.

With a wide range of menu options to choose from, our service options are customizable to fit your needs. Everything from dropping off delicious hand crafted food to your home or business, to having a fully catered event with a buffet station of some of our signature items.

At our Downtown Chandler location, the Brewers Reserve is in the heart of our brewery, nestled among our impressive stainless steel tanks. A private bar, beautiful hardwood dinner tables and a projector and screen to watch the big game or a slide show of your special occasion are all provided.

We also provide friendly and helpful staff so you don't have to worry about anything. Let us do all the planning, setting up and executing while you sit back and enjoy yourself.

*Cheers!*



## **SPECIAL OCCASIONS**

**HAND PASSED APPETIZERS & PLATED DINNER**

### **WHAT'S INCLUDED?**

- Hand passed appetizers prior to dinner service
- White ceramic dinner plates
- Silverware
- Water glasses
- Champagne flutes by request
- Napkins
- Place settings
- Non-alcoholic beverages including:
  - filtered water with cucumber
  - desert blossom iced tea
  - lemonade
  - soft drinks
  - coffee with cream + sugar
- Full service staff



**\$45 PER PERSON**

**PLUS 20% OPERATIONS FEE**

**UPGRADES AVAILABLE**

### **ASK ABOUT MENU SAMPLING!**

*Choice of 6 food items. Weddings only.*

### **WANT TO CREATE A CUSTOMIZED MENU?**

*Available upon request.*

## APPETIZERS - CHOOSE 3

### SMALL BITES

#### CHILE LIME HUMMUS

spent grain beer bread, chile lime hummus, roasted poblano, cotija cheese, cilantro, olive oil

### SKEWERS

#### PORK MEATBALLS

oven roasted meatballs tossed in a sweet + tangy chili sauce topped with cotija cheese + cilantro

#### SHORT RIB CROSTINIS

braised beef short rib, Hass avocados, pickled serrano peppers piled on a grilled baguette, topped with cotija cheese + chile lime mayo

#### MINI MACARONI + CHEESE PIES

creamy baked macaroni and cheese with a jalapeño cornbread crust

#### CHIPOTLE BACON WRAPPED DATES

roasted California dates stuffed with maytag blue cheese and wrapped in chipotle bacon

#### SHRIMP + ANDOUILLE SAUSAGE

house smoked andouille sausage topped with a roasted garlic and lime shrimp

## FIRST COURSE - CHOOSE 1

#### SPINACH CAPRESE SALAD

fresh buffalo mozzarella, roma tomatoes and fresh basil, dressed with spinach pesto and a balsamic reduction

#### COBB SALAD

mixed greens, blue cheese crumbles, avocados, applewood smoked bacon, cherry tomatoes, hard boiled eggs in a creamy blue cheese dressing

#### SOUTHWEST COLD QUINOA SALAD

red quinoa, english cucumber, fire roasted sweet red peppers, shaved red onion, scallions, hominy and black beans in a orange chipotle vinaigrette

#### JALAPEÑO CAESAR SALAD

romaine lettuce, pico de gallo, shaved parmesan reggiano and cornbread croutons lightly tossed in a creamy jalapeño caesar dressing

## SECOND COURSE - CHOOSE 3

### BEEF + PORK

#### SHORT RIB

mesquite smoked beef short rib over a bed of creamy horseradish mashed red potatoes with smoked mushrooms

#### CHIPOTLE BACON WRAPPED FILET

grilled petite beef tenderloin wrapped with house smoked chipotle bacon with aged white cheddar macaroni + cheese and lemon garlic broccolini

#### PORK OSSO BUCO

Epicenter braised pork osso buco drizzled with a sweet bourbon glaze. Served with garlic parmesan whipped potatoes and seasonal vegetables

### CHICKEN

#### HERB ROASTED CHICKEN

marinated oven roasted half of a chicken served with garlic parmesan whipped potatoes and lemon garlic broccolini

#### THREE DAY BUTTERMILK FRIED CHICKEN

citrus brined bone in, airline cut chicken breast, marinated in buttermilk, fried golden brown and set on a bed of garlic parmesan whipped potatoes with seasonal vegetables

#### CAJUN CHICKEN ALFREDO

blackened chicken breast with white onion tossed with cavatappi pasta in a cajun alfredo sauce

### FISH + VEGETARIAN

#### BAJA MAHI

wild caught, cajun mahi topped with pineapple, pico de gallo, chipotle cream and accompanied with a rice pilaf

#### CHILE RUBBED SMOKED SALMON

mesquite smoked salmon rested on wild rice pilaf and topped with pickled red onions and cold smoked cherry tomatoes

#### SPINACH STUFFED PORTOBELLO

portobello mushroom cap stuffed with sautéed spinach, roasted garlic, caramelized onion, roasted red peppers + mozzarella then drizzled with a balsamic reduction served with a rice pilaf



## **SPECIAL OCCASIONS**

### **STATIONED APPETIZERS & PLATED DINNER**

#### **WHAT'S INCLUDED?**

- White ceramic dinner + dessert plates
- Silverware
- Water glasses
- Champagne flutes by request
- Linen napkins
- Place setting
- Non-alcoholic beverages including:
  - filtered water with cucumber
  - desert blossom iced tea
  - lemonade
  - soft drinks
  - coffee with cream + sugar
- Full service staff



**\$40 PER PERSON**  
**PLUS 20% OPERATIONS FEE**  
**UPGRADES AVAILABLE**

#### **ASK ABOUT MENU SAMPLING!**

*Choice of 6 food items. Weddings only.*

#### **WANT TO CREATE A CUSTOMIZED MENU?**

*Available upon request.*

## APPETIZERS - CHOOSE 3

### BURNT ENDS

mesquite smoked brisket, slow roasted in Devil's Ale Citrus BBQ sauce

### HUMMUS | Vegetables | BEER BREAD

cilantro lime hummus accompanied with our house made spent grain beer bread, tortilla chips + fresh garden vegetables

### CRAWFISH CORN FRITTERS

fried sweet corn + crawfish

### HATCH CHILE, SPINACH + ARTICHOKE DIP

creamy blend of fresh spinach, marinated artichokes + roasted green chiles served with tortilla chips + our house made spent grain beer bread

### PORK TENDERLOIN SLIDERS

agave brined tenderloin, braised and topped with a praline mustard glaze

### SMOKED CHICKEN LOLLIPOP

mesquite smoked chicken with a sweet + spicy rub

### COLD SHAVED RIBEYE SLIDERS

house smoked ribeye topped with caramelized onions, blue cheese and a balsamic reduction

### PORK MEATBALLS

oven roasted meatballs tossed in a sweet + tangy chili sauce topped with roasted sweet pepper

### CURED MEAT BOARD

an assortment of classic Italian charcuterie with fresh grilled bread and marinated olives

## FIRST COURSE - CHOOSE 1

### SPINACH CAPRESE SALAD

fresh buffalo mozzarella, roma tomatoes and fresh basil, dressed with spinach pesto and a balsamic reduction

### COBB SALAD

mixed greens, blue cheese crumbles, avocados, applewood smoked bacon, cherry tomatoes, hard boiled eggs in a creamy blue cheese dressing

### SOUTHWEST COLD QUINOA SALAD

red quinoa, english cucumber, fire roasted sweet red peppers, shaved red onion, scallions, hominy and black beans in a orange chipotle vinaigrette

### JALAPEÑO CAESAR SALAD

romaine lettuce, pineapple pico de gallo, shaved parmesan reggiano and cornbread croutons lightly tossed in a creamy jalapeño caesar dressing

## SECOND COURSE - CHOOSE 3

### BEEF + PORK

#### SHORT RIB

mesquite smoked beef short rib over a bed of creamy horseradish mashed red potatoes with smoked mushrooms

#### CHIPOTLE BACON WRAPPED FILET

grilled petite beef tenderloin wrapped with house smoked chipotle bacon with aged white cheddar macaroni + cheese and lemon garlic broccolini

#### PORK OSSO BUCO

Epicenter braised pork osso buco drizzled with a sweet bourbon glaze. Served with garlic parmesan whipped potatoes and seasonal vegetables

### CHICKEN

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blackened chicken breast with white onion tossed with cavatappi pasta in a cajun alfredo sauce

### FISH + VEGETARIAN

#### BAJA MAHI

wild caught, cajun mahi topped with pineapple, pico de gallo, chipotle cream and accompanied with a rice pilaf

#### CHILE RUBBED SMOKED SALMON

mesquite smoked salmon rested on wild rice pilaf and topped with pickled red onions and cold smoked cherry tomatoes

#### SPINACH STUFFED PORTOBELLO

portobello mushroom cap stuffed with sautéed spinach, roasted garlic, caramelized onion, roasted red peppers + mozzarella then drizzled with a balsamic reduction served with a rice pilaf



## **SPECIAL OCCASIONS**

**HAND PASSED APPETIZERS & BUFFET DINNER**

### **WHAT'S INCLUDED?**

- Hand passed appetizers prior to dinner service
- White ceramic dinner plates
- Silverware
- Water glasses
- Champagne flutes by request
- Napkins
- Place settings
- Non-alcoholic beverages including:
  - filtered water with cucumber
  - desert blossom iced tea
  - lemonade
  - soft drinks
  - coffee with cream + sugar
- Full service staff
- Carving station available

*Ask us about availability and pricing.*

### **ASK ABOUT MENU SAMPLING!**

*Choice of 6 food items. Weddings only.*



**\$36 PER PERSON**

**PLUS 20% OPERATIONS FEE**

**UPGRADES AVAILABLE**

### **WANT TO CREATE A CUSTOMIZED MENU?**

*Available upon request.*

## APPETIZERS - CHOOSE 3

### SMALL BITES

#### CHILE LIME HUMMUS

spent grain beer bread, chile lime hummus, roasted poblano, cotija cheese, cilantro, olive oil

### SKEWERS

#### PORK MEATBALLS

oven roasted meatballs tossed in a sweet + tangy chili sauce topped with cotija cheese + cilantro

#### SHORT RIB CROSTINIS

braised beef short rib, Hass avocados, pickled serrano peppers piled on a grilled baguette, topped with cotija cheese + chile lime mayo

#### MINI MACARONI + CHEESE PIES

creamy baked macaroni and cheese with a jalapeño cornbread crust

## ENTRÉES - CHOOSE 2

### BEEF + PORK

#### SHORT RIB

mesquite smoked beef short rib served with a pan au jus

#### PORK OSSO BUCO

Epicenter braised pork osso buco drizzled with a sweet bourbon glaze

#### AGAVE PORK TENDERLOIN

agave brined tenderloin, braised and topped with a praline mustard glaze

### CHICKEN

#### HERB ROASTED CHICKEN

marinated oven roasted bone in, airline cut chicken

#### THREE DAY BUTTERMILK FRIED CHICKEN

citrus brined bone in, airline cut chicken breast, marinated in buttermilk then fried golden brown

#### CAJUN CHICKEN ALFREDO

blackened chicken breast with white onion tossed with cavatappi pasta in a cajun alfredo sauce

### FISH + VEGETARIAN

#### BAJA MAHI

wild caught, cajun mahi topped with pineapple, pico de gallo + chipotle cream

#### CHILE RUBBED SMOKED SALMON

mesquite smoked salmon rested on wild rice pilaf and topped with pickled red onions and cold smoked cherry tomatoes

#### SPINACH STUFFED PORTOBELLO

portobello mushroom cap stuffed with sautéed spinach, roasted garlic, caramelized onion, roasted red peppers + mozzarella then drizzled with a balsamic reduction

## SIDES + SALADS - CHOOSE 3

#### AGED WHITE CHEDDAR

#### MACARONI + CHEESE

macaroni noodles in a rich creamy white cheddar cheese sauce topped with cornbread bread crumbs

#### GARLIC PARMESAN WHIPPED POTATOES

garlic parmesan russet potatoes

#### WILD RICE PILAF

medley of wild rice, vegetables + herbs

#### LEMON GARLIC BROCCOLINI

steamed fresh broccolini tossed in a lemon garlic butter

#### PAN SEARED SEASONAL VEGETABLES

assorted seasonal vegetables

#### CREAMY HORSERADISH

#### MASHED POTATOES

mashed red potatoes and creamy horseradish sauce

#### SMOKED MUSHROOMS

house seasoned and smoked cremini mushrooms

### SALAD OPTIONS

Descriptions on previous page.

#### SPINACH CAPRESE SALAD

#### COBB SALAD

#### COLD QUINOA SALAD

#### JALAPEÑO CAESAR SALAD



## **CASUAL OCCASIONS**

**STATIONED APPETIZERS & BUFFET DINNER**

### **WHAT'S INCLUDED?**

- **White ceramic dinner plates**
- **Silverware**
- **Water glasses**
- **Napkins**
- **Non-alcoholic beverages including:**
  - **filtered water with cucumber**
  - **desert blossom iced tea**
  - **lemonade**
  - **soft drinks**
  - **coffee with cream + sugar**
- **Full service staff**



**\$23 PER PERSON**

**\*GRATUITY NOT INCLUDED\***  
**PLUS 20% OPERATIONS FEE**  
**UPGRADES AVAILABLE**

**WANT TO CREATE A CUSTOMIZED MENU?**

*Available upon request.*

# MIX-N-MATCH

## APPETIZERS - CHOOSE 3

### HATCH CHILE, SPINACH + ARTICHOKE DIP

creamy blend of fresh spinach, marinated artichokes + roasted green chiles served with tortilla chips

### CRAWFISH CORN FRITTERS

fried sweet corn + crawfish

### SHRIMP + ANDOUILLE SAUSAGE

house smoked andouille sausage topped with a roasted garlic and lime shrimp

### FIELD GREEN SALAD

salad mix, cherry tomatoes, cucumber, red onion, served with ranch and balsamic dressings on the side

### CHIP TRIO

fresh guacamole, roasted tomato salsa + pico de gallo served with tortilla chips

### CHILE LIME HUMMUS

served with fresh vegetables, spent grain beer bread + tortilla chips

### CARNITAS TOSTADAS

corn tortillas, black beans, pork carnitas, pickled red onion, cilantro cotija cheese + chile lime mayo

### JALAPEÑO CAESAR

romaine, jalapeño caesar dressing, corn bread croutons, pico de gallo + parmesan

## ENTRÉES - CHOOSE 2

### HOUSE SMOKED BEEF BRISKET

mesquite smoked

### CHILE RUBBED SMOKED SALMON

mesquite smoked salmon topped with pickled red onions and cold smoked cherry tomatoes

### THREE DAY FRIED BUTTERMILK CHICKEN

citrus brined bone in, airline cut chicken breast, marinated in buttermilk, then fried golden brown

### DRY RUBBED BABY BACK RIBS

mesquite smoked with a sweet + spicy rub

### PORK CARNITAS

24 hour marinated pork in citrus, spices and achiote then smoked in banana leaf

### CHIPOTLE PRIME RIB

chipotle rubbed house smoked, shaved

### CHIPOTLE ASADO CHICKEN

chicken breast served with chipotle asado sauce + avocado

### ENCHILADAS

CHOOSE ONE: pork | chicken | spinach  
corn tortillas rolled and topped with green chile gravy + mixed cheese

## SIDES - CHOOSE 3

### CHEF'S MAC + CHEESE

mac tossed in a rich + creamy 3 cheese blend and baked

### CAJUN CHEDDAR GRITS

creamy grits simmered with butter, cajun seasoning and white cheddar

### GREEN BEAN CASSEROLE

fresh green beans with caramelized onions tossed in a chipotle mushroom cream sauce

### ROASTED ROSEMARY RED POTATOES

roasted red potatoes tossed in fresh rosemary, olive oil and fresh garlic

### SPANISH RICE

with fire roasted tomatoes

### MEXI STREET CORN

sautéed corn tossed in chile lime mayo and topped with cojita cheese

### SPICY BLACK BEANS

slow cooked with fresh jalapeños + classic Spanish spices

### REFRIED BEANS

slow cooked with chipotle seasoning + classic Spanish spices



## WHAT'S INCLUDED?

- White ceramic dinner plates
- Silverware
- Water glasses
- Napkins
- Non-alcoholic beverages including:
  - filtered water with cucumber
  - desert blossom iced tea
  - lemonade
  - soft drinks
  - coffee with cream + sugar
- Full service staff



**\$16 PER PERSON**

**\*GRATUITY NOT INCLUDED\*  
PLUS 20% OPERATIONS FEE  
UPGRADES AVAILABLE**

**WANT TO CREATE A CUSTOMIZED MENU?**

*Available upon request.*

**\*\* CHOOSE EITHER THE TACO/NACHO BAR OR THE SLIDER BAR \*\***

## TACO/NACHO BAR

### CHOOSE 3 OPTIONS

- cochinita pork carnitas
- shredded chicken
- beef short rib
- ale battered cod
- potato + poblano taquitos

### INCLUDES:

- house made tortilla chips
- soft flour tortillas
- grilled mixed vegetables
- beer cheese
- shredded mixed cheese
- shredded lettuce
- onion cilantro mix
- pickled jalapeño
- black beans
- pico de gallo
- roasted tomato salsa
- guacamole
- sour cream

## SLIDER BAR

### PICK 2 APPETIZERS

- hummus + vegetables
- pub style wings
- chips + dip trio

### PICK 3 SLIDERS

- pulled bbq chicken
- smoked pork
- smoked brisket
- shaved smoked rib eye  
*(\$4 ADDITIONAL CHARGE)*

### PICK 2 SIDES

- jalapeño caesar salad
- pub salad
- bacon potato salad
- chef's mac + cheese
- house made potato chips

### CONDIMENT BAR INCLUDES:

- garlic aioli
- beer mustard
- dill pickles
- coleslaw
- Mr. Pineapple habaero  
BBQ sauce
- Devil's Ale citrus  
BBQ sauce





# CASUAL GATHERINGS

DESSERTS | CRAFT BEER | BEVERAGE PACKAGES

## DESSERTS

### DESSERT BAR \$4

assortment of mini desserts  
please ask what's available

### SEASONAL BROWNIE \$5

seasonal brownie made with one  
of our delicious brews, topped with  
house made gelato

### GORDO STOUT CHEESECAKE \$6

house made cheesecake made with  
our Gordo Stout + topped with  
cherry sauce

### PEANUT BUTTER GELATO CAKE \$6

house made peanut butter gelato  
topped with fudge

OUTSIDE DESSERT FEE \$25

## ALCOHOL BEVERAGE PACKAGES

### BASIC PACKAGE

\$5 per drink ticket, \$21 per person open bar, tally bar  
or cash bar options are available.

#### INCLUDES:

Choice of 4 SanTan beers on draft  
Merlot, Cabernet, Chardonnay

### BEER, WINE + SPIRITS PACKAGE

\$5.50 per drink ticket, \$24 per person open bar, tally bar or cash bar  
options are available.

#### INCLUDES:

Choice of 4 SanTan beers on draft  
Merlot, Cabernet, Chardonnay  
SanTan Distilling Vodka | Sacred Stave Single Malt Whiskey | Captain Morgan |  
Mexican Moonshine Silver Tequila | Arizona Distilling Gin

## CRAFT BEER OPTIONS

### SUNSPOT GOLD

GOLDEN ALE | 5.1% ABV | 15 IBU

### EPICENTER

AMBER ALE | 5.5% ABV | 20 IBU

### HOPSHOCK IPA

INDIA PALE ALE | 7.1% ABV | 85 IBU

### HEFEWEIZEN

ARIZONA WHEAT | 5% ABV | 15 IBU

### DEVIL'S ALE

AMERICAN PALE ALE | 5.5% ABV | 45 IBU

### MOONJUICE IPA

GALACTIC IPA | 7.3% ABV | 70 IBU

ASK ABOUT OUR CURRENT SEASONAL!



# CASUAL GATHERINGS

## BREAKFAST + BRUNCH BUFFET

AVAILABLE ONLY FROM 7 AM-1 PM



**\$16 PER PERSON**

(GRATUITY NOT INCLUDED)

PLUS 20% OPERATIONS FEE

UPGRADES AVAILABLE

## COFFEE • JUICE • MILK

PICK 3 | \*DENOTES EXTRA COST

LOCAL COFFEE

LOCAL DECAF COFFEE

ICED COFFEE

VITAMIN D MILK

SKIM MILK

ALMOND MILK\*

ORANGE JUICE

## PANCAKE + WAFFLES

PICK 2 | ALL SERVED WITH AGAVE SYRUP

### FRENCH TOAST

cinnamon raisin  
brioche

### PANCAKES

House made  
multigrain pancakes

### WAFFLES

House made  
multigrain waffle

## EGGS

PICK 1

### SCRAMBLED EGGS

### VEGGIE FRITTATA

seasonal vegetables

### LOADED FRITTATA

choose from: ham, bacon + sausage

## SIDES

PICK 3 | \*DENOTES EXTRA COST

PORK BREAKFAST SAUSAGE

SMOKED BACON

CHIPOTLE SMOKED BACON\*

FRESH FRUIT

HASHBROWNS

SOURDOUGH ENGLISH MUFFIN

ASSORTED PASTRIES

BEER BREAD

TORTILLAS



# CASUAL GATHERINGS

## PLATED LUNCH

AVAILABLE ONLY FROM 11 AM UNTIL 3:30 PM

\*GUESTS WILL CHOOSE ONE ENTRÉE UPON ARRIVAL\*



### POWER SALAD

quinoa | chopped spinach | shaved red onion | hominy | scallions | black beans | sunflower seeds | orange chipotle vinaigrette

### JALAPEÑO CHICKEN CAESAR

romaine | jalapeño caesar dressing | corn bread croutons | grilled chicken | pico de gallo | parmesan

### CRISPY CHICKEN FINGERS

country fried chicken | ale battered fries | pineapple habañero BBQ sauce

### CHANDLER CLUB

turkey breast | bacon | avocado | swiss | lettuce | tomato | red onion | mayo | spent grain or classic beer bread | Comes with your choice of ale battered fries, bacon potato salad or small pub salad.

### CHOPPED BRISKET SANDWICH

house smoked brisket | Devil's Ale Citrus BBQ sauce | slaw | bread + butter pickles | split top bun | Comes with your choice of ale battered fries, bacon potato salad or small pub salad.

### CARNITAS TACOS

2 corn tortillas | pork carnitas | cotija cheese | pico de gallo | sliced avocado | lime | rice + beans

### CHANDLER STREET CHICKEN TACOS

2 flour tortillas | shredded chicken | chopped onion + cilantro | sour cream | lime | rice + beans



**\$16 PER PERSON**

(TAXES, FEES + GRATUITY NOT INCLUDED)

\*INCLUDES ICE TEA + SOFT DRINKS\*



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## BOOKING INFORMATION

### GENERAL PRIVATE ROOM INFO

All standard time slots are 2.5 hours. 4-6:30 PM and 7:30-10 PM time slots available. Please ask about additional time slots. All features are included. There is no additional charge to use them. There is no separate room rental charge.

### CONFIRMING YOUR RESERVATION

In order to reserve your space for a group event, a proposal will be sent you by our catering team for review and acceptance of terms. Please return the accepted proposal with it signed, dated and a credit card number, expiration date and the type of card that it is. After this is completed, your event date will be officially booked.

### PRIVATE ROOM MINIMUM:

The minimum depends on the time of the day and time of year. All food and beverage purchases go toward the minimum.  
Fees, tax + gratuity do not apply.

### FINAL PAYMENT:

We do not provide separate checks for events throughout catering department. Upon completion of the event, one check will be prepared based on the contract both parties agreed upon. Payment of the entire guest check is due upon completion of the event. SanTan Brewing accepts cash and all major credit cards. Sorry, no checks.

### MENU + FINAL GUEST COUNT

The final menu + guest count is due no later than 7 days before the event.  
PLATED DINNERS: Menu counts + first and last names for all of your guests are due 10 days before the event.

### DECOR

We have standard decor that we use in the room. You are more than welcome to bring in your own if you want a certain look for your party or event. Please no confetti or sparkles as it clogs our drains in our working brewery. Please no open flames and candles must be in holders. Thank you!

### OPERATIONS FEES

There is a 20% service charge applies to your food and beverage portion of your event. This charge is a standard industry charge covering production, equipment, auxiliary labor, insurance and other overhead expenses. It shall be retained by SanTan Brewing and is not a personal tip or gratuity for wait staff personnel. Additionally, you will be charged a setup + breakdown fee of \$100.

### CANCELLATION POLICY

Client will be charged 20% of the total on this contract when canceling prior to 7 days of the event date. Client will be charged 50% of the total on this contract when canceling within the 7 days of the event date. The final guest count is due no later than 7 days before the event. Client must give a 48 cancellation notice otherwise you will be charged 100% of the total on this contract.