



KITCHEN AT LITTLE ITALY

Private Dining & Events

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Event Coordinator Amy Porter



WELCOME!

At Ballast Point Little Italy, our mission is to create unique and specialized experiences, catered to you and your event. We pair handmade dishes with handcrafted beers to provide you and your guests with an exceptional customized experience.

Whether a small dinner for your closest friends, or a large company event, Ballast Point offers three distinct private areas to create a memorable experience in the heart of Little Italy.

For small parties of up to 60, dine in The Kettle Room. This is a private intimate setting, away from the main dining area, and provides you and your guests with a behind-the-scene view of our brewing system.

Looking to host a larger group? Our patio and/or patio cabanas are available for cocktail style receptions for up to 160 of your closest friends.

Want to learn more about what we do best? Feel free to add a tour as part of your event, allowing your guests to learn about our brewing process and give them an inside look at how we create some of our famous brews.



THE KETTLE ROOM

Seating capacity: 20-50/ Reception 70

Availability: Monday-Sunday from 6pm-10pm (3 hour window)

Buffet, Family Style, or “Chef’s Whim” Plated Dinner Offered.

** All pricing excludes tax and gratuity.*

Please note: All menu items are to be ordered 7 days in advance, to ensure our staff is able to provide you with a unique and personalized experience.



OUTSIDE PATIO BUYOUT

Seating capacity: 80min-160max

Availability: Sunday–Thursday

Hors d'oeuvres, appetizers, BBQ and main course available buffet style.

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CABANA RENTALS

Seating capacity: 20 (in each cabana)

Availability: Monday–Sunday

Please inquire for pricing and availability

If group exceeds 20, cabanas can connect

Hors d'oeuvres, appetizers and taco bar available buffet style.

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HORS D'OEUVRES

*Priced per piece, 10 piece minimum**

Stuffed Mushrooms *with pesto goat cheese* **\$2**

Whipped Brie & Seasonal Fruit Compote Crostini **\$2**

Grilled Romaine Caesar Crostini **\$2**

Heirloom Tomato Bruschetta Crostini **\$2**

Herb Goat Cheese Stuffed Peppadew Peppers *with almonds* **\$2.50**

Prosciutto Crostini *with seasonal fruit salsa* **\$3**

Bacon-wrapped Shrimp **\$3.50**

Meatballs *with California Amber BBQ sauce* **\$3.50**

Duck Tostadas *with bleu cheese, pickled onion, port reduction and arugula* **\$4**

Mini Beef and Potato Empanada *with roasted garlic aioli* **\$4**

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APPETIZER PLATTERS

Serves 10

French Fries *with dipping sauce* **\$25**

Truffle Fries *with truffle aioli* **\$30**

House Made Guacamole & Grilled Salsa *with tortilla chips* **\$30**

Pretzel Bites *with Ballast Point mustard and beer cheese* **\$35**

Seasonal Bruschetta *served with artisan breads* **\$35**

Patatas Bravas (Spanish potatoes) *with spicy tomato sauce and garlic aioli* **\$40**

Seasonal Grilled Vegetable Platter **\$50**

Roasted Jalapeño Beer Cheese Dip *served with house tortilla chips* **\$50**

Korean BBQ Short Rib Skewers *with sweet chili dipping sauce* **\$55**

Crispy Chicken Wings *with Tongue Buckler hot sauce and house made bleu cheese dressing* **\$60**

STREET TACO BAR

\$20 per person (15 person minimum)

Choice of two proteins:

Chipotle Shrimp, Chicken, Beef or Vegetable *served with rice and beans, shredded cabbage, house salsa, crema, cheese and tortillas*

Add guacamole **\$2 per person**

Additional protein **\$7 per person**

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BRUNCH | BUFFET STYLE

11AM – 1PM SATURDAY & SUNDAY ONLY

SWEET/STARTERS

Serves 15

Assorted Pastries (choose two): *plain muffin, chocolate muffin, plain crossiant, chocolate crossiant, lemon loaf, banana-pecan loaf, cinnamon bun* **\$60**

Greek Yogurt *with almond granola, lavender honey, and seasonal berries* **\$65**

Baby Greens *with carrots, cucumber, and beer vinaigrette* **\$60**

ENTRÉE

Serves 15

Basic Scrambled Eggs *with cheddar cheese and chives* **\$60**

Tomatillo Chilaquiles *with scrambled eggs, cotija cheese, crema, and pickled onion* **\$60**

Oyster Platter *with mignonette, cocktail sauce, lemon and horseradish* **\$80**

Shrimp Cocktail Platter *with classic cocktail sauce, hosition cocktail sauce and lemon* **\$75**

Biscuits and Spanish Chorizo *with gravy* **\$60**

SIDES

Serves 15

Smoked Chicken Apple Sausage **\$35**

Hobb's Natural Bacon **\$35**

Hatch Chile Breakfast Potatoes **\$35**

Tropical Fruit Salad **\$40**

Add Bottomless Mimosas for an additional \$25 per person

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DINING | BUFFET STYLE

SALAD

Serves 12

Classic Caesar *with parmesan cheese, romaine lettuce & croutons* **\$70**

Greek *with olives, feta, cucumber, greens & red wine vinaigrette* **\$70**

Asian Chopped Salad *with citrus segment, wonton crisps, snap peas, cabbage, almonds, mini bell's and honey-ginger vinaigrette* **\$70**

Baby Greens *with carrots, cucumber, and beer vinaigrette* **\$60**

ENTRÉE

Serves 12

Herb Roasted Chicken Breast **\$180**

Scottish Salmon **\$215**

Fig & Wild Herb Stuffed Porchetta **\$210**

Braised Short Rib **\$210**

Stuffed Portobello Mushrooms **\$180**

SIDES

Serves 12

Caramelized Baby Carrots & Pearl Onions **\$100**

Pasta Primavera **\$100**

Seasonal Grilled Vegetables **\$100**

Roasted Garlic & Blue Cheese Whipped Potatoes **\$100**

Polenta with Goat Cheese & Wild Mushroom **\$100**

Sautéed Market Greens **\$100**

DESSERT

Whole cake serves 12

Victory at Sea Tiramisu **\$75**

Seasonal Bread Pudding *with salted caramel sauce* **\$75**

Brûléed Banana & Butterscotch Pudding *over short bread cookie* **\$75**

Seasonal Fruit Buckle *with whipped cream* **\$90**

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PRIVATE DINING

PLATED: \$65/PERSON

SALAD

Please choose 1

Classic Caesar *with chopped romaine, parmesan cheese, focaccia croutons, caesar dressing*

Greek *with mixed greens, red onion, feta cheese, olives, cucumber, red wine & herb vinaigrette*

Baby Greens *with cherry tomato, cucumber, croutons, shaved fennel, beer vinaigrette*

ENTRÉE

Please choose 1

Whole Roasted Chicken *(broken down) with tarragon cream sauce*

Fig & Wild Herb Stuffed Porchetta *with 5-Spice honey beer mustard*

Roasted Scottish Salmon *with chimichurri*

Espresso Rubbed Tri-Tip *with horseradish cream*

Pasta Primavera *with cavatappi pasta, heirloom tomatoes, seasonal vegetables, chili flake, parmesan, fresh herbs*

SIDES

Please choose 2

Caramelized Baby Carrots & Pearl Onions

Seasonal Grilled Vegetables

Roasted Garlic & Blue Cheese Whipped Potatoes

Polenta with Goat Cheese & Wild Mushroom

Sautéed Market Greens

DESSERT

Please choose 1

Seasonal Bread Pudding *with salted caramel sauce*

Seasonal Fruit Buckle *with whipped cream*

Brûléed Banana & Butterscotch Pudding *over short bread cookie*

Victory at Sea Tiramisu

**SALADS, SIDES & DESSERTS CAN BE ADDED FOR \$6/PERSON FOR EACH ADDITIONAL ITEM
ENTRÉES CAN BE ADDED FOR \$12/PERSON FOR EACH ADDITIONAL ITEM
ADDITIONAL \$20/PERSON FOR BEER/WINE PAIRINGS**

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OUTDOOR PATIO BBQ BUYOUT

\$43/PERSON*

SALAD

Choice of 2

Caesar *with croutons and parmesan cheese*

Greek *with olives, feta, cucumber, greens & red wine vinaigrette*

Baby Greens *with carrots, cucumber, and beer vinaigrette*

GRILL

Inclusive

BBQ Free Range Chicken Breast

Victory at Sea Grilled Tri-Tip

Scottish Salmon

5oz Lobster tail *+\$15 person*

SIDES

Inclusive

German Potato Salad *with bacon, green onion and whole grain mustard*

Fresh Grilled Seasonal Vegetables

Roasted Garlic & Blue Cheese Whipped Potatoes

Caramelized Onion Bread Rolls

Asian Coleslaw

DESSERT

Inclusive

Assorted Tartlets, Cookies and Other Finger Desserts

Please see page 7 For additional desserts options and pricing.

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PRIVATE BEER DINNER

\$75/PERSON*

INCLUDES 8 OZ. BEER PAIRINGS

Private beer concierge **\$100**

THIS IS A SAMPLE MENU. CAN BE CUSTOMIZED WITH THE CHEF.

STARTER

Caviar and Chips

Calviscius uncured caviar, fingerling potato crisps, crème fraiche, malt vinegar, pickled egg yolk

Paired with Padre Dam Pilsner

SALAD

Burrata

Fava bean salsa, shaved asparagus, olive puree, spring strawberries

Paired with Grapefruit Sculpin

ENTRÉE

Tepache (Aztec Pineapple beer) Braised Pork Belly

Black bean puree, raspberry salsa, radish, pickled onion, crispy masa

Paired with Piper Down

DESSERT

Bacon & Hazelnut Malt Brownie

Caramel balsamic gelato

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HAND CRAFTED DESSERTS

SIGNATURE DESSERTS

Whole cake serves 12

Victory at Sea Tiramisu \$75

Seasonal Bread Pudding *with salted caramel sauce* **\$75**

Brûléed Banana & Butterscotch Pudding *over short bread cookie* **\$75**

Seasonal Fruit Buckle *with whipped cream* **\$90**

PLATTERS & SPECIALTY CAKES

Cupcakes Squared Local Bakery

Mini Cupcakes \$30/DOZEN (1 dozen minimum order)

Available in Carrot Cake, Chocolate, Chocolate Raspberry, Coconut Lime, Lemon, Not-So-Red-Velvet, Salted Caramel, or Vanilla

**Gluten free, vegan, and sugar free available for all flavors.*

Cookies \$8/DOZEN (2 dozen minimum order)

Available in Espresso Chocolate Chip, Oatmeal Walnut Raisin, Wedding Cookies, Gluten Free Peanut Butter

**Cookies approximately 2 inches*

Brownie Bites \$11/DOZEN

Pull-Apart Cake

Serves 12–80 | Inquire for pricing

Mini cupcakes frosted-over as one

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BAR SERVICES

HOSTED BAR TAB | BILLED PER DRINK

Hosted bars are available on a per drink basis with the bar tab included with final payment at the conclusion of the event. Bar includes all Ballast Point draft beer as well as glasses of wine from our wine list. Host of event may specify any limitations to the tab.

Draft Beer \$5-8

Four 4oz. Beer Tasters \$8

Wines by the Glass \$8-12

Soda Fountain, Fresh Lemonade & Iced Tea \$3

Caffè Calabria Victory at Sea Blend Coffee \$3

NO HOST BAR | CASH & CARRY

Guests purchase drinks on their own tabs. Beverage pricing will reflect current pricing offered in tasting room for all draft beers, wines and non-alcoholic beverages.

BEER TASTING | \$8 PER FLIGHT

Beer tasting flight of 4 of our main production and limited releases.

BREWERY TOURS | DAILY 12PM & 3PM \$5 INCLUDES TASTERS

Tour our R&D Brewery with a Ballast Point Little Italy beer specialist to include Q&A and history of Ballast Point.

**Please note that you can customize your dining experience with Beer Pairings for \$20 per person in addition to the menu price*

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PRIVATE EVENT DETAILS

GENERAL INFORMATION

Ballast Point Tasting Room & Kitchen opened in the heart of Little Italy in 2013, home to our Research & Development Brewery and our first tasting room with a kitchen. Our event team will assist you with all of your event needs to coordinate the perfect experience for you and your guests.

MENU SELECTIONS & GUEST COUNTS

All menu changes & selections are due 7 days prior to your event date and submitted to the Events Department. An increase in menu items will be acceptable with 72 hours' notice to the Ballast Point Culinary Team. Final guest counts are due 7 days in advance for buffet style service or plated meal options. You will be charged for the guaranteed guest count or the actual number of guests served; whichever is greater.

F&B MINIMUMS/RENTAL FEES

All private and semi-private reservations are based off a food and beverage minimum requirement or a flat rental fee for the Cabanas. All F&B minimums will be discussed with the Events Team: Holidays and Peak Season minimums subject to increase. Large parties are subject to a 20% Service Charge. The 20% service charge is subject to sales tax.

PAYMENT GUARANTEES/CANCELLATION POLICY

A credit card number is needed to secure your reservation; a deposit is not required for your event unless specified by the Events Department. The balance of the total bill is due the day of the event, nothing will be charged to your card until the end of the event. Other form of Final payment can be made in cash or credit card. All charges incurred are subject to a 20% service charge and appropriate sales tax. The 20% service charge is subject to sales tax. If you must cancel your event, please do so no later than 72 hours in advance or you will be charged the full rental fee amount that was agreed upon.

OUTSIDE FOOD AND BEVERAGE

With the exception of specialty cakes, no food of any kind may be brought into Ballast Point Brewing & Spirits- Little Italy by event guests. Ballast Point Brewing reserves the right to confiscate food or beverage that is brought into the venue in violation of this policy without prior arrangements with the Events Department. **Outside Alcohol is not allowed, please inform your guests of this policy as this could result in a revocation of our beer and wine license and would shut down our establishment. A \$500 Fee will be charged to the card on file in the event that any empty alcohol containers are found.**

Specialty cakes and desserts are subject to an outside dessert fee of \$1.50 per person. We do offer a great selection of wines in addition to our beers but you are welcome to bring in your favorite bottle of wine with a corkage fee of \$15 per bottle.

ACCEPTED FORMS OF IDENTIFICATION

We accept valid: Driver's license, State ID's, Passports, Passport Cards, Military ID's, Mexico ID's and Canadian ID's.

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