

LIVERMORE TAPROOM

DUST BOWL BREWING CO. PRIVATE EVENT RENTAL AGREEMENT

1. Time slot/day is not guaranteed until facility fee is paid. Dust Bowl will hold the date for 72 hours without payment, upon which time the date will be released if no payment is received.
2. One guest check is mandatory and the host/organizer of the event must be present at the beginning of the event or provide credit card information prior to the event to ensure we can open one check.
3. Splitting costs or the check with the event guests is the responsibility of the person hosting/organizing the event.
4. The rental period is ____ hours. The event must be set up, completed and cleaned up within that ____ hour period.
5. 20% gratuity is mandatory on all food and drink ordered by any of the party.
6. Wearing wristbands may be required for all guests of the event.
7. All orders will be placed through the server(s) or bartenders assigned to the event (or at the private order window if applicable to package). Event guests are not allowed to order on their own at the bars.
8. No outside food or drink is allowed. A cake for celebration is the only exception. No other desserts, finger foods, sodas, juice boxes, kid's snacks, etc. are allowed.
9. No outside alcohol is allowed.
10. Moving any tables or furniture is to be conducted only by Dust Bowl staff.
11. We only serve food "buffet style". We do not provide "banquet" style service, i.e., we do not serve each guest.
12. No outside speakers or AV systems allowed, unless live music is part of package options.

The following information must be completed and signed by the event organizer, indicating they have read and agree to the guidelines outlined in this Private Event Contract Agreement. This agreement must accompany the deposit to secure the date of the event.

Date of event: _____

Contact name of organizer: _____

Organization name if applicable: _____

Email: _____

Mobile Number: _____

Signature: _____

Date: _____

FLATBREAD PARTY - \$28 Per Person

Includes a choice of three appetizers, one fresh salad and three flatbreads.

APPETIZERS

Coconut Shrimp with Sweet Thai Chili • Bacon & Balsamic Brussels Sprouts
BBQ or Buffalo Wings • French Fries • Garlic Fries • Fresh Seasonal Fruit Tray

FRESH SALADS

Caesar

Romaine lettuce tossed with croutons, shaved Parmesan cheese & Caesar dressing.

House

Romaine & iceberg lettuce with shredded jack & cheddar cheese, tomatoes, cucumbers, carrots & croutons.

Mixed Berry

Fresh spinach layered with sliced strawberries, blueberries & red onions, crumbled feta cheese & toasted almonds. Served with a side of poppy seed dressing.

FLAT BREADS

Caprese

Pizza sauce, fresh mozzarella, cherry tomatoes, pesto, balsamic glaze.

Pepperoni

Pizza sauce, shredded mozzarella, pepperoni.

Cheese

Pizza sauce & shredded mozzarella.

Brisket

BBQ sauce, shredded mozzarella, smoked brisket, pickled red onion, green onions.

Prosciutto & Fig

Mozzarella, prosciutto, black figs, habanero bacon jam topped with red & green onion.

Spicy Hawaiian

Pizza sauce, shredded mozzarella, ham, pineapple, bell pepper, candied jalapenos & bacon.



FAJITA BAR - \$35 Per Person

Includes the appetizer, all the sides, condiments and a choice of two protein entrées.
Add \$7 per person for each additional entrée option.

APPETIZER

Fresh corn tortilla chips served with house-made salsas.

ENTRÉES

Steak, Chicken Breast, Shrimp or Portobello
Mushrooms sautéed with bell peppers & onions. Served with warm flour tortillas.

SIDES

Mexican rice and refried beans (your choice of black or pinto).

CONDIMENTS

Guacamole, crema, lime wedges, salsa verde, escabeche, roasted red pepper, salsa & sliced jalapeno peppers.



SLIDER STATION - \$30 per person

Includes a choice of one appetizer, two sides and three slider options.

APPETIZERS

Fresh Seasonal Fruit Tray • Seasonal Vegetable Tray • Chips & Salsas

SIDES

Caesar Salad

Romaine lettuce tossed with croutons, shaved Parmesan cheese & Caesar dressing.

Mixed Berry

Fresh spinach layered with sliced strawberries, blueberries & red onions, crumbled feta cheese & toasted almonds. Served with a side of poppy seed dressing.

French Fries

Garlic Fries

Coleslaw

SLIDER OPTIONS

Caprese

Fresh mozzarella, sliced tomato, pesto & balsamic glaze, on rosemary focaccia bread.

Roast Beef

Roast beef, cheddar cheese, caramelized onions & thousand island on white slider buns.

Chicken Salad

Chicken breast, celery, red onion, toasted almonds, dried apricot & cranberries on croissant rolls.

BLT

Green leaf lettuce, sliced tomato, crispy bacon slices & chipotle mayo on sourdough bread.



CLASSIC DINNER - \$48 per person

Includes dinner rolls or garlic bread, two appetizers, one fresh salad, two entrees and two sides.

APPETIZERS

Fresh Seasonal Fruit Tray • Coconut Shrimp • BBQ / Buffalo Wings • Brussels Sprouts
Italian Meatballs with Marinara

SALADS

Caesar

Romaine lettuce tossed with croutons, shaved Parmesan cheese & Caesar dressing.

House

Romaine & iceberg lettuce with shredded jack & cheddar cheese, tomatoes, cucumbers, carrots & croutons.

Mixed Berry

Fresh spinach layered with sliced strawberries, blueberries & red onions, crumbled feta cheese & toasted almonds. Served with a side of poppy seed dressing.

SIDES

Mashed Potatoes

Alfredo Penne Pasta

Marinara Penne Pasta

French Fries / Garlic

Almond Rice Pilaf

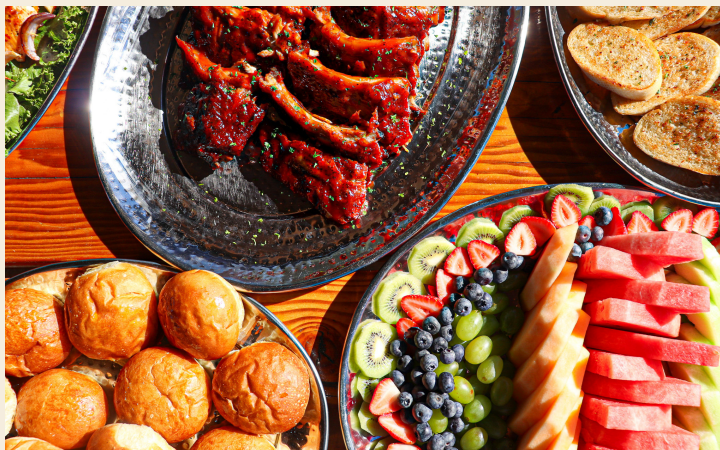
ENTRÉES

BBQ Pork Ribs

Orange Glazed Salmon Skewers

Chicken Piccata

Chicken Marsala



20% gratuity added to all food and alcoholic beverage orders.