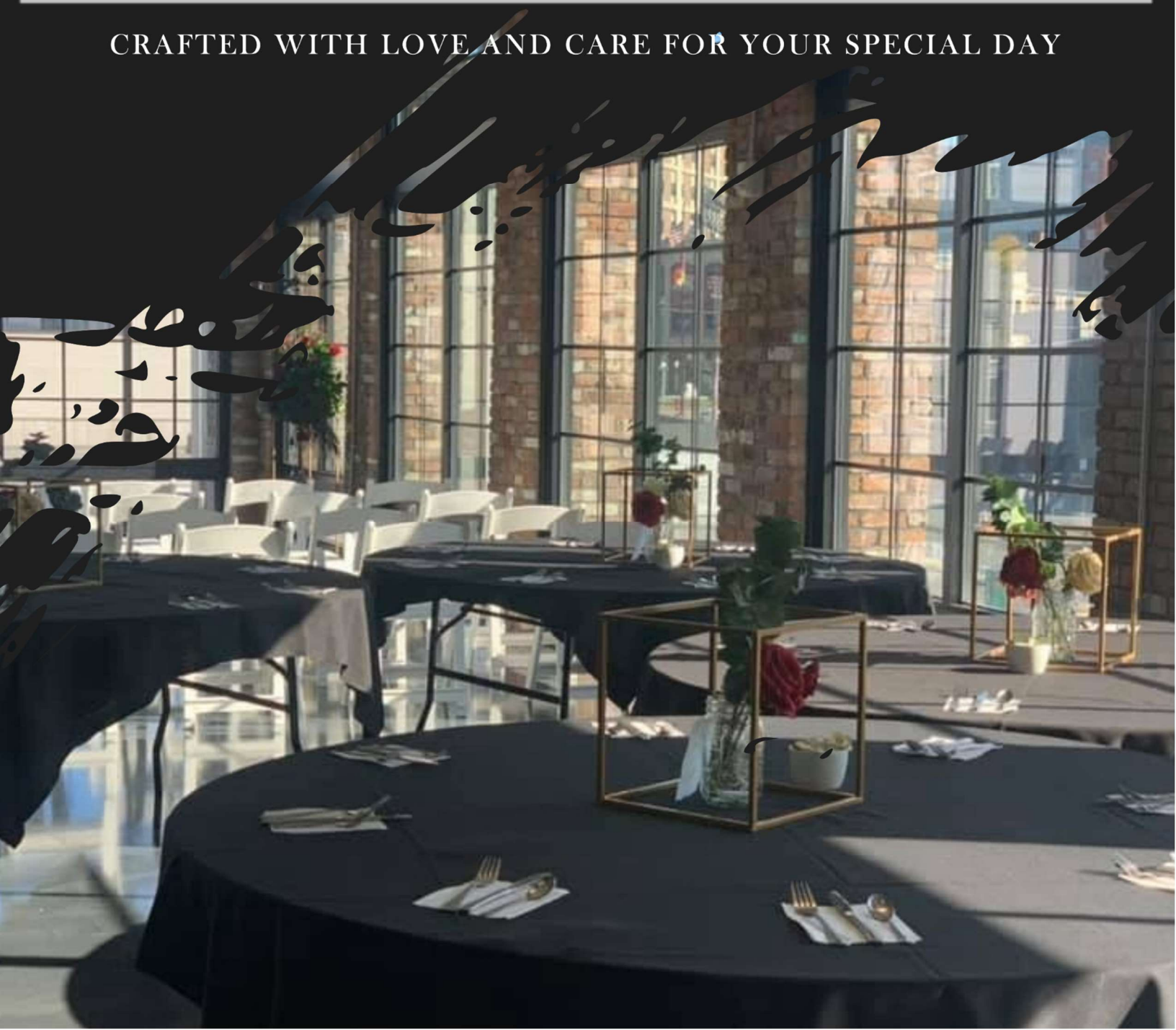


BOUNTIFUL @ FROG ALLEY CATERING

CRAFTED WITH LOVE AND CARE FOR YOUR SPECIAL DAY



BOUNTIFUL @ **FROG ALLEY** **CATERING**

PRIVATE EVENTS

CONTACT

ABBEY NAUMOWICZ

PRIVATE EVENT COORDINATOR

CATERING@BOUNTIFULBREAD.COM

CHARLEY POLLARD

FROG ALLEY OPERATIONS MANAGER

CHARLEY@FROGALLEYBREWING.COM

LOCATION

108 STATE STREET
LEVEL 1
SCHENECTADY, NY
12305

HOURS OF OPERATION:

MONDAY - WEDNESDAY 3 PM - 10 PM
THURSDAY 3 PM - 11 PM
FRIDAY + SATURDAY 12 PM - 12 AM
SUNDAY 12 PM - 8 PM

* ENTRANCE ON THE CORNER OF STATE STREET AND
SOUTH FERRY STREET *

OVERVIEW – PRIVATE SPACES

****ALL ROOM RENTAL FEES RESERVE THE SPACE FOR 4 HOURS. TIME CAN BE ADDED AT \$100/HR.**

****ROOM RENTAL FEES MUST BE PAID IN FULL IN ORDER TO RESERVE YOUR SPACE. AREA RENTAL FEES ARE DIVIDED BETWEEN FROG ALLEY BREWING CO. AND BOUNTIFUL CATERING/ANNABELS PIZZA CO.**

****LIMITED BAR/FOOD PACKAGES AVAILABLE DURING PEAK TIMES/DAYS. PLEASE INQUIRE FOR MORE INFORMATION.**

****MINIMUM OF 2 WEEKS NOTICE TO BOOK AN EVENT. ANYTHING OCCURRING LESS THAN 2 WEEKS FROM INQUIRY DATE IS SUBJECT TO MANAGEMENT APPROVAL/AVAILABILITY.**

****GUESTS MUST BE 21+ TO ENTER BUILDING**



THE LOWER TAPROOM

RENTAL FEE - \$600

PRIVATE BAR (BAR PKG REQUIRED)

PRIVATE BATHROOMS

COCKTAIL/BAR-STYLE SEATING

IDEAL FOR 50-100 PEOPLE



THE LANDING

RENTAL FEE - \$350

SEMI-PRIVATE SPACE

BAR PACKAGE OR CASH BAR

IN EARSHOT OF MUSIC

IDEAL FOR 25-50 PEOPLE



THE ATRIUM

RENTAL FEE - \$700

PRIVATE SPACE-OPEN PLAN

BAR PACKAGE REQUIRED

SATELLITE BAR INCLUDED

IDEAL FOR 75-125 PEOPLE



THE WEST PATIO

RENTAL FEE - \$600

PRIVATE PATIO

PRIVATE BAR

BAR PACKAGE REQUIRED

IDEAL FOR UP TO 150 PEOPLE

PRIVATE SPACES - THE LOWER TAPROOM

PRIVATE BAR ON BREWERY LEVEL

Ideal for mid-sized events including:

- Birthday parties
- Reunions
- Social Events
- Tastings and Tours
- Cocktail hours, etc.

**Please note, these uses are just ideas and the room can be set up to accommodate various types of events

ABOUT

This indoor/outdoor cocktail-style space on the brewery level is equipped with a full-service bar and private bathrooms. The overhead doors open up to allow guests to make use of the lower patio.

Views of the brewery and distillery add charm to the modern-industrial space, and the copper-plated bar and tap tower are attention-grabbing additions to the room.

RENTAL FEE - \$600

PRIVATE BAR - ONE BARTENDER INCLUDED

PRIVATE BATHROOMS, MULTIPLE STALLS

IDEAL FOR 50-100 PEOPLE

CAN BE COMBINED WITH DISTILLERY - SUBJECT TO AVAILABILITY



PRIVATE SPACES - THE ATRIUM

PRIVATE GLASS-ENCLOSED ROOM PAST TAPROOM

Ideal for large, formal events including:

- Bridal and baby showers
- Reunions
- Rehearsal dinners and weddings
- Corporate events
- Holiday Parties

**Please note, these uses are just ideas and the room can be set up to accommodate various types of events

ABOUT

This private space on the taproom level features floor to ceiling glass windows and walls that create a breathtaking and light-filled space. The open floor plan allows for both banquet-style and cocktail setups. Leave room for a dance floor and buffet line, or fill the room with linen covered tables for a more formal feeling. Room fee includes a satellite bar, and one bartender.

**Please note, this space does not have a private entry or private bathrooms. Guests are asked to use the main taproom bathrooms. The space is lofted, but is handicap accessible.

RENTAL FEE - \$700

ONE BARTENDER AND SATELLITE BAR INCLUDED

PRIVATE ROOM WITH GLASS DOORS + WALLS

IDEAL FOR UP TO 125 PEOPLE (MAY VARY BASED ON REQUESTED SETUP)

CAN BE COMBINED WITH OTHER PRIVATE OR SEMI-PRIVATE SPACES FOR AN ADDITIONAL CHARGE



PRIVATE SPACES - THE LANDING

SEMI-PRIVATE LOFTED SPACE IN TAPROOM

Ideal for small to mid-sized events including:

- Surprise Parties
- Evening meetings
- Large reservations
- Fundraisers
- Social gatherings

**Please note, these uses are just ideas and the room can be set up to accommodate various types of events

ABOUT

This semi-private space behind the taproom is perfect for those who enjoy the taproom atmosphere, but prefer to have a space of their own. In hearshot of the band and just steps from the bar, this space is perfect for late night birthday parties, or quieter mid-afternoon meetings. Book this space alone, or as an extension of the Atrium for a reduced rate. Glass railings allow for views into the brewery itself that make this a can't-miss experience.

**Please note, this space does not have a private entry or private bathrooms. Guests are asked to use the main taproom bathrooms. The space is lofted, but is handicap accessible.

RENTAL FEE - \$350, OR BOOK LANDING + ATRIUM FOR \$900

GUESTS UTILIZE MAIN BAR, OPTION TO BOOK A BARTENDER
OVERLOOKING BREWERY AND IN EARSHOT OF THE BAND

IDEAL FOR 25-50 PEOPLE

CAN BE COMBINED WITH OTHER SPACES FOR AN ADDITIONAL CHARGE



PRIVATE SPACES - THE WEST PATIO

PRIVATE PATIO ADJACENT TO THE TAPROOM

Ideal events of any size including:

- Surprise Parties
- Weddings
- Fundraisers
- Company Gatherings
- Networking or social events

**Please note, these uses are just ideas and the room can be set up to accommodate various types of events

ABOUT

This private space outside of the taproom features a multi-level patio with a private converted shipping container bar. Featuring a glass window that looks down into the distillery, this space is broken up in such a way that it makes the smallest, or largest parties feel comfortable. Book an acoustic musician for guests to sing along with, or use our outdoor speakers for background noise. This space includes one bartender and a full service bar selection.

**Please note, this space does not have a private entry or private bathrooms. Guests are asked to use the main taproom bathrooms.

RENTAL FEE - \$600

PRIVATE CONVERTED SHIPPING CONTAINER BAR

MULTI-LEVEL SPACE

IDEAL FOR UP TO 150 PEOPLE

CAN BE COMBINED WITH OTHER SPACES FOR AN ADDITIONAL CHARGE



PRIVATE SPACES - BOOK MULTIPLE AREAS



COMBINE A VARIETY OF OUR PRIVATE AND SEMI-PRIVATE EVENT SPACES
TO CREATE YOUR PERFECT EVENT!

Ideal for weddings with a ceremony, reception, cocktail hour setup, or larger events wanting to take on multiple spaces without buying out the entire venue! If you are interested in getting more information about what spaces may work best combined for your event, contact your event planner.

Each space comes with a 4-hour area rental. Combine spaces to extend your time celebrating with us!

ATRIUM + LANDING - \$900

ATRIUM + LOWER TAPROOM - \$1100

ATRIUM + LANDING + LOWER TAPROOM - \$1300

ATRIUM + WEST PATIO - \$1100

ATRIUM + LANDING + WEST PATIO - \$1300

ATRIUM + LOWER TAPROOM + WEST PATIO - \$1600



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FROG ALLEY

CATERING

BAR PACKAGES

OPEN BAR

- Includes our full selection of beer, wine, liquor and soda. Shots not included in open bar. Charged per guest, per hour. (**Minimum 3-hour open bar for weddings).
- **TWO HOURS** - \$38/head
- **THREE HOURS** - \$55/head**
- **FOUR HOURS** - \$65/head
- **FIVE HOURS** - \$75/head

TAB BAR

- Option to run a single tab for the party. Tab can be cut off at a certain time or a certain spend, or can run for the duration of the party. Cash bar to follow tab cutoff. Revenue minimums apply.

DRINK TICKETS

- Drink tickets are pre-purchased in selected increments by the event host. For more details about ticket quantities available for your event, please inquire with your coordinator directly.
- Rates:
- Beer Ticket: \$8/ea. (valid for beer only)
 - LBW Ticket: \$9/ea. (valid on single liquor, beer, wine)

*DRINK TICKET MINIMUMS:

2/PERSON FOR AM EVENTS
4/PERSON FOR PM EVENTS

****20% GRATUITY ON ALL BAR PACKAGES**

BAR ADD-ONS

SATELLITE BAR

- Option for a satellite bar to added on to mezzanine adjacent to The Landing. (Satellite bar is included in the Atrium area rental)

ADDITIONAL BARTENDER FEE

- Each party includes 1-2 bartenders depending on the size of the party. For parties larger than 60 people, it is recommended that guests book an additional bartender.
- \$50 fee per additional bartender

CHAMPAGNE TOAST - \$5/person

- Includes one glass of champagne per guest. All guests charged for the champagne toast. Served in disposable champagne flutes. For glass pricing, please inquire.

SANGRIA - \$320

- Choice of red or white sangria. Serves approximately 40 glasses (2 gallons total)

MIMOSA BAR - \$35/person

- Includes Mimosas (Orange, Cranberry), Champagne/Prosecco, Frog Alley Beer, Soft Drinks.
- (Grapefruit Juice and Peach Puree available for \$1/person additional for each juice added)
- 3-hour time period

BRUNCH BAR - \$45/person

- Includes Mimosas (Orange, Cranberry), Champagne/Prosecco, Michelada, Bloody Mary, Frog Alley Beer, Soft Drinks.
- (Grapefruit Juice and Peach Puree available for \$1/person additional for each juice added)

****Please note, any requests for bar package add-ons listed above must be submitted at least two weeks prior to the date of the event. If There are additional requests you would like to include in your party, please contact us for a rate.**

ADDITIONAL PACKAGES

BREWERY TOUR

- A full service tour of our facility, led by a member of our brewing team, along with tasting notes and a Q&A with the brewer. **This package is only fit for up to 15 people.**
- For parties larger than 15, there will be an additional \$50 charge for each group of 15 to compensate tour guides.
- If you are interested in including a tasting with the tour, please reach out directly for options
- **\$15/person** - two week notice required. To learn if a tour is a good fit for your event, please inquire directly

GROWLER AND FILL

- Select this package as a "THANK YOU!" to your guests! All guests will be given a Frog Alley growler as a keepsake, along with a 64oz fill of their beer of choice. Option to fill on the spot, or to give a tag to be used at a later date
- **\$20/person** - **three** week notice required



RENTALS

TABLES/CHAIRS - Included in Area Rental fee. We offer cocktail rounds, banquet style rounds, and folding tables. If the table and chair needs exceed what we have on hand, guests will be charged for the cost of renting additional equipment

LINENS - Black or white included in Area Rental fee, custom colors for an additional fee. See your planner for details. 2 week notice for any custom linen - additional fees may apply

SATELLITE BAR - Included in Atrium Rental fee, can be added to Landing Rental for additional \$150

SPEAKER - No additional charge, available upon request

MICROPHONE - \$25 fee

TV - \$50 fee

HDMI CABLE - \$10 fee

GENERIC WELCOME SIGN - No additional charge, available upon request

CUSTOMIZED WELCOME SIGN - \$20

Includes custom reserved or welcome message, displayed for the duration of your event. See your planner for details

CENTERPIECES - available upon request, price TBD



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HORS D'OEUVRES

CAPRESE SKEWERS - \$5/ea.

Skewered fresh mozzarella, cherry tomatoes and basil, drizzled with a balsamic glaze

GARLIC KNOT SLIDERS - \$5/ea.

Cheeseburger, chicken parmesan, and pizza-style sliders, served on garlic knot buns

KNOTTY MEATBALLS - \$5/ea.

A homemade meatball nestled in the center of a garlic knot, baked fresh and served with marinara sauce

TERYAKI GLAZED BACON-WRAPPED SCALLOPS - \$7/ea.

Bacon-wrapped sea scallops with a sweet teriyaki glaze

PHYLLO AND ASIAGO WRAPPED ASPARAGUS - \$5/ea.

Asparagus stalks seasoned and wrapped in asiago cheese and a warm phyllo dough

FRENCH DIP ARANCINI - 4/ea.

A crispy risotto ball stuffed with shaved beef, melted Swiss and caramelized onions, served with a beef au jus

CANDIED PORK BELLY LOLLIPOPS WITH A GREEN APPLE SLAW - \$5/ea.

Slow roasted candied pork belly on a skewer, served over a green apple slaw

MEXICAN STREET CORN CUPS - \$3/ea.

A wonton cup filled with roasted corn, red onion, tomato, and cotija cheese, all tossed in a jalapeno cilantro lime sauce

STATIONS

SERVED AS AN APPETIZER PORTION FOR 40 PEOPLE

CHARCUTERIE BOARD - \$225

Cured meats and domestic cheeses, arranged with grapes and mixed nuts. Served with house-made herb crostini

CRUDITE BOARD - \$175

A rainbow of fresh vegetables displayed with hummus, lemon-dill tzatziki, ranch dressing, roasted red pepper aioli, and creamy jalapeno cilantro lime sauce for dipping. Vegetables typically include cauliflower, cucumbers, celery, broccoli, multi-colored bell peppers, baby carrots, and cherry tomatoes

HAND-KNOTTED PRETZEL - \$100

Large, soft pretzels served with honey mustard, stone ground mustard, maple mustard, classic beer cheese, and jalapeno beer cheese

NACHO BAR - \$300

A build-your-own station including a chaffer of warm tri-colored tortilla chips, pulled pork, pulled chicken, ground beef, nacho cheese, refried beans, salsa, tomatoes, green chilis, jalapenos, guacamole, sour cream, cilantro, corn, and cheddar jack

TACO BAR - \$300

A build-your-own station including taco-seasoned ground beef, chili-lime chicken, chimichurri shaved steak, and portobello mushrooms, soft flour and hard corn shells, with corn, sour cream, beans, salsa, lettuce, tomato, onion, cheddar cheese blend, guacamole, jalapenos, and cilantro

SAVORY WAFFLE BAR - \$250

Includes a display of hanging Belgian waffles, hot honey fried chicken, BBQ pulled pork, shaved steak, roasted red peppers, caramelized onions, cherry peppers, beer cheese, cheddar jack, and pineapple salsa

SMOKED SALMON STATION - \$300

A large wooden board with smoked salmon, English cucumbers, red onion, sliced hard boiled eggs, whipped lemon dill cream cheese, capers, radishes, tomatoes, and garlic rosemary crostini

PIZZA STATION - \$250

Cheese, Soppressata with Burrata and Hot Honey, Kale Pesto Sausage and Peppadew, and Broccoli Ricotta pizza assortment

MAC AND CHEESE STATION - \$250

Includes 4 half-pans of Mac and Cheese: 1 classic, 1 pulled pork, 1 bacon ranch, and 1 buffalo chicken

POTATO PARTY STATION - \$250

A build-your-own station including garlic mashed, red smashed, and twice baked potatoes with sour cream, chives, cheddar, bacon, broccoli, jalapenos, beer cheese, gravy, and pulled teriyaki chicken

*1/2 STATIONS AVAILABLE FOR PARTIES HELD IN THE LANDING
(MAXIMUM OF 20 GUESTS)

SALADS

SERVES 25 PEOPLE

HOUSE SALAD - \$35

Mixed greens topped with tomatoes, cucumbers, shredded carrots and red onions. Served with balsamic vinaigrette dressing.

CAESAR SALAD - \$40

Romaine lettuce topped with shredded Romano and tossed in traditional Caesar dressing. Garlic herb croutons optional.

ADD fire-roasted pulled chicken - \$15

MOROCCAN CHICKPEA SALAD (V) - \$45

Chickpeas, carrots, sliced almonds and currants with Moroccan spices, tossed in a fresh citrus dressing.

APPLE AND BEET SALAD - \$55

A large bowl of fresh spring mix topped with granny smith apples, red and gold beets, candied pecans, goat cheese, and drizzled with balsamic.

GRILLED PEACH SALAD - \$55

A bed of fresh spring mix topped with blistered tomatoes, grilled peaches, creamy burrata and a lemon dill pesto vinaigrette.

CHOPPED ANTIPASTO SALAD - \$55

A mix of fresh spring mix with roasted red peppers, artichokes, tomatoes, mozzarella, parmesan, pepperoni, and soppressata, all tossed in balsamic vinaigrette.

PRICES DO NOT INCLUDE 8% NYS TAX OR 20% GRATUITY, AND ARE SUBJECT TO CHANGE.

BUFFET

INCLUDES FRESH BAKED WARM FOCACCIA WITH WHIPPED HONEY BUTTER

Half pans serve approximately 20 people

Full pans serve approximately 40 people

BALSAMIC MIXED VEGETABLES (GF)

Half pan \$35 | Full pan \$70

A mix of roasted green beans, roasted red peppers, and baby carrots in a honey balsamic sauce.

GARLIC DILL FINGERLING POTATOES (GF)

Half pan \$35 | Full pan \$70

Tri-colored toasted fingerling potatoes with a garlic dill seasoning.

VEGAN PESTO PENNE PRIMAVERA (V)

Half pan \$40 | Full pan \$80

Penne pasta tossed in a vegan basil pesto with roasted red peppers, artichokes, spinach, mushrooms and tomatoes.

PENNE ALLA VODKA

Half pan \$60 | Full pan \$120

Penne pasta tossed in our homemade creamy marinara vodka sauce.

BAKED ZITI

Half pan \$40 | Full pan \$80

Ziti pasta tossed in a blend of marinara and ricotta, topped with baked mozzarella cheese.

CAJUN CHICKEN ALFREDO

Half pan \$75 | Full pan \$130

Penne pasta tossed in a creamy alfredo sauce, topped with Cajun-seasoned chicken.

SAUSAGE, PEPPERS AND ONIONS (GF)

Half pan \$55 | Full pan \$110

Sweet Italian sausage links cooked with sliced bell peppers and white onions, served with hoagie rolls.

EGGPLANT PARMESAN (veg)

Half pan \$50 | Full pan \$100

Pan-fried breaded eggplant slices smothered in house-made marinara and topped with baked mozzarella cheese.

CHICKEN PARMESAN

Half pan \$55 | Full pan \$110

Breaded chicken breasts smothered in house-made marinara and topped with baked mozzarella cheese.

CHICKEN MARSALA

Half pan \$80 | Full pan \$160

A pan of chicken cutlets topped with roasted mushrooms in a creamy marsala sauce, served over garlic roasted spinach.

BEVERAGES

WINE | BEER | ALCOHOL | NON-ALCOHOLIC BEVERAGES

For **on-premise** events at Frog Alley Brewing, there are a number of Bar Packages available (listed on page one) including **Mimosa Bar, Brunch Bar, Champagne Toast, Tasting and Tour, Growler and Fill, Beer Flights**, etc.

For **off-premise** events, we partner with Decrescente Distributing to offer a selection of locally and nationally-brewed beers, and domestic and imported wines and champagne. A proposal will be created for you based on your preferences.

COFFEE AND TEA

Serves approximately 25 people |
\$40

INCLUDES COFFEE, DECAF, AND TEA
WITH ASSORTED SWEETENERS AND CREAM

**PRICES DO NOT INCLUDE 8% NYS
TAX OR 20% GRATUITY, AND ARE
SUBJECT TO CHANGE.**

MAPLE MUSTARD PORK TENDERLOIN (GF)

Half pan \$65 | Full pan \$130

A slow-roasted pork tenderloin, sliced and glazed with a maple mustard sauce.

GRILLED DELMONICO STEAK (GF)

Half pan \$120 | Full pan \$240

A slow roasted prime rib, sliced and grilled to medium (unless otherwise specified), topped with roasted red peppers, caramelized onions, and melted bleu cheese.

FIRE-ROASTED SALMON

Half pan \$110 | Full pan \$220

A pan of 4oz salmon fillets, fire-roasted with a teriyaki glaze and peach salsa.

***GLUTEN-FREE PASTA AVAILABLE FOR SUBSTITUTION ON ALL
PASTA MENU ITEMS FOR AN ADDITIONAL \$10***

DESSERTS

CAKES & CUPCAKES

Cupcakes: \$16/six

Round Cakes: 6"/\$40 | 9"/\$60 | 12"/\$80

Sheet Cakes:

¼ sheet | \$60

½ sheet | \$90

Full sheet | \$145

Available flavors: Triple Chocolate, Triple Vanilla, Lemon Lovers, Oreo Crumb, Strawberry & Custard, Bountiful Signature Birthday Cake

**All cakes and cupcakes require a minimum of 72 hours
notice. Gluten-Free options available.**

CHEESECAKE

9" round | \$75

SENSATIONAL SWEETS TRAY

Small | serves 10 | \$40

Medium | serves 15 | \$50

Large | serves 20 | \$60

An assortment of fudge brownies; chocolate chip, peanut butter, oatmeal cranberry, and everything cookies; and raspberry, blueberry, strawberry, and lemon butter bars.

PARTY PLATTERS - \$150

SERVES 25

CHOOSE 5:

CHICKEN TENDERS
GARLIC KNOTS
BONE-IN WINGS
SWEET POTATO WAFFLE FRIES
MOZZARELLA STICKS
PRETZELS
FRIED PICKLES
BONELESS WINGS
FRIED ARTICHOKE
EGGPLANT FRIES

YOUR CHOICE OF 3 DIPPING

SAUCES:

RANCH
BLEU CHEESE
OLD BAY
JALAPENO CILANTRO LIME
CHIPOTLE
BBQ
RED, WHITE, AND BLEU
HOT HONEY
SEASONAL BEER CHEESE
HONEY MUSTARD
MARINARA
HORSERADISH

APPLE CRISP

Half pan \$70 | Full pan \$140

Sweet apple crisp, baked and topped with a brown sugar and cinnamon crumble. Includes vanilla ice cream.

DESSERT STATIONS

SERVES 40 PEOPLE

CHURRO STATION - \$160

A station of individual cups filled with buttercream frosting and cinnamon brown sugar churros.

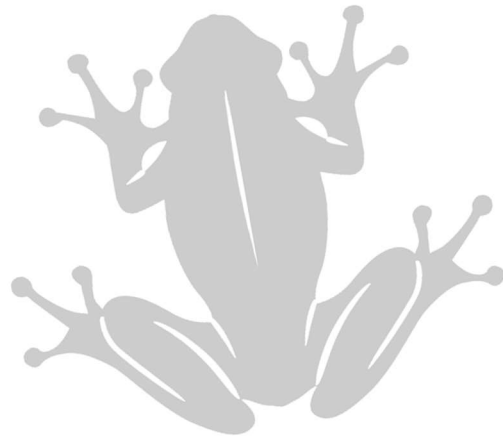
CONE STATION - \$240

A station of sugar waffle cones with mini M&M's, chocolate chips, white chocolate chips, Oreo pieces, marshmallows, butterscotch chips, chocolate sauce, caramel, chocolate ice cream, and vanilla ice cream.

COOKIE BAR - \$85

An assortment of chocolate chip, peanut butter, oatmeal, cranberry, and everything cookies on a three tier stand.

***ADD CHOCOLATE AND VANILLA ICE CREAM TO ANY STATION FOR AN ADDITIONAL \$50**



BRUNCH

AVAILABLE UNTIL 2PM DAILY

STATIONS

Serves 40 people

FRUIT AND YOGURT DISPLAY - \$150

A seasonal fruit display served with house made granola and vanilla yogurt.

TEA SANDWICH ASSORTMENT - \$200

Assortment of egg salad, Waldorf chicken salad, smoked salmon, and veggie hummus on crustless multigrain bread.

GARLIC KNOT SLIDERS - \$200

Cheeseburger, chicken parmesan, and pizza-style sliders, served on garlic knot buns.

TOMATO PESTO SOUP STATION - \$250

Served with choice of mini breadsticks or mini grilled cheese sandwiches.

BUFFET

Half pans serve approximately 20 people

Full pans serve approximately 40 people

CRISPY SEASONED POTATOES

Half pan \$40 | Full pan \$80

BACON

Half pan \$80 | Full pan \$160

BREAKFAST SAUSAGE

Half pan \$80 | Full pan \$160

SPINACH FETA FRITATTA BAKE

Half pan \$70 | Full pan \$140

BREAKFAST SANDWICH ASSORTMENT

Half pan \$120 | Full pan \$240

CANNOLI CHALLAH FRENCH TOAST

Half pan \$80 | Full pan \$160

CLASSIC CHALLAH FRENCH TOAST

Half pan \$80 | Full pan \$160

STRAWBERRIES N' CREAM CHALLAH FRENCH TOAST

Half pan \$80 | Full pan \$160

HONEY-GLAZED HAM

Half pan \$70 | Full pan \$140

SCRAMBLED EGGS

Half pan \$60 | Full pan \$120

CHEESY SCRAMBLED EGGS

Half pan \$70 | Full pan \$140

CLASSIC PANCAKES

Half pan \$60 | Full pan \$120

APPLE PIE STUFFED PANCAKES

Half pan \$80 | Full pan \$160

CHOCOLATE CHIP WAFFLES

Half pan \$80 | Full pan \$160

APPLE CRISP

Half pan \$70 | Full pan \$140

BRUNCH BAR FAVORITES

MIMOSA BAR -

\$35/person

- Includes Mimosas (Orange, Cranberry), Champagne/Prosecco, Frog Alley Beer, Soft Drinks.
- (Grapefruit Juice and Peach Puree available for \$1/person additional for each juice added)
- 3-hour time period

BRUNCH BAR -

\$45/person

- Includes Mimosas (Orange, Cranberry), Champagne/Prosecco, Michelada, Bloody Mary, Frog Alley Beer, Soft Drinks.
- (Grapefruit Juice and Peach Puree available for \$1/person additional for each juice added)

***BAR PACKAGES ARE BOOKED THROUGH FROG ALLEY, AND WILL BE LISTED SEPARATELY FROM FOOD ITEMS ON ALL PAPERWORK.**