

Lebowski's

PRIVATE EVENTS

Space Information | Menu Options | Contract

1514 Southern Ridge Blvd | Jonesboro, AR 72404

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SPACE INFORMATION

The Mezzanine

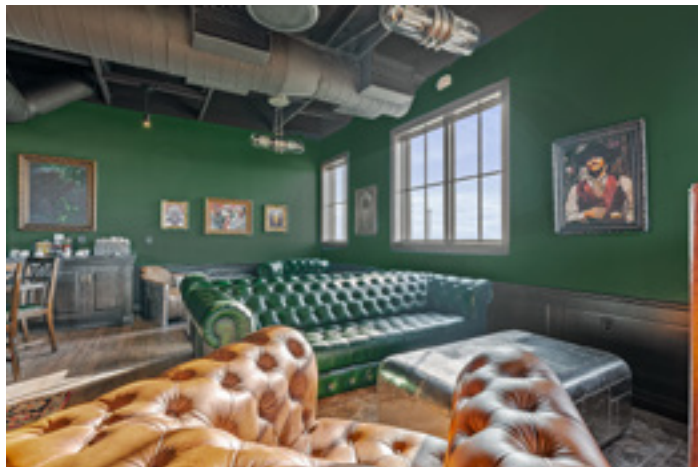
The Mezzanine at Lebowski's Brewing Co. offers a warm, inviting atmosphere perfect for small to medium-sized gatherings. This private loft-style space measures approximately 28' x 45' and comfortably accommodates up to 40 guests. Whether you prefer a traditional dining setup or a classroom-style arrangement, we'll ensure the layout fits your event perfectly.

Our culinary team will work closely with you to craft a customized menu designed to complement your occasion. We offer two dining options – plated service or buffet-style – each prepared with the same attention to detail that defines the Lebowski's experience.

An in-house mixologist is also available to help curate the ideal beverage selection, from our award-winning beers to premium wines and handcrafted cocktails.

Please review our banquet packages and contact us with your preferred event dates so we can begin planning your perfect experience at Lebowski's.

Mezzanine Photos



SPACE INFORMATION

The Beer Garden

The Beer Garden at Lebowski's Brewing Co. provides an inviting open-air setting ideal for casual celebrations, receptions, or private gatherings. This spacious outdoor area accommodates up to 50 guests and features a beautiful wood pergola overhead, creating both charm and comfort for your event.

The Beer Garden is fully enclosed with protective bug netting, allowing guests to enjoy the outdoor atmosphere without interruption. It also offers convenient access from outside the main building, providing flexibility for private entrances and no disruptions.

Perfect for social mixers, relaxed dinners, or intimate celebrations, The Beer Garden delivers the laid-back elegance that makes every event at Lebowski's memorable.

Beer Garden Photos

(shown before netting installation)



MENU OPTIONS

We offer two styles of private dining events, **plated** and **buffet**:

Plated Pub-Style Menu - \$22 per Patron

**Please choose up to three lunch items; includes chips and queso. Additional choices will be charged accordingly. Groups of 12 or more will be required to pre-order 48 hours in advance.*

DRINKS

Lemon Water | Iced Tea with assorted sweeteners

PLATES

The Lebowski Burger

angus patty, American cheese, lettuce, tomato, pickle; side - fries or salad

BBQ Brisket Sandwich

smoked brisket, pecan stout bbq sauce, cheddar cheese, onion stack, hoagie roll; side - fries or salad

Grilled Chicken

chargrilled chicken breast, applewood bacon, provolone, bacon honey mustard, pretzel bun; sides - fries or salad

General Tso's Chicken Sandwich

deep fried chicken breast, general tso's sauce, asian slaw, wonton strips, fresh baked bun; side - fries or salad

Classic Fish & Chips

hand cut cod, blonde ale beer batter, fries, bacon slaw, malt vinegar tartar sauce

Spicy Tuna Bowl

sashimi grade ahi tuna, spring mix, carrots, cucumbers, avocado, sesame rice, sriracha aioli, toasted nori sheets

Chicken Strips (5)

hand cut breaded chicken tenders; side - fries or salad

choice of dipping sauce: ranch, scotch bonnet, bbq, honey mustard, general tso's, jalapeño honey ranch

SALADS

Dressings: ranch, bleu cheese, honey mustard, balsamic vinaigrette, 1,000 island, jalapeño honey ranch

Big Salad

spring mix, carrots, cucumbers, red onion, heirloom tomatoes

**add grilled or fried chicken*

Beet Salad

spring mix, roasted beets, red onion, feta cheese, pecans, honey balsamic vinaigrette

**add grilled or fried chicken*

MENU OPTIONS

Buffet Pub-Style Menu - \$28 per Patron

**Please choose up to two entrees with two sides, one appetizer and one dessert.
House made rolls and butter will be provided.*

DRINKS

Lemon Water | Iced Tea with assorted sweeteners

PUB PROTEINS

Butcher Shop Brats

grilled peppers, grilled onion trio, whole grain mustard, hoagie rolls, condiments

Buttermilk Fried Chicken

butter milk marinated chicken, cajun seasoned flour

Grilled Chicken

marinated and grilled chicken breast, The beer-beque sauce on the

Black Angus Burgers

black angus patties, applewood smoked bacon, grilled onions, house made bun, sliced cheese assortment, lettuce, tomatoes, red onion, pickles, The beer-bequeevv sauce

Smoked Brisket

pecan smoked brisket, The beer-beque sauce on the side

Pulled Pork Butt

pecan smoked brisket, The beer-beque sauce on the

Flank Steak

dry rubbed flank steak, grilled onions, mushrooms and pepper trio

PUB SIDES

Homemade Potato Chips

Deviled Egg Potato Salad

Dr. Pepper Baked Beans

Italian Pasta Salad

Pub Salad

Herbed Yukon Potatoes

Root Vegetables

Garden Vegetables

PUB PARTY STARTERS

A great way to start your gathering of family and friends, please choose a couple of your favorites. Party Starters can be served in a buffet or family style at the tables. *Custom appetizer parties are available upon request.*

Chips and Dip Trio

homemade potato chips, dill pickle dip, onion bacon dip, smoked crawfish pimento

Pretzel Bites

salted pretzel bites, whole grain mustard beer cheese

General Tso's Chicken

beer battered chicken bites, general tso's sauce

Jalapeno Poppers

jalapeno halves, cream cheese, bacon, apricot jam

Fried Okra

crispy fried okra, cajun remoulade

PUB PARTY DESSERTS

The only way to end a magical experience with family and friends, a little something sweet. Please choose your favorite dessert.

Cheesecake

vanilla cream cheese custard, graham cracker crumb, champagne strawberry compote

Stout Brownie Sundaes

double chocolate stout brew brownies, vanilla ice cream, chocolate sauce, whipped cream, pecans

Banana Pudding

banana custard, whipped cream, Nilla wafers, fresh bananas

Beignets

deep fried cajun style doughnuts, apricot jam, powdered sugar

MENU OPTIONS

Gastro Pub-Style Menu - \$55-95 per Patron

Gastro Pub Style is designed as a plated chef's prix fixe three, four or five course dining experience. This is a custom plated menu built for groups, no individual orders or substitutions, allergies are an exception. Custom House Beer, Wine or Cocktail Pairings available upon request. Please choose one item from each course selection.

FIRST COURSE

- Calamari** thin strips of calamari, beer battered, cajun remoulade, lemon
- Sesame Ahi Pops** sashimi grade ahi tuna, sriracha vegetable slaw, lychee soy reduction, tobiko
- Hot Honey Prawns** colossal prawns, panko, hot honey, almonds, orange
- Buratta & Honey** warm buratta cheese, local honey, smoked pork belly, arugula, truffle toast
- Duck Confit Eggrolls** tender pulled duck, napa cabbage, carrot, ginger, garlic, wonton, black berry gastrique

SECOND COURSE

- Berries & Feta** spring mix, seasonal berries, spiced pecans, feta cheese, house made balsamic vinaigrette
- Caprese** heirloom tomatoes, fresh mozzarella, pistachio, pesto, evo, balsamic
- Butterleaf Wedge** bibb lettuce, pork belly, cucumber, heirloom tomato, house made maytag blue dressing
- Arugula & Farro** spicy arugula, ancient farro, burgundy pear, toasted sesame seeds, homemade ricotta cheese, balsamic vinaigrette

THIRD COURSE

- Lobster Mac & Cheese** butter poached lobster, cavatappi pasta, double cream, gruyere, provolone, mozzarella, asiago, garlic herb crunch
- Duck Confit Manicotti** tender pulled duck, wild mushrooms, spinach, house made ricotta, tender pasta, sweet pepper garlic cream
- Portabella & Eggs** portabella mushroom, venison sausage, spinach, smoked tomato sauce, egg, asiago cheese
- Scallops and Grits** U10 day boat scallops, cheesy grits, wilted spinach, bourbon street cream sauce

THIRD COURSE

- Elk Chop** elk lollipop chop, polenta, huckleberry gastrique, asparagus tips, charred rosemary
- Beef Wellington** tenderloin tornados, mushroom duxelles, puff pastry, smashed potatoes, creamed spinach, blackberry bordelaise
- Sunday Chicken** airline chicken breast, roasted root vegetables, yukon potatoes, pan gravy
- Blackened Redfish** five chili-rubbed redfish, smoked cheddar grits, creole cream sauce, asparagus

BEST COURSE

- Kahlua Canolis** crispy canolli shell, kahlua chocolate mousse, whipped cream
- Pecan Pie** hand made crust, traditional pecan pie filling, bourbon whipped cream

**Seasonal and/or custom items are available upon request.*

EVENT CONTRACT

Lebowski's Brewing Co. private dining room "Mezzanine" or "Beer Garden" (hereby referred to interchangeably as "The Space") tentative reservation will be held for three (3) business days on a first come, first serve basis. Receipt of a signed contract and deposit will secure the date(s). A tentative reservation is released if a confirmation deposit and contract are not returned within seven (7) days of making the tentative reservation. If a tentative reservation is made seven (7) days before the planned event, a signed contract and deposit are due within 24 hours of making the reservation.

DEPOSITS

A deposit of \$150* to confirm your reservation is required for lunch and dinner times. The deposit is refundable up to 30 days in advance of the reservation and will be deducted from the balance due at the conclusion of the event. Should you cancel within 30 days of the event, your deposit will be refunded only if the room is rebooked.

GUARANTEES, MINIMUMS and FEES

The food and beverage minimum for the The Space Tuesday, Wednesday, Thursday for lunch minimum is \$1200* - Dinner minimum is \$1500. Lunch Friday - Saturday minimum is \$1500 and Dinner minimum is \$1850. The Space rental time is 2 ½ hours maximum. Exclusive of tax, service charges, retail or any special arrangements*. A guaranteed guest count is required three (3) business days prior to your event date. The client will be charged the guaranteed or actual guest count, whichever is higher. Should Lebowski's Brewing Co. not receive the guaranteed guest count three (3) business days prior to the event, we reserve the right to assign the guest count. The client will be charged the assigned or actual guest count, whichever is higher. Once the guaranteed guest count has been given or assigned, the count may be raised, however not lowered due to staffing and preparation. Lebowski's Brewing Co. will be prepared to set and serve 5% over the guaranteed guest count without exceeding the maximum capacity of the reserved space. [Please initial_____]*

We accept all major credit cards as well as ATM/Debit cards or House Charges for payment.

MENU SELECTION/SERVICE/PAYMENT

Menu selection should be confirmed four (4) weeks prior to your event date. No food or beverage may be consumed in the restaurant other than provided by Lebowski's Brewing Co. A 20% service charge will be included. Additional gratuity is not expected and purely optional. If you have any questions, please ask to speak with our event coordinator. Please note that all prices and menu selections are subject to change between the contract date and the date of the event. Final charges are based upon the prices and selections in effect on the date of the event. Payment in full is due upon completion of the event. Tax-exempt organizations must furnish a certificate of exemption to the restaurant in advance of the event.

CANCELLATIONS

This agreement is void if it cannot be carried out due to uncontrollable circumstances at Lebowski's Brewing Co. If food or services specified cannot be furnished due to such circumstances, other food and services may be substituted at prices ordinarily charged for them, but not more than the agreed price. In the event of inclement weather, a cancellation notice of 72 hours will be required, the deposit of \$150 will be applied to a future event. If Lebowski's Brewing Co. does not receive a cancellation notice, all applicable service charges (minimum of \$300) will be charged. An event deposit may be transferred to another event if rescheduled within 30 days.

I/A signature below indicates that you have read and agree to the terms of this agreement as outlined above.

Print Name: _____ Signature: _____ Date: _____

Event Date: _____ Selected Space (Circle One): The Mezzanine The Patio