

55 CHICAGO STREET.

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# *Catering & Events*

INFORMATIONAL PACKET

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RESURGENCE



Our brewery and taproom located in Buffalo's Old First Ward is home to a beautiful multi-functional event venue. We offer many unique event spaces with an expansive catering menu and the best customer service around, guaranteeing your next event will be seamless and memorable. Our event professionals are here to make your event like no other, and we will customize each event to meet the needs and special requests of our clients.



### *Fireplace Lounge - 1st Floor*

*\*Food and Beverage Spending Minimums:*

Sunday-Thursday before 4pm/\$500

Sunday-Thursday after 4pm/\$700

Capacity: Seated/30 Cocktail/40

\*The prices listed per space are the minimum food and beverage spends required to book. These minimums are met by the Food & Beverage Packages chosen, prior to tax, and are not in addition to.

\*Not a room rental fee



### *Indoor Beer Garden Circle - 1st Floor*

*\*Food and Beverage Spending Minimums:*

Sunday-Thursday before 4pm/\$800

Sunday-Thursday after 4pm/\$1,000

Anytime during the weekend: \$2,500

Capacity: 50

\*Not a room rental fee



### *Entire Indoor Beer Garden - 1st Floor*

*\*Food and Beverage Spending Minimums:*

Anytime during the weekend: \$4,000

Sunday-Thursday before 4pm/\$1,000

Sunday-Thursday after 4pm/\$1,600

Capacity: 100

\*Not a room rental fee





### *Resurgence Room - 2nd Floor*

\*Food and Beverage Spending Minimums:

Sunday-Thursday before 4pm/\$1,000

Sunday-Thursday after 4pm/\$2,000

Friday before 4pm/\$2,000 • after 4pm/\$4,000

Saturday before 4pm/\$3,500 • after 4pm/\$7,000

Capacity: Seated/200, Cocktail/250

\*Not a room rental fee



### *The Mezzanine - 2nd Floor*

\*Food and Beverage Spending Minimums:

Sunday-Thursday before 4pm/\$800

Sunday-Thursday after 4pm/\$1,000

Friday before 4pm/\$1,000 • after 4pm/\$3,500

Saturday before 4pm/\$1,750 • after 4pm/\$4,000

Capacity: Seated/40, Cocktail/70

\*Not a room rental fee



### *Lager Lounge- 2nd Floor*

\*Food and Beverage Spending Minimums:

Sunday-Thursday before 4pm/\$500

Sunday-Thursday after 4pm/\$600

Friday before 4pm/\$500 • Friday after 4pm/\$900

Saturday before 4pm/\$900 • Saturday after 4pm/\$1,600

Capacity: Seated/Conference 20 | Theater 40

\*Not a room rental fee



# EVENT SPACES

All prices are subject to 8.75% NYS Sales Tax, 18% Gratuity and 8% Service Charge. Entire Chicago. Street venue available for event rental, prices vary depending on the day.

Monday events require \$5,000 minimum to open. Event Space prices are based on a 4-hour maximum time block.

### *Entire Upstairs*

\*Food and Beverage Spending Minimums:

Sunday-Thursday before 4pm/\$2,000

Sunday-Thursday after 4pm/\$3,000

Friday before 4pm/\$3,000 • after 4pm/\$5,000

Saturday before 4pm/\$5,000 • after 4pm/\$10,000

Capacity:

Seated 250, Cocktail 300

\*Not a room rental fee

# HORS D'OEUVRES



CHOOSE 2, \$10pp • choose 3, \$14 pp • choose 4, \$17pp  
Passed Hors d'Oeuvres available upon request

## Pretzel Bites (veg)

beer cheese

## Steak Crostini

herb baguette with shaved steak and horseradish cream sauce

## Meatballs

choice of beer bbq or classic tomato sauce

## Veggie Spring Rolls (veg)

with sweet & spicy soy sauce

## General Tso Chicken

boneless chicken bites with General Tso sauce

## Steak & Cheese Eggroll

## Shrimp Cocktail (gf)

served with cocktail sauce and lemon

## Caprese Crostini (veg)

toasted baguette, fresh mozzarella, tomatoes, nut free basil pesto, balsamic glaze

## Beef Quesadilla

Monterey Jack cheese, caramelized onions, cilantro lime crema

## Brie & Jam Bites (veg)

## Stuffed Mushrooms

choice of: vegetarian or italian sausage

## Mini Crab Cakes

remoulade

## Chicken Cordon Blue Bites

served with beer mustard aioli

## DISPLAYS

### Charcuterie, Fruit & Cheese Display

assortment of cheeses, sliced cured meats, pickles, olives, crackers, fresh fruit, honey

\$13 per person

### Spiced Corn Tortilla Chips

served with queso dip, pico de gallo and bean dip

\$5 per person

### Tot'cho Bar

tots served with ground beef or pulled pork and pico, bacon, sour cream, black olives, black beans, and jalapenos

\$8 per person

add both meat options for \$2 more per person

### Mediterranean Station

*raw vegetables, hummus, tzatziki, olive tapenade, and pita (veg)*

\$8 per person

### Flatbreads

*caprese / steak, hot peppers, & gorgonzola / california chicken*

\$12 per person

## TACO BAR | \$15PP

Make your own tacos with flour tortillas, house-made pico de gallo, avocado sour cream, shredded cheddar cheese, black olives, black beans, lettuce, fajita-style veggies, hot sauce and your choice of meat: ground beef or chicken

*Add a 2nd meat option: \$3 more per person*

## PASTA STATION | \$13PP

CHOOSE 2: Penne, Tortellini, or Linguini pasta served with garlic bread and your CHOOSE 2 sauces: meat sauce, alfredo sauce, pesto, herb oil

*Add Grilled Chicken or meatballs for \$3 more per person*

## SALAD BAR | \$8PP

Mixed Greens served with the following toppings: cucumbers, cheddar cheese, tomatoes, croutons, & onion, with your choice of 2 dressings, including citrus beer vinaigrette, blue cheese dressing, balsamic vinaigrette, honey mustard, poppyseed, and italian and ranch dressing (veg)

## SLIDERS | \$14PP

CHOOSE 3: BBQ pulled pork with coleslaw / buffalo chicken finger with carrot & celery slaw / beef on weck / chicken bacon ranch / black bean burger (veg) / eggplant parmesan (veg)

*Add a 4th slider option: \$3 more per person*

*Upgrade one selection to crab cake slider for \$2 more per person*

## BUFFALO PIZZA & WINGS | \$20PP

Pizza - cheese / cheese & pepperoni

Wings - CHOOSE 2: mild, medium, hot, beer BBQ, hot honey mustard, dry jerk rub

## MAC & CHEESE BAR | \$14PP

Top our RBC mac & cheese with chicken fingers, BBQ pulled pork, blue cheese crumbles, bacon, crispy fried onions, breadcrumbs, coleslaw, BBQ sauce, & hot sauce



## PRETZEL BAR | \$11PP

Classic pretzels, "pizza" pretzels and cinnamon sugar pretzels.

*Served with beer cheese, tomato sauce and Sponge Candy stout chocolate sauce*

## BBQ BAR | \$15PP

Pulled Pork or Chicken Breast

Includes: mac & cheese, baked beans, coleslaw and cornbread

*offer both meat options for \$4PP*

*add french fries for \$5PP*

## FRENCH FRY BAR

*add french fries to any meal package for \$5PP*

## SWEET TREATS

*CHOOSE 1 - \$4PP, CHOOSE 2 - \$7 PP*

Brownie Bites

Fresh Baked Chocolate Chip Cookies

Cheesecake Bites

Flourless Chocolate Cake Bites

EVENT STATIONS

# FOOD PACKAGES



## CONTINENTAL BREAKFAST

bagels with accompaniments, coffee cake, mini muffins, coffee, tea, apple juice, orange juice and your choice of yogurt parfaits or fruit salad  
\$18 Per Person

### ADD ONS:

Add assorted danishes | \$4PP  
Add yogurt parfait | \$4PP  
Add fruit salad to any brunch | \$3PP  
Add orange juice, apple juice, and pineapple juice | \$3PP

Mimosa Bar | \$28 per bottle on consumption  
Juices: orange juice, pineapple juice, and cranberry juice  
Fruits: assorted berries, orange slices

# BRUNCH

All brunch packages include coffee and tea.

## THE CLASSICS

Scrambled eggs, home fries and choice of sausage and bacon  
\$17 Per Person  
Substitute for egg whites for \$2 more per person

## BREAKFAST SLIDERS

Served with home fries  
CHOOSE 2: egg, bacon & cheese / egg, sausage & cheese / egg, spinach & cheese  
\$15 Per Person

Add 3rd slider option for \$4 more per person  
Substitute for egg whites for \$2 more per person

## FRENCH TOAST

French toast served with chopped pecans, beer syrup, maple syrup, whipped cream, fresh berries, bananas and chocolate chips  
\$18 Per Person

Add breakfast meat option for \$4 more per person

## CHICKEN AND WAFFLES

Waffles and crispy chicken served with beer syrup, maple syrup, hot sauce and sweet chili sauce  
\$18 Per Person

Add breakfast meat option for \$4 more per person

## BREAKFAST BURRITO BAR

Make your own burritos with flour tortillas, scrambled eggs, sauteed veggies, house-made pico de gallo, avocado sour cream, shredded cheese and choice of bacon and sausage

\$18 Per Person  
Substitute for egg whites for \$2 more per person

# SOUP, SALAD & SANDWICH DISPLAY

## \$25 PER PERSON

*Choose 1 soup, 1 salad, & 3 sandwiches for guests to enjoy*

Soup: tomato basil, cream of mushroom or lemon chicken and rice

Salad: mixed greens, caesar, fruit

Sandwiches: grilled chicken bacon ranch sandwich / Italian club with provolone and herb mayo / turkey sandwich with granny smith apples, swiss and cranberry mayo / vegetarian wrap with hummus / chicken caesar wrap

Relish Tray: lettuce, tomato, onions, and pickles

Dessert: fresh baked chocolate chip cookies

# CLASSIC BUFFET

## \$50 PER PERSON

*Choose 2 entrees & 1 starch for guests to enjoy*

*includes bread & butter, and choice of mixed greens or caesar salad*

Entree: braised beef / salmon with lemon beurre blanc/ herb-roasted pork tenderloin with apple chutney / chicken marsala, chicken florentine, or tuscan chicken bruschetta with herbs and balsamic

Starch: roasted potatoes / garlic mashed potatoes / brown rice / garlic parmesan risotto

Chef's Seasonal Vegetable Selection

*Family Style \$60 pp*

## KIDS MEALS

*children 12 years old and under*

Entree (*choose one*): chicken fingers, cheeseburger, mac and cheese or grilled cheese

*includes soda, french fries and*

*applesauce*

## \$15 PER PLATE

## KIDS BUFFET

Choose one option from above to create an unlimited kids buffet

## \$15 PER CHILD

# BUFFETS

# PLATED PACKAGE

## \$85 Per Person

Includes Bread & Butter, Three Passed Hors d'Oeuvres,  
One Appetizer Display, Three Full Courses, Coffee/Tea Station,  
Champagne Toast & Linen Napkins

*Add on 4 hr house bar for \$25 per person*

*Add on 4 hr premium bar for \$30 per person*

### FIRST COURSE

*(choose one for each guest to enjoy) :*

**Mixed Greens Salad:** mixed greens: cucumber, tomato, pickled onion, house croutons topped with beer citrus vinaigrette

**Caesar Salad:** Romaine lettuce, house croutons, parmesan cheese, classic caesar dressing

**Soup:** tomato basil, cream of mushroom or lemon chicken rice

Serve both salad and soup for \$4 more per person

### MAIN COURSE ~ DUAL ENTREE

**Entrees** *(choose two for each guest to enjoy) :* herb-roasted pork tenderloin with apple chutney / chicken marsala, chicken florentine, or tuscan chicken bruschetta with herbs and balsamic / salmon with lemon beurre blanc / sirloin\*

*\*Upgrade to Tenderloin for \$5 more per person*

**Starch** *(choose one):* garlic mashed potatoes, roasted potatoes, garlic parmesan risotto

**Oven Roasted Vegetables:** chefs selection of oven roasted vegetables

**Vegetarian Option:** eggplant parmesan with penne and red sauce

### THIRD COURSE

Assorted dessert display station by Village Bake Shoppe

Cheesecake Bites

Cream Puffs

Brownie Bites

Lemon Bars



# OPEN BARS

## HOUSE OPEN | 3 HR: \$30/PERSON | 4 HR: \$35/PERSON

Includes Resurgence craft beer, cider, wine, basic liquor and non-alcoholic beverages.

## PREMIUM OPEN | 3 HR: \$35 PER PERSON | 4 HR: \$40/PERSON

Includes Resurgence craft beer, cider, wine, premium liquor and non-alcoholic beverages.

## BEER & WINE ONLY | 3 HR: \$25 PER PERSON | 4 HR: \$30/PERSON

Includes Resurgence craft beer, cider, wine and non-alcoholic beverages.

## CONSUMPTION BAR

Includes Resurgence craft beer, cider, house wine, liquor and non-alcoholic beverages.

*Priced on a per drink basis with bar tab added to final invoice due following the event. Beverage pricing will reflect current pricing offered in main dining room.*

## CASH BAR

Resurgence is happy to offer a cash bar option for any event.

*Cash Bars do not count toward a room rental and are therefore cannot be included on an invoice for meeting the minimum requirements.*

*Resurgence cannot guarantee specific beers, but we do our best to accommodate requests.*

*All packages are subject to 8.75% NYS Sales Tax, 18% Gratuity and 8% Service Charge.*

## DRINK TICKETS

Redeemable for any Resurgence craft beer, house wine, cider or non-alcoholic beverage.

Beer & Wine | \$8 each

Beer, Wine, & House Liquor | \$9 each

Beer, Wine, & Premium Liquor | \$11

*Ticket pricing subject to change at any time. Tickets must be used during the event. Final invoice charge will be based on total number of tickets given to client, not redeemed by guests.*

## ADD ONTO

### ANY PACKAGE

Champagne Wall Rental \$150

Champagne Toast | \$3PP

Signature Cocktail | \$8PP

3 Hour Sangria, Mimosa, and

Bloody Mary Service | \$22PP

Mimosa Bar | \$28 per bottle on consumption

Juices: orange juice, pineapple juice, & cranberry juice

Fruits: assorted berries & orange slices

### NON ALCOHOLIC

### PACKAGES

Soda Station | \$5 per person

Includes all non-alcoholic beverages when no bar package is chosen for event

Coffee Station | \$3 per person

Includes regular coffee, decaf coffee and hot tea

# BAR PACKAGES



# POLICIES

## STAFFING

Resurgence (RBC) will determine the amount of staff needed to execute each event. We are responsible for the set-up of tables, chairs, food and beverage stations, the service during the event and post event clean up.

## MENU SELECTIONS AND HEADCOUNT:

All final menu selections and headcount are due 2 weeks prior to event date. Guest count cannot be reduced after the deadline. Charges will be based upon the number guaranteed unless the total number served is higher. Any increase in headcount will be added to the final invoice at the conclusion of the event.

## DEPOSIT & FINAL PAYMENT

Resurgence requires a signed contract and non-refundable deposit, of 25% of the room minimum, for every event, in order to secure the date. Final bill, less deposit, must be paid in full 2 weeks prior to the event. Payment by check is preferred, but, we will accept other forms of payment. Any additional charges made the day of the event will be invoiced at the conclusion of the event.

## DECOR, SET-UP & ROOM RENTALS

Resurgence is happy to rent any additional items wanted for your event through one of our preferred rental companies. Rentals must be finalized at least 7 business days prior to the event date. Any fees incurred due to loss, breakage or damage of rental goods by any guest of the event will be the sole responsibility of the client and will be invoiced accordingly following the event. The following decor is NOT permitted: anything affixed to the walls, confetti or glitter. A \$100 clean-up fee will be charged if any of these items are used at your event. You will be charged for any damage done to the property, equipment or rentals. Your event coordinator will allot you a timeframe to set-up for your event. Decorations must be removed immediately following the event. RBC is not responsible for any decor or items left after an event. All events are based on a 4 hour room rental. An additional hour of the room rental can be booked for \$150 per hour (which does not include the bar). Resurgence does not offer anything beyond a five hour bar. If you are interested in holding your Wedding Ceremony here, the fee is \$150, and may require the rental of additional chairs. Poster putter only, tape and/ or nails not permitted. Candles permitted only if they are smaller than the container that encloses them (to eliminate an open flame). Absolutely NO glitter or confetti.

## TAX, GRATUITY & SERVICE CHARGE

18% Gratuity, 8% Service Charge and 8.75% NYS Sales Tax will be added to all prices quoted for food, beverage and room rental services. The service charge is currently added to cover the overhead costs. Gratuity goes directly to staff.

## LEFTOVERS

RBC reserves the right to remove and dispose of all leftover food and beverages not consumed by the end of the event. If leftover food is requested to be taken, it then becomes the responsibility of the client and guests for proper refrigeration and handling. RBC waives any liability of any leftover food taken by the client or their guests.

# POLICIES

## MINIMUM ORDER AMOUNT

In order to operate efficiently, Resurgence has implemented food and beverage minimums for all event spaces. If you do not meet the minimum spending requirement at the end of your event, you will be charged the difference. All minimums are to be met before tax, gratuity and service charge.

## FOOD & BEVERAGE

With the exception of specialty cakes and other specialty desserts, no other food is allowed to be brought into Resurgence Brewing Co., Chicago Street. Client is responsible for any dessert brought in, including cutting cake. RBC reserves the right to limit or stop the service of alcohol to any guest that is risking the safety of themselves or others. RBC also reserves the right to not extend service past your scheduled event time.

## BAR SERVICE

Specific liquor/wine requests can be discussed, depending on availability of product and may be subject to additional costs. RBC reserves the right to not serve alcohol to any minor or intoxicated person, and we do not serve alcohol in the form of shots.

## CANCELLATIONS POLICY

Cancellations with more than 30 days' notice will not be charged any portion of the bill, you will only lose your deposit. Cancellations within 30 days of the event will be charged 50% of the entire bill, and lose the deposit. Cancellations within 10 days of the event will be charged the entire bill, as well as lose their deposit. This policy is in place because RBC preps months in advance for your event. The date has been blocked off, food has been purchased, and staff has been scheduled. In the case of severe weather or State/Government regulations and RBC cannot open, clients will have the right to reschedule their event for a different date without an additional charge.

COVID-19 UPDATE As of November 18, 2021: ALL cancellations will refer to the above Cancellation Policy.