RESURGENCE
CATERING & EVENTS

Event Guide



55 CHICAGO STREET.

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About Our Venue

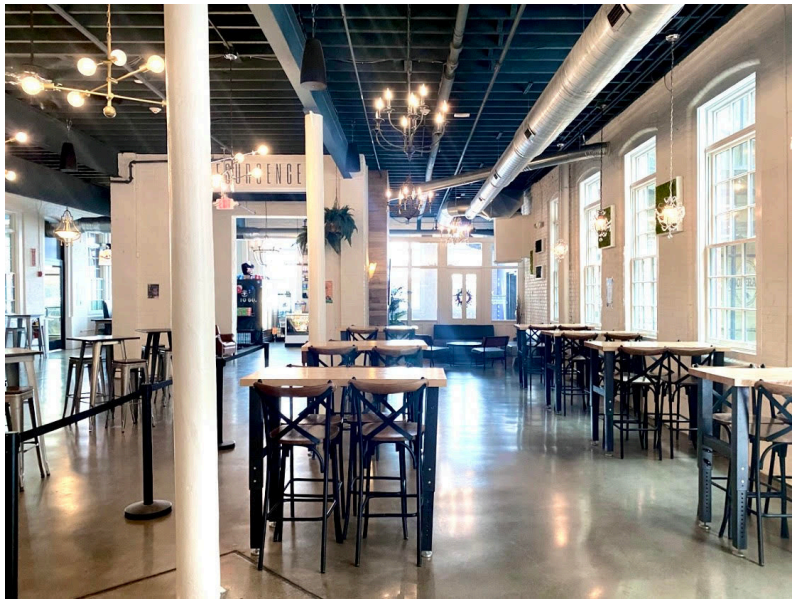
Welcome to Resurgence! Located in Buffalo's Old First Ward, we are proud to offer a stunning and versatile venue perfect for any occasion. Here we believe that our clients come first, which is why our dedicated team of event experts work with you to customize your event to your specific needs. With a variety of unique spaces, an expansive menu, and unmatched customer service, we are here to ensure that every event is a seamless and unforgettable one.

**The prices listed in this packet for each space represent the minimum food and beverage spend required to secure your booking. These minimums are fulfilled through the selected Food & Beverage Packages, excluding tax, and are not additional charges.*



Event Spaces

We do not charge room rental fees

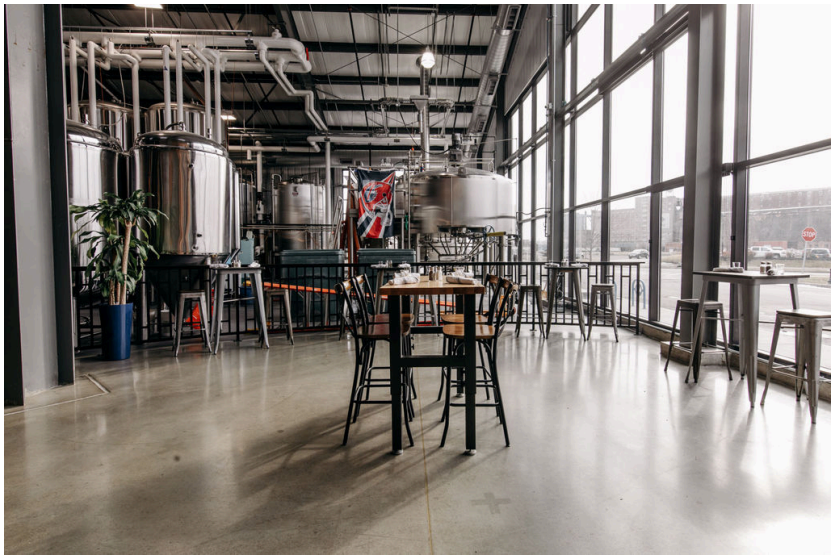


Fireplace Lounge - 1st Floor

Food and Beverage Spending Minimums:

Sunday-Thursday (before 4pm): $500
Sunday-Thursday (after 4pm): $700
Anytime on the Weekend: $1,000

Capacity: Seated- 30
Cocktail- 40



Indoor Beer Garden Circle - 1st Floor

Food and Beverage Spending Minimums:

Sunday-Thursday (before 4pm) - $800
Sunday-Thursday (after 4pm) - $1,500
Anytime during the weekend: $2,000

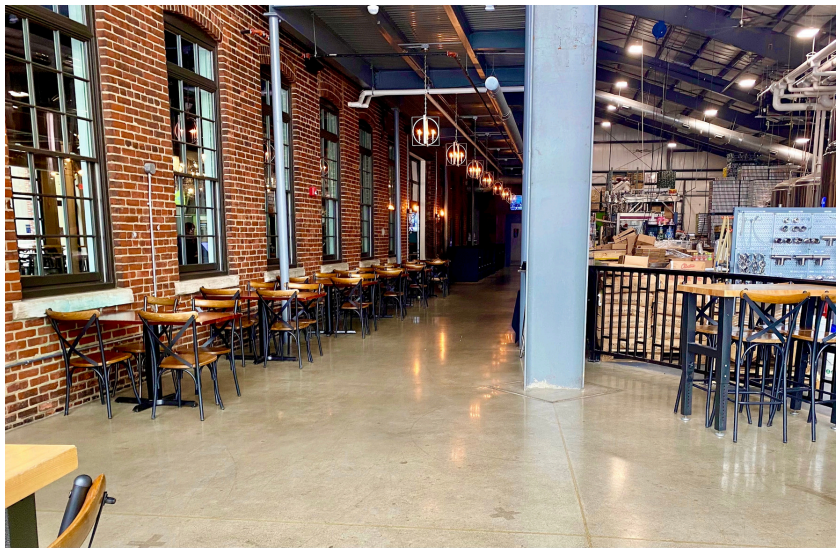
Capacity: 50
Seated: 35

Entire Indoor Beer Garden - 1st Floor

Food and Beverage Spending Minimums:

Sunday-Thursday anytime: $2,000
Friday-Saturday anytime: $4,000

Capacity: 100
Seated: 75





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: $7,000

Capacity: *Seated- 200, Cocktail- 250*



Lager Lounge - 2nd Floor

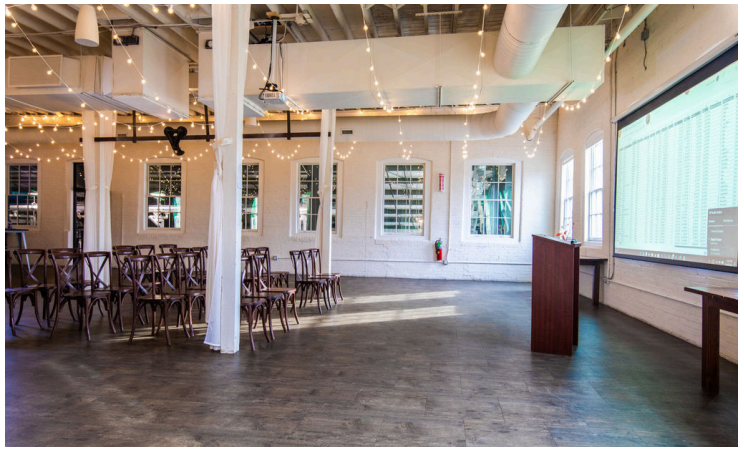
Food and Beverage Spending Minimums:
$500 food and beverage spending minimum

Capacity: Seated/Conference 20



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): $2,000
Saturday: $3,000
Capacity: Seated- 50, Cocktail- 90



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: $10,000
Capacity: *Seated - 250, Cocktail -300*

Hors D'oeuvres



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

Pretzel Bites (veg)
served with beer cheese

Tortellini Caprese Skewer
Mozzarella, Cherry Tomato, Cheese Tortellini, Basil & Balsamic

Mini Beef Wellington
Puff Pastry, Duxelle, Prosciutto, Beef Tenderloin, Red Wine Demi Glaze

Veggie Spring Rolls (vegan)
with sweet & spicy soy sauce

Pork Belly Bites

Steak Tartare
Finely Chopped Tenderloin, Capers, Onion, Herbs & Dijon

Lox Bagel Bites
Plain Bagel with Herb Cream Cheese Spread, Nova Scotia Smoked Salmon, Capers, Red Onion, & Dill

Fig & Goat Cheese Bites

Fried Mozzarella Bites
Served with Pomodoro Sauce

Mini Lobster Roll
Toasted Brioche topped with Fresh Lobster Salad and Green Onion

DISPLAYS

Charcuterie, Fruit & Cheese Display
assortment of cheeses, sliced cured meats, pickles, olives, crackers, fresh fruit
$13 per person

Breads & Spreads, Chips & Dips
$8 per person

Nacho Bar
chips served with chicken or pulled pork and pico, bacon, sour cream, black olives, black beans, jalapeños, and beer cheese
$8 per person
add both meat options for $2 more per person

Mediterranean Station
raw vegetables, hummus, tzatziki, and pita (veg)
$8 per person

Flatbreads
caprese / steak, hot peppers, & gorgonzola / california chicken
$14 per person



Stations



SALAD BAR | $9PP

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, and italian and ranch dressing (veg)

SLIDERS | $15PP

CHOOSE 3: BBQ pulled pork with coleslaw / buffalo chicken finger with carrot & celery slaw / beef on weck / eggplant parmesan (veg) / meatball / cheeseburger
Add a 4th slider option: $3 more per person

BUFFALO PIZZA & WINGS | $20PP

Pizza - CHOOSE 2: cheese / cheese & pepperoni / specialty (chicken tender)
Wings - CHOOSE 2: mild, medium, hot, beer BBQ, hot honey mustard, dry jerk rub

MAC & CHEESE BAR | $14PP

Classic Mac & Cheese, BBQ Pulled Pork Mac & Cheese, Buffalo Chicken Tender Mac & Cheese, with blue cheese crumble, bacon bits, crispy fried onion, breadcrumbs, BBQ Sauce & Hot Sauce

TACO BAR | $17PP

Make your own tacos with flour tortillas, house-made pico de gallo, avocado sour cream, shredded cheddar cheese, black beans, lettuce, fajita-style veggies, taco sauce and your choice of meat: Taco Style Seasoned Ground Beef or Tequila Lime Chicken
Add a 2nd meat option: $3 more per person

PASTA STATION | $14PP

Served with Garlic Knots
CHOOSE 2: Penne, Tortellini, Gnocchi, or Linguini pasta
CHOOSE 2 sauces: Bolognese, alfredo sauce, pesto cream sauce, pomodoro, or gorgonzola cream sauce
Add Grilled Tuscan Chicken or meatballs for $3 more per person

PRETZEL BAR | $11PP

Classic Pretzels, Garlic Parmesan Pretzels and Cinnamon Sugar Pretzels.
Served with beer cheese, tomato sauce, and Sponge Candy stout chocolate sauce

BBQ BAR | $17PP

BBQ Pulled Pork or BBQ Pulled Chicken
Includes: mac & cheese, baked beans,
coleslaw and Homemade Cornbread with Honey Butter
Add a 2nd meat option: $4 more per person

SWEET TREATS

CHOOSE 1 - $4PP, CHOOSE 2 - $7 PP, CHOOSE 3- $10 PP

- Brownie Bites
- Fresh Baked Chocolate Chip Cookies
- Cheesecake Bites
- Cannolis
- Cupcakes
- Macaroons

Gluten Free options available upon request

ADD ONS

French Fries with Beer Cheese, Chipotle Ketchup, Spicy Beer Mustard | $5 PP
Mixed Greens or Caesar Salad | $7 PP

Brunch Packages

All brunch packages include coffee and tea.

THE CLASSICS

Scrambled eggs, home fries, and choice of sausage or bacon

$15 Per Person

(Substitute for egg whites for $2 more per person)

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 | $3PP
Assorted juices | $3PP



CREATE YOUR OWN BRUNCH BAR

CHOOSE 4, $20pp • CHOOSE 5, $23 pp • CHOOSE 6, $25pp

Scrambled eggs
Home fries
Sausage
Bacon
French Toast Sticks
Chicken & Waffle bites
Assorted quiche bites
Pancake bites



Mimosa Bar

4 Bottles for $200 and $35 per additional bottle opened

Assorted Juices and Fruits

(Only available for Bridal or Baby Showers before 4pm)

Buffets

SOUP, SALAD & SANDWICH DISPLAY
$27 PER PERSON

Choose 1 soup, 1 salad, & 3 sandwiches

Soup: tomato basil, broccoli cheddar, or lemon chicken orzo.

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

CLASSIC BUFFET
$55 PER PERSON

Choose 1 appetizer, 1 salad, 2 entrees, 1 vegetable, and 1 starch. Includes bread & butter, and choice of mixed greens or caesar salad

Entree:
- Short Rib with Red Wine Demi Glaze
- Beef Bourguignon- Beef Stew with carrot, onion, mushroom, bacon, & red wine
- Pork Tenderloin with Black Garlic & Miso
- Chicken Marsala
- Tuscan Chicken Bruschetta with herbs and balsamic
- Baked penne with red sauce and ricotta cheese topped with parmesan

Starch:
- Roasted potatoes
- Garlic mashed potatoes
- Mushroom Risotto

Chef's Seasonal Vegetable Selection

KIDS MEALS

children 12 years old and under
Entree (choose one):
chicken fingers, cheeseburger, mac and cheese, or grilled cheese
includes soda, french fries, or applesauce

$15 PER PLATE



Plated Packages



$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) :
Mixed Greens Salad: mixed greens: cucumber, tomato, house croutons topped with vinaigrette

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

Soup: tomato basil, broccoli cheddar, or lemon chicken orzo

Serve both salad and soup for $4 more per person

MAIN COURSE ~ DUAL ENTREE

Entrees (choose two) :

- Pork Tenderloin with Black Garlic & Miso
- Chicken marsala
- Tuscan chicken bruschetta with herbs and balsamic
- Short Rib with Red Wine Demi Glaze*

**Upgrade to Sliced Beef Tenderloin with Red Wine Demi Glaze for $5 more per person*
Vegetarian Option: Quinoa Stuffed Bell Pepper topped with Tomato Sauce

Starch (choose one): garlic mashed potatoes, roasted potatoes, or mushroom risotto

Chef's Roasted Vegetables

THIRD COURSE

Cupcakes, Cannoli, Macaroons

Bar Packages



ADD ONTO ANY PACKAGE

Champagne Wall Rental: $150
Champagne Toast: $3 PP
3 Hour Sangria, Mimosa, and Bloody Mary Service: $15 PP

NON ALCOHOLIC

Soda Station | $5 per person

Coffee Station I $3 per person

OPEN BARS

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

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

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

Includes Resurgence craft beer, cider, wine, premium liquor, and non-alcoholic beverages.
Ask coordinator for premium liquor list, special requests may be discussed, pricing varies per request.

BEER & WINE ONLY | 3 HR: $25 PER PERSON I 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 8.5% 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

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.

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 1 week prior to the event. Payment by check is preferred, but, we will accept other forms of payment. Any consumption bars will be paid for with the credit card on file at the conclusion of your 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. Resurgence does not offer anything beyond a 5 hour bar. Candles permitted only if they are smaller than the container that encloses them (to eliminate an open flame). Aboslutely NO glitter or confetti.

TAX, GRATUITY & SERVICE CHARGE

18% Gratuity, 8.75% 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.

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.