# Beer Cellar Information.

#### Reservations

Reservations must be made a minimum of 2 weeks in advance (*Exceptions may be possible & last-minute fees may apply*). Please click on the "Book The Beer Cellar" button on our Beer Cellar page to submit a request/ inquiry. For any other Beer Cellar questions, please email info@theporterbeerbar.com.

#### Accommodation

Our Beer Cellar can accommodate 25 sitting or 30 standing.

### Service

A dedicated Server will be assigned to take care of you & your party for the duration of the event.

## Accessibility

There are stairs to both entrances of the Beer Cellar; please let us know in advance if you or your guests require assistance to enter.

## **Temperature**

This room is a true cellar for vintage beer! It must be kept at approximately 60 degrees Fahrenheit. Please advise guests so they can dress accordingly.

### **Rental Duration & Fees**

The Beer Cellar is rented at a rate of \$100/ hour, not including food, drink, or gratuity (a 20% gratuity will be automatically applied to the total bill excluding the hourly rate). Minimum reservation times may apply depending on party size/ menu choice.

### Menus

The available menu options are outlined below. We are happy to work with you to accommodate special requests, food allergy/ dietary restriction alternatives. Some requests may require planning in advance of our typical minimum 2-week reservation requirement.

### **Decorations**

You are welcome to bring your own decorations! Please let us know if you need advance entry or assistance to set them up (decoration set-up will not be charged hourly). (*The use of glitter, confetti, or similar types of decoration will incur a \$150 Cleaning Fee)*.

## **Parking Options**

- A paid parking lot is available behind The Porter:
  - From Euclid Avenue, turn onto Colquitt Ave and it is the third driveway on the right.
- There is additional street parking in the neighborhood and a paid lot on Moreland Ave.
- Ride Hires are quick to arrive in this neighborhood and are recommended for weekends & larger groups.

# \_\_\_\_\_A La Carte Menu\_\_\_\_

Parties of 15 or fewer may order A La Carte from our day-to-day menu. We offer limited A La Carte menu options for parties of 16 or more; available menu items will vary from time to time. Click <a href="https://example.com/here">here</a> for our most recent Large Party A La Carte Menu. All Bar and Beverage offerings are available for Beer Cellar events.

Please Note: Dinner Service in the Beer Cellar will not begin until all guests have arrived (some exceptions may apply).



If you would like to rent our Beer Cellar for any number of events that don't include a full meal, the Hors D'oeuvres Event is an excellent option. Pre-ordering from the below menu is required. Each Hors D'oeuvre is about a bite, so we recommend 2-3 per person if you would like your guests to enjoy more than one bite of each item.

We're happy to work with you on any requests outside of the below offerings.

(Drinks & Gratuity Not Included)

Salt 'n' Vinegar Popcorn \$6/ bowl

Fries with Belgian Aioli \$9/ order

Hors D'oeuv res (Minimum Order: 1 Dozen Pieces) \$3/Piece

Crispy Fried Mushroom French Onion Dip

White Anchovy
Turmeric Aioli, Toast, Herbs

Pretzel Bites
Liquid Pub Cheese

Grilled Sausage Skewers
House Mustard

Goat Cheese Fritters
Black Pepper, Honey

Black Truffle Deviled Eggs
Herbs

## Hors D'oeuv res

(Minimum Order: 1 Dozen Pieces)
\$4/ Piece:

Fried Fish on a Stick

**Tartar Sauce** 

**Beef Tartare** 

Tiny Toast, Cheddar Powder

Georgia Shrimp Skewer

Chimichurri

Open Face Tuna Melt

Sharp cheddar, Confit Tuna

Hors D'oeuv res

(Minimum Order: 1 Dozen Pieces)

**\$5/ Piece:** 

Sliders:

Smash Burger

American Cheese, Caramelized Onions, Pickles, Belgian Aioli

Veggie Burger

Gruyere, Belgian Aioli, Pickles

**Pork Schnitzel** 

Spicy Mustard, Lemony Greens

Dessert Bites

(Minimum Order: 1 Dozen Pieces)

**\$4/ Piece:** 

Lemon Bars

7 Layer Bars

**Chocolate Stout Truffle** 

# \_\_\_\_Family-Style Dinner\_\_\_\_

Family-Style meals are meant to be a communal dining experience. Dishes plated individually and family-style are encouraged to share. During the event the only choice that will need to be made by each guest is one of up to three protein offerings. Pricing is per person and varies depending on the final menu selections.

Please Note: Dinner Service in the Beer Cellar will not begin until all guests have arrived (some exceptions may apply).

The below menu is an example.

\$60/ Per Person (does not include drinks or gratuity)

Appetizers

Salt 'n' Vinegar Popcorn

Pull-Apart Pretzels
Liquid Pub Cheese

## Salad

Lil Gem & Baby Kale Salad
Goddess Dressing, Veggies, Crunchy Bread, American parmesan

## Protein

(Each Guest Chooses one)
Roast Chicken
Zhoug

Crispy Fried Fish Tartar & Lemon

**Pork Chop**Roasted Grapes, Cipollinis

Sides For the Table

**Potato Puree**Aligot style, Chive

Broccoli

Fish Sauce Caramel, Crunchy Garlic

## Roasted Mushrooms

Cashews, Chilies, Thai Basil



Stout Brownie

Espresso Ice Cream, Caramel, Peanuts

# Coursed Menu.

Completely custom Five-Course Meal, including:

Four Savory Courses

**One Dessert Course** 

### Full table participation is mandatory.

Adjustments for allergies & dietary restrictions can be made depending upon circumstances.

Please Note: Food Service for Coursed Menus will not begin until all guests have arrived (some exceptions may apply).

The Below Menu is an example.

Starting at \$85/ Per Person (does not include drinks or gratuity)

First Course
Hamachi Crudo
Cucumber, Peach

Second Course
Pan Roasted Scallop

Cauliflower Cream, Espelette, Brown Butter, Lemon, Rosemary

Third Course

Porchetta

Braised Pistachios, Italian Salsa Verde

Fourth Course

Moulard Duck

Blood Orange-Sherry Jus, Dried Strawberry

Dessert

Pineapple Right Side Up Cake

Bruleed Pineapple, Coconut Cream