



Harvest Moon

BREWERY / CAFE



Happy Hour & Cocktail Style Party Packages (MINIMUM 15 GUESTS) & (*Replenished for 90 minutes)

(*Available MOST dates & times. Please inquire for more information)

(Sales Tax & 20% additional)

Party Package # 1 (\$15pp)

- Pizzas x6 (choice of any or create your own 1 topping)
- Pretzel bites w/ beer mustard sauce
- Cajun red bean hummus with pita
- Basket of fries x3

Party Package # 2 (\$20pp)

- Pizzas x6 (choice of any or create your own 1 topping)
- Pretzel bites w/ beer mustard sauce
- Cajun red bean hummus with pita
- Basket of fries x3
- Cheese Croquettes w/ horseradish aioli
- Cheese quesadillas
- Pickle fries

Party Package # 3 (\$25pp)

- Pizzas x6 (choice of any or create your own 1 topping)
- Pretzel bites w/ beer mustard sauce
- Cajun red bean hummus with pita
- Basket of fries x3
- Cheese Croquettes w/ horseradish aioli
- Cheese quesadillas
- Pickle fries
- Grownup cheese curds
- Crispy Calamari w/ marinara
- Mini Veggie wraps



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PLATTERS & ADD-ONS

- Mini Veggie wrap platter \$30
- Mini Pulled pork sandwich platter \$30
- Mini Chicken and Guacamole sandwich platter \$30
- Blackened Chicken Skewer platter (25 pieces) \$50
- Crispy Firecracker Shrimp platter (20 pieces) \$75
- Jumbo Brunswick Wings platter (Buffalo or BBQ) (25 pieces) \$50
- Sesame seared ahi tuna on cucumber w/ citrus ponzu platter \$75
- Peppercorn crusted tenderloin on crostini w/ Dijon mustard platter \$75
 - Assorted cheese board platter (10 ppl) \$65
 - Vegetable Crudité platter (10 ppl) \$60
 - Cheese Croquettes (30 pieces) \$50
- Charcuterie board platter (assortment of sliced cured meats) (10 ppl) \$75
 - Sausage, peppers, and onions (1/2 or full tray) \$55/\$105
 - Penne Vodka (1/2 or full tray) \$45/\$85
 - Bechamel Mac and Cheese (add pulled pork +\$20/\$40)
(1/2 or full tray) \$45/\$85
 - Sliced Peppercorn crusted Beef tenderloin w/ red wine demi
(1/2 or full tray) \$65/\$125
 - Chicken Marsala (1/2 or full tray) \$55/\$105
- Moon Salad (house) or Caesar Salad - \$40

½ tray = approx. 10-15 people

Full tray = approx. 20-25 people

- **PRIVATE BARTENDER - \$100**
- **AV/AUDIO/MIC/LIGHTS - \$50**



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2 Hours of Passed Hors D'oeuvres

Minimum 50 Guests

(can be added to any menu or done independently)

\$37 per person (plus 6.625% tax and 20% gratuity)
PLUS THE COST OF BEVERAGES or OPEN BAR PACKAGE

Passed Hors D'oeuvres

Hors D'oeuvres Offerings (Choose 5)

- Smoked salmon on chive potato planks w/ crème fraiche
- Peppercorn crusted beef on garlic crostini w/ Dijon aioli
 - Stuffed mushrooms (vegetarian or sausage)
 - Goat Cheese Bruschetta w/balsamic reduction
 - Chicken Satay with spicy Thai peanut sauce
- Peppercorn crusted tuna on cucumber w/citrus ponzu
 - Mini grilled vegetable wraps
 - Mini chicken & avocado sandwiches
 - Mini roasted chicken & pepper jack sandwiches
 - Shrimp & black bean cakes w/ chipotle cream
- Fried crab wontons with roasted red pepper jam
 - Crispy fried shrimp with Thai chili sauce
- Wild mushroom croquettes w/ horseradish cream

Additional items available for \$2 per person.

Shrimp cocktail & Mini crab cakes available



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at an additional charge of \$3 per person.

OPEN BAR PACKAGES

1. BEER AND WINE ONLY

Our craft-brewed beers along with house chardonnay, pinot grigio, cabernet & merlot.

\$19 per person plus tax and gratuity – First Two Hours
\$7 per person for each additional hour plus tax and gratuity.

2. BEER, WINE, & MIXED WELL ONLY

Our craft-brewed beers and house brands of wine, vodka, rum, gin, scotch, whiskey and tequila.

**(This package does not include specialty drinks, cordials, or shots)*

\$23 per person plus tax and gratuity – First Two Hours
\$8 per person for each additional hour plus tax and gratuity.

3. PREMIUM OPEN BAR

Our Craft-brewed beers, house wines by the glass, house liquors and cordials to include Bombay, Tanqueray, Cuervo, Cazadores Tequila, Dewars, Jack Daniels, Jameson, Jim Beam, Bacardi, Grey Goose, Baileys.

**(Does not include single malt scotches, single batch bourbons, ultra-premium tequilas and port wines)*

\$29 per person plus tax and gratuity – First Two Hours
\$11 per person for each additional hour plus tax and gratuity.

4. PLATINUM OPEN BAR

Our Craft-brewed beers, wines by the glass, specialty drinks, and all top shelf liquors. (Does not include, JW Blue, Oban 14yr, Lagavulin 16yr, Laphroaig 10yr, Balvenie 15yr)

\$39 per person plus tax and gratuity – First Two Hours
\$18 per person for each additional hour plus tax and gratuity



Harvest Moon BREWERY/CAFÉ



YOU MUST BE 21 YEARS OR OLDER TO CONSUME ALCOHOLIC BEVERAGES

392 George Street, New Brunswick, NJ 08901

(732)249-6666

www.harvestmoonbrewery.com

RESERVATION FORM

\$100 Deposit Required

NAME _____

ADDRESS _____

CREDIT CARD # _____

EXP DATE _____

CVV CODE _____

PHONE NUMBER _____

EMAIL ADDRESS _____

DATE OF PARTY _____

TIME OF PARTY _____

ESTMATED HEAD COUNT _____

MENU SELECTED _____

OPTIONAL ITEMS _____

SPECIAL REQUESTS _____

BAR PACKAGE # _____

TOTAL COST PER PERSON _____ **PLUS 6.625% SALES TAX & 20%**

GRATUITY

SIGNATURE _____

DATE _____

DEPOSIT PAID _____

PARTY BOOKED BY _____

CREDIT CARD REQUIRED FOR RESERVATION TO BE VALID.

RESERVATIONS NOT VALID UNTIL ACCEPTED

BY HARVEST MOON BREWERY/CAFÉ

A CONVENIENCE FEE OF 3% WILL BE ADDED TO THE FINAL EVENT

TOTAL FOR ALL CREDIT/DEBIT CARD PAYMENTS

We will accept a personal check or cash if you wish to avoid this fee

Email to: gm@harvestmoonbrewery.com