



THE MALT ROOM

Thank you for your interest in our venue. The Malt Room at Old Rail Brewing Company can accommodate up to 150 guests with a minimum of 25 guests. There is a \$500 deposit to save the date of your event. This amount will be put towards your bill on the night of your event. The remainder of your bill, minus the \$500 deposit, will be due on the day of your event.

Rental of the room includes a three hour time frame, servers and bartenders for the duration of the party, coffee, tea and soft drinks for all guests, plate ware, silverware, linens, tables, chairs, set up, clean up, use of all AV equipment including a projector, screen and sound system, and full time assistance from our Event Coordinator.

When you are ready to book the Malt Room, simply fill out the attached contract and credit card authorization form and send it back to me. The credit card will only be charged if you cancel the event within a six month window. Please let me know if you prefer to pay the deposit with a check or cash.

I hope you find this information helpful in your planning process. Please let me know if you have any questions or if you would like to schedule a tour. I look forward to meeting with you.

Thank you

Gerilyn Dallmann
Marketing Director and Event Coordinator
The Barley Oak & Old Rail Brewing Co.

Cell: (985) 502-6884
events@oldrailbrewing.com

Package 1 \$35

Two Small Bites
Salad
Entrée or Pasta
Dip
Side

Package 2 \$45

Two Small Bites
Soup
Salad
Entrée or Pasta
Dip
Display
Side

Package 3 \$60

Three Small Bites
Soup
Salad
Two Entrée or Pasta
Dip
Display
Two Sides

Small Bites \$3
replenished for the first hour

Veggie Spring Rolls
Bacon Wrapped Jumbo Shrimp
Tuna Wontons
Natchitoches Meat Pies
Bleu Cheese Cucumber Cups
Boudin Balls

Salads \$5

Caesar
Garden
Caprese
Italian Pasta

Soups \$5

Chicken and Andouille Gumbo
Roasted Garlic and Brie
Crab and Corn Bisque

Dips \$4

Crab and Brie
Spinach and Marinated Artichoke
Buffalo Chicken
House Pimento
Smoked Salmon

Displays \$4

Assorted Cheeses and Fruit
Smoked Salmon
Assorted Crudité
Shrimp Cocktail
Finger Sandwiches
Whipped Yukon Gold Potato Bar
Whipped Sweet Potato Bar
Mac-n-Cheese Bar

Entrees and Pastas \$6

Chicken Marsala
Catfish or Chicken Maque Choux
Jambalaya
Chicken or Shrimp Alfredo
Chicken or Shrimp Pesto
Surf and Turf

Sides \$2

Sweet Corn Grits
Pecan Studded Green Beans
Grilled Potatoes
Dirty Rice

Desserts

White Chocolate Bread Pudding \$100
Macaroons \$25/dozen
Petit Fours \$30/dozen
Turtles \$25/dozen

Package 1: Beer & Wine

\$20/person

All Old Rail Available Draft Beer (6-8 Beers)

Brown Stone Pinot Noir

Grayson Cellars Merlot

Palisade Cabernet

Riff Pinot Grigio

Jakob Demmer Riesling

Grayson Cellars Chardonnay

Palisade Sauvignon Blanc

Montmartre Brut

Package 2: Beer, Wine & Level 1 Liquor

\$25/person

Three Olives Vodka

Jack Daniels Whiskey

Malibu and Don Q Rums

Dewars Scotch

Lunazul Tequila

Boodles Gin

Package 3: Beer, Wine & Level 2 Liquor

\$30/person

(Includes all of Level 1 liquor and the following)

Makers Mark Bourbon

Ketel One Vodka

Kraken Black Spiced Rum

Chivas Regal Whiskey

Herradura Tequila

Tanqueray Gin

Package 4: Beer, Wine & Level 3 Liquor

\$35/person

(Includes all of Level 1 & 2 liquor and the following)

Knob Creek Bourbon

Greygoose Vodka

Crown Royal Whiskey

Sailor Jerry Spiced Rum

Johnny Walker Black Scotch

Herradura Tequila

Bombay Sapphire Gin

Package 5: Cash Bar

Guests have the option of opening their own tabs for alcohol.

Package 6: Open Bar

A host tab will be opened at the beginning of the event.

All drinks ordered by guests will be added to the tab accordingly. Tab will be combined with food/room fee at time of payment.

Small Bites: add on price \$3

Veggie Spring Rolls

bean threads, carrots, cabbages, onions, peas, and egg with Asian spices

Bacon Wrapped Shrimp

jumbo tail on shrimp wrapped in smokey bacon

Tuna Wontons

rare seared tuna on a crisp wonton with sweet carrots

Meat Pies

Nachitouches meat pies served with our house buttermilk dressing

Cucumber Cup

cucumber slice filled with a bleu cheese mousse topped with bacon and chives

Boudin Balls

fried boudin balls served with our house beer mustard and red onion marmalade

Salads: add on price \$5

Garden

romaine lettuce, carrots, cucumbers, red cabbage, tomatoes, croutons, buttermilk dressing and balsamic vinaigrette

Caesar

romaine lettuce, tomatoes, red onions, croutons, caesar dressing

Caprese

mozzarella cheese, tomatoes, mixed greens, pesto, and balsamic

Italian Pasta

romaine lettuce, bowtie pasta tossed in italian herb vinaigrette, tomatoes, artichoke hearts, olives, parmesan cheese

Entrees & Pasta: add on price \$6

Surf & Turf

penne pasta tossed in a crawfish and alligator sausage cream sauce

Chicken Pesto

bowtie pasta tossed in a basil pesto sauce with chicken breast

Shrimp Pesto

bowtie pasta tossed in a basil pesto sauce with shrimp

Chicken Alfredo

penne pasta tossed in a parmesan-black pepper alfredo with chicken breast

Shrimp Alfredo

penne pasta tossed in a parmesan-black pepper alfredo with shrimp

Chicken Marsala

fried chicken breast strips in a mushroom and marsala wine sauce with lemon thyme

Chicken Maque Choux

fried chicken breast strips in a crawfish and house smoked tasso cream sauce with corn

Catfish Maque Choux

grilled catfish strips in a crawfish and house smoked tasso cream sauce with corn

Jambalaya

chicken and andouille jambalaya

Soups: add on price \$5

Gumbo

chicken and andouille gumbo served with Jazzmen rice

Roasted Garlic & Brie

roasted garlic and creamy brie soup

Crab and Corn Bisque

a creamy bisque of crab clawmeat and sweet corn

Dips: add on price \$4

Crab & Brie

crab and creamy brie dip served with assorted crackers

Spinach & Artichoke

wilted spinach and marinated artichoke dip served with assorted crackers

Buffalo Chicken

shredded chicken, cheddar cheese, and old rail hot sauce served with tortilla chips

House Pimento Dip

house made pimento dip served with assorted crackers

Smoked Salmon

soy brined smoked salmon, lemon, and thyme served with assorted crackers

Displays: add on price \$4

Cheese & Fruit Board

assortment of cheeses and fruits with condiments and assorted crackers

Smoked Salmon

whole side smoked salmon with traditional accompaniments of egg, capers, and red onions

Crudité

assorted vegetables served with house onion dip

Shrimp Cocktail

boiled and chilled jumbo tail on shrimp served with our house made cocktail sauce

Sandwich Tray

smoked ham and turkey finger sandwiches dressed with mustard sauce

Whipped Potato Bar

pepperjack whipped potatoes served with bacon, chives, cheddar cheese, sour cream, and button mushrooms

Sweet Potato Bar

whipped sweet potatoes served with brown sugar, butter, and warm spices

Mac N Cheese Bar

cavatappi pasta in a cheddar cheese sauce served with bacon, chives, cheddar cheese, Old Rail wing sauce, and buttermilk dressing

Sides: add on price \$2

Sweet Corn Grits

toasted corn with cheddar cheese & garlic

Green Beans

pecans & red onions

Grilled Potatoes

new potatoes with peppers & onions

Dirty Rice

Jazzmen Rice with smoked pork & herbs

Desserts

Bread Pudding \$100

white chocolate bread pudding with rum sauce

Macaroons \$25/dozen

Nonna Randazzo's coconut, chocolate and almond, or almond macaroons

Petit Fours \$30/dozen

Nonna Randazzo's devil's food or almond petit fours

Turtles \$25/dozen

Nonna Randazzo's butter cookie with pecans and fudge icing