



WWW.FIELDDBREWING.COM • @FIELDDAYBEER • 925 LIBERTY WAY, NORTH LIBERTY, IA 52317

EVENT GUIDE

GRAB A DIRNK, RELAX, AND LEAVE IT TO OUR
EXPERIENCED STAFF HANDLE THE DETAILS.

CORPORATE EVENTS

NETWORKING

BIRTHDAYS

HOLIDAY PARTIES

GRADUATION

BACHELOR/BACHELORETTE

FAMILY REUNIONS

BRIDAL/ENGAGEMENT

...ANY REASON AT ALL!

Our team will work with you to plan the perfect event, complete with delicious food, well crafted beers, and a vibrant atmosphere. Let us help make your next celebration unforgettable!

BOOK AN EVENT

Private events can be booked online.

Questions? Contact michele@fielddaybrewing.com



EVENT GUIDE

VENUE DETAILS

FOOD AND BEVERAGE MINIMUMS ARE BEFORE TAX AND SERVICE/GRATUITY (21%)

MEZZANINE

UP TO 40 GUESTS

- Semi-private space above main bar area
- 2 - 70" TVs with HDMI hook ups
- 3 Hour rental
- Accessible only by stairs

NO MINIMUM
MONDAY THRU THURSDAY

FRIDAY THRU SUNDAY

\$500

DUCKPIN ROOM

UP TO 115 GUESTS

- Private dining room with fully stocked bar
- 4 - Duckpin bowling lanes
- 4 - 70" TVs with HDMI hook ups
- 3 Hour rental
- \$200 Deposit

SUNDAY THRU THURSDAY

\$500

FRIDAY OR SATURDAY

\$1000

OPTIONAL PATIO TABLES ADD-ON
INQUIRE FOR DETAILS

LOWER PATIO

UP TO 70 GUESTS

- 6 Firepits
- 3 Hour rental

SUNDAY THRU THURSDAY

\$500

FRIDAY OR SATURDAY

\$1000

FULL VENUE

125+ GUESTS

INQUIRE DIRECTLY
FOR PRICING.

EVENT GUIDE

PLATTER MENU

WE ASK FOR A FINALIZED HEADCOUNT AND PREORDERS 1 WEEK BEFORE EVENT

PREORDER PLATTERS

SERVES UP TO 12 GUESTS PER PLATTER

MARGARET'S PRETZELS	\$20	Hard Pretzels, Ranch Powder, Chile
CHIPS & SALSA	\$25	Crispy Corn Tortillas, House Chipotle Salsa GF DF VG
CHIPS, SALSA, & QUESO	\$45	Crispy Corn Tortillas, House Chipotle Salsa (+ Queso) GF
CHEESE CURDS	\$75	Beer-Battered Wisconsin White Cheddar, Dill Pickle, Nashville Hot Sauce, Dill, Ranch
PASTA SALAD	\$40	Rotini Pasta, Kalamata Olive, Feta, Cucumber, Tomato, Oregano Vinaigrette
GARDEN SALAD	\$55	Spring Mix with Radish, Tomato, Carrot, Cucumber, Parmesan GF Choice of Dressing: Bleu Cheese, Ranch, Oregano Vinaigrette, Tomato Vinaigrette, Ponzu Citrus Dressing, Lemon-Poppy Vinaigrette
MEDITERRANEAN HARVEST	\$70	Spring Mix, Roasted Artichoke, Sun-Dried Tomato, Pickled Onion, Feta, Fennel, Crispy Chickpea, Kalamata, Tomato Vinaigrette GF
STRAWBERRY ALMOND	\$70	Spring Mix, Strawberry, Candied Almond, Goat Cheese, Lemon-Poppy Vinaigrette GF
BRUSSELS SPROUTS	\$70	Fried Sprouts, Umami Caramel, Crispy Garlic, Cilantro, Sesame GF DF
SPIN ART & THE GOAT	\$85	Creamy Artichoke Heart & Spinach Dip, Crispy Garlic, Goat Cheese, Peppadew, Tortilla Chips GF
IOWAN FRIES	\$75	Field Day Fries with Pulled Pork, Cheese Sauce, House Ranch
TRUFFLE FRIES	\$55	Field Day Fries with Truffle Oil, Crispy Garlic, Parmesan, Herb Aioli DF
FIELD DAY FRIES	\$40	French Fries DF VG
PRETZEL BITES	\$70	Mini Salted Soft Pretzels, Queso, Honey Mustard
WINGS	\$110	Chili Lime, Buffalo, BBQ, Korean BBQ, Honey Mustard, Nashville Hot, or Orange GF DF
CHICKEN TENDERS	\$90	24 Chicken Tenders Tossed or with Sauce on Side: Chili Lime, Buffalo, BBQ, Korean BBQ, Honey Mustard, Nashville Hot, or Orange DF
TRES QUESO NACHOS	\$90	Carnitas, Re-Fried Black Bean, Avocado, Pickled Onion, Feta, Jack Cheese, Cheese Fondue Sauce, Cilantro, Chipotle Salsa
TURKEY CAPRESE	\$85	Shaved Turkey, Fresh Mozzarella, Tomato, Basil-Almond Pesto, Lemon-Garlic Aioli
FIELD DAY SLIDERS	\$90	20 Single Patty Sliders with Shredded Lettuce, Pickle, American Cheese, Special Sauce
VEGGIE SLIDERS	\$90	20 Veggie Sliders with Shredded Lettuce, Pickle, American Cheese, Special Sauce
ARTICHOKE CARBONARA	\$130	Rigatoni Pasta, Artichoke Cream Sauce, Pancetta, Parmesan, Toasted Breadcrumb
DUNK-A-ROOS	\$55	24 Fresh Baked Chocolate Chip Cookies, Sprinkle Dip, Chocolate Ganache
CINNAMON SUGAR PRETZEL BITES	\$55	Mini Soft Pretzel, Cinnamon Sugar, Whipped Vanilla Cream Cheese

GF Gluten Friendly **DF** Dairy Free **VG** Vegan

EVENT GUIDE

BAR MENU

WE ASK FOR A FINALIZED HEADCOUNT AND PREORDERS 1 WEEK BEFORE EVENT

BUILD YOUR OWN BAR

REFILLED AS NEEDED FOR 1.5 HOURS

TACO BAR \$33 / GUEST

Choice of 1 Side - House Salad, Chips and Salsa, or Field Fries

Choice of 2 Proteins: Carnitas (pork), Green Chile Chicken, Barbacoa (beef), Black Bean (VG)

Includes - Corn Tortillas, Pickled Onion, Feta, Cilantro, Avocado, Salsa

Soda & Lemonade Included

BURGER BAR \$30 / GUEST

Choice of 1 Side - House Salad, Chips and Salsa, or Field Fries

Single Patty Smash Burgers

Includes - Cheese (American and Swiss), Lettuce, Tomato, Onion, Brioche Bun

Soda & Lemonade Included

FAJITA BOWL BAR \$33 / GUEST

Choice of 1 Side - House Salad, Chips and Salsa, or Field Fries

Choice of 2 Proteins: Carnitas (pork), Green Chile Chicken, Barbacoa (beef), Black Bean (VG)

Includes - White Rice, Grilled Onion & Pepper, Black Bean Puree, Feta, Chipotle Crema,

Avocado, Tortilla Strips

Soda & Lemonade Included

BEVERAGE PACKAGE

2 HOURS

DRAFT BEERS \$25/GUEST

Select Availability

Additional Hour \$10/Guest

FULL PREMIUM BAR \$35/GUEST

Call Liquor, Draft Beer, Seltzers, N/A Beer

Additional Hour \$15/Guest

EVENT GUIDE

EVENT FAQS

FAQS

CAN I BRING DECORATIONS?

Yes! You can access the space 30 minutes before the event. Please avoid using tape on the walls. For questions about hanging decorations, contact us in advance. Confetti and glitter are NOT allowed.

ARE PREORDERS REQUIRED?

Preordering is highly recommended to ensure timely food service, especially for large groups. If guests order off the menu, dishes will arrive as they are ready, which may result in different wait times. Preordering appetizers for when guests arrive is ideal, even if you order off the menu. Please confirm preorders 1 week prior to your event.

IS THERE A ROOM RENTAL FEE?

No, there is no room rental fee. However, there is a food and beverage minimum, which is calculated before tax and gratuity. All purchases made by you and your guests count toward this minimum.

DO I HAVE TO PURCHASE A DRINK PACKAGE?

No, purchasing a drink package is not necessary. We offer several options to fit your budget: the host can cover all drinks, set a specific spending limit, or provide a certain number of drink tickets, with guests paying for any additional drinks. Alternatively, guests can buy their own drinks. Our servers will help ensure your preferences are clearly communicated to your guests.

WILL FOOD BE LABELED?

Yes. Preordered food will be setup buffet-style with labels that indicate the dish as well as allergens.

CAN WE BRING IN DESSERT

We do allow guests to bring in cake or cookies to celebrate.