

CLOUDS BREWING BANQUET & EVENTS MENU



**THE PERFECT SPACE FOR
YOUR BIG MOMENTS**

Clouds Brewing

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PRIVATE DINING EXPERIENCE



Our private dining room can accommodate groups of up to 25 people. This dining room is ideal for birthday celebrations, rehearsal dinners, business meetings, or watching the next big game.

COCKTAIL EXPERIENCE



Our cocktail area can accommodate up to 30 people for a standing reception-style event. This is ideal for business mixers, sporting events, watch parties, reunions, birthday parties or gatherings.

MAIN DINING EXPERIENCE



Our main dining area can host larger parties & events (up to 150) with access to the outdoor patio. There is plenty of table seating to accommodate sit-down dinners or standing cocktail-style events.

PATIO EXPERIENCE



Our patio can seat up to 100 people for a seated event or up to 150 people for a standing reception-style event. During winter months, half of the patio can be enclosed & can accommodate up to 30 people for a seated event or up to 45 for a standing reception-style event.

Please note that a minimum may be required for any event space, dependent on the date & time of reservation

All menu items are subject to state and local taxes. Tax & gratuity are not included in pricing. All pricing is subject to change up to one week prior to events, or until a contract is signed.

APPETIZER PLATTER MENU

Appetizer platters are for parties of 25 people or less & must be ordered 72 hours in advance. We recommend ordering one platter for every 5-6 people in your party.

Beer Cheese Dip 44

Creamy signature beer cheese served with warm pretzel bites.

Add Pimento Cheese 8

Add Clouds Beer Bratwurst 18

Wings 56

Crispy fried wings. Served with IPA BBQ, buffalo, blue cheese, & ranch.

Other sauces available upon request

Nachos

House-fried corn tortilla chips, choice of protein, beer cheese sauce, pico de gallo, & lettuce, served with sour cream & house-made salsa verde.

Clouds Beer Bratwurst 40

Vegetarian 34

Grilled Chicken 38

Buffalo Chicken 40

Brisket 42

Fried Pickles 34

Dill pickle chips flash fried & served with your choice of IPA BBQ or chipotle ranch dipping sauces.

Spinach Dip 36

House-made spinach dip served with warm tortilla chips, topped with pico de gallo.

Fried Cauliflower 48

Buffalo battered & served with Mario's honey-siracha aioli.

Brisket Flatbread 42

Topped with house-roasted brisket, mixed cheese, pickled jalapeños, sautéed onions, & IPA BBQ sauce.

Caprese Flatbread 34

Topped with mozzarella, house-made basil pesto, tomatoes, & a balsamic glaze. (V)

**contains nuts*

Hot Honey Veggie Flatbread 42

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Topped with garlic oil, fresh mozzarella, asparagus, roasted red peppers, spinach & topped with lemon zest, parmesan, & a hot honey drizzle.

Add Grilled Chicken 46

Add Clouds Beer Bratwurst 48

Quesadilla

Flour tortilla filled with mixed cheese, corn, black beans, peppers, & onions. Served with salsa verde & sour cream.

Pulled Pork 40

Grilled Chicken 46

Veggie 36

COLD APPETIZER DISPLAYS

Displays are available in half (feeds 20) & full sizes (feeds 40).

Displays must be ordered 72 hours in advance.

Seasonal Vegetable Display

40 half / 70 full

Vegetable crudité with ranch dressing.

Hummus Display

40 half / 70 full

Hummus served with soft pretzel bites.

Bruschetta

34 half / 64 full

Tomatoes, onions, basil, & balsamic glaze on toasted crostini.

Shrimp Cocktail

Market Price / one size only

Tail-on, jumbo shrimp served with our house-made cocktail sauce.

Pricing is confirmed two weeks prior to your event.

HOT CHAFFERED APPETIZERS

Unlimited refills for a two-hour period. Minimum of four appetizer selections.
Chaffered appetizers must be ordered 72 hours in advance.

Beer Cheese Dip 4/person
Served with soft pretzel bites.

Wings 6/person
Crispy fried wings. Served with IPA BBQ, buffalo, blue cheese, & ranch.
Other sauces available upon request.

Fried Cauliflower 4/person
Buffalo battered & served with Mario's honey-siracha aioli .

Fried Pickles 3/person
Served with IPA BBQ & chipotle ranch.

Spinach Dip 4/person
House-made spinach dip served with tortilla chips.
Substitute soft pretzel bites for 1/person.

Loaded Fries 6/person
Waffle fries, beer cheese, & bacon (served separately).
Pico de gallo, queso fresco, & pickled jalapeños on the side.

Popcorn Shrimp 6/person
Fried breaded shrimp served with tartar & buffalo sauce.

BUFFET EXPERIENCES

Packages available for parties of 25 people or more.

Buffet experiences must be ordered 7 days in advance.

Available Tuesday - Friday all day & Saturday - Sunday after 3pm.

Americana

36/person

- Mixed garden salad with ranch & balsamic vinaigrette
- Brisket & hop horseradish sauce
- Grilled IPA BBQ chicken
- Sides: jasmine rice & steamed seasonal vegetables
- Dinner rolls served with butter

***Seafood & vegetarian options available upon request. Pricing may vary.*

German

32/person

- Mixed garden salad with ranch & balsamic vinaigrette
- Clouds Beer Bratwursts with sautéed peppers & onions served with spicy mustard
- Fried chicken schnitzel with mustard schnitzel sauce
- Sides: Warm german potato salad & sauerkraut
- Soft pretzel bites

***Seafood & vegetarian options available upon request. Pricing may vary.*

Southern BBQ

25/person

- Mixed garden salad with ranch & balsamic vinaigrette
- Pulled pork with IPA BBQ sauce
- Sides: Warm german potato salad & german cole slaw
- Dinner rolls served with butter

Taco Bar

22/person

- Chopped tinga chicken & picadillo beef (ground beef, carrots & potatoes)
 - *Add/Sub grilled chicken 5/person or add/sub grilled shrimp for 5/person*
- Sides of mixed cheese, pico de gallo, shredded lettuce, cilantro & tequila sour cream
- Mexican rice, black beans & warm flour tortillas

Nacho Bar

18/person

- House-made tortilla chips
- Chopped grilled chicken, sliced Clouds Beer Bratwurst & black beans
- Signature creamy beer cheese
- Sides of shredded lettuce, pico de gallo, pickled jalapeños, sour cream & salsa verde

***Add shrimp OR brisket for 4/person*

DESSERTS

Peanut Butter Pie Bites

46 / platter of 24

Butterscotch Brownie Bites

28 / platter of 24

Cheesecake Bites (Ask for flavor options)

Pricing dependent on flavor / platter of 30

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BRUNCH EXPERIENCES

Packages are available for parties of 25 people or more.

Buffet experiences must be ordered 7 days in advance.

Available Friday 12pm – 3pm & Saturday – Sunday 11am – 3pm.

Classic Brunch

22/person

- Scrambled eggs
- Sides: hashbrowns & grits
- Choice of Clouds Beer Bratwurst or bacon
- Toast bar with texas toast, butter & assorted jams

Waffle Bar

22/person

- Warm, fluffy waffles with the following topping options
 - Syrup, honey, fruit compote, whipped cream, & butter
- Choice of Clouds Beer Bratwurst or bacon
- Choice of hashbrowns or grits

***Add chicken tenders for 4/per person*

Biscuit Bar

27/person

- Warm biscuits
- Clouds Beer Bratwurst gravy
- Scrambled eggs
- Bacon
- Choice of hashbrowns or grits

***Add chicken tenders for 4/per person*

Add a Yogurt Parfait Bar

4/person

- Vanilla yogurt with fresh seasonal fruits & granola

Mimosa Bar

100

- Three bottles of BelStar Prosecco
- Mini carafes of orange, cranberry, pineapple & pomegranate juices

***Additional bottle of Prosecco 35*

Special Requests

Clouds Brewing can accommodate special dietary requests, please let the event coordinator know about any allergies or dietary restrictions as soon as possible. Pricing & availability are subject to change.

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BEVERAGE MENU

DRINK TICKET EXPERIENCES

Drink tickets are provided by Clouds & will be given to the party host at the start of the event.
All tickets are non-refundable & must be used on the day of the event.

House Ticket

7/ticket

- Clouds Brewing draft beers
- House cabernet, chardonnay, rose & prosecco
- Rotating draft cider option

Select Ticket

10/ticket

- All draft beers
- All wine selections
- Well liquor drinks (No Shots)

Premium Ticket

12/ticket

- All draft, bottled & canned beers
- House & call liquor drinks
- All wine selections
- Signature house cocktails

OPEN BAR EXPERIENCES

All packages include unlimited water, soda & teas.
Bar packages are for a 3-hour period.

House Open Bar

25/person

- Clouds Brewing draft beers
- House cabernet, chardonnay, rose & prosecco
- Rotating draft cider option

8/person/additional hour

Select Open Bar

32/person

- All draft beers
- All wine selections
- Well liquors drinks (No Shots)

12/person/additional hour

Premium Open Bar

40/person

- All bar selections

16/person/additional hour

Must be 21 years or older to consume alcohol. Clouds Brewing reserves the right to refuse service at any time.

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