

55 CHICAGO STREET.

Catering & Events

INFORMATIONAL PACKET

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RESURGENCE

Our brewery and taproom located in Buffalo's Old First Ward is home to a beautiful multi-functional event venue. We offer many unique event spaces with an expansive catering menu and the best customer service around, guaranteeing your next event will be seamless and memorable. Our event professionals are here to make your event like no other, and we will customize each event to meet the needs and special requests of our clients.

*The prices listed per space are the minimum food and beverage spends required to book. These minimums are met by the Food & Beverage Packages chosen, prior to tax, and are not in addition to.

**Not a room rental fee*



Fireplace Lounge - 1st Floor

***Food and Beverage Spending Minimums:**

Sunday-Thursday before 4pm/\$500

Sunday-Thursday after 4pm/\$700

Anytime on the Weekend/\$1,000

Capacity: Seated/30 Cocktail/40



Indoor Beer Garden Circle - 1st Floor

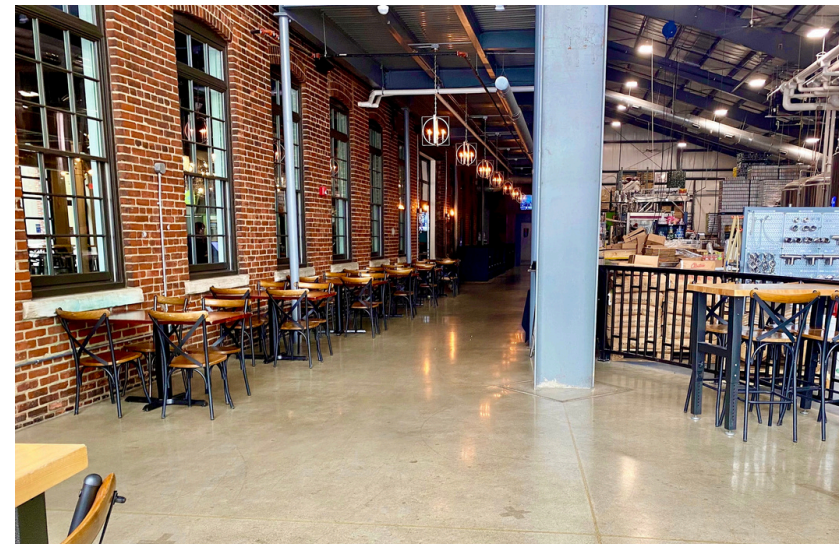
***Food and Beverage Spending Minimums:**

Sunday-Thursday before 4pm/\$800

Sunday-Thursday after 4pm/\$1,500

Anytime during the weekend: \$2,000

Capacity: 50



Entire Indoor Beer Garden - 1st Floor

***Food and Beverage Spending Minimums:**

Friday-Saturday anytime: \$4,000

Sunday-Thursday anytime: \$2,000

Capacity: 100



Resurgence Room - 2nd Floor

***Food and Beverage Spending Minimums:**
 Sunday-Thursday before 4pm/\$1,000
 Sunday-Thursday after 4pm/\$2,000
 Friday before 4pm/\$2,000 • after 4pm/\$4,000
 Saturday before 4pm/\$3,500 • after 4pm/\$7,000
 Capacity: Seated/200, Cocktail/250



Lager Lounge - 2nd Floor

***Food and Beverage Spending Minimums:**
 \$500 food and beverage spending minimum for the first 4 hours, every hour after that is a \$50 flat fee to use the space.
 Capacity: Seated/Conference 20



The Mezzanine- 2nd Floor

***Food and Beverage Spending Minimums:**
 Sunday-Thursday before 4pm/\$800
 Sunday-Thursday after 4pm/\$1,000
 Friday before 4pm/\$1,000 • after 4pm/\$2,000
 Saturday before 4pm/\$1,750 • after 4pm/\$3,000
 Capacity: Seated/50, Cocktail/90



Entire Upstairs

***Food and Beverage Spending Minimums:**
 Sunday-Thursday before 4pm/\$2,000
 Sunday-Thursday after 4pm/\$3,000
 Friday before 4pm/\$3,000 • after 4pm/\$5,000
 Saturday before 4pm/\$5,000 • after 4pm/\$10,000
 Capacity: Seated 250, Cocktail 300

EVENT SPACES

**Not a room rental fee*

HORS D'OEUVRES



CHOOSE 2, \$10pp • CHOOSE 3, \$14 pp • CHOOSE 4, \$17pp
Passed Hors d'Oeuvres available upon request

Pretzel Bites (veg)

beer cheese

Caprese Crostini (veg)

toasted baguette, fresh mozzarella, tomatoes, nut free basil pesto, balsamic glaze

Steak Crostini

herb baguette with shaved steak and horseradish cream sauce

Veggie Spring Rolls (vegan)

with sweet & spicy soy sauce

Bacon Wrapped Scallops

Pork Potstickers

Meatballs

choice of beer bbq or classic tomato sauce

General Tso Chicken

boneless chicken bites with General Tso sauce

Fig & Goat Cheese Bites

Stuffed Mushrooms

choice of: vegetarian or italian sausage

Burnt End Sausage Bites

Chicken Cordon Blue Bites

served with beer mustard aioli

Santa Fe Chicken Eggrolls

DISPLAYS

Charcuterie, Fruit & Cheese Display

assortment of cheeses, sliced cured meats, pickles, olives, crackers, fresh fruit
\$13 per person

Spiced Corn Tortilla Chips

served with beer cheese, pico de gallo and bean dip
\$5 per person

Nacho Bar

chips served with chicken or pulled pork and pico, bacon, sour cream, black olives, black beans, jalapeños, and beer cheese
\$8 per person

add both meat options for \$2 more per person

Mediterranean Station

raw vegetables, hummus, tzatziki, and pita (veg)

\$8 per person

Flatbreads

caprese / steak, hot peppers, & gorgonzola / california chicken

\$14 per person

TACO BAR | \$15PP

Make your own tacos with flour tortillas, house-made pico de gallo, avocado sour cream, shredded cheddar cheese, black beans, lettuce, fajita-style veggies, taco sauce and your choice of meat: ground beef or chicken
Add a 2nd meat option: \$3 more per person

PASTA STATION | \$13PP

Mix & Match pasta & sauces served with garlic bread and parmesan cheese.
CHOOSE 2: Penne, Tortellini, Gnocchi, or Linguini pasta
CHOOSE 2 sauces: meat sauce, alfredo sauce, pesto, herb oil, tomato basil, or gorgonzola cream sauce
Please let us know which sauce you'd like on which pasta
Add Grilled Chicken or meatballs for \$3 more per person

SALAD BAR | \$8PP

Mixed Greens served with the following toppings: cucumbers, cheddar cheese, tomatoes, croutons, & onion, with your choice of 2 dressings, including citrus beer vinaigrette, blue cheese dressing, balsamic vinaigrette, and italian and ranch dressing (veg)

SLIDERS | \$14PP

CHOOSE 3: BBQ pulled pork with coleslaw / buffalo chicken finger with carrot & celery slaw / beef on weck / eggplant parmesan (veg) / meatball / cheeseburger
Add a 4th slider option: \$3 more per person

BUFFALO PIZZA & WINGS | \$20PP

Pizza - CHOOSE 2: cheese / cheese & pepperoni / specialty (chicken tender)
Wings - CHOOSE 2: mild, medium, hot, beer BBQ, hot honey mustard, dry jerk rub

MAC & CHEESE BAR | \$14PP

Top our RBC mac & cheese with chicken fingers, BBQ pulled pork, blue cheese crumbles, bacon, crispy fried onions, breadcrumbs, BBQ sauce, & hot sauce



PRETZEL BAR | \$11PP

Classic pretzels, "pizza" pretzels and cinnamon sugar pretzels.
Served with beer cheese, tomato sauce, and Sponge Candy stout chocolate sauce

BBQ BAR | \$15PP

Pulled Pork or Chicken Breast
Includes: mac & cheese, baked beans, coleslaw and cornbread
offer both meat options for \$4PP

ADD ONS

French Fry Bar | \$5PP
Mixed Greens or Caesar Salad | \$6PP

SWEET TREATS

CHOOSE 1 - \$4PP, CHOOSE 2 - \$7 PP
Brownie Bites *available in GF
Fresh Baked Cookies
Cheesecake Bites
Assorted Dessert Tray - \$6 PP

FOOD PACKAGES



CONTINENTAL BREAKFAST

bagels with accompaniments, coffee cake, mini muffins, coffee, tea, apple juice, orange juice, and your choice of yogurt parfaits or fruit salad
\$18 Per Person

ADD ONS

Add assorted danishes | \$4PP

Add yogurt parfait | \$4PP

Add fruit salad to any brunch | \$3PP

Assorted juices | \$3PP

Mimosa Bar | \$35 per bottle opened

Juices: orange juice, pineapple juice, and cranberry juice

Fruits: assorted berries, orange slices

BRUNCH

All brunch packages include coffee and tea.

THE CLASSICS

Scrambled eggs, home fries, and choice of sausage or bacon

\$15 Per Person

Substitute for egg whites for \$2 more per person

BREAKFAST SLIDERS

Served with home fries

CHOOSE 2: egg, bacon & cheese /
egg, sausage & cheese / egg, spinach & cheese

\$15 Per Person

Add 3rd slider option for \$4 more per person

Substitute for egg whites for \$2 more per person

CREATE YOUR OWN BRUNCH BAR

CHOOSE 3, \$16pp • CHOOSE 4, \$20 pp • CHOOSE 5,
\$23pp

All a la carte

Scrambled eggs

Home fries

Sausage/Bacon

French Toast Sticks

Chicken & Waffle bites

Mini quiches (assorted quiche bites)

Pancake bites

SOUP, SALAD & SANDWICH DISPLAY

\$25 PER PERSON

Choose 1 soup, 1 salad, & 3 sandwiches

Soup: tomato basil, cream of mushroom or lemon chicken and rice

Salad: mixed greens, caesar, fruit

Sandwiches: grilled chicken bacon ranch sandwich / Italian club with provolone and herb mayo / turkey sandwich with granny smith apples, swiss and cranberry mayo / vegetarian wrap with hummus / chicken caesar wrap

Dessert: fresh baked chocolate chip cookies

ADD ON: Assorted Desserts | \$6 PP

CLASSIC BUFFET

\$50 PER PERSON

Choose 1 appetizer, 1 salad, 2 entrees, and 1 starch.

includes bread & butter, and choice of mixed greens or caesar salad

Entree: braised beef / salmon with lemon beurre blanc/ herb-roasted pork tenderloin with apple chutney / chicken marsala, or tuscan chicken bruschetta with herbs and balsamic /

baked pene with red sauce and ricotta cheese topped with parmesan

Starch: roasted potatoes / garlic mashed potatoes / brown rice / rice pilaf

Chef's Seasonal Vegetable Selection

KIDS MEALS

children 12 years old and under

Entree (choose one):

chicken fingers, cheeseburger, mac and cheese, or grilled cheese
includes soda, french fries, or applesauce

\$15 PER PLATE

KIDS BUFFET

Choose one option from above to create an unlimited kids buffet

\$15 PER CHILD

BUFFETS

PLATED PACKAGE

\$85 PER PERSON

Includes Bread & Butter, Three Passed Hors d'Oeuvres,
One Appetizer Display, Three Full Courses, Coffee/Tea Station,
Champagne Toast & Linen Napkins

Add on 4 hr house bar for \$25 per person
Add on 4 hr premium bar for \$30 per person

FIRST COURSE

(choose one) :

Mixed Greens Salad: mixed greens: cucumber, tomato, house croutons topped with vinaigrette

Caesar Salad: Romaine lettuce, house croutons, parmesan cheese, classic caesar dressing

Soup: tomato basil, cream of mushroom or lemon chicken rice

Serve both salad and soup for \$4 more per person

MAIN COURSE ~ DUAL ENTREE

Entrees (choose two) : herb-roasted pork tenderloin with apple chutney / chicken marsala / tuscan chicken bruschetta with herbs and balsamic / salmon with lemon beurre blanc / meat lasagna / sirloin with demi glaze*

*Upgrade to Short Rib with Gravy for \$5 more per person

Starch (choose one): garlic mashed potatoes, roasted potatoes, rice pilaf

Oven Roasted Vegetables: chefs selection of oven roasted vegetables

Vegetarian Option: eggplant parmesan with penne and red sauce, veggie lasagna

THIRD COURSE

Assorted Petit Four Dessert Tray

Cheesecake Bites

Cream Puffs

Brownie Bites

Lemon Bars

OPEN BARS

HOUSE OPEN | 3 HR: \$30/PERSON | 4 HR: \$35/PERSON

Includes Resurgence craft beer, cider, wine, basic liquor, and non-alcoholic beverages.

PREMIUM OPEN | 3 HR: \$35 PER PERSON | 4 HR: \$40/PERSON

Includes Resurgence craft beer, cider, wine, premium liquor, and non-alcoholic beverages.

*Premium liquor not limited to Titos Vodka, Jack Daniels, Tanqueray, Milagro Tequila, Hartmans Bourbon. *Ask coordinator for full list.*

BEER & WINE ONLY | 3 HR: \$25 PER PERSON | 4 HR: \$30/PERSON

Includes Resurgence craft beer, cider, wine, and non-alcoholic beverages.

CONSUMPTION BAR

Includes Resurgence craft beer, cider, house wine, liquor and non-alcoholic beverages.

Priced on a per drink basis with bar tab added to final invoice due following the event. Beverage pricing will reflect current pricing offered in main dining room.

CASH BAR

Resurgence is happy to offer a cash bar option for any event.

Cash Bars do not count toward a room rental and are therefore cannot be included on an invoice for meeting the minimum requirements.

Resurgence cannot guarantee specific beers, but we do our best to accommodate requests. All packages are subject to 8.75% NYS Sales Tax, 18% Gratuity and 8% Service Charge.

DRINK TICKETS

Redeemable for any Resurgence craft beer, house wine, cider or non-alcoholic beverage.

Beer & Wine | \$8 each

Beer, Wine, & House Liquor | \$9 each

Beer, Wine, & Premium Liquor | \$11

Ticket pricing subject to change at any time. Tickets must be used during the event. Final invoice charge will be based on total number of tickets given to client, not redeemed by guests.

ADD ONTO ANY PACKAGE

Champagne Wall Rental \$150

Champagne Toast | \$3PP

Signature Cocktail | \$8PP

3 Hour Sangria, Mimosa, and Bloody

Mary Service | \$22PP

Mimosa Bar | \$35 per
bottle opened

Juices: orange juice, pineapple juice,
grapefruit juice & cranberry juice

Fruits: assorted berries & orange slices

NON ALCOHOLIC PACKAGES

Soda Station | \$5 per person

Includes all non-alcoholic
beverages when no bar package is
chosen for event

Coffee Station | \$3 per person

Includes regular coffee, decaf
coffee and hot tea

BAR PACKAGES



STAFFING

Resurgence (RBC) will determine the amount of staff needed to execute each event. We are responsible for the set-up of tables, chairs, food and beverage stations, the service during the event and post event clean up.

MENU SELECTIONS AND HEADCOUNT:

All final menu selections and headcount are due 2 weeks prior to event date. Guest count cannot be reduced after the deadline. Charges will be based upon the number guaranteed unless the total number served is higher. Any increase in headcount will be added to the final invoice at the conclusion of the event.

DEPOSIT & FINAL PAYMENT

Resurgence requires a signed contract and non-refundable deposit, of 25% of the room minimum, for every event, in order to secure the date. Final bill, less deposit, must be paid in full 1 week prior to the event. Payment by check is preferred, but, we will accept other forms of payment. Any additional charges made the day of the event will be invoiced at the conclusion of the event.

DECOR, SET-UP & ROOM RENTALS

Resurgence is happy to rent any additional items wanted for your event through one of our preferred rental companies. Rentals must be finalized at least 7 business days prior to the event date. Any fees incurred due to loss, breakage or damage of rental goods by any guest of the event will be the sole responsibility of the client and will be invoiced accordingly following the event. The following decor is NOT permitted: anything affixed to the walls, confetti or glitter. A \$100 clean-up fee will be charged if any of these items are used at your event. You will be charged for any damage done to the property, equipment or rentals. Your event coordinator will allot you a timeframe to set-up for your event. Decorations must be removed immediately following the event. RBC is not responsible for any decor or items left after an event. All events are based on a 4 hour room rental. Resurgence does not offer anything beyond a 5 hour bar. Wedding ceremonies may require the rental of additional chairs (\$5 per chair). Candles permitted only if they are smaller than the container that encloses them (to eliminate an open flame). Absolutely NO glitter or confetti.

TAX, GRATUITY & SERVICE CHARGE

18% Gratuity, 8% Service Charge and 8.75% NYS Sales Tax will be added to all prices quoted for food, beverage and room rental services. The service charge is currently added to cover the overhead costs. Gratuity goes directly to staff.

LEFTOVERS

RBC reserves the right to remove and dispose of all leftover food and beverages not consumed by the end of the event. If leftover food is requested to be taken, it then becomes the responsibility of the client and guests for proper refrigeration and handling. RBC waives any liability of any leftover food taken by the client or their guests.

MINIMUM ORDER AMOUNT

In order to operate efficiently, Resurgence has implemented food and beverage minimums for all event spaces. If you do not meet the minimum spending requirement at the end of your event, you will be charged the difference. All minimums are to be met before tax, gratuity and service charge.

FOOD & BEVERAGE

With the exception of specialty cakes and other specialty desserts, no other food is allowed to be brought into Resurgence Brewing Co., Chicago Street. Client is responsible for any dessert brought in, including cutting cake. RBC reserves the right to limit or stop the service of alcohol to any guest that is risking the safety of themselves or others. RBC also reserves the right to not extend service past your scheduled event time.

BAR SERVICE

Specific liquor/wine requests can be discussed, depending on availability of product and may be subject to additional costs. RBC reserves the right to not serve alcohol to any minor or intoxicated person, and we do not serve alcohol in the form of shots.

CANCELLATIONS POLICY

Cancellations with more than 30 days' notice will not be charged any portion of the bill, you will only lose your deposit. Cancellations within 30 days of the event will be charged 50% of the entire bill, and lose the deposit. Cancellations within 10 days of the event will be charged the entire bill, as well as lose their deposit. This policy is in place because RBC preps months in advance for your event. The date has been blocked off, food has been purchased, and staff has been scheduled. In the case of severe weather or State/Government regulations and RBC cannot open, clients will have the right to reschedule their event for a different date without an additional charge.

COVID-19 UPDATE As of November 18, 2021: ALL cancellations will refer to the above Cancellation Policy.