

PRIVATE EVENTS at AVANT GARDE ALEWORKS

920 Dunraven St, Estes Park, CO 80517
avantgardealeworks@gmail.com
(970) 591-2700



**Pricing:**

Events are priced depending on date, time of day, and number of guests. We're happy to provide a quote for your event upon request. If the number of guests changes significantly from the originally agreed upon amount (+/- 10 or more), please contact us as this could affect the event fee. There is a two hour minimum for all private event rentals. All events must be booked at least 14 days in advance of the event.

Our space:

Our indoor taproom space seats 20 and our outdoor patio space seats up to 150. The patio is open air, but many tables are covered by umbrellas or tents throughout the summer and fall seasons and we have a number of outdoor heaters available. There is no weather contingency policy and all events booked are rain or shine. No refunds will be issued should the weather become prohibitive.

What is the deposit, payment, and cancellation policy?

We charge a date-hold deposit for all events, at the time of this payment your event is considered booked. Date-hold deposits are non-refundable. If new COVID-related regulations are imposed that render us unable to host your event we will contact you with options to move forward. The remaining event fee will be charged to the account on file for the event up to 24 hours prior to the event. Cancellations made with less than seven days' notice forfeit the entire rental fee. Payment for service and all goods consumed as well as any additional costs are due in full at the end of the event. Avant Garde Aleworks accepts debit or credit card payment for beer and merchandise at the end of your event.

**What is included in the facility rental fee?**

The facility rental fee includes private use of the space by your guests, bartending and service fees. The rental fee does not include additional costs such as beer, catering, tours, merchandise, outside rentals or decorations. The taproom will be closed to the public one hour prior to the start of the event to allow our staff time to clean and prepare for your guests. All cleanup of outside decorations and guest items is to be completed by the host within 30 minutes of the event end time. Use of our PA system and/or projector will be available upon advanced request for all private events. Options to customize the patio layout and create a custom cocktail menu with any of our beers and seltzers are also available.

What kind of beverages will be available?

On tap - Our selection of house-made beers & gluten-free hard seltzers rotates seasonally. We do not serve nor allow wine, liquor, or any outside alcohol on the premises. All guests who plan to drink alcoholic beverages should be ready to show their IDs when ordering.

Mocktails - Customize a 'mocktail' menu using any of our beers or seltzers as the base. Optional, must finalize menu 30 days prior to the event. Included with all private event rentals.

Non-Alcoholic Options - We offer a selection of non-alcoholic beers from Athletic Brewing as well as sodas and seltzer waters. Included with all private events.

Coffee - Locally roasted drip coffee or cold brew from Kind Coffee here in Estes Park, plus cream and sugar (dairy-free options available upon request). Optional, must order 30 days prior to the event. Additional cost, dependent upon party size.



How do we pay for drinks?

- **Open Bar/Master Tab:** Drinks for all guests are tracked using one master tab, to be paid in full by the host at the end of the night. This tab may be capped at a certain amount if the host desires. After the pre-set amount is reached guests are responsible for their own tabs. An automatic 20% gratuity will be added on all master tabs.
- **Cash Bar:** Guests are responsible for purchasing their own drinks. Any tabs left open at the end of the event will be charged an automatic 20% gratuity.

Do you allow food?

Yes! Outside food is always welcome. Guests may bring their own food, potluck style, or opt for a food truck or traditional catering. Formal vendors must be certified by the Health Department and licensed to operate in Larimer County. It is requested that any outside vendors are disclosed to Avant Garde Aleworks no later than 30 days prior to the event.

Is there parking on-site?

Two private parking lots, both adjacent to the taproom, are available for use by party guests during the event. Additional street parking is also available between Avant Garde Aleworks and Napa Auto Parts, as well as along Saint Vrain Ave. Parking at Dunraven Shopping Center and in other private business lots is not allowed. We recommend arranging for a shuttle or car service after the event to ensure all guests get home safely after drinking.

**What is the restroom situation?**

Within the Avant Garde Aleworks taproom are two gender neutral restrooms, one of which is handicap accessible.

Are children allowed?

Yes, supervised children are welcome. Please include all children in the headcount when booking your event.

Are dogs allowed?

Friendly, leashed dogs/pets are welcome in the taproom and on the patio. Small treats for your furry friends are available at the bar.

Is smoking permitted?

Smoking is not permitted anywhere on the Avant Garde Aleworks property (inside, on the patio, sidewalks, etc). There is a designated smoking area/butt disposal area located in our upper parking lot.

Have a question that we haven't answered?

Contact Alex at avantgardealeworks@gmail.com.



FOOD TRUCKS

The following food trucks are recommended by Avant Garde Aleworks and have come to the brewery or worked events with us in the past. Please contact individual trucks for pricing & availability.

Brazi Eats



www.brazeats.com/catering
brazeats@gmail.com
 (970) 818 - 8150

Dill's Maine Lobster Shack



www.dillsmainelobster.com
dillmaine1@gmail.com
 (970) 541 - 8333

EP Bross



epbrossft@gmail.com
 (970) 403 - 7548

La Cocina de Mama



www.lacocinademama.com
lacocinademama@gmail.com
 (970) 567 - 1977

Mangia Mangia Pizzeria



www.mangiamangiapizzeria.com
mangiamangiaestepark@gmail.com
 (917) 213 - 3370

Matador Mexican Grill



www.matadorgrill.com
paul@matadormexicangrill.com

Monarca Foods



www.facebook.com/monarca.foods/
monarcafoods1@gmail.com
 (720) 586 - 2392

Origins Wood Fired Pizza



www.originsloveland.com/mobile-oven-events/
info@originsloveland.com

Project Pizza



www.projectpizzaco.org
info@projectpizza.com

Red Checkered Tablecloth



www.theredcheckeredtablecloth.com

Rosa's Tacos



www.facebook.com/rosastacossep/

Tacos la Tradicion



www.tacoslatradicion.com
 (970) 480 - 5680

Westex BBQ



www.westexbbq.net
westexbbqllc@gmail.com

CATERING & MORE

The following caterers & restaurants have worked events with us in the past. Please contact the individual businesses for pricing & availabilities.

Ed's Cantina



www.edscantina.com
edscantinaevents@gmail.com
 (970) 586 - 2919

Jubilations Catering



www.jubilationscatering.com
info@jubilationscatering.com
 (303) 440 - 1315

Smokin' Dave's BBQ



www.smokindavesbbq.com/catering/
 (970) 577 - 7427