



GUINNESS
OPEN GATE
BREWERY



PRIVATE EVENTS

GUINNESS BALTIMORE



EVERYTHING YOU NEED TO KNOW

EVENT SPACES + LOGISTICS

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MENUS

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PROCESS + DEADLINES

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EVENT SPACES



BARREL ROOM

01



1817

02



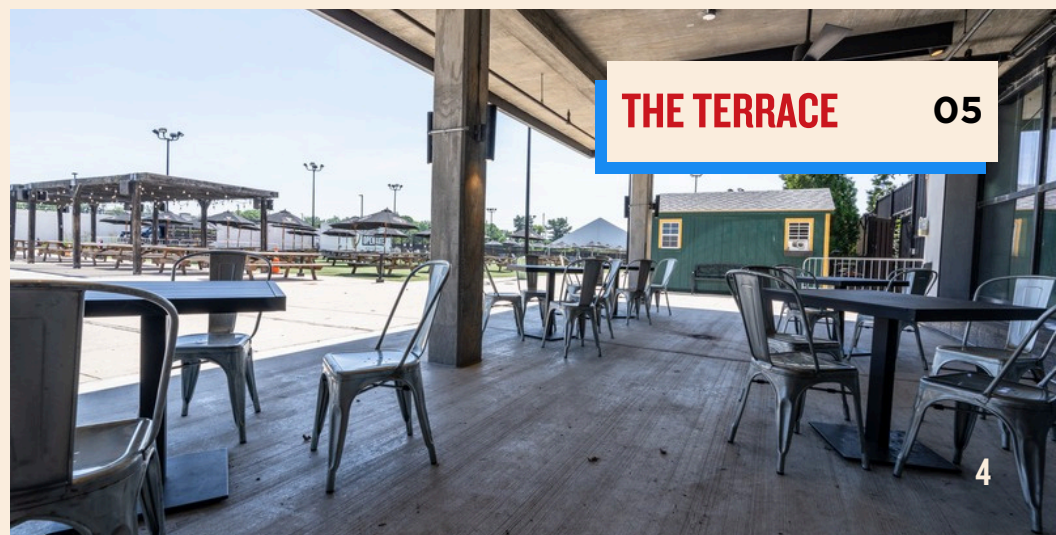
BREWER'S HALL

03



THE OVERLOOK

04



THE TERRACE

05

BARREL ROOM

Located on the second floor of the main brewery, this space is in the center of it all and has easy access to our retail store, historical artifacts, and taprooms.

The Barrel Room accommodates a max of 30 guests seated, or 45 standing/reception style. This space has a dedicated bar inside the room as well as AV rental capabilities for presentations or background slideshows. There are a few ways the room can be set up.

CAPACITY

SEATED

30

STANDING

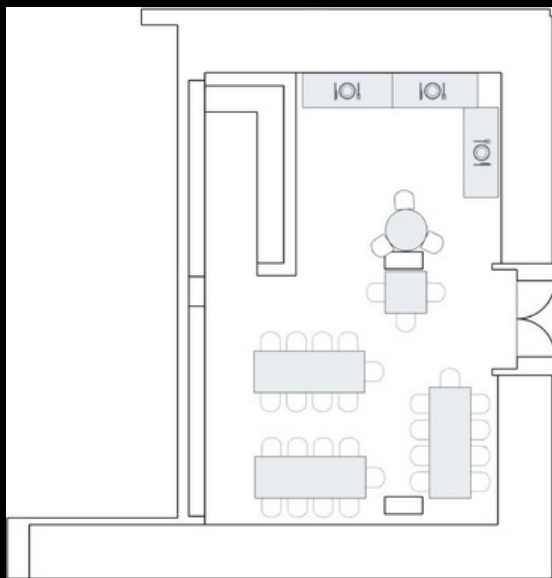
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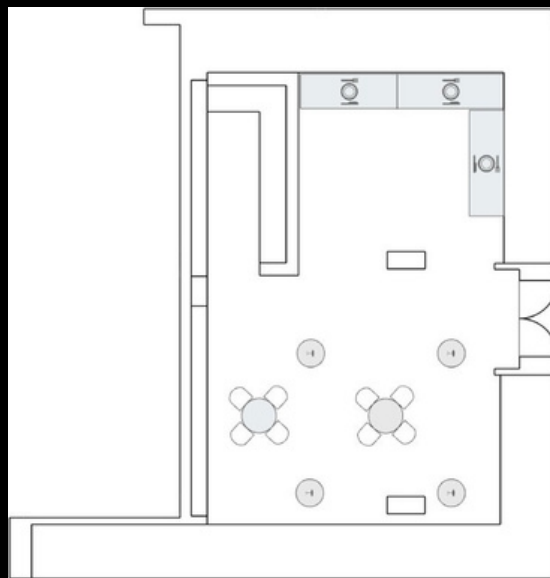
BARREL ROOM

SAMPLE LAYOUTS

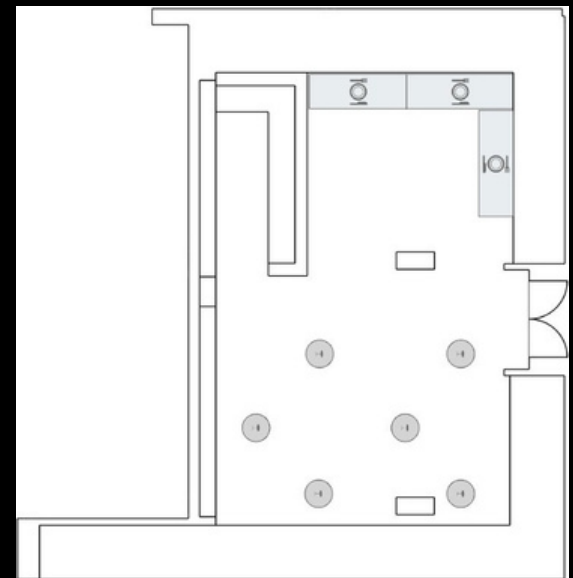
There are several ways to set up the room, including the use of smaller cocktail tables. This room also allows for several group experiences such as tastings, and is central to tours.



30 SEATED



**COCKTAIL MIXED
SEATED AND
STANDING**



**COCKTAIL
STANDING**

1817

Combining industrial scale with Irish pub-like warmth, our 1817 is well-suited for dining, receptions, and celebrations. This space can accommodate a max of 350 reception-style so you will have plenty of room for your other spatial needs. The seated number depends on your spatial needs and food choices.



CAPACITY

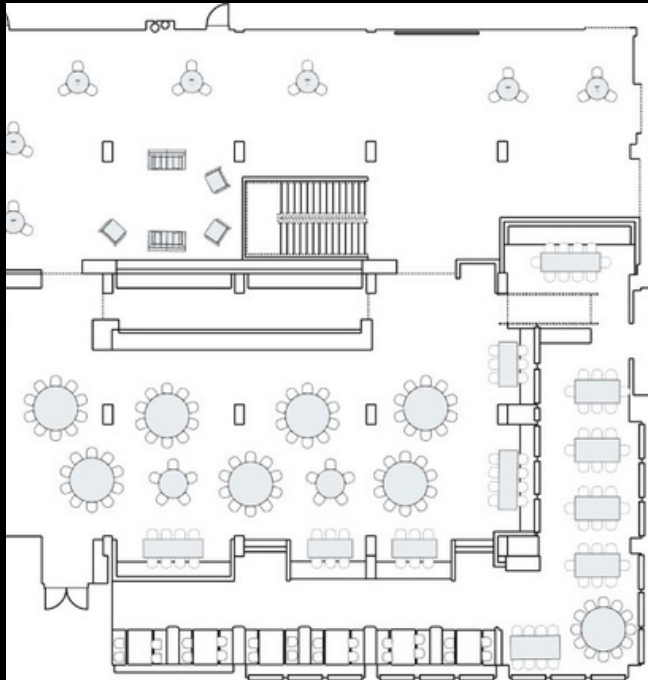
SEATED
200

STANDING
350



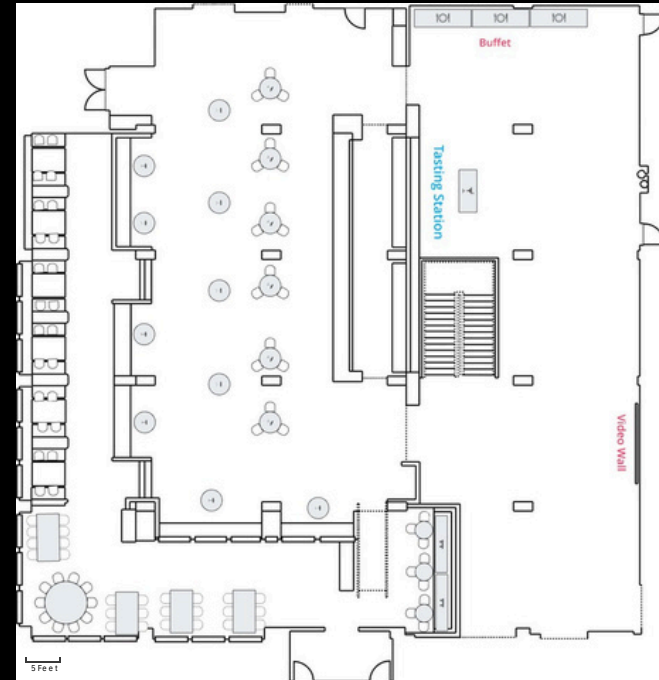
1817

SAMPLE LAYOUTS



FULL SPACE

Accommodates 200 Seated Plus Cocktail Lounge



COCKTAIL STANDING

BREWER'S HALL

Just a few steps away from our Experimental brewery, the Brewer's Hall captures the art and history of Guinness. The space is perfectly formatted for all events, corporate and social, and offers a seamless ability to include Tours and Experiences. Your guests can be guided through an informative tour of the active brewery, with a tasting and reception to follow. With the standing capacity of 100 guests or 55 seated, there are a number of layouts favorable in this space.

Attached photos show the possibilities of the room's floor plan, though it can be customized to reception-style with seating available or full cocktail-style with high-tops and stools.



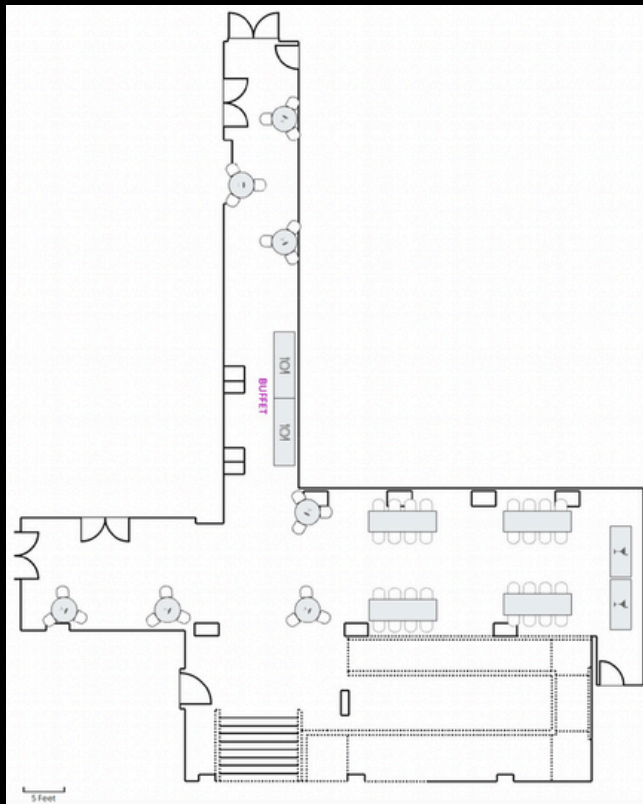
CAPACITY

STANDING
100

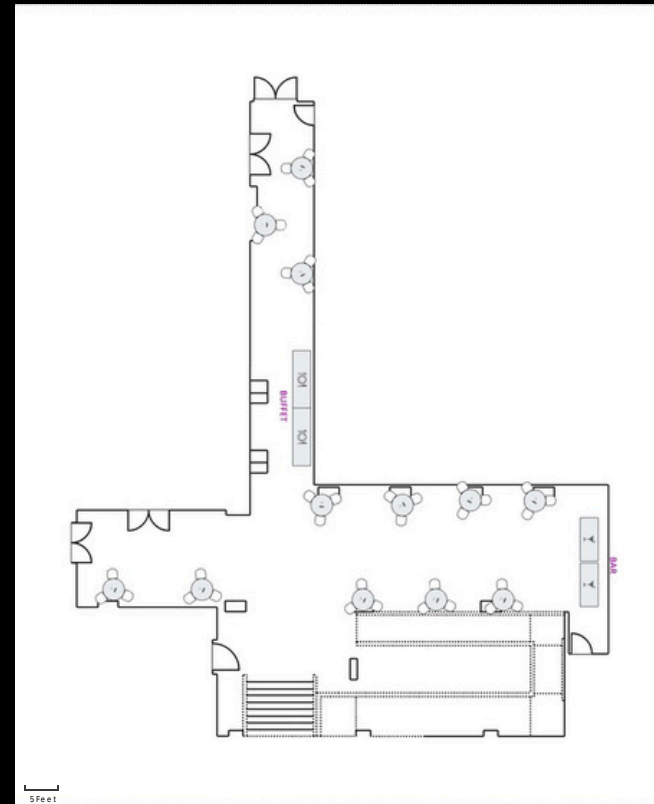
SEATED
55

BREWER'S HALL

SAMPLE LAYOUT



SEATED FLOOR PLAN



COCKTAIL STANDING

Space can accommodate a standing/cocktail floorplan with a facility fee of \$250.

THE OVERLOOK

The Overlook is a covered, outdoor area that extends from the Tap Room and is separated by a moving glass wall. This space can accommodate 30 seated guests and 50 guests cocktail-style. The Overlook has a broad view of the property and beer garden.

Perfect accommodations for networking events, small receptions, and social gatherings.



CAPACITY

SEATED
30

COCKTAIL
50



THE TERRACE

Adjacent to the beer garden, this area is semi-private, consisting of cocktail tables and a lounge area. The Terrace is a fully covered space, but open to the outside, which showcases the beer garden. Guests have access to a private bar with walk-up service.

The space can accommodate up to 40 guests reception-style and is best suited for mixers, corporate happy hours, and quaint celebratory events.



CAPACITY

RECEPTION

40



FLOOR PLAN & EVENT LOGISTICS

We make sure your guests are well taken care of! You will be assigned an event manager and an event lead in addition to your bar and service team.

We do the work! Sample floor plans will be given for you to choose from. We decorate our spaces and buffets for you, but you are more than welcome to bring your own décor. All signage must be kept to your space.

We provide ½ hour of setup and breakdown unless otherwise discussed during planning. Please let us know if you need more time so that we can check availability.

All DJs, Photo Booths, or other outside vendors must provide a COI and be directly connected to your event manager for load-in and load-out instructions. We can help provide you with live entertainment and have a list of vendors familiar to the property. Please ask for our preferred vendor list.

Just a reminder, no outside food or drinks or vendors providing outside food or drinks are permitted.





FOOD

MENUS



BREAKFAST TABLES

FRESH START

(HEALTHY & GLUTEN-FRIENDLY)

\$22 PER PERSON

Potato waffle
Individual egg white frittata
Whole fruit
Sliced fruit platter
Overnight steel-cut Irish oats

BREAK. FAST.

\$22 PER PERSON

Granola bars
Muffins
Parfait cups
Fruit cups
Doughnuts
Whole fruit

ARTHUR'S BREAKFAST TABLE

\$28 PER PERSON

TRADITIONAL IRISH BREAKFAST FEATURING:

Bangers
Blood sausage
Rashers
Brown bread
Breakfast potatoes
Scrambled eggs
Roasted tomato
Baked beans
Cultured butter
Stout butter

FULL CONTINENTAL BREAKFAST

\$34 PER PERSON

Breads & spreads
Assorted pastries
Whole fruit
Sliced fruit platter
Yogurt with toppings
Hard-boiled eggs



BREAKFAST TABLES

BREAKFAST SANDWICHES

MINIMUM ORDER: 5 SANDWICHES PER STYLE

SIGNATURE SELECTIONS

HAM & CHEESE TOASTIE — \$10 EACH

Rustic farm bread
Irish country ham
Dubliner Cheddar

BOXTY SANDWICH — \$12 EACH

Irish potato bread
Smoked salmon
Cream cheese
Cucumber
Dill
Sprouts

BREAKFAST REUBEN — \$15 EACH

Marble rye
Corned beef
Sauerkraut
Thousand Island dressing
Swiss cheese
Egg

BUILD YOUR OWN BREAKFAST SANDWICH — \$16 PER PERSON

MINIMUM OF 10 GUESTS

CHOOSE A BREAD

English muffin
Croissant
Biscuit

CHOOSE A CHEESE

Dubliner Cheddar
American
Swiss

CHOOSE A MEAT

Irish country sausage
Ham
House-cured bacon



BREAKFAST TABLES

BREAKFAST ACTION STATION

MINIMUM OF 25 GUESTS, \$150 ATTENDANT FEE PER STATION

FRENCH TOAST STATION — \$12 PER PERSON

Bakery-fresh challah
Bananas
Strawberries
Chocolate chips
Nutella
Maple syrup

AVOCADO TOAST STATION — \$13 PER PERSON

Various breads
Smoked salmon
Bacon
Tofu
Feta
Cucumber
Watermelon radish
Pickled onion
Arugula

CARVING STATION — \$13 PER PERSON

Ham or house bacon slab

OMELET STATION — \$14 PER PERSON

Whole eggs
Egg whites
Ham
Bacon
Smoked salmon
Crab meat
Mushrooms
Tomato
Bell pepper
Onion
Spinach
Asparagus
Cheddar-jack
Swiss
Feta
Salsa

BREAKFAST ADDITIONS

ORDER SERVES ~25 GUESTS

BREAKFAST POTATOES — \$45

SCRAMBLED EGGS — \$65

FRUIT CUPS — \$115

SLICED FRUIT PLATTER — \$120

SAUSAGE — \$125

HOUSE BACON — \$135

PARFAIT CUPS — \$140



LUNCH TABLES

TEA TIME! — \$30 PER PERSON LIGHT LUNCH

CHOICE OF 1 SALAD

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

INDIVIDUAL CARAMELIZED ONION AND GOAT'S CHEESE QUICHES

ASSORTED TEA SANDWICHES

Cucumber & Dill Butter
Salmon & Cream Cheese
Coronation Chicken Salad
Jambon Beurre

SCONES, JAMS, BUTTERS

ASSORTED PETIT FOURS

PICNIC BASKET LUNCH — \$36 PER PERSON SERVED WITH SOUP OR SALAD, HOUSE-MADE POTATO CHIPS, ASSORTED FRESHLY BAKED COOKIES

CHOICE OF 1 SOUP OR SALAD

SOUP OPTIONS

Potato & Leek
Carrot & Coriander
Beef & Barley
Maryland Crab Soup

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

CHOICE OF 2 SANDWICHES

SANDWICH OPTIONS

Coronation Chicken Salad (poached chicken, celery, onion, sultanas, mango chutney, curry dressing, on ciabatta)

Corned Beef Special (corned beef, coleslaw, Gruyère, Thousand Island dressing, on marble rye)

House Turkey Club (house smoked turkey and bacon, smoked Gouda, lettuce, tomato, garlic aioli, on sourdough)

Mushroom & Swiss Toastie (sauteed mushrooms, Swiss, dijon, on Irish country bread)

All sandwiches can be made into wraps



LUNCH TABLES

DUBLINER LUNCH TABLE — \$45 PER PERSON

CHOICE OF 1 SALAD

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

GUINNESS BROWN BREAD

Stout butter, cultured Butter, Maldon

BANGERS & MASH

Irish bangers, mashed potatoes, onion gravy

CURRIED SALMON

Pan-seared salmon, bell pepper, onion, cilantro, basmati rice, coconut curry, Major Grey's chutney

GRILLED ASPARAGUS

Beurre monte, lemon

INDIVIDUAL STICKY TOFFEE PUDDING

LUNCH ADDITIONS

ORDER SERVES ~25 GUESTS

ADDITIONAL SOUP OR SALAD OPTION — \$8 PER PERSON

ASSORTED COOKIES — \$40

HOUSE-MADE POTATO CHIPS — \$40

SCOTCH EGGS — \$75

MINI SAUSAGE ROLLS — \$85

SLICED FRUIT DISPLAY — \$120

CRUDITE DISPLAY — \$120

BROWN BREAD PLATTER — \$160



DINNER TABLES

Option to be served as a plated meal. Custom quote available upon request.

THE SOUTHERN DINNER TABLE

\$50 PER PERSON

CHOICE OF 1 SALAD

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

CORNBREAD

PIMENTO CHEESE BOARD

Lavash, crudites, pickles

LOW COUNTRY BOIL

Shrimp, andouille, corn, petite Yukon potato

BUTTERMILK FRIED CHICKEN

Honey chipotle drizzle, chili thread

AGED CHEDDAR MAC & CHEESE

SEASONAL COBBLER



DINNER TABLES

Option to be served as a plated meal. Custom quote available upon request.

DUBLINER DINNER TABLE

\$55 PER PERSON

CHOICE OF 1 SALAD

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

BROWN BREAD & BUTTER

ANGELS ON HALF-SHELL

Assorted vegetables

IRISH ROASTED CHICKEN

Semi-boneless chicken breast, pearl barley, bacon lardon, wild mushroom, Draught Stout sauce

CORNERED BEEF

Tender corned beef, petite Yukon potatoes, braised cabbage, carrots

CRISPY BRUSSELS SPROUTS

Sherry-mustard vinaigrette, bacon

INDIVIDUAL STICKY TOFFEE PUDDING

THE LOCAL'S DINNER TABLE

\$85 PER PERSON

CHOICE OF 1 SALAD

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

KAISER ROLLS

BALTIMORE CODDIES

CRAB CAKES

Jumbo lump crab cakes, grilled summer succotash, remoulade

"PIT BEEF"

Smoked ribeye roast, cipollini onion

GRILLED ASPARAGUS

Beurre monte, lemon

SLICED SMITH ISLAND CAKE

RECEPTION STATIONS & APPETIZERS

SOUTHERN TABLE

\$38 PER PERSON

CORNBREAD & HUSHPUPPIES

Whipped honey butter

CAJUN SPICED SNACK MIX

Mini pretzels, corn nuts, mixed nuts, sesame sticks

PIMENTO CHEESE BOARD

BLACKENED SHRIMP PO-BOY SLIDER

DEVEILED EGGS WITH ASSORTED TOPPINGS

BANANA PUDDING TARTLET

TAVERN TABLE

\$45 PER PERSON

MINI SOFT PRETZELS

ASSORTED POPCORN

Brown butter-parm, Old Bay butter, truffle-chive

MEATBALLS WITH WILD MUSHROOM GRAVY

BRATWURST SLIDER

MUSHY PEA TARTINE

TAVERN MEAT & CHEESE BOARD

INDIVIDUAL BANOFFEE CUPS

Butterscotch pudding, banana, chocolate ganache, Biscoff

APPETIZERS

25 PC PER ORDER

PASSED OR STATIONED

MUSHY PEA TOAST — \$80

REUBEN EGGROLL — \$85

DEVEILED EGGS — \$85

MINI SAUSAGE ROLLS — \$85

LAMB SAMOSA — \$90

GOAT CHEESE AND FIG CROSTINI — \$95

MINI SHEPHERD'S PIES — \$105

PETITE CRAB CAKES — \$200

DESSERT STATIONS

MOUSSE BAR

\$24 PER PERSON

SALTED CARAMEL MATCHA MOUSSE

MOCHA RUM MOUSSE

SUMMER BERRY MOUSSE

ASSORTED TOPPINGS:

Brown sugar boba pearls, fresh fruit, cookie crumbs, and toasted nuts

DECADENT DESSERTS

\$34 PER PERSON

ASSORTED CHOCOLATE TRUFFLES

MINI ECLAIRS

PETITE NAPOLEONS

CHOCOLATE-DIPPED STRAWBERRIES

SEASONAL MACARONS

WHITE CHOCOLATE MOUSSE

PETITE SWEETS

\$28 PER PERSON

ASSORTED MINI CHEESECAKES

CUPCAKES

SHOOTERS

MACARONS

WARM MINI CHURROS

10-INCH ROUND CAKE OPTIONS

CARROT CAKE — \$55

GUINNESS SMITH ISLAND CAKE — \$65

A LA CARTE DESSERT OPTIONS

25 PC PER ORDER

FRESHLY BAKED COOKIES — \$55

OGB DRAUGHT BROWNIES — \$55

GUINNESS STOUT CHEESECAKE — \$80

SEASONAL COBBLER — \$80

HAZELNUT BEIGNETS — \$100

STICKY TOFFEE PUDDING — \$100

BANOFFEE CUPS — \$100

BANANA PUDDING TARTLET — \$100

GUINNESS SMITH ISLAND CAKE — \$115



BEVERAGES

All guests must provide active government issued ID in order to purchase alcohol.

All alcoholic and nonalcoholic beverages are charged on consumption. We have nonalcoholic options such as canned soda (Coke products) and bottled water (still and sparkling), which are also charged on consumption.

We now have Guinness Zero, a nonalcoholic can, which is a good option for those who don't drink alcohol. *Must be 21 and have a valid ID to purchase.*

We also have a partnership with CaNE Collective, a local company that makes organic syrups we use to make beer cocktails. These change seasonally, so there is always something fun to offer. We can also make mocktails with these syrups using sodas.

Cane Collective | Handcrafted Mixers

Here is a list of beers we always have on tap.

Beers on Tap | Guinness Open Gate Brewery Baltimore

You can check out our social media pages for the most up-to-date experimental beers we are brewing, as these change very frequently.

Due to our alcohol license, we are not permitted to serve liquor, wine, or any other brands of beer.

Outside food and drink are not permitted on the property.

For contracting purposes, we do estimate 2 drinks per guest at an estimated \$8 per drink, but this is just an estimate.



ALCOHOL ACKNOWLEDGMENT

All alcoholic and nonalcoholic beverages are charged on consumption. The alcohol charges listed on your contract are just an estimate for contracting purposes. Any additional charges to this estimate will be processed the day of the event upon completion, using the card on file. You will be emailed a final itemized receipt and credit card receipt after that charge is processed.

If you do not consume the estimated amount of alcohol and you have met your food and beverage minimum for the space, you will be refunded for alcohol not consumed.

Due to our alcohol license, we are not permitted to serve liquor, wine, or any other brands of beer. Smirnoff Seltzers and Lone River Ranch Water are additional options in our private spaces ONLY. These selections are not available at any of the bars on property except for private events in private rooms. These beverages cannot be taken outside the space you have contracted. These offerings are not available in semiprivate areas.

No outside food and drinks are permitted on property.

We ask that all guests and patrons enjoy our beer responsibly, and we reserve the right to refuse alcohol service to anyone.

All guests must provide active government-issued ID in order to purchase alcohol.



RETAIL

WOULD YOU LIKE TO ADD FAVORS OR GIFTS? WE HAVE A SHOP RIGHT ON SITE!

We can engrave glasses, create raffle bags, or offer gift cards for your guests to go shopping right in our retail store. **Please speak with your sales manager to discuss current retail offerings.**



BREWERY TOURS & EXPERIENCES

TASTING STATION

\$75 PER HOUR

(ALL BEVERAGES ARE CHARGED ON CONSUMPTION)

Have an expert beer guide at your event! A casual, walk-up bar staffed by our beer experts for your guests to learn about the intricacies of tasting beer. Not available in the Barrel Room.

BREWERY TOURS

\$100 PER TOUR

(MAX. 20 GUESTS PER TOUR)

Typically for events, we do a condensed 30-minute tour or tours. Twenty people max on each tour with half-hour intervals between each. Available in all spaces.

TOUR & TASTING

\$200 PER TOUR

(MAX. 20 GUESTS PER TOUR)

Explore our experimental brewery! Learn about the beer-making process and our rich history. Afterwards, enjoy a guided selection of experimental brews. Twenty people max on each tour with half-hour intervals between each.



BREWERY TOURS & EXPERIENCES

PERFECT PINT ACADEMY \$150 PER HOUR

(ALL BEVERAGES ARE CHARGED ON CONSUMPTION)

Learn the ritual behind pouring the perfect pint of Guinness Draught Stout, then pour your very own! For a group of twenty, this experience may last forty-five minutes to one hour.

STOUTIES \$150 PER HOUR

(ALL BEVERAGES ARE CHARGED ON CONSUMPTION)

Add some flair to your pints of Guinness Draught Stout! Submitted photos or photos taken on the day of can be printed on pints of a Guinness Draught Stout, making them truly memorable.

TOUR, TASTING & PERFECT PINT ACADEMY \$300 PER HOUR

(ALL BEVERAGES ARE CHARGED ON CONSUMPTION)

GUIDED TASTING \$200 (UP TO 20 GUESTS)

Join our beer specialists for a fun, guided tasting of four signature brews. You'll sip, smell, swirl, and savor like a pro. It's a full-sensory experience that lasts about 30 minutes but leaves a lasting impression (and maybe a new favorite beer).



AUDIO/VISUAL

AUDIO

\$150 EACH

Wireless Handheld Microphone

VISUAL

\$300 EACH

**MONITORS: RENTED SEPARATELY
OR SYNCED**

55 in Rolling Monitor (1 available)

65 in Rolling Monitor (2 available)

75 in Rolling Monitor (2 available)

VIDEO WALL

\$250

Nine Synced Monitors (1817 Only)



AV BUNDLES

One Monitor, Lectern & One
Wireless Microphone

\$300

Two Monitors, Lectern & One
Wireless Microphone

\$650

Four Synced Monitors & One
Wireless Microphone

\$800

ADDITIONS

Wooden Executive Lectern

\$125

Acrylic Lectern

\$150

Easel Stand

\$25

PROCESS & DEADLINES

CONTRACT & DEPOSIT | DUE WITHIN 48 HOURS OF RECEIVING CONTRACT

The 50% deposit is processed through our payment portal. The card on file is then saved for all future payments. Checks for deposits are also acceptable as long as we have a credit card on file. All payments are due by the designated due dates on your contract.

MENU | DUE ONE MONTH PRIOR TO EVENT

TOUR/EXPERIENCES REQUESTS | DUE ONE MONTH PRIOR TO EVENT

These do not count toward your food and beverage minimum.

RETAIL ORDERS | DUE 2 - 4 WEEKS DEPENDING ON ITEMS

These do not count toward your food and beverage minimum.

FINAL COUNT | DUE 7 - 10 DAYS PRIOR TO EVENT

BALANCE | DUE 7 - 10 DAYS PRIOR TO EVENT

Based on the estimated drink total. If you exceed this estimate, you will be charged the overage. If you have met your minimum but did not consume your estimated bar total, you will be refunded the difference from the estimate.

FLOOR PLAN & AV NEEDS | DUE 7 - 10 DAYS PRIOR TO EVENT

AV from outside of our normal services may require additional time.

SAMPLE ORDER OF EVENTS

SET UP TIME:

GUESTS ARRIVAL:

TOURS/EXPERIENCES:

HORS D'OEUVRES:

LUNCH/DINNER:

DESSERT:

TOURS/EXPERIENCES:

GUESTS DEPARTURE:

ROOM CLEARED OF ALL DÉCOR BY:





THANK YOU FOR CONSIDERING US!

EVENTS@GUINNESSBREWERYBALTIMORE.COM