



LOFT @ CHANDLER STREET!

- historic factory space - modern industrial style
- hearty, homestyle fare & freshly brewed beer!
- outdoor courtyard ceremony site available

Thin Man Brewery is famous for award-winning beer, delicious food & great parties! The expansion brewery is located at 166 Chandler Street, part of the historic manufacturing corridor in Buffalo's Black Rock neighborhood, nestled behind Elmwood Avenue, off Grote Street. Our neighbors include Black Bird Cider Hall, Barrel & Brine, and Nye Park Tavern. Book with us & be on the forefront of this trailblazing new hot spot!

Thank you for considering us, from the TMC team

WEDDING PACKAGES

All packages include the following items...

4 Hour Signature Open Bar

featuring four Thin Man drafts - including IPA, Pils Mafia, Black Francis, and a seasonal brew. Domestic beers available by the bottle upon request. We provide 4 white wine options and four red options as well as prosecco. We have a wide array of spirits including Vodka, Gin, Whisky, Tequila, and Rum. Brands may vary. {extend for 1 hour: \$6 pp}

Chef's Table

a beautiful display of artisan cheeses,, baguette & savory flatbread crackers & GF seed crackers, seasonal fruit, raw veggies, freshly baked pretzel bites with Burning Money beer cheese, cured meats, including prosciutto di parma, sweet and hot sopressata, chorizo, bresaola.

Bread Basket

a display of roasted garlic sourdough, french baguette, sesame seed focaccia with, butter or extra virgin oil and balsamic vinegar (GF bread on request).

Locally roasted coffee & tea station to pair with your dessert

THE THIN MAN CLASSIC - our signature package! \$75 pp

a family style meal, for up to 160 guests seated, split bar time before and after dinner

Salad - choose 1

- field green salad with tomatoes, red onion, and chickpeas, and mozzarella with house vinaigrette
- traditional caesar salad with pecorino romano, house dressing, with house breadcrumbs

Sides - choose 2

- brown sugar glazed baby spike carrots
- roasted brussel sprouts with bacon and parmesan cheese
- balsamic marinated and grilled seasonal vegetables with goat cheese
- herb roasted baby red potatoes
- garlic-parmesan whipped potatoes
- sweet potato - beet hash with honey and chili flake

Entrees - choose 2

- Chicken Milanese...breaded cutlets with with capers shallots and a citrus gastrique
- Chicken Marsala...sauteed medallions in a light marsala cream
- Roasted turkey breast with sage - Focaccia bread stuffing
- USDA Prime Rib...herb rubbed, roasted, and sliced (\$3 per person extra)
- Black Francis braised short ribs with tender carrots and cippolini onions
- Rigatoni Ala Vodka...sausage, sweet peas, caramelized onions, wild mushroom tomato vodka cream sauce
- Penne Pomodoro or vegetable marinara sauce (vegan or parm style available)

THE BREWMASTER'S FEAST \$85 pp

a plated menu option, for up to 160 guests seated...split bar time before and after dinner

Passed Hors d'oeuvres - choose 3

- Black Francis braised short rib arancini, or shrimp and crab arancini
- Korean fried chicken bites
- our famous bacon nubs, spicy maple style
- General Tso's cauliflower
- assorted crostini: caprese, wild mushroom/caramelized onion/fontina, short rib/gorgonzola
- ginger-soy marinade beef tenderloin skewers
- seasonal grilled vegetable skewers
- mini meatballs...tomato herb braised
- chili-lime grilled shrimp skewers with cilantro creme fraiche

Plated Salad - choose 1

- field green salad with tomatoes, red onion, and chickpeas, and mozzarella with house vinaigrette
- traditional caesar salad with pecorino romano and house breadcrumbs

Entrees - choose 2 including vegetarian

~Entrees will include seasonal Vegetables~

- panko crusted cod loin with spicy remoulade sauce
- grilled salmon with a mediterranean couscous salad and aged balsamic
- free range bone in chicken breast
- Thin Man Black Francis braised beef short rib
- 8oz filet of beef tenderloin (\$4 extra)
- vegetarian - chef's whim

Starch- choose one

- Roasted baby red skin potatoes
- Garlic mashed potatoes
- Scalloped cheese potatoes
- Sweet potato beet hash

BREWER'S DELIGHT \$80 pp

a station style cocktail party with abundant food and open bar throughout the event...for up to 160 guests - a mix of large gathering tables and high top cocktail tables.

Supper Stations - choose 2

Signature Slider Trio (choose 3):

- Black Francis dark beer braised beef brisket
- mild or spicy Jamaican Jerk grilled chicken
- chili/garlic/ginger slow cooked pork shoulder
- grilled, marinated portabello mushroom

Hand - Carved Meats (pick 2):

requires a chef fee of \$150

- USDA prime rib of beef with house seasoning, roast to medium rare
 - herb roasted turkey breast with cranberry orange chutney & turkey gravy
 - spice rubbed pork loin with bourbon-brown sugar gravy
 - top sirloin roast to medium rare with horseradish cream & caraway seed
- served with assorted buns, house potatoes, and grilled veggies

Taco Bar (pick 3):

- marinated grilled pork and pineapple 'Al Pastor'
- citrus marinated and grilled beef tenderloin tip carne asada
- braised pork shoulder carnitas
- spicy braised black beans & peppers
- grilled chicken and tomatillo
- jalapeno -lime shrimp

served with warm corn & flour tortilla shells, salsa fresca, pickled red onion, guacamole, limes, & cabbage slaw. Added charge of \$3 we will include homemade tortilla chips!

Mac & Cheese Bar (pick 3 - GF or whole wheat on request for \$1 extra per person.):

- traditional creamy cheddar cheese
- smoked gouda and chipotle
- Italian 4 cheese blend

- wild mushroom and truffle cream

Pasta Station (pick 2, GF or whole wheat on request for \$1 extra per person):

- rigatoni alla vodka - sausage, sweet peas, wild mushroom tomato vodka cream sauce
- classic spaghetti and meatballs
- penne campagna - fresh tomatoes, broccolini, cannellini, parmesan, extra virgin olive oil
- fettuccine alfredo - seasonal vegetables, chicken or shrimp
- orecchiette marinara (vegan) - slow cooked san marzano tomato sauce, basil, vegetables served with baby romaine spears with house vinaigrette

Shellfish & Raw Bar (market priced on request, not included with choices)

- Chilled Shrimp or Lobster Cocktail with lemons, cocktail sauce
- Snow Crab Claw
- Oysters or clams on the half shell with mignonette, lemons

We Now offer an in house food tasting!! This is an added fee of \$300 and includes 3 entress and 2 sides of your choosing! Please inquire for more info!

FOOD & BEVERAGE MINIMUMS

This is the least amount that needs to be spent on food & beverage for your event, for the given day, prior to a 20% administrative fee, rental fee, and NYS sales tax of 8.75%.

Saturday/Holiday weekends \$8000, Friday \$6000, Sunday - Thursday \$2500

{off peak season minimums are reduced, please inquire}

ROOM FEE

This covers your private use of the space, our gorgeous reclaimed wood tables and chairs, linen napkins, all servicewares, setup & breakdown, cleaning, & simple table decor

Saturday & Holiday weekends \$500, Friday \$400, Sunday - Thursday \$200

CEREMONY INFO

We are pleased to offer a unique outdoor urban ceremony space to those who book a reception with us... the spacious courtyard directly across the street from The Loft. This features an expansive green lawn, and is surrounded on all sides by historic red brick buildings, which boast vibrant geometric murals. **There is a \$150 site fee for a ceremony or any use of the space, and we have white padded folding chairs you may rent at \$4 per chair. We offer you the option to rent out our beautiful copper arch for an additional fee.**

We do all of the setup and breakdown. Direction of the actual ceremony is up to your officiant or day of coordinator. Live music, DJ or bluetooth speakers at reasonable volume are welcome during the time frame for your ceremony. The space will be available 1 hour prior to your reception start time for photos. No access to the loft more than a ½ hour prior to reception start, except for vendors.

Thank you for considering us! Please see our FAQs for more info about our policies!