



# GROUP RESERVATIONS

Thank you for making New Holland Brewing Pub on 8th your group destination. It is our mission to create a remarkable experience by tailoring an atmosphere to meet your needs. The information in this packet will describe to you the several enticing food and beverage options you have to choose from.

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## PUB ON 8TH

66 E. 8th St.  
Holland, MI 49423  
(616) 355-6422  
newhollandbrew.com

## HOURS

**MON-THU:** 11:00 am – 12:00 am  
**FRI-SAT:** 11:00 am – 1:00 am  
**SUN:** 11:00 am – 10:00 pm

## BOOKING INFORMATION

banquets@newhollandbrew.com  
(616) 294-3400

# POLICIES & GUIDELINES

- **If you will be more than 15 minutes later for your scheduled event time, please contact a manager at (616) 510-2251. New Holland reserves the right to cancel your reservation if you are more than 30 minutes late without notifying a manager.**
- A non-refundable \$100 room fee will be required to reserve the date and space for reservations.
- Groups must submit a food pre-order. Additional food may be ordered during your event, but must be ordered off our banquet menu and must be on one tab. No individual guest orders may be placed at the time of your event or be on separate tabs.
- 6% sales tax is added for all groups. Unless, tax-exempt form and/or card is provided.
- You are welcome to bring your own decorations; however, please refrain from bringing any sort of confetti or large open flames. Please note that you are responsible for placement and removal of decorations. New Holland Brewing Company reserves the right to charge up to \$100 for removal of such items.
- Please make payment upon completion of your event. Cash, credit card, or local checks are acceptable.
- Please be aware that gratuity is added on to the final bill. New Holland Brewing Company will automatically add a 20% service fee for groups that are larger than 10 people.
- Outside beverages are not allowed on New Holland premises (non-alcoholic included).
- Please refrain from bringing in outside food, with the exception of celebration cakes from a licensed bakery.
- Please alert New Holland of any food or beverage allergies within your group, as well as any serious health restrictions. It is not the responsibility of New Holland to adjust the accommodations, but may do so if requests are easily met.
- Remember, at no time will anyone under the legal drinking age of 21 be able to consume alcohol. If a minor consumes alcohol on premise, you will be asked to leave without refund of payment. It is New Holland policy to alert authorities if this occurs.
- You are responsible for any damages to property as a direct result from your event. New Holland is not responsible for any damages to your personal property or lost or stolen items.
- In the event of a cancellation, New Holland requires at least 10 days' notice to receive a full refund of the room fee used to reserve the space and date. If cancellation is made less than 10 days prior to the event, parties will be charged 50% of total food and beverage minimum that the estimated invoice states. In the rare case an event has to be cancelled due to inclement weather, New Holland will make every effort to try and reschedule the event within 14 days of original event date. If event is unable to be rescheduled, the original room fee will be forfeited.

# ROOMS & SET-UP

It is our mission to create a remarkable event for your family and friends. We hope you choose New Holland Brewing, a destination for quality beer, food, and service, for your next event.



## PUB ROOM

Located behind our brew kettle, this room is perfect for groups who want to be close to the action, yet still want a private area to enjoy food and conversation.

Note: The Pub Room does not have audio/visual capabilities.



## FAIRBANKS

Fairbanks is the room located on the east side of our building and can accommodate up to 60 people for private parties. The room includes a projector with screen, sliding doors, and a nano wall, which can be open if weather permits.

# ROOMS & SET-UP



## MEZZANINE

The “Mezz” is our upper-level dining area, which is designed to accommodate up to 60 people. It is one of the best seats in the house, providing a bird’s eye view of our 40-foot bar, brew house, and main dining area. The use of stairs is required so please inquire about guests with special needs before booking.

Note: The Mezz does not have audio/visual capabilities. A small projector and screen can be used upon request.



## CONFERENCE ROOM

The conference room is located all the way upstairs near our corporate offices. It is the perfect space for after work meetings, small gatherings, and dinners. The conference room includes two large white boards, a television and all audio/visual connections. The space can hold up to 12 people comfortably.

# ROOMS & SET-UP



## BACK PATIO

The back patio has a covered seating area with community picnic tables. It also features firepits, A/V setup, and a private entrance and bar. It can accommodate up to 100 people sitting and 130 standing.

## EVENT SPACES & FEES

ROOM NAME	GROUP SIZE	TIME	ROOM FEE (NON-REFUNDABLE)	FOOD & BEVERAGE MINIMUM
<b>PUB ROOM</b>	Up to 20	2 hour maximum based upon when group arrives (\$150 charge per hour after 2 hours)	\$100	<b>SUN-THU:</b> \$500 <b>FRI-SAT:</b> \$750
<b>FAIRBANKS</b> Private events only	Up to 50	3 hour minimum	\$100	<b>SUN-THU:</b> \$2,000 <b>FRI-SAT:</b> \$3,500
<b>MEZZANINE</b> Private events only	Up to 60	2 hour minimum	\$100	<b>SUN-THU:</b> \$1,750 <b>FRI-SAT:</b> \$3,000
<b>MEZZANINE</b> Non-private	Up to 25	2 hour minimum	\$100	\$500
<b>CONFERENCE ROOM</b>	Up to 12	2 hour minimum	\$100	N/A
<b>BACK PATIO*</b> Private events only	Up to 100 (sitting)/ 130 (standing)	11am-3pm/ 4pm-close	\$100	\$4,500 (11am-3pm)/ \$8,000 (4pm-close)

\*Weather permitting. Although New Holland will try to accommodate as best we can, there is no back-up plan for inclement weather.

# BEVERAGES

## OPEN BAR

This option allows any alcohol ordered to be placed on the host's tab.

## CASH BAR

This option leaves your guests responsible for their own drinks by paying cash or credit card with the server(s) working your group event.

## PRE-SET BAR LIMIT

All alcoholic and non-alcoholic (only if not using soda station) beverages will be placed on hosts tab up to desired amount. Service staff will advise you when desired amount is approaching. Once your party reaches the limit, your guests will pay for their own drinks.

## DRINK TICKETS

If you would like to provide the first drink or two for your guests you select a number of drink tickets to be given to you for disbursement. Once used, drinks will be charged to hosts tab.

## AVERAGE PRICES

**Beer** – Up to \$5.50 per glass

**Wine** – Up to \$8.50 per glass

**Cocktails** – Average is \$8.00 per glass

## SODA PACKAGE

Perfect for the little ones and non-drinkers. Up to 30 guests, the cost is only \$75 for unlimited soft drinks (this does not include root beer).

## COFFEE AIR POT

New Holland would be happy to brew some fresh coffee for your event for \$2.50 per person.

# BANQUET MENU

## PLATTERS & APPETIZERS

(Each serves approx. 15–20 adults)

### WOODSMAN'S PLATTER

Michigan cheeses, house charcuterie, spiced nuts, fruit, toasted ciabatta bread and crackers **\$90**

### HUMMUS PLATTER

Garbanzo bean and tahini hummus with fresh and pickled vegetables, warm pita bread and extra virgin olive oil **\$65**

### FRESH VEGETABLE PLATTER

An assortment of fresh veggies, carrot, celery, cucumber, sweet peppers, cauliflower, radish, and grape tomatoes with herb ranch dipping sauce **\$45**

### PARTY PINWHEELS

Our famous pepperoni and cheese pinwheels with warm pizza sauce and chipotle ranch **\$50**

### BEER-BRINED CHICKEN WINGS

Brined overnight in Xtra Time beer, then fried crispy. Choose from: Dry-rubbed, Buffalo sauce, Dragon's Milk BBQ, or plain. Served with blue cheese dressing **\$65**

### SOFT PRETZELS & BEER CHEESE

Nantucket Bakery soft pretzels and Mad Hatter beer cheese **\$65**

### ARTICHOKE DIP

Baked artichokes with parmesan, garlic, and fresh herbs, served with seedy crackers and toasted ciabatta bread **\$60**

### OVEN-FRIED POTATO WEDGES

Crispy gold potatoes with spicy jalapeño ketchup **\$55**

### CHIPS AND SALSA

Homemade tomato salsa and tortilla chips **\$35**

### MARINATED OLIVES

Whole Spanish olives marinated with fresh orange and fennel seed **\$50**

## SALADS

(Each serves approx. 15–20 adults)

### GARDEN SALAD

Fresh mixed greens with cucumber, grape tomato, and radish **\$35**

### CAESAR SALAD

Baby romaine lettuce with herb croutons and parmesan **\$40**

### BEET AND GOAT CHEESE SALAD

Fresh mixed greens with roasted beets, local goat cheese and pepitas **\$45**

### MICHIGAN APPLE SALAD

Fresh mixed greens with local apples, smoked cheddar, granola, and dried cherries **\$45**

### PASTA SALAD

Gemelli pasta with sweet and spicy peppers, olives, scallion and feta cheese **\$45**

### SALAD DRESSINGS:

*Buttermilk ranch, blue cheese, white balsamic, bistro vinaigrette*

# BANQUET MENU

## PIZZA BAR

Pizza & salads = **\$15/person** Pizza only = **\$19/pizza**

### CHICAGO SAUSAGE

Sautéed onions, sweet peppers, herb sausage, pizza sauce, mozzarella

### PRIMO PESTO

Walnut pesto, chicken breast, fresh mushrooms, tomato, mozzarella, gorgonzola

### NHB MARGARITA

Tomato, fresh basil, pizza sauce, Michigan cheese curds

### GREEK (v)

Spinach, garlic, artichoke hearts, kalamata olives, sun-dried tomato, feta cheese, pizza sauce

### DIXIE LUAU

Prosciutto, bacon, pineapple, fresh jalapeños, pizza sauce, mozzarella

### PORTOBELLO MUSHROOM (v)

Herb oil, roasted portobello, peppadew peppers, spinach, mozzarella, goat cheese

### PORK BBQ

Smoked pork, peppadew peppers, jalapeño peppers, Dragon's Milk BBQ sauce, Michigan cheese curds

### ARTICHOKE CHICKEN

Artichoke spread, herbs, garlic, chicken breast, peppadew peppers, and mozzarella

### CREATE YOUR OWN

**Pick three of your own toppings:**

Mushrooms, red onions, caramelized onions, roma tomatoes, peppadew peppers, green peppers, fresh jalapeños, artichokes, whole black olives, kalamata olives, spinach, basil, feta, pineapple, pepperoni, ham, bacon, herb sausage, anchovies

## SUGGESTED QUANTITIES

People	Salads	Pizzas
20	2	7
30	2	10
35	3	13
40	3	14
45	4	15
50	4	17
60	5	20
70	5	23

## BEER & PIZZA PAIRINGS

Includes garden salad, three pizzas & three paired beers = **\$25/person**

# BANQUET MENU

## BUFFET STYLE

Our buffet-style menu offers a wide variety of mains and sides. Prices are per person. Minimum of 20 people.

**Choose one main, and two sides. Family-style salad and bread are included.**

## MAINS

*If two mains are selected, price will be based on higher-priced item*

### WHOLE ROASTED AMISH CHICKEN

Beer brined and roasted Amish chicken with roasted garlic, rosemary and pan gravy **\$24**

### COFFEE RUBBED BEEF SIRLOIN ROAST

Carved sirloin roast with balsamic onions and sautéed mushrooms **\$28**

### BERKSHIRE PORK LOIN ROAST

Slow roasted and carved with cherry chutney and apple cider glaze **\$24**

### BAKED SALMON IN PAPILOTE

Whole salmon fillet baked in parchment with lemon butter and parsley **\$30**

### HERB-CRUSTED WHITEFISH

Great Lakes whitefish fillets crusted with fresh bread crumbs, herbs and butter, baked until crispy **\$28**

### BEEF RIBEYE ROAST

Slow roasted and carved prime rib with horseradish cream sauce **\$32**

### PORK BBQ

House smoked pulled pork shoulder and smoked pork sausage **\$26**

## SIDES

### ROASTED GOLD POTATOES

Crispy roasted potatoes with sea salt and rosemary

### ROASTED SWEET POTATOES

Maple syrup and local goat cheese

### ROASTED CAULIFLOWER

Garlic vinaigrette and scallion

### BRAISED CARROTS

Local honey, sea salt, and parsley

### SCALLION MASHED POTATOES

Creamy mashed potatoes with sour cream and scallion

### ROASTED BRUSSELS SPROUTS

Balsamic vinegar and toasted walnuts

### BAKED BUTTERNUT SQUASH

Brown butter and pepitas

### GARLIC GREEN BEANS

Roasted garlic butter

### BAKED GEMELLI AND CHEESE PASTA

Creamy baked pasta and herb bread crumb

### BAKED PORK AND BEANS

Slow cooked white beans with bacon and BBQ sauce

### BRAISED COLLARD GREENS

Slow cooked with roasted tomato, and onion

# BANQUET MENU

## BEER PAIRING STATIONS

One beer pairing + one choice per station = **\$45/person**

Two beer pairings + two choices per station = **\$60/person**

Four tables set up around the room with pairing stations at each table. Each station can be thoughtfully paired with either one or two beers from our most current beer menu. Minimum of 25 people.

### STATION 1: MEATS & CHEESES

#### CHARCUTERIE PLATTER

Selection of Michigan meats, house-made sausages, pickled vegetables and mustard

#### SMOKED SAUSAGE & KRAUT

Smoked pork sausage, Brinery kraut, whole grain mustard

#### SOFT PRETZELS & CHORIZO CON QUESO

Nantucket Bakery soft pretzels, house-made queso dip

#### MICHIGAN CHEESE PLATTER

Selection of local cheeses with fresh fruit and crackers

### STATION 3: VEGETABLES

#### ROASTED BRUSSELS SPROUTS

Balsamic vinegar and toasted walnuts

#### ROASTED SWEET POTATOES

Local goat cheese, and Maple syrup

#### ROASTED GOLD POTATOES

Crispy roasted potatoes with sea salt and rosemary

#### ROASTED CAULIFLOWER

Caramelized cauliflower, garlic vinaigrette, and scallions

### STATION 2: APPETIZERS

#### BEER-BRINED CHICKEN WINGS

Crispy fried wings, with local honey and spicy dry rub

#### LAMB MEATBALLS

Local grass-fed lamb, harissa and cucumber tzatziki sauce

#### MUSHROOM CROSTINI

Michigan cultivated mushrooms, local chevre, and fresh herbs

#### SMOKED SALMON PANCAKES

Thin sliced salmon and sour cream on mini scallion pancakes

### STATION 4: CARVED ROASTS

#### WHOLE-ROASTED AMISH CHICKEN

Beer-brined and roasted Amish chicken with roasted garlic, rosemary, and pan gravy

#### COFFEE-RUBBED BEEF SIRLOIN ROAST

Carved sirloin roast with balsamic onions and sautéed mushrooms

#### BAKED SALMON IN PAPILOTE

Whole salmon fillet baked in parchment with lemon butter and parsley

#### BERKSHIRE PORK LOIN ROAST

Slow roasted and carved with cherry chutney and apple cider glaze

# BANQUET MENU

## SANDWICH PLATTERS

Assorted cold sandwich platter. Includes two sides and choice of dessert. \$16/person.

## SANDWICHES

Includes lettuce, tomato, sliced cheese (cheddar, provolone, swiss), deli mayo

**TURKEY**

**ROAST BEEF**

**HAM**

**SALAMI**

**VEGETARIAN**

## SIDES (Choose two)

**POTATO CHIPS**

**GARDEN SALAD**

**PASTA SALAD**

**POTATO SALAD**

**CABBAGE SLAW**

## DESSERTS (Choose one)

**DRAGON'S MILK BROWNIE BITES**

**JUMBO CHOCOLATE CHIP COOKIES**

## DESSERTS

*A la carte*

**JUMBO CHOCOLATE CHIP COOKIES**  
\$25 per dozen

**DRAGON'S MILK BROWNIES**  
\$25 per dozen

**BLUEBERRY CRISP**  
Michigan blueberries and cherries with granola crumble and soft cream **\$3 per person**

**APPLE CRISP**  
Michigan apples baked with cinnamon, sugar, granola crumb and rum caramel **\$3 per person**

**CAKE CUTTING FEE** – \$1/person  
Plates, silverware, & cake cutting utensils

**Please Note:**  
Only licensed bakery cakes will be allowed at your event. Please advise us if you are bringing a celebration cake from a licensed bakery. New Holland does not have refrigerator or cooler space to hold your cake during your event.