



GUINNESS  
**OPEN GATE**  
BREWERY

PLAN YOUR **NEXT EVENT** WITH US

Anything We Can Dream Up,  
We Get to Brew Up.



# EVERYTHING YOU NEED TO KNOW

**FLOOR PLANS +  
SCHEDULES**

pp. 3 - 12

**MENUS**

pp. 13 - 39

**EXTRAS**

pp. 40 - 43

**PROCESS +  
DEADLINES**

pp. 44 - 47



**GUINNESS**  
**OPEN GATE**  
BREWERY

# EVENT SPACES

FLOOR PLANS  
+ SCHEDULES

MENUS

EXTRAS

PROCESS +  
DEADLINES



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

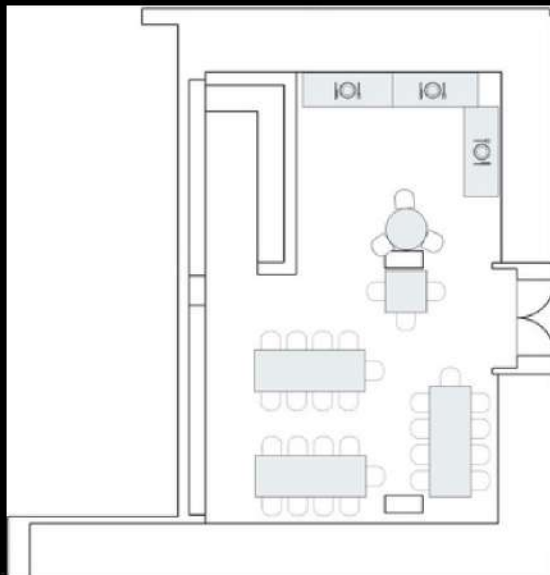
**MORE ON BARREL ROOM**



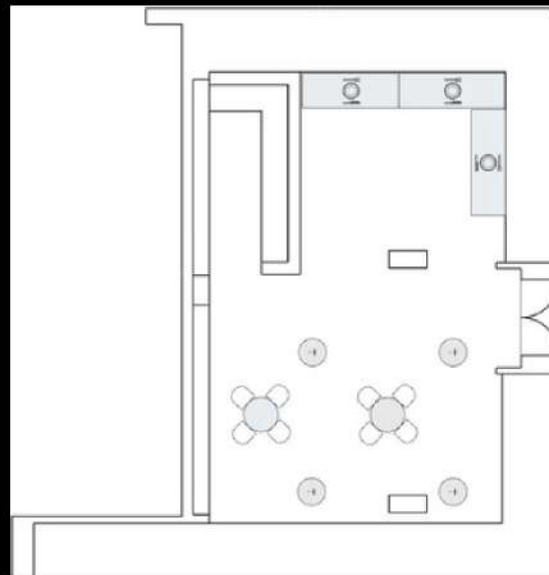
# BARREL ROOM

## SAMPLE LAYOUTS

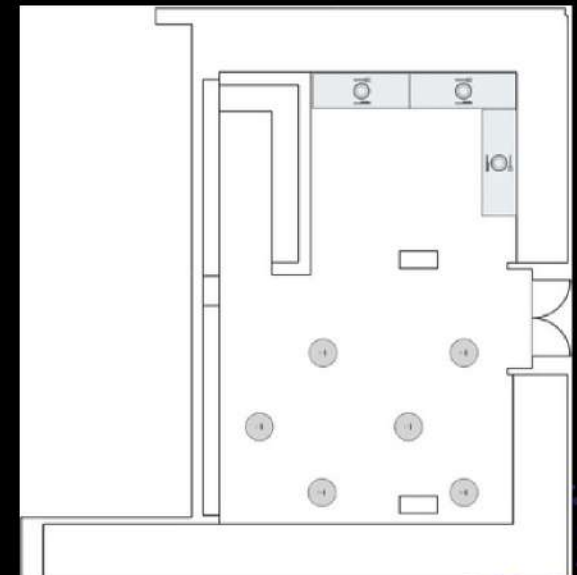
There are several ways to set up the room, including the use of smaller cocktail tables. This room also allows for several group experiences such as tastings, and is central to tours.



**30 SEATED**



**COCKTAIL MIXED SEATED  
AND STANDING**



**COCKTAIL STANDING**

# 1817

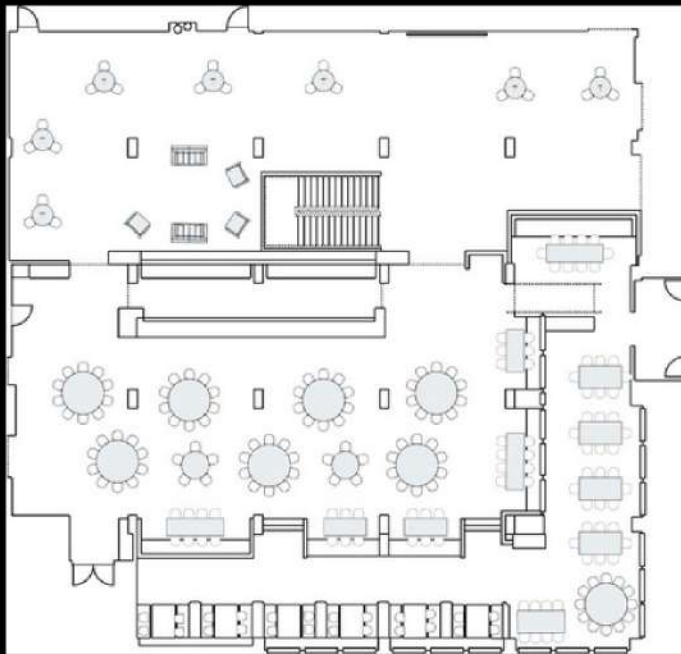
Combining industrial scale with Irish pub-like warmth, our 1817 is well-suited for dining, receptions and celebrations. This space can accommodate a max of 350 reception-style so you will have plenty of room for your other spatial needs. The seated number depends on your spatial needs and food choices.

MORE ON 1817



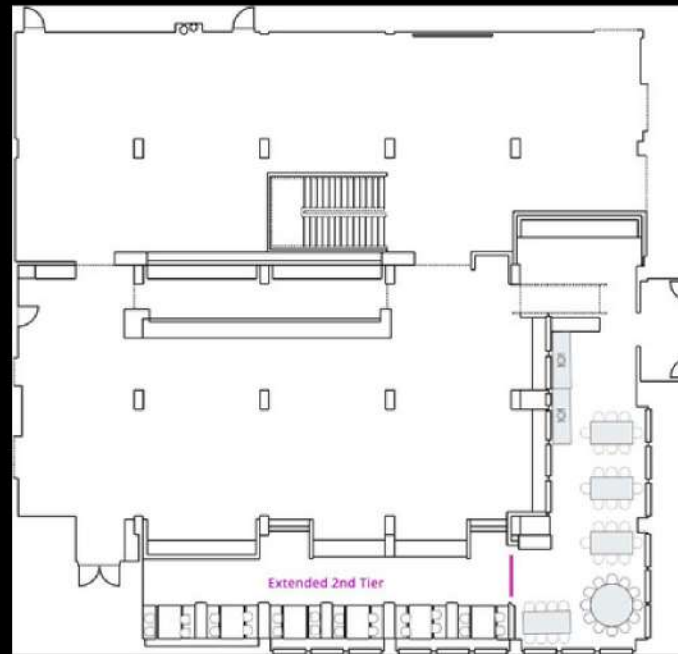
# 1817

## SAMPLE LAYOUTS



### FULL SPACE

Accommodates 200 Seated Plus  
Cocktail Lounge



### SEMI-PRIVATE 2ND TIER SPACE

Accommodates 40 seated

AV is not permitted in semi-private  
spaces during normal operating hours

# 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 floorplan, though it can be customized to reception-style with seating available or full cocktail-style with high-tops and stools.

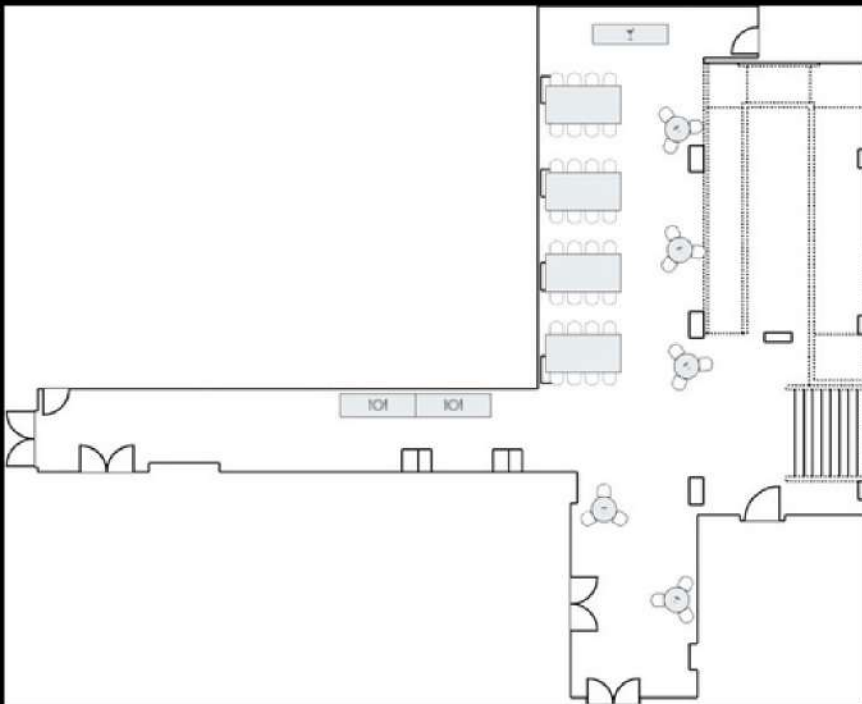
**MORE ON BREWER'S HALL**



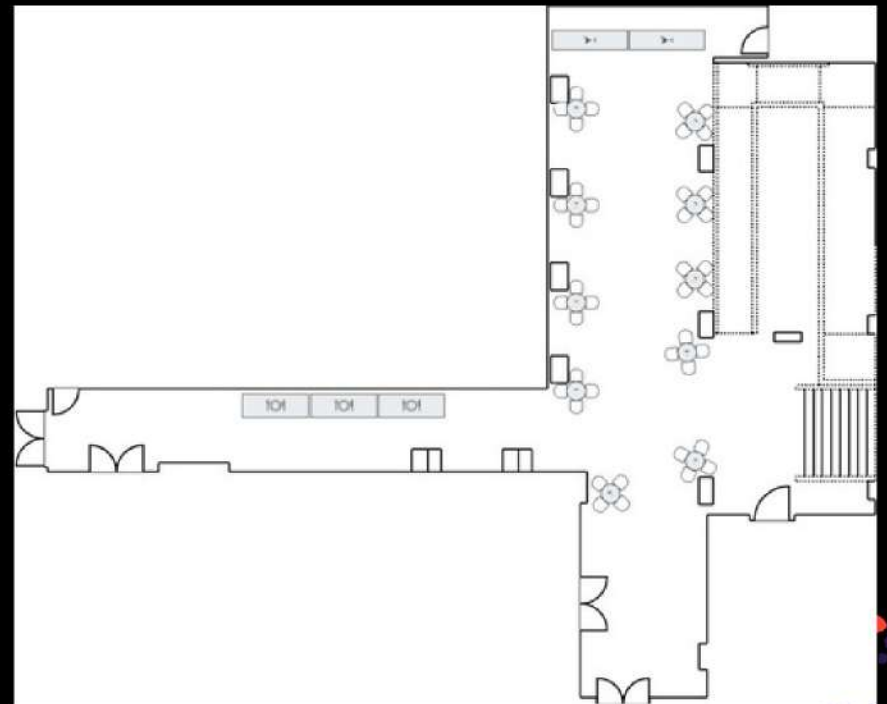


# BREWER'S HALL

## SAMPLE LAYOUTS



**45 SEATED**



**COCKTAIL STANDING**

# THE OVERLOOK

A covered, outdoor area, extended from the Tap Room, and 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. The layout includes community tables for dining, and a stationed bar for beverages.

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



# 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 best suited for mixers, corporate happy hours, and quaint celebratory events.



# FLOOR PLAN & EVENT LOGISTICS

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- **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 set up 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.**



**GUINNESS**  
**OPEN GATE**  
BREWERY

FLOOR PLANS  
+ SCHEDULES

MENUS

EXTRAS

PROCESS +  
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# MENUS



A collage of appetizers and flowers on a tray. The top left shows strawberries and macarons. The top center features a bouquet of red roses and white daisies. The top right displays rectangular pastries and small appetizers. The bottom left shows a variety of colorful macarons and small pastries. The bottom right features small appetizers, including a rolled-up item and a small pie.

# MORNING MEETINGS

# BREAKFAST TABLES

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## QUICK BREAKFAST TABLE

22 PER PERSON

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Seasons Best Fresh Fruit

Yogurt and House Made Granola

Petite Breakfast Pastries

Aged Cheddar Frittata  
*With Seasonal Vegetables*

House Cured Bacon

Turkey Sausage

Leek and Gruyere Breakfast Potatoes

## FULL BREAKFAST TABLE

29 PER PERSON

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Seasons Best Fresh Fruit

Assorted Fresh Bagels  
*With Cured Salmon, Cream Cheese, Butter, Seasonal Fruit Preserves*

Aged Cheddar Frittata  
*With Seasonal Vegetables*

House Cured Bacon

Turkey Sausage

Leek and Gruyere Breakfast Potatoes

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**(SELECT ONE)** Biscuits & Country Sausage Gravy *or* French Toast With Local Maple Syrup, and Fresh Berries

A collage of food items including sandwiches, dips, and desserts on a table. The top half shows a wooden cutting board with several sandwiches and a bowl of white dip. The bottom half shows a table with two bowls of dip, a clear sign that reads "Assorted Mini Desserts", and a plate of various mini desserts. The background is a blurred restaurant setting with blue tufted chairs.

# LUNCH TABLES



# THE PICNIC BASKET LUNCH TABLE

35 PER PERSON

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PICK 2 SANDWICHES FOR 50 PEOPLE OR LESS. | PICK 3 SANDWICHES FOR 50 PEOPLE OR MORE.

## SANDWICH OPTIONS

**Chicken Caesar Wrap:** Grilled Chicken, Shredded Romaine, Caesar Dressing, Shredded Parmesan

**Italian:** Prosciutto, Ham, Calabrese, Provolone, Tomato, Pepperoncini, Calabrian Aioli, Shaved Red Onion, Baguette

**Turkey Club:** Turkey, Bacon, Tomato, Smoked Gouda, Lettuce, Garlic Aioli, Sourdough

**Chicago Style Roast Beef:** Shaved Beef, Giardiniera, Provolone Cheese, Horseradish Aioli, Field Greens, French Sub

**Smoked Salmon Club:** Cucumber, Caper, Pickled Onion, Spinach, Everything Aioli, Rye Bread

**Seasons Best Vegetable Sandwich:** Local Hummus, Tomato Basil Bread

## SALAD OPTIONS (SELECT TWO)

**Best of the Season Garden Salad:** Buttermilk Dressing & Balsamic Vinaigrette

**Caesar Salad:** Baby Romaine, Shaved Parmesan Cheese, Herbed Croutons

**Mediterranean Beans and Grains:** Tomato, Onion, Cucumber, Parsley, Lemon, Za'atar

**Melon Caprese:** Honeydew, Prosciutto, Heirloom Tomato, Basil, Burrata, Arugala, Shallot Vinaigrette

**Grilled and Chilled Seasonal Vegetables:** Chimichurri

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Served with Chefs Choice Soup, House Chips, Assorted Fresh Baked Cookies and Fresh Fruit Salad

# LUNCH TABLES

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## DUBLIN LUNCH TABLE

43 PER PERSON

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### Best of the Season Garden Salad

*With Buttermilk Dressing and Seasonal Vinaigrette*

### Guinness Brown Bread

*With Stout Butter*

### Corned Beef

*With Braised Cabbage and Petite Golden Potato*

### Roasted Chicken Pot Pie

*With Spring Peas, Carrot and Chive*

### Summer Vegetable Gratin

*With Smoked White Beans*

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Served with Assorted Tarts

## AFTERNOON ALFRESCO

45 PER PERSON

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### Best of the Season Garden Salad

*With Buttermilk Dressing and Seasonal Vinaigrette*

### Sweet Cornbread

*With Cultured Butter*

### Honey Fried Chicken

*With Local Honey and Smoked Chillies*

### Grilled Rockfish

*With Lemon, Basil, and Smoked Onion*

### Marinated Chilled Grilled Seasonal Vegetables

*With Chimichurri*

### Heirloom Tomato Tart

*With Dijon, Aged Parmesan*

### Petite Yukon Potato Salad

*With Hawaiian Rolls and Sliced Pickles*

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Served with an Assortment of House Made Cupcakes

The image features a collection of white plates with appetizers, including tomatoes, raspberries, and other garnishes. The text is overlaid on a dark horizontal band across the center. There are decorative confetti overlays in purple and blue in the top right and green and blue in the bottom left.

# **HORS D'OEUVRES & RECEPTION STATIONS**

# STATIONED HORS D'OEUVRES

THE FOLLOWING SELECTIONS ALL CONTAIN 50 PIECES

THERE ARE FOOD QUANTITY MINIMUMS. PLEASE ASK FOR GUIDANCE IF NEEDED.

2-4 PIECES PER PERSON,  
30-60 MIN BEFORE DINNER,  
COCKTAIL HOUR

5-6 PIECES PER PERSON,  
1-2 HR EVENT,  
PRECEDING DINNER TIME

12-15 PIECES PER PERSON,  
2-4 HR EVENT,  
HEAVY HORS D'OEUVRES  
(NOT IN DINNER HOURS: 2-5PM)

18-25 PIECES PER PERSON,  
3+ HR EVENT,  
DINNER/LUNCH REPLACEMENT

## COLD

Mediterranean Caprese Skewers: Mozzarella, Basil,  
Tomato, Balsamic Glaze  
*155 per order*

Crab and Corn Crostini: Heirloom Tomato, Avocado,  
Grilled Baguette  
*185 per order*

Whipped Goat Cheese and Fig Crostini: Tarragon,  
Balsamic, Grilled Baguette  
*155 per order*

Tuna Tartare in Crispy Wonton: Sesame, Chili, Cilantro  
and lime  
*175 per order*

Larder Deviled Eggs: Classic with assorted toppings  
*145 per order*

Spring Pea Toast: Traditional Mushy Peas, Mint, Grilled  
Sourdough  
*155 per order*

## HOT

Zucchini Fritter: Quinoa, Pine Nuts, Feta and Dill Aioli  
*145 per order*

Petite Shepherds Pie: Spring Vegetables, Yukon Whipped  
Potato  
*175 per order*

Artichoke & Boursin Bites: with Parmesan Crust  
*170 per order*

Petite Crabcakes: with Old Bay Aioli  
*375 per order*

House Smoked Brisket Sliders: Applewood Smoked Brisket,  
Crispy Jalapeno, Local Honey  
*155 per order*

# RECEPTION STATIONS

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THESE ARE NOT ENOUGH ON THEIR OWN BUT CAN BE COMBINED WITH OTHER ITEMS.

## TAVERN TABLE

28 PER PERSON

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### Soft Pretzels

*With Beer Cheese, House Mustard*

### Bar Nuts

### Miniature Boxty

*Crispy Potato Cakes with Seasonal Toppings*

### House Meatballs

*With Wild Mushroom Gravy*

### Bratwurst Slider

*With Kraut and Brown Mustard*

### Spring Pea Toast

*Traditional Mushy Peas, Mint on Grilled Sourdough*

### Seasonal Bread Pudding

## RAW BAR (100 GUESTS MAX)

75 PER PERSON

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### Local Oysters

*with House Mignonette*

### Shrimp Cocktail

### Scallop Ceviche

*with Wonton Chip*

### Seaweed Salad

### Lobster Salad

### Beet and Horseradish House Cured Salmon

### Assorted Crackers

**Served with Lemon Wedges, Cocktail Sauce, Malt Vinegar Aioli**

# RECEPTION STATIONS

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THESE ARE NOT ENOUGH ON THEIR OWN BUT CAN BE COMBINED WITH OTHER ITEMS

## SOUTHERN TABLE

30 PER PERSON

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### Homestyle Meat and Cheese

*Country Ham, Tasso, Pimento Cheese, House Pickles, Pepper Jelly, Hushpuppies, Cornbread*

### House Smoked Pork Belly Skewer

*Bulleit Bourbon BBQ, Peach Jalapeno Jam*

### Heirloom Tomato Pie

*Local Tomatoes, Aged Cheddar, Dijon*

### Pulled Pork Sliders

*House Pickles, Slaw, Buttermilk Biscuits*

### Seasonal Market Salad

### Fruit Cobbler

## GAMEDAY

33 PER PERSON

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### French Dip Sliders

*Pepper Crusted Tenderloin, Braised Onions, Provolone*

### Chesapeake Potato Skins

*Broiled Crab Dip, Old Bay, Spring Onion*

### Crispy Chicken Wings

*Mango Habanero Glaze*

### Seasonal Local Crudite's

*Hummus, Buttermilk Dressing*

### Trio of Dips

*Buffalo Chicken, Hatch Chili Queso, Spinach and Artichoke, Tortilla Chips*

### Nashville Hot Cauliflower Wings

### OGB Draught Brownies

# RECEPTION STATIONS

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THESE ARE NOT ENOUGH ON THEIR OWN BUT CAN BE COMBINED WITH OTHER ITEMS

## LOCALLY PICKED AND PRESERVED

38 PER PERSON

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### Homestyle Meat and Cheese

*Buttermilk Dip, Asmars Hummus, Local Seasonal Vegetables  
Selection from Maryland, Virginia, Pennsylvania Asmars Mediterranean  
Foods, Alexandria, VA*

### Assortment of House Made Pickled Vegetables

*From Local Farm Produce*

### Local Burrata

*Grilled Peaches, Fresh Tomato, Balsamic*

### Bacon and Blue Salad

*House Cured Bacon, Arugala, Black & Blue Goat Cheese  
Firefly Farms, Accident, MD*

### Cowtipper Gouda Fondue

*Grilled Rustic Bread, Roasted New Potatoes  
Calkins Creamery, Honesdale, PA  
Lyon Bakery Hyattsville, MD*

### Selection of Meat Crafters Salumi

*Landover, MD*

### Fruit Cobbler

*Seasonal Selection from Maryland, Virginia, Pennsylvania*

A collage of various buffet dishes including meatballs, dumplings, and seafood, with a central text overlay. The background is a dark, artistic composition of food images. In the top left, there's a splash of red and blue. In the bottom left, there's a splash of green and blue. In the bottom right, there's a splash of red, blue, and green. The central text is white and bold, set against a black horizontal band.

# DINNER BUFFET TABLES



# THE CHESAPEAKE STEAKHOUSE TABLE

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82 PER PERSON

**Romaine Caesar Salad: with Aged Parmesan, Boquerones and Crispy Chickpea Crumb**

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**Assorted Table Breads: with Cultured Butter**

**Seasonal Roasted Vegetables**

**Creamy Whipped Yukon Potatoes**

**Jumbo Lump Crabcakes: with Old Bay Aioli**

**Carved New York Striploin: with Braised Greens and Smoked Onion Demiglace**

**Herb Roasted Chicken Breast: with Mushroom Gravy and Wild Rice**

**Truffle Mac and Cheese: with Aged White Cheddar, Black Truffle and Mollica**

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**Guinness Draught Smith Island Cake**

# ARTHUR'S TABLE

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75 PER PERSON

**Best of the Season Garden Salad: served with Buttermilk Dressing and Seasonal Vinaigrette**

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**Guinness Brown Bread and Butter**

**Dubliner Cheddar Gougères**

**Herb Roasted Chicken Breast: with Mushroom Barley**

**Corned Beef: with Braised Cabbage and Petite Golden Potatoes**

**Seared Salmon: with Lemon, Dill and Mustard**

**Braised Turnips: with Bitter Greens and Beurre Fondue**

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**Guinness Stout Cheesecake**

# THE LOCAL'S DINNER TABLE

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58 PER PERSON

**Best of the Season Garden Salad: served with Buttermilk Dressing and Seasonal Vinaigrette**

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**Sweet Cornbread: with Cultured Butter**

**House Smoked Brisket: with Horseradish and Smoked onions**

**Chipotle Grilled Chicken: with Local Honey, House Smoked Bacon, and Braised Local Greens**

**Maryland Shrimp Boil: with Local Corn and Bliss Potato**

**Aged Cheddar Mac and Cheese**

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**Lemon Blueberry Pound Cake**



# DESSERT



# DESSERT STATIONS

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## **PETITE SWEETS** 28 PER PERSON

Assorted Mini Cheesecakes, Cupcakes, Shooters, Macarons, and Warm Mini Churros

## **MILK & COOKIES** 28 PER PERSON

Guinness Chocolate Chip Cookies, Cinnamon Sugar Cookies, Red Velvet Cookies  
Taharka Brothers Ice Cream Mini Milkshakes

## **DONUT DISPLAY** 30 PER PERSON

Salted Caramel Pistachio, Lemon Blueberry, Chocolate Mocha, Assorted Classic Donuts and Warm Donut Holes with Toppings

## **MOUSSE BAR** 24 PER PERSON

Salted Caramel Matcha Mousse, Mocha Rum Mousse, and 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 Napoleon's, Chocolate Dipped Strawberries, Seasonal Macarons, and White Chocolate Mousse

# DESSERT STATIONS

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## **FESTIVAL FAIR** **32 PER PERSON**

**Caramel Corn, Warm Funnel Cake, Candy Apple Slices, Stuffed Beignets, Warm Candied Nuts, Fried Sandwich Cookies, and Apple Pie**

## **SUMMERS SWEETEST** **32 PER PERSON**

**Key Lime Pie, Strawberry Shortcake, House Made Ice Cream Cookie Sandwiches, Lemon Raspberry Cupcakes, Seasonal Macarons, Sliced Watermelon**



# PLATED MENUS

# FIRSTS

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## FAVA TOAST

Grilled Rustico, Whipped Ricotta, Iberico Ham

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## ASPARAGUS SALAD

Prosciutto, Cured Egg, Pecorino Tartuffo

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## SIMPLE GREENS

Baby Spring Lettuces, Dill, Lemon Vinaigrette



# SECONDS

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## PETITE CRAB CAKE

Fried Green Tomato, Sweet Corn, Chili Aioli

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## TENDERLOIN CARPACCIO

Sesame, Daikon, Cilantro, Yuzu

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## VEGETABLE GRATIN

Braised Leek, Summer Squash, Whipped Ricotta, Tomato, Mollica

# MAINS

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## ROCKFISH "CIOPPINO"

Mussels, Shrimp, Toasted Couscous, Braised Fennel, Tomato Broth

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## SMOKED SHORT RIBS

Smoked Onion Panzanella, Bone Marrow, Balsamic

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## CHICKEN PUTTANESCA

Castelvetrano Olives, Anchovy, Creamy Polenta

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## HOUSE MADE MUSHROOM CAPPELLETTI

Whipped Ricotta, Trumpet Mushroom, Parmesan

# DESSERTS

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## CORNBREAD SUNDAE

Peach Ice Cream, Honey, Blueberries

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## HAZELNUT BEIGNETS

Stout Anglaise

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## CHOCOLATE TRILOGY CAKE

White and Dark Chocolate Mousse

*\* Made without Gluten*

# PLATED DINNER SELECTIONS

## DINNER PARTY

85 PER PERSON | 3 COURSES

### FIRST COURSE

All guests enjoy the same first course  
Select 1 from Firsts or Seconds

### SECOND COURSE

All guests select their main  
Select 2 from Mains

### THIRD COURSE

All guests select their dessert  
Select 2 from Desserts

## SPECIAL SOIREE

95 PER PERSON | 4 COURSES

### FIRST COURSE

All guests enjoy the same first course  
Select 1 from Firsts

### SECOND COURSE

All guests enjoy the same second course  
Select 1 from Seconds

### THIRD COURSE

All guests select their main  
Select 2 from Mains

### FOURTH COURSE

All guests select their dessert  
Select 2 from Desserts

## FORMAL FARE

110 PER PERSON | 4 COURSES

### FIRST COURSE

All guests select their first course  
Select 2 from Firsts

### SECOND COURSE

All guests select their second course  
Select 2 from Seconds

### THIRD COURSE

All guests select their main  
Select 3 from Mains

### FOURTH COURSE

All guests select their dessert  
Select 2 from Desserts

A collage of various beer glasses and bottles. In the top row, from left to right: a glass of light beer with a yellow and black checkered label, a Guinness glass with a harp logo and the word 'GUINNESS', and a glass of dark beer with a circular logo that says 'OPEN GATE GUINNESS BREWERY' and 'BALTIMORE MARYLAND'. In the bottom row, from left to right: a glass of light beer with the word 'BLONDE' visible, a dark beer glass, and a snifter glass. The background is dark with colorful bokeh and confetti effects. A black horizontal bar with the word 'BEVERAGES' in white, bold, sans-serif font is centered across the middle.

# BEVERAGES

# BEVERAGES

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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 that don't drink alcohol.

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. 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.

**OUTSIDE FOOD AND DRINK ARE NOT PERMITTED ON PROPERTY.**

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

**SEE ALCOHOL ACKNOWLEDGEMENT**



# ALCOHOL ACKNOWLEDGEMENT

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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.



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# EXTRAS

**RETAIL**  
**BREWERY TOURS & EXPERIENCES**





# 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. Reach out to your sales coordinator for more information.



# BREWERY TOURS & EXPERIENCES

## TASTING STATION

*150 per hour*

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*

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

*150 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.

## PERFECT PINT ACADEMY

*150 per hour*

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*

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

## TOUR, TASTING & PERFECT PINT ACADEMY

*300 per hour*



# AUDIO/VISUAL

## AUDIO:

**MICROPHONES**  
Wired or Wireless  
\$125

## BUNDLES:

One Monitor  
Lectern & Wireless  
Microphone  
\$450

Two Monitors  
Lectern & One  
Wireless Microphone  
\$650



## VISUAL:

**MONITORS**  
Rented separately or  
synched  
\$300/\$500

- 85-inch rolling monitor
- 55-inch rolling monitor

**VIDEO WALL**  
Nine synched  
monitors  
\$250

## ADDITIONS:

Wooden Lectern  
\$125

Acrylic Lectern  
\$150

Easel Stand  
\$25



**GUINNESS**  
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PROCESS +  
DEADLINES

# PROCESS + DEADLINES



# DUE DATES

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## **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 also 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 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:**





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**THANK YOU FOR  
CONSIDERING US!**

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