



## EVENT MENU

Group sizes from 20-60 guests

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# THE SPACE

Our semi-private event space is outdoors covered by an awning. There's seating for up to 42 guests but the space can be arranged to accommodate close to 60 guests with a mix of seating and standing room.

## FALL/WINTER BOOKING

In the colder months the space is enclosed with canvas and vinyl walls to keep the elements out and the heat in from our radiant outdoor heaters.

## SPRING/SUMMER BOOKING

In the spring and summer it's an open air space with the awning there to protect from rain.

## CAPACITY:

SEATED: 20-42 /// MIXED USE: 60

## MINIMUM SPEND

### LUNCH:

MON-FRI	12PM-4PM	3 HOURS	\$500
SAT & SUN	12PM-4PM	3 HOUR	\$1000

### DINNER:

MON-WED	4PM-10PM	3 HOURS	\$750
THU-SUN	4PM-10PM	3 HOURS	\$1500



# COCKTAIL PACKAGE

## \$25PP | 5 CHOICES

2 APPETIZERS | 1 SALAD | 2 PIZZAS

3 Hour Event | Buffet Replenished For 2 Hours

### APPETIZERS [CHOOSE 2]

#### WHIPPED RICOTTA {v}

seasonal topping with sourdough toast

#### SPICY CAULIFLOWER

flash fried, served with house fermented chili sauce

#### SMOKED WINGS

spicy buffalo or moroccan chili sauce with bleu cheese dressing

#### ROASTED VEGGIE ANTIPASTI

changes with the season served with a variety of pickles and dressings

#### CHARCUTERIE

medley of hand-crafted meats, pickles & accompaniments

#### MAC & CHEESE

four cheese mac topped with herbs and brioche crumb

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### SALADS [CHOOSE 1]

#### CAESAR SALAD

pork lardons, brioche croutons, pecorino

#### KALE SALAD {vv}

pistacio pesto, roasted beets, artichokes, balsamic vinaigrette

#### SHAVED SALAD {v}

mixed greens, shaved seasonal garden vegetables, pickled fennel, basil vinaigrette & ricotta salata

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### PIZZAS [CHOOSE 2]

#### TOMATO PIE {vv}

tomato sauce, fresh oregano & roasted garlic

#### MARGHERITA {v}

tomato sauce, house made mozzarella & basil

#### FOUR CHEESE

mozzarella, parm, ricotta salata, manchego

#### REGINA

new york style cheese pie with manchego, parm and mozz

#### PEPPERONI

red pie with mozz, manchego, and house pepperoni

#### SAUSAGE

red pie with mozz, manchego, and house sausage





# DINNER PACKAGE

**\$36PP | 8 CHOICES**

3 APPETIZERS | 1 SALAD | 2 PIZZAS | 2 ENTREES

3 Hour Event | Buffet Replenished For 2 Hours

## APPETIZERS [CHOOSE 3]

### WHIPPED RICOTTA {v}

seasonal topping with sourdough toast

### SPICY CAULIFLOWER

flash fried, served with house fermented chili sauce

### SMOKED WINGS

spicy buffalo or moroccan chili sauce with bleu cheese dressing

### ROASTED VEGGIE ANTIPASTI

changes with the season served with a variety of pickles and dressings

### CHARCUTERIE

medley of hand-crafted meats, pickles & accompaniments

### MAC & CHEESE

four cheese mac topped with herbs and brioche crumb

## SALADS [CHOOSE 1]

### CAESAR SALAD

pork lardons, brioche croutons, pecorino

### KALE SALAD {vv}

pistacio pesto, roasted beets, artichokes, balsamic vinaigrette

### SHAVED SALAD {v}

mixed greens, shaved seasonal garden vegetables, pickled fennel, basil vinaigrette & ricotta salata



## PIZZAS [CHOOSE 2]

### TOMATO PIE {vv}

tomato sauce, fresh oregano & roasted garlic

### MARGHERITA {v}

tomato sauce, house made mozzarella & basil

### FOUR CHEESE

mozzarella, parm, ricotta salata, manchego

### REGINA

new york style cheese pie with manchego, parm and mozz

### PEPPERONI

red pie with mozz, manchego, and house pepperoni

### SAUSAGE

red pie with mozz, manchego, and house sausage

## ENTREE [CHOOSE 2]

### MEATBALL SANDWICHES

house-made meatballs served with seeded rolls & provolone cheese

### ROAST PORK SANDWICHES

served in au jus with seeded rolls, horadish & provolone cheese

### ITALIAN HOAGIES

artisan cured meats, provolone cheese, lettuce & tomato

### RIGATONI

marinara, cacio e pepe or garlic & oil

### MAHI MAHI (+3pp)

oven roasted mahi mahi served with seasonal vegetables & farro in a lemon butter sauce

### CHICKEN PICCATA (+2pp)

chicken breast served with seasonal vegetables & farro in a white wine butter sauce

### BRAISED SHORT RIB (+5pp)

slow roasted short rib, gravy, roasted potatoes & seasonal vegetables

# BAR PACKAGES

## OPEN BAR OPTIONS

All open bar packages are 3 hours | Must be combined with food menu

**BEER ONLY .....**\$26PP  
includes all draft beers

**BEER & WINE .....**\$32PP  
includes all draft beer and draft wine

**BEER, WINE & HOUSE SPIRITS .....**\$44PP  
includes all draft beer, draft wine and house spirits with basic mixers

**FULL OPEN BAR .....** \$50PP  
includes all of the above plus premium spirits and house specialty cocktails

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## CONSUMPTION BAR

tab to be paid at the end of event



## TERMS & CONDITIONS

- \$200 DEPOSIT REQUIRED TO RESERVE PRIVATE PARTY SPACE
- Deposit is refundable up to 15 days prior to the day of the event
- FINAL GUEST COUNT & MENU DUE 10 DAYS PRIOR TO EVENT
- IF MINIMUM IS NOT MET THAN A ROOM FEE WILL BE APPLIED TO MAKE UP THE DIFFERENCE
- MINIMUM SPEND DOES NOT INCLUDE TAX OR GRATUITY

**PRICING DOES NOT INCLUDE 20% GRATUITY OR TAXES**

(SALES TAX 8% | PA ALCOHOL TAX 10%)

Menus are seasonal and subject to change