

# DRAKE'S Dealership



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## EVENT MENU

Our large party menu is set up to accommodate large groups of 20 or more. Most items are set up family style on platters. Prices are set per platter and estimated number of people served is noted next to each item.

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### UNLIMITED PIZZA

We will keep the pizzas coming for 2 hours based on consumption. Seasonal pizzas available on request at market price. Buffet includes full year-round pizza menu, plus green salad with 2 dressings. 25/PP.

**CLASSIC** New Haven-style "apizza" with pecorino romano, mozz, oregano

**THE '89** Creminelli pepperoni, goathorn peppers, marinated onion, mozz

**JOEY** grilled onion, roasted mushroom, garlic sauce, mirepoix green, mozz

**THE DUB** Italian sausage, mushroom, castelvetrano olive, mozz

**FOR TONY** boudin noir, morbier cheese, apple, garlic sauce, tatsoi in lemon vin, mozz

**LORI'S** mission fig, goat cheese, mozz, castelvetrano olive

**UPTOWN** double smoked bacon, Italian sausage, mozz

**OLD SCHOOL** mozz curd, baby basil, pecorino, california olive oil

**DUDE YA** nduja sausage, pepperoni, Italian sausage, pecorino, mozz, oregano

**BROADWAY** garlic sauce, mozz, pepita, sage roasted butternut squash, parsley, brown butter balsamic

**GAIA** garlic sauce, Daiya cheese, mushrooms, brussel sprout, basil, balsamic glaze

**MERRITT** garlic sauce, mozz, bacon, Lap Chong, mushroom, brussel sprout, basil and pecorino

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### SNACKS FOR THE TABLE

Little bits to set up for your guest. Replenish for the duration of your party. Priced to serve up to 25-30 people.

**POTATO CHIPS \$60**

**SPICED OLIVES \$120**

**FRENCH FRIES \$100**

**QANCHA \$60**

**SPICY MIXED NUTS (PEANUT FREE) \$80**

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### BITS AND BITES

Snacks for some, entrees for others. Priced by the dozen. Minimum of 2 dozen.

#### BBQ JACKFRUIT TAQUITOS

braised jackfruit, blackbeans, vegan cheese, habenero pesto, topped with chipotle vegan mayo \$48/dz

#### SHORT RIB TARTES

drakonic braised beef, Point Reyes blue cheese in buttery GF pastry shell \$48/dz

#### MEATBALLS

beef and pork meatballs, braised in smokey choxatl sauce. Served with roasted plantains. (1 piece is 2 meat balls) \$48/dz

#### CAVAIR & ONION TARTES

caramelized onion and cream cheese, paddlefish caviar, buttery GF pastry shell \$48/dz

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## DISPLAYS

In addition to your pizza buffet, add these salads and display platters. Each plater serves 25-30 people. Replenished on request for an additional charge.

### PLOUGHMAN

Cured meats, olives, nuts and condiments. Served with fresh baked flat bread and crustinis. \$200

### PINKYS UP FANCY

Premium cured meats, mousse and pate, assorted fine cheeses, caviar-onion tarte, seasonal caprese, oilio verde, warm olives, nuts, flatbread and crustinis, seasonal condiments! \$300

### IT'S CHEESY BUT WE LIKE IT

Selection of semi-soft, soft and blue cheeses. Accompanied by local honey, seasonal condiments, flatbread and crustini \$180

### BREAKFAST AT TUTANKHAMUN'S

Fresh hummus, labneh cheese with Za'atar & olive oil. Ancient grains tabbouleh, seasonal vegetables, fresh baked flatbread. \$120

### SEASONALLY SPEAKING

Select one of our seasonal salads from the house menu M/P

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## SWEETS

Finish off your event with our sweet treats. Priced by the Dozen, 2 dozen minimum.

### CHOCOLATE BROWNIES

chocolate brownies with chocolate chunks \$25/set

### GLUTEN FREE FRUIT TARTS

seasonal fruit, gluten free tart shell \$28/set

### CHOCOLATE CHIP COOKIES

not oatmeal raisin, not peanut butter - just classic chocolate chip \$20/set

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## BEVERAGE PACKAGES

We offer three different levels of drink packages to fit the taste and budget of your event. All packages include free soft drinks. Ticket packages are at least one ticket per guest. Additional tickets may be purchased in advance or during your event, but all drink tickets are non-refundable. Only one package may be selected per event. Wristbands give guests the ability to order any participating beverage within the selected package for 2 set hours during the event. Wristbands are non refundable. Guests may be denied beverage service in the case of overconsumption.

### BEER & WINE PACKAGE

Drinks included are all Drake's brews. (Excluded are our 8oz pours, typically our very rare, barrel aged beers), any cider, any wine (canned wine requires two tickets), cold brew coffee, kombucha.

Tickets \$7.50/ticket

2-Hour Wristband \$35/person (\$15 each additional hour)

### FULL BEVERAGE

Drinks included are any single poured drink available, including all Drake's brews, all guest brews available the day of your event, all wine (canned wine requires two tickets), cider, cold brew coffee, kombucha.

Tickets \$8.50/ticket

2-Hour Wristband \$45/person (\$20 each additional hour)

### HOSTED BEVERAGE

You can forgo the packages all together and just keep a tab open for your guests to order from All prices of drinks would be the standard price plus tax.

### COFFEE AND TEA STATION

Bicycle Coffee and Numi hot and iced teas set up within your event for your guests to self serve. Unlimited refills available during the time of your event. \$3/person

### CASH & CARRY

You can also have you guests pay for their own drinks with a cash/carry option. All purchases made by your guests through your dedicated server would go toward your minimum expenditure. Parties of 50 or less.

### JOCKEY BOX

Beer bar within your event for a quicker access to select beers. Bar comes with four taps and a dedicated bartender. Minimum of 50 people.

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## CORE BREWS

We are passionate about brewing with integrity and bringing people together over great beer. With the gritty artisan spirit that embodies the East Bay community we call home, Drake's has been honing the perfect union of hops and grains since 1989.

### OAKLANDER WEISSE *Berliner Weisse*

Inspired by the traditional tart wheat beer from Berlin, this beer puts a twist on a standard hefeweizen with a subtly sour yet refreshing complexity. **3.8% ABV**

### FLYWAY PILS *American Pilsner*

An Americanized version of a North German style pils. Hop forward with a dry, crisp body, this beer exhibits floral and spicy notes derived from the use of Vanguard, a domestic Noble hop. Regarded by staff as "highly crushable". **4.6% ABV**

### HEFE *Hefeweizen*

Hefeweizen. A classic, Bavarian-style Hefeweizen brewed with a combination of malted wheat and barley, and fermented with a German yeast strain that delivers notes of banana and clove. **4.5% ABV**

### AMBER *Extra Special Bitter*

Drake's Amber features complex malt flavors from the use of various caramelized and lightly toasted British malts. Hopping is subtle and features measured earthy notes. **5.9% ABV**

### 1500 *American Pale Ale*

All the hop flavor and aroma one would expect in an IPA, but with the body of a pale ale. Liberally dry-hopped with Simcoe and Amarillo hops delivering notes of pine and grapefruit. **5.5% ABV**



### BEST COAST IPA *India Pale Ale*

Aggressively hopped with the classic West Coast "C" hops, our "old school" IPA perfectly balances intense hop flavors and aromas with a delicate malt backbone. **7.0% ABV**



### DENOOGINIZER *Imperial India Pale Ale*

Massive in almost every way, Drake's Denogginizer Imperial IPA combines strong hop flavors and aromas with plenty of malt presence. Hold on to your head! **9.75% ABV**



### NITRO STOUT *Irish-Style Dry Stout*

Roast barley and a surprisingly heavy dose of hops combine to create an impression of bitter chocolate and black coffee. The nitro gives it a beautiful cascade and creamy character. **4.8% ABV**



### BLACK ROBUSTO *Robust Porter*

We combine a variety of roasted and caramelized malts for a smooth malt profile. Coffee and chocolate notes dominate but it's never too sweet or too heavy. **6.3% ABV**



### DRAKONIC *Imperial Stout*

Drakonic features a confluence of dark malt flavors with a bitter roastiness to the fore, mellowed somewhat by sweet caramel malts. **8.75% ABV**



## BEER, WINE, CIDER PACKAGE OPTIONS

Our BWC package give your uests the option to enjoy any of our Drake's brews, including specialty options, plus all of our current wine options, and any current guest cider option. All options subject to availability the day of your event.

### WHITE WINE

**ON TAP** 6oz

**CHARDONNAY** True Myth, Central Coast

**SAUVIGNON BLANC** Tangent, Central Coast

**CHENIN BLANC** Vinum Cellars

**HIPSTER HILLS MALVASIA** Mission Trail, Bradley

**CANS** 12oz Underwood, Willamette Valley, OR

**PINOT GRIS**

**WHITE BLEND**

**SPARKLING**

**ROSE**

### RED WINE

**ON TAP** 6oz

**CABERNET SAUVIGNON** Highway 12 winery-

**SYRAH** CG Di Arie, Mt. Akum

**PINOT BLEND** CG Di Arie, Mt Akum

**CANS** 12oz

**PINOT NOIR** Willamette Valley, OR

### CIDER

**SOUTH CITY SYRAH** Dry me a River Apple Cider

**HIDDEN ORCHARD** Cherry Seinfeld Cherry Cider

**MISSION TRAIL** Rotating High Specialty Cider

## OUR SPACES

Drake's Dealership offers two different spaces to accommodate your special event. Including both indoor and outdoor experiences, both spaces provide a flexible dining experience that can be formatted to fit a sit down dinner or meeting or a cocktail style social function.

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### UTICA ROOM (INDOOR)

This is our private indoor dining space. It can be reserved as either a private event space or semi-private. It seats up to 70 people seated, 90 people cocktail standing style. It is completely indoors with windows looking out into the beer garden. The room can be set up multiple ways to fit your event, including meetings, cocktail parties, rehearsal dinners, graduation parties, company mixers, and more. It is also equipped with three 50" HD televisions with HDMI inputs for audio/visual presentations or live television viewing.

#### FOOD & BEVERAGE MINIMUM SPEND PRIVATE SPACE (MAX 90 GUESTS)

Monday–Wednesday \$350/hour  
Thursday–Sunday \$1000/hour

#### SEMI-PRIVATE SPACE (MAX 40 GUESTS)

Monday–Wednesday \$200/hour  
Thursday–Sunday \$500/hour

#### EXAMPLES

A graduation party of 75 people on a Thursday evening from 6pm–9pm would have a minimum food and beverage spend of \$3000 (estimated \$40/person)

A rehearsal dinner of 40 people on a Friday night from 6pm–8pm would have a minimum food and beverage spend of \$1000 (estimated \$25/person)

### BEER GARDEN (OUTDOOR)

Our picnic table area of our outdoor beer garden makes for a great space to accommodate large groups looking to enjoy the outdoor dining experience. The area can accommodate up to 75 people seated and 125 people standing with limited seating. It can also be broken up into parts for parties of 15–60 people. Partitioned event space costs requirements are based on every 15 guests.

#### FOOD & BEVERAGE MINIMUM SPEND ENTIRE SPACE (MAX 125 GUESTS)

Monday–Thursday, \$1800/hour  
Friday–Sunday, anytime \$2,500/hour

#### PARTITIONED SPACE (MAX 60 GUESTS)

Monday–Wednesday, \$600/hour/30 guests  
Thursday–Sunday, anytime \$600/hour/30 guests

#### EXAMPLES

A company happy hour party of 100 people on a Wednesday evening from 4pm–6pm would have a minimum food and beverage spend of \$2250 (estimated \$22.50/person)

A birthday party of 30 people on a Saturday from 3pm–5pm would have a minimum food and beverage spend of \$1,600 (estimated \$53/person)

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#### Note:

All Food and Beverage Minimum Spends do NOT include necessary taxes and additional gratuities added on. Signed event contract and a deposit of 50% the minimum spend is required to guarantee space.