

BLOCKHEAD | LA PORTE

PRIVATE EVENTS WITHOUT THE PACKAGE PRESSURE

Your event. Your menu. Your budget.

A private room and flexible food and bar choices - without preset banquet packages or a food-and-beverage minimum.

UP TO 90 GUESTS

BLOCKHEAD
BEERWORKS

PRIVATE EVENTS MADE SIMPLE

Start with the room. Build the rest your way.

Choose food by the tray or platter, then decide how you want to handle beverages. You stay in control of the menu and the total.

\$500

PRIVATE ROOM

Four hours included

\$100

EXTRA TIME

Per additional hour

\$0

F&B MINIMUM

Order what fits

THE ROOM INCLUDES

- Private event room
- Dedicated restrooms
- Tables and chairs
- Buffet tables and linens
- Kitchenette + refrigerator
- TVs and music



BITES, BOARDS + SLIDERS

Estimated pricing | Half / Full | Pricing subject to change

BITES

Crab Rangoon Potstickers \$65 / \$130

Spicy mayo, unagi and scallions. 30 / 60 pieces.

Birria Eggrolls \$60 / \$110

Birria, diced onion, cilantro and consommé. 20 / 40 pieces.

Wings \$65 / \$120

Buffalo, Korean BBQ, Vietnamese salt & pepper, yuzu butter or naked. Served with ranch and blue cheese. 30 / 60 pieces.

Mini Steak Puff Pastry \$100 / \$200

Steak, mushroom and Romano cheese in puff pastry with herb sour cream. 30 / 60 pieces.

DIPS + SHAREABLES

French Onion Dip \$50 / \$100

Caramelized onion dip with togarashi wontons and furikake.

Buffalo Chicken Dip \$50 / \$100

Buffalo shredded chicken dip with ranch-dusted wonton chips.

Smoked Salmon + Dill Bites \$70 / \$130

Mini toast, smoked salmon, whipped dill cream cheese and everything seasoning.

Crispy Edamame \$45 / \$90

Edamame, flake salt, chili-garlic crema and crispy garlic.

Caprese Skewers \$50 / \$100

Marinated mozzarella, cherry tomatoes, basil and balsamic reduction.

SLIDERS + PLATTERS

Philly Steak Sliders \$60 / \$110

Shaved steak, peppers, caramelized onions, cheddar and herb mayo on Hawaiian rolls.

BBQ Pulled Pork Sliders \$55 / \$100

Sweet and spicy BBQ pork, zesty slaw and dill pickles on Hawaiian rolls.

Southern-Style BLT Sliders \$50 / \$90

Pimento cheese, bacon, lettuce, tomato and pickles on Hawaiian rolls.

Hummus Platter \$65 / NA

Hummus, olive oil, paprika, cucumbers and toasted pita.

Noodles, mains + sides

Estimated pricing | Half / Full | Pricing subject to change

NOODLES

Wok Da Line \$88 / \$176

Lo mein, ribeye, broccoli, onion, scallion and teriyaki. Serves approximately 10 / 20.

Drunken Noodles \$75 / \$150

Rice noodles, peppers, onions, scallions, Thai chili, Thai basil and drunk sauce.

Terra Noodz \$60 / \$120

Rice noodles, carrots, mushrooms, broccoli, onion and gluten-free tare.

Yakisoba \$65 / \$130

Yaki noodles, cabbage, peppers, onion and yakisoba sauce.

Alf Fraydo \$65 / \$120

Lo mein, miso Alfredo, chicken, bacon, broccoli and mushroom.

MAINS + SIDES

Fire-Braised Ribs \$156 / \$312

St. Louis-style ribs with sweet and spicy BBQ sauce.

Fried Chicken \$65 / \$130

Crunchy breast, thigh and leg pieces. 10 / 20 pieces.

White Cheddar Mac + Cheese \$51 / \$102

Creamy white cheddar macaroni and cheese.

Herb-Roasted Baby Potatoes \$45 / \$90

Roasted baby potatoes with rustic seasoning.

Loaded Baked Potato Skins \$42 / \$84

Cheddar, bacon, sour cream and green onions.

SALADS + SIDES

Caesar Salad \$52 / \$104

Romaine, shaved Parmesan, egg, croutons and Parmesan crisps with Caesar dressing.

Chef's Salad \$50 / \$100

Pecan bacon, cheddar, cucumber, roasted tomatoes, red onion and egg with ranch and blue cheese.

Hearts + Hearts Salad \$40 / \$80

Cucumber, cherry tomatoes and onion with ranch and balsamic vinaigrette.

Shrimp Cocktail \$115 / \$230

16/20 shrimp with cocktail sauce and remoulade.

White Rice \$25 / \$45

Steamed white rice.

Turano Dinner Rolls \$35 / \$65

Served with butter.

Brunch

Estimated pricing | Half / Full | Pricing subject to change

BRUNCH MAINS

Biscuits & Gravy \$65 / \$130

Fluffy biscuits topped with savory sausage gravy.

Chicken & Waffles \$135 / NA

Crispy fried chicken paired with golden waffles and maple syrup.

Spinach Bacon Quiche \$138 / \$276

Savory egg custard with spinach, bacon and cheese in a flaky pastry crust.

Southwest Breakfast Bake \$53 / \$106

A hearty egg bake with potatoes, peppers, onions, cheese and Southwest spices.

Crispy Breakfast Taquitos \$70 / \$140

Crispy rolled tortillas filled with scrambled eggs, cheese and savory breakfast favorites..

Banana Foster French Toast \$80 / \$160

Golden French toast topped with caramelized bananas and a rich brown sugar butter sauce.

BRUNCH SIDES

Hashbrown Patties \$25 / \$50

Golden potato patties with a crispy exterior and tender center.

Sausage Patties \$50 / \$100

Savory breakfast sausage patties cooked until golden brown.

Applewood Bacon \$65 / \$130

Applewood-smoked bacon cooked until crisp.

Scrambles Eggs \$45 / \$90

Soft, fluffy scrambled eggs, lightly seasoned.

Fresh Fruit Medley \$55 / \$110

A refreshing assortment of fresh seasonal fruit.

Danish Assortment \$53 / \$106

A selection of flaky Danish pastries with assorted sweet fillings.



Sweets + beverages

SWEETS

Mini Cheesecakes **\$70 / \$134**

Chocolate, vanilla, lemon cream, strawberry and sea-salt hazelnut. 24 / 48 pieces.

Blondie Brownies **\$68 / NA**

Rich brownie bites. 24 / 48 pieces.

Cookies **\$30 / \$55**

Assorted cookies. 24 / 48 pieces.

OUTSIDE DESSERTS

Outside desserts are welcome with prior approval.
No outside dessert fee or vendor requirements apply.

CHOOSE YOUR BAR

Only host what you want

HOSTED BAR

Cover selected beverages for your guests.

HOST LIMIT

Set a maximum host-tab amount.

CASH BAR

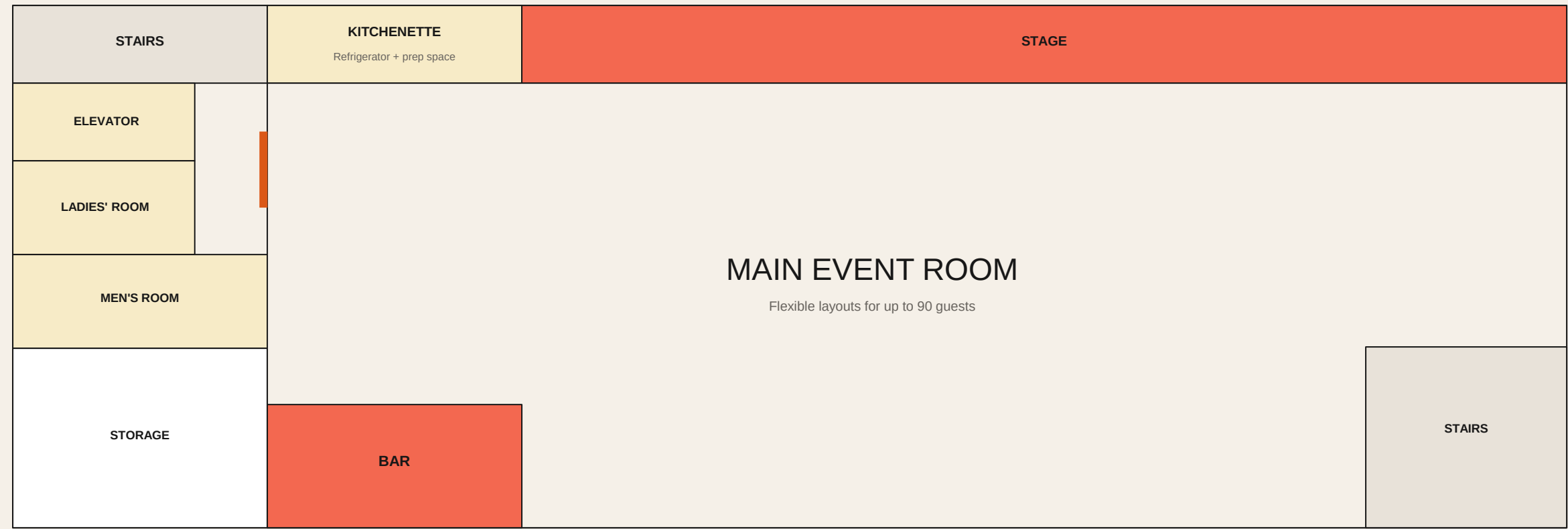
Guests purchase their own beverages.

ESTIMATED MENU RANGES

Beer	\$6-\$8
Wine	\$8-\$12
Blocktails	\$10-\$13
Spirits + mixed drinks	\$8-\$12
Soft drinks	\$3-\$4

One private room. Everything close by.

A simplified guest-facing map of the second-floor event space. Room arrangements may vary by event.



SECOND FLOOR | SIMPLIFIED PLAN - NOT TO SCALE

■ Guest amenity ■ Event feature

Four **easy** steps to your event.

01

Tell us about your event

[Share your preferred date, time, guest count and occasion.](#)

02

Choose food + bar

Build the menu and beverage plan around your group and budget.

03

Approve + reserve

Sign the proposal and pay the \$250 deposit to confirm the date.

04

Gather + enjoy

We will handle the setup so you can focus on your guests.

Ready to plan something easy?

Ask the Blockhead La Porte team about available dates and a custom proposal.
events@blockheadbeer.com

20% service charge and applicable tax added to food and beverages.