

Banquet & Catering Main Menu



City Steam Brewery Café

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Host to the finest architecture in the United States, the Cheney building is regarded as one of the great examples of Romanesque architecture in the United States. Designed by the architect H.H. Richardson, the building opened in 1877 and housed the largest department store in Connecticut: Brown Thomson and Company. City Steam has brought back the warmth and charm of the old days right down to the cast iron railing and original millwork, which are part of the structure today.

The Hartford Steam Company

Favorably known as Hartford Steam Boiler, The Hartford Steam Company supplies economical steam heated and chilled water for cooling to many Hartford locations through its district heating and cooling system. Hartford Steam's steam pipes run directly into our brewery café enabling City Steam Brewery to power our 15 barrel brew kettle using "City Steam".

The Premier Brewing Process

When steam was introduced to the brewing process in the mid 1800's, it was the epitome of modernization. No more stoking fires or shoveling coal to keep the kettles boiling! Now with the help of a few valves the vapors start rolling providing a faster more consistent flow of heat, in turn, a better brew of beer.

Food & Beverage Minimums



City Steam Brewery Café can accommodate groups of all sizes. Our private event spaces allow for groups ranging from 20 to 300 people.

City Steam Brewery Café does not charge a rental fee for our event spaces, but we do have a required food and beverage spending minimum for each private area.

Please see an event coordinator for spending minimum prices and conditions

Amenities not included in event space may require additional charges:

Pool Table

Ping Pong Table

Corn Hole Bean Bag Toss

Dance Floor Rental | 12' x 12' | \$300

AV charges may apply

Special Order Linens

City Steam Brewery Café Room Options

guest count based on seated dinners

please see your event coordinator for additional counts

spaces can be combined for larger parties

**private bar in space*

the Richardson Room* | 40-120

the Pool Room* | cocktail events

the Board Room | 25-60

the Pool Room & Board Room* | 25-100

the Fan Room | 20-35

the Music Room | 20-25

the BrewHaHa Comedy Club | 40-150

Click [here](#) for a full virtual tour of the brewery and all of our event spaces.

[*Main Menu*](#)

Beverage & Bar Options



Cash Bar | prices will include tax, individuals pay on their own

Consumption Bar | tallied per drink, one tab, host pays

Non Alcoholic Bar | \$7pp

Sodas, water, & juices

Beer, Wine, & Soda | \$10.50 for first hour

\$6.50 each additional hour

Well Bar | \$12.50 for first hour

\$7.50 each additional hour

A selection of standard spirits, handcrafted beer, house wines, domestic champagne, & mixers

Call Bar | \$14.50 for first hour

\$8.50 each additional hour

A selection of call spirits, handcrafted beer, select wines, domestic champagne, & mixers

Premium | \$16.50 for first hour

\$9.50 each additional hour

A selection of premium spirits, handcrafted beer, select wine, domestic champagne, & mixers

City Steam Brewery Café | 942 Main St | Hartford, CT | 06103 | banquets@citysteam.biz | 860.525.1600 x314 | citysteam.biz

All Pricing is per person

Additional Fees for Bartenders May Apply

All Pricing Except Cash Bar have 6.35% CT Sales

Tax & 20% House Fee

Room Minimums Apply.

City Steam's private event spaces boast a hand picked selection of our craft beers, all made in house. Whether your guests are interested in light lagers, award winning IPAs, or exciting seasonals, we have something for everyone.

Our extensive wine list features carefully selected wines from around the globe.

It's worth trying something off of our specialty cocktail list.

We specialize in creating cocktails specifically tailored to your event.

Main Menu



Gourmet Displays



Crudite and Cheese | \$4.95 pp

Julienne carrots, celery, grape tomato
International cheeses including French brie, gorgonzola, cheddar, goat cheese, smoked gouda
Assorted crackers
Fresh fruit

Mashedtini Bar | \$8.95 pp

Yukon gold mashed potatoes served in stemmed miniature martini glasses
Toppings include shredded cheeses, whipped butter, sour cream, diced broccoli, bacon, scallions
Special requests considered

Antipasto Display | \$7.95 pp

Salami, pepperoni, pepperoncini peppers, olives, prosciutto mozzarella roll
Julienne carrots, celery, grape tomato
International cheeses including French brie, gorgonzola, cheddar, goat cheese, smoked gouda
Assorted crackers
Fresh fruit

Cold Seafood Station | \$13.95 pp

Jumbo chilled shrimp, Smoked Salmon Tartare & Chips, Whitefish Salad Tostada, Ahi tuna ceviche, appropriate condiments, mignonette, & dipping sauces

Bruschetta, Hummus & Guacamole Station

| \$6.95 pp

Julienne fresh cut vegetables,
Seasonal bruschetta toppings
House made flavored hummus
House guacamole & tri color tortilla chips
Toasted Asiago baguettes
Pita crisps

Additions | M/P

Seasonal Oysters, littleneck clams & scallops on the half shell, shelled lump crab, Maine lobster meat

Add the following to any of the above:

Guacamole & Salsa | \$3 pp

Assorted Bruschetta | \$3 pp

Hummus, Veggies, & Crisps | \$3.50pp



Displayed Platter Minimum of 25 Guests

Add 6.35% CT Sales Tax and 20% House Fee

Platter Size is Determined by Number of Guests

Pricing is Per Person Per 1.5 Hours

[*Main Menu*](#)

Specialty Appetizer Platters



Add 6.35% CT Sales Tax and 20% House Fee

All pricing based on 100 pieces

Beer-Battered Fried Mozzarella | \$120

warm marinara sauce

Mini Quesadillas | \$110

chicken or vegetarian, black bean salsa,
cheddar & jack cheeses

Chicken Satay | \$140

Thai peanut dipping sauce

Pigs in a Blanket | \$120

brewer's mustard

Vegetable Samosas | \$120

curried sour cream

Assorted Seasonal Bruschetta | \$120

fresh tomato & mozzarella, olive oil and pesto
spread, olive tapenade, asiago baguette

Teriyaki Steak Skewers | \$200

lemongrass sauce, sesame seeds

Caprese Skewers | \$110

grape tomato, fresh mozzarella, balsamic glaze,
pesto sauce

Chipotle Pulled Pork Sliders | \$220

cheddar cheese, onion frizzles

Baby Back Ribs | \$190

chipotle bbq basted, sliced individually

Beef & Cheese Empanada | \$140

horseradish cream sauce

Breaded Mac & Cheese Fritter | \$130

asiago, parmesan, cheddar, & jack cheeses

Loaded Potato Croquettes | \$130

mashed potato, cheddar cheese, bacon, chives,
horseradish cream sauce

Thai Glazed Shrimp Skewers | \$170

sweet chili Thai sauce

Scallops Wrapped in Bacon | \$200

grilled pineapple

Miniature Crab Cakes | \$200

Sriracha aioli, cilantro lime crema

Boneless Buffalo Chicken | \$125

bleu cheese

Vegetable Dumplings | \$75

Bing cherry & ginger sauce

Meatballs | \$75

choice of sweet chili, honey barbeque, marinara

Chicken Wings | \$125

bone-in choice of spicy plum sauce, buffalo sauce

Buffalo Chicken Dips | \$140

phyllo pastry shells

Miniature Cheese Souffles | \$120

Asiago, bleu, red pepper

[Main Menu](#)

*“Premium” Appetizer Platters
&
Butlered Hors d’oeuvres*



Spring Pear & Baked Brie Crostini | \$80
thinly sliced baked ciabatta, Anjou pear,
hot pepper relish, sliced brie

Cucumber & Blue Crab Sips | \$100
mini sip cups

Whitefish Salad Tostada | \$95
smoked whitefish spread, diced red onions,
baked pita crisp

Smoked Salmon Tartare & Chips | \$95
salmon tartar, tobiko caviar, lemon aioli,
house baked potato chip

Seared Ahi Tuna | \$110
sesame pepper, citrus slaw

Sliced Beef Carpaccio | \$125
baguette crisp, horseradish cream

Smoked Chicken Salad | \$65
dried cranberries, toasted pita chip

Shrimp Cocktail | \$150
chilled, cocktail sauce

Butlered Hors d’oeuvres | \$17.95 pp
Combination stationed & passed for two hours.

Selection of Six

Mini Quesadillas

Boneless Buffalo Chicken

Beef & Cheese Empanadas

Assorted Seasonal Bruschetta

Caprese Skewers

Thai Glazed Shrimp Skewers

Chipotle Pulled Pork Sliders

Pigs in a Blanket

Beer Battered Fried Mozzarella Sticks

Vegetable Samosas

Vegetable Dumplings

Sweet Chili Meatballs

Smoked Salmon Tartare

Miniature Crab Cakes

*All “Premium” platters based on 50 pieces
Add 6.35% CT Sales Tax and 20% House Fee*

*Minimum of 25 Guests
Hors d’oeuvre Service for Two Hours
Add 6.35% Sales Tax & 20% House Fee
\$10 Per Person For Each Additional Hour*

[*Main Menu*](#)

Evening Receptions



The Naughty Nurse Happy Hour

(4) Chef Selected Appetizers | \$22.95 pp

Pick Your Own Appetizers | \$26.95 pp

This two hour reception includes:

- Open bar for our handcrafted beers, house wines, & soda
- Four continuous *Chef Selected* stationed appetizers (see right for possible Chef selections or pick your own)

**Restrictions Apply*

Last Call Comedy

4 Chef Selected Appetizers | \$36.95pp

Pick Your Own Appetizers | \$40.95pp

The Last Call Package includes the Naughty Nurse Happy Hour and complimentary admission to the Brew HaHa Comedy Club.

**Minimum 25 Guests*

Reception limited to 2 Hours

Add 6.35% CT Sales Tax & 20% House Fee

** 2 Hour Maximum Event Time. Event Must*

Begin Before 8pm

Mini Quesadillas

chicken, or vegetarian, black bean salsa, cheeses

Buffalo Chicken Dips

Phyllo pastry shells

Assorted Seasonal Bruschetta

fresh tomato & mozzarella, olive oil and pesto spread, olive tapenade, asiago baguette

Vegetable Samosas

curried sour cream

Vegetable Dumplings

Bing cherry & ginger sauce

Miniature Meatballs

Choice: marinara, Swedish, sweet chili or bbq

Vegetable Spring Rolls

sweet chili sauce

Chicken Satay

Thai peanut sauce

Caprese Skewer

fresh mozzarella, cherry tomato, balsamic drizzle, pesto dipping sauce

Chipotle Pulled Pork Sliders

cheddar cheese, onion frizzles

Boneless Buffalo Chicken Tenders

bleu cheese dipping sauce

Miniature Crab Cakes

Sriracha aioli, cilantro lime crema

[*Main Menu*](#)

Evening Receptions



Dessert Reception | \$14.95pp

This One Hour Reception Includes:

Assorted Dessert Bars

brownies, lemon bars, raspberry bars

Assorted Petit Fours

assorted chocolate, lemon petit fours, mandarin orange tart, raspberry tart

Miniature Assorted Cheesecakes

traditional, raspberry, chocolate

Assorted Gourmet Cookies

chocolate chip, white chocolate macadamia nut

Carrot Cake Squares

cream cheese frosting

Chocolate Dipped Strawberries & Apricots

Freshly brewed regular & decaffeinated coffee

Assorted teas

Minimum of 25 Guests

Add 6.35% CT Sales Tax & 20% House Fee

Night Owl Reception | \$12.95pp

This Two Hour Maximum Reception Includes One Hour of Continuous Appetizers:

Choice of Two Pizzas:

Vegetarian, Sicilian, Tomato & Basil, Pepperoni

Choice of Two Appetizers:

Boneless Buffalo Chicken

Bleu cheese dipping sauce

Vegetable Dumplings

Bing cherry dipping sauce

City Steam Meatballs

choice of honey barbeque, marinara, sweet chili

Chicken Wings

bone-in, choice of spicy plum sauce or buffalo

Vegetable Samosas

curried sour cream

Beer Battered Fried Mozzarella

warm marinara

Guacamole & Salsa with Tri-Color Tortilla Chips

Fresh guacamole, sour cream, salsa, chips

Sidewinder Fries & House Chips

bleu cheese sauce

Minimum of 25 Guests

Add 6.35% CT Sales Tax & 20% House Fee

Reception is Two Hour Maximum

Only Available After 10pm. Last Call By 1am

[*Main Menu*](#)

Brew Your Luncheon



Brew Your Luncheon | \$14.95 pp

Choice of One Salad:

House Salad

Field greens, grape tomato, artichoke hearts, pickled red onion, malted barley croutons, Dijon herb vinaigrette

Caesar Salad

Romaine, shaved asiago, malted barley croutons, shaved asiago, Caesar dressing

Choice of Three Wraps:

mayonnaise, mustard, Sriracha aioli on the side

Vegetarian Wrap

roasted mushrooms, onions, peppers, field greens, garlic hummus, Kalamata olives, feta, black currants

California BLT Wrap

grilled chicken, guacamole, cilantro aioli

Traditional BLT Wrap

Bacon, lettuce, tomato

Buffalo Chicken Wrap

crispy buffalo chicken, lettuce, tomato

Choice of One Pasta:

4 Cheese Macaroni & Cheese

Asiago, parmesan, cheddar & jack cheese

Penne Pasta

grape tomatoes, mozzarella, fresh basil, olive oil

Cold Pasta Salad

Chef's Choice

Served with our own Hand Cut Potato Chips

Minimum of 25 Guests

Add 6.35% CT Sales Tax & 20% House Fee

3 Hour Maximum Event Time

Room Must be Vacated by 4pm

Add Ons

Brewery Tour with Tasting | \$10pp

Have one of our Brew Aficionados take you and your guests on a tour of our historic building and brewery. Finish the tour with a tasting of three of our most famous hand crafted brews.

Simple Dessert | \$3 pp

A platter of our gourmet house made chocolate chip and white macadamia nut cookies.

Coffee & Dessert | \$6 pp

Treat yourself to regular & decaf coffee, hot tea, & a variety of delectable desserts.



[*Main Menu*](#)

Brewmaster Buffet



Brewmaster Buffet Dinner | \$25.95pp
Luncheon | \$17.95pp

Select One Salad

House Salad

Field greens, grape tomatoes, artichoke hearts, pickled red onion, malted barley croutons, Dijon herb vinaigrette

Caesar Salad

romaine, malted barley croutons, shaved asiago, Caesar dressing

Raspberry Spinach Salad

spinach, red onions, gorgonzola, charred peppers, raspberry herb vinaigrette

Select Two Entrees | Add 3rd Entree | \$5pp

Summer Penne Pasta

tomato, mozzarella, basil, extra virgin olive oil

Chicken Picatta

lemon caper garlic butter

Sesame Crusted Asian Salmon

lemongrass grilled salmon, Asian slaw

Vegetarian Tortellini Rose

tomato, mushroom, light rose sauce

Slow Roasted Pork Loin

bacon wrapped, apple beurre blanc

Naughty Nurse Brew-made Meatloaf

Mustard gravy

Four Cheese Macaroni & Cheese

Cavatappi, roasted chicken, sundried tomatoes, rosemary chevre, baked with breadcrumb topping

Oven Roasted Turkey Breast

Apple sausage stuffing, rosemary pan gravy, ginger cranberry sauce

City Steam Famous Pot Roast

Naughty Nurse braised

Beer Battered New England Cod

Sam Colt 46 beer batter, basil tartar sauce

Sliced Tenderloin of Beef | add \$9pp

with horseradish cream sauce

Thai Shrimp & Noodles | add \$7pp

Sweet chili Thai glaze, rice noodles

City Steam Famous Baby Back Ribs | add \$7pp

chipotle barbeque sauce

Select Two Accompaniments

City Steam Mashed Potatoes

Roasted Red Potatoes

Fresh Seasonal Vegetables

Cold Cous Cous

fresh cilantro, scallions, dried cranberries

Housemade Malted Barley Rolls Always Included

Dessert & Coffee Option | \$6 pp

Select one choice of miniature cheesecakes, dessert bars, carrot cake, or housemade assorted gourmet cookies

Minimum of 25 Guests

Add 6.35% CT Sales Tax & 20% House Fee



Brewmaster Plated Dinner

Brewmaster Plated Dinner | \$33.95 pp
Luncheon | \$23.95 pp

Select One Salad

House Salad

Field greens, grape tomatoes, artichoke hearts, pickled red onion, malted barley croutons, Dijon herb vinaigrette

Caesar Salad

romaine, malted barley croutons, shaved asiago, Caesar dressing

Raspberry Spinach Salad

spinach, red onions, gorgonzola, charred peppers, raspberry herb vinaigrette

Select Two Entrées | Add 3rd Entrée | \$5pp

Chicken Picatta

mashed potato, seasonal vegetable, lemon garlic caper butter

Roasted Chicken Roulade

spinach, sausage, ricotta, scallion basmati, fire roasted red pepper coulis

Grilled Asian Salmon

basmati rice, season vegetable, lemongrass sauce

Vegetarian Tortellini Rose

tomato, mushroom, light rose cream sauce

Slow Roasted Pork Loin

Bacon wrapped, mashed potatoes, seasonal vegetable

Four Cheese Macaroni & Cheese

Cavatappi, roasted chicken, sundried tomatoes, rosemary chevre, baked with breadcrumb topping

Naughty Nurse Brew-made Meatloaf

Mustard gravy

Vegetarian Jimbale

mushroom duxelles, baby spinach, charred asparagus bed

Sliced Tenderloin of Beef | add \$9pp

with horseradish cream sauce

Seafood Pot Pie | add \$8pp

shrimp, filet of sole, salmon, seasonal vegetables, lobster cream sauce, pasty crust

Braised Short Ribs | add \$8pp

polenta, baby carrots, pearl onions

Dessert & Coffee Option | add \$6pp

Select One

Cheesecake, Carrot Cake, Fresh Fruit Parfait, Red Velvet Cupcake, Chocolate Mousse Parfait, Tiramisu, Chocolate Lava Cake

Main Menu

Breakfast
&
Brunch Buffets



Continental Breakfast Buffet | \$10.95pp

Assorted Juices—orange, pineapple, cranberry
Freshly brewed regular & decaffeinated coffee
Assorted teas

Fresh seasonal fruit platter
Assorted bagels, cream cheese, chive cream cheese
Chocolate filled croissants
Seasonal scones

Full Breakfast Buffet | \$16.95pp

Assorted Juices—orange, cranberry, grapefruit
Freshly brewed regular & decaffeinated coffee
Assorted teas

Fresh seasonal fruit platter
Assorted bagels, cream cheese, chive cream cheese
Warm croissants
Seasonal scones

French toast, maple syrup, confectioner's sugar
Scrambled eggs with cheddar cheese
Vegetable frittata
Breakfast potato
Grilled country sausage & hickory smoked bacon

Brunch Buffet | \$29.95pp

Assorted Juices—orange, pineapple, cranberry
Freshly brewed regular & decaffeinated coffee
Assorted teas

Fresh fruit platter, fresh mint
Assorted bagels—whipped butter, cream cheeses
Chocolate filled croissants

French toast, maple syrup, confectioner's sugar
Vegetable frittata
Breakfast potato
Grilled country sausage & hickory smoked bacon

Bacon Wrapped Slow Roasted Pork Loin
Caramelized apple beurre blanc

Chicken Picatta
Lemon caper garlic butter

Roasted red potatoes or mashed potatoes
Seasonal vegetable

Cheesecake with fresh strawberries
Assorted desert bars
Carrot cake with cream cheese frosting

Additions

Open 'before noon' Bar | 10pp (2 hours)
Champagne, mimosas, bloody marys, soda, mixers

Chef Attended Omelette Station | \$6pp

Chef Attended Waffle Station | \$6pp

Minimum of 25 Guests
Add 6.35% CT Sales Tax & 20% House Fee

[*Main Menu*](#)



Special Event

Dinner Package \$54.95 pp

This no-hassle dinner package includes:

One hour of open standard call bar
One hour of (4) butlered hors d'oeuvres
Full dinner buffet
Dessert, coffee, & tea

Open standard bar

City Steam's handcrafted brews, our full wine list, champagne & Prosecco, call liquors, soda, & mixers

Butlered Hors d'oeuvres

choice of four

Vegetable Dumplings

Bing cherry & ginger dipping sauce

Miniature Crabcakes

Sriracha aioli, cilantro lime crema

Assorted Bruschetta

seasonal toppings

Caprese Skewers

Fresh basil, mozzarella, & grape tomatoes

Boneless Buffalo Chicken

Bleu cheese dipping sauce

Miniature Chicken & Black Bean Quesadillas

sour cream & salsa

Thai Glazed Shrimp Skewers

Sweet chili thai sauce

Meatballs

Sweet chili, marinara or bbq

Pigs in a Blanket

Brewers mustard

Dinner Buffet

Choice of Salad

Caesar Salad

romaine, malted barley croutons, shaved asiago

House Salad

Field greens, grape tomatoes, artichoke hearts, pickled red onion, malted barley croutons, Dijon herb vinaigrette

Choice of 2 Entrees

Chicken Picatta

lemon caper garlic butter

Grilled Asian Salmon

lemongrass grilled salmon, Asian slaw

Vegetarian Tortellini Rose

tomato, mushroom, light rose sauce

Naughty Nurse Brew-made Meatloaf

Mustard gravy

Four Cheese Macaroni & Cheese

Cavatappi, roasted chicken, sundried tomatoes, rosemary chevre, baked with breadcrumb topping

Choice of 2 Accompaniments

Roasted Red Potatoes

Mashed Potatoes

Fresh Seasonal Vegetable

Includes house made malted barley rolls

Dessert, Coffee, & Tea

Choice of assorted dessert bars or gourmet cookies

Minimum of 25 Guests

Add 6.35% CT Sales Tax & 20% House Fee

Sam's Brew Tour & Tasting



*Please See Your Event Coordinator
for Group Rates & Times*

*Add a Tour & Tasting To Any
Other Package*



*Take a step into another era as you learn about
our unique brewing process using Hartford's
City Steam.*

*Have one of our Brew Aficionados give you a
full tour of our historic building and brewery.*

*Finish up with a tasting of three of our
handcrafted brews.*

*Take home complimentary City Steam Brewery
souvenirs.*



[*Main Menu*](#)