

ENGINE ROOM

beer burgers & bourbon

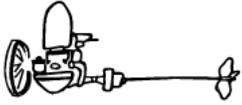
PRIVATE EVENT INFORMATION

engineroomct.com

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WHAT WE OFFER

Located in the heart of historic downtown Mystic, our spacious venue offers a contemporary rustic backdrop for your private event. We offer anything from rehearsal dinners to cocktail receptions. We have an award winning beverage program which features sixteen craft beers on tap, the area's largest bourbon selection, craft cocktails, a full wine list and our menus feature a variety of farm & sea to table dishes of locally sourced, comfort food, with a focus on America's most beloved dish, the burger.

DINING ROOM EXPERIENCE

Engine Room offers rental of our semi private dining room which includes our chef's counter that overlooks our open kitchen. Events between 25 - 50 guests can enjoy watching our chef's prepare their three course meal as your personal servers cater to you and your guests.

3 COURSE DINNER

page 3 - 4

Available after 4pm, our 3 course dinner offers a variety of food for any special event

2 COURSE BRUNCH

page 5 - 6

Offered only on Sundays our 2 course brunch provides generous lunch & breakfast items

2 COURSE LUNCH

page 7 - 8

Our 2 course lunch is available before 4pm and is ideal for company parties or early rehearsals

PASSED APPETIZER PARTY

page 9

Available weekdays only this appetizer option is a casual way to celebrate

AFTER PARTY

page 11

Our spacious and lively bar allows for the best after party in town. A special large format menu is available to provide your guests with a late night snacks.

FULL BUY OUT

page 13 - 14

For an all included event for up to 125 guests, Engine Room offers a full buy-out of our entire space. Enjoy as our team takes care of all food, beverage & decor.

If you don't find your ideal option listed, contact the event manager. We are happy to adjust and accommodate most requests.

DINING ROOM EXPERIENCE



3 COURSE DINNER MENU OPTIONS

We take pride in our locally farmed & sourced products, utilizing the best the current season has to offer, with that said substitutions are not always available and are subject to +\$2/pp charge. Please make selections atleast 2 weeks in advance from event.

FIRST COURSE

(choice of 3 for menu)

- deviled farm egg w. crispy onions
- Stone Acres Farm green salad w. seasonal vegetables, local cheese & caramelized lemon vinaigrette
- Davis Farm cornbread w. maple butter
- house cured salmon toast w. avocado, red onion, local greens & lemon aioli

SECOND COURSE

(choice of 3 for menu)

- slow roasted NY strip w. rich potato puree, braised greens & charred garlic butter
- baked "fish of the day" w. rich potato puree, dressed local greens & lemon aioli
- maple-molasses bbq glazed, slow-smoked pork ribs served w. potato salad & creamy southern slaw
- dry aged local beef burger on Sift Bakery brioche bun w. american cheese, lettuce & happy sauce
- smoked tofu w. salad of roasted & cured local vegetables, whipped ricotta, lemon & olive oil

THIRD COURSE

(options may change closer to event based on our pastry chef)

Seasonal fruit pie, tart or crumble w. house-made whipped cream

house made cookies w. side of soft serve ice cream

3 COURSE DINING ROOM RENTAL AGREEMENT

To ensure events at Engine Room run smoothly, we ask that guests read & adhere to the following guidelines and initial where indicated.

Our dining room rentals have a minimum required payment for 45 people @\$65/pp. This fee includes the 3 course menu for your guests and room rental fees. Tax, tip and beverages are not included in set price. Should your guests count be below 45, we still require the minimum payment. Additional guests can be added up to 50 people. _____

Unless otherwise aranged, event bookings are for 2.5 hours. Additional time is billed at \$500/per hour and added to final bill. _____

Any party exceeding 35 people will utilize the "chef's counter", which overlooks our open kitchen and has bar stool seating; the dining room floor has a maximum of 35 backed seats. _____

To ensure timely and efficient plating we require our 3 course set menu for private events. Items are selected based upon how accessible they are for the chef's. Therefore; modifications are not guaranteed and are charged an additional \$2/per person. _____

The bar side of our restaurant will remain open to the public during any dining room rental; at times you may hear the noise from the bar. Our sound system has two channels, of which the dining room side can be turned down in the event of a toast or speech. _____

Orders for our three course menu are taken in unison to provide an efficient meal, and late comers are not guaranteed the full three courses. _____

Kids meals can be charged at their normal rates (\$6-\$8 per meal) so long as the minimum payment for 45 guests has been met. _____

Our liquor license requires that only Engine Room employees are to dispense beverages. Alcoholic beverages may be denied to those who appear to be intoxicated or under age. _____

A final head count must be given to event coordinator atleast 2 weeks in advance. _____

The per person rate does not include the mandatory 6.35% CT sales tax, our 20% added gratuity or any beverages. Beverages are charged on consumption (except in a full buy out) and limited menus and caps can be arranged with the event coordinator. _____

Outside decorations are allowed for any party so long as it does not interfere with the staff or our other customers. Any décor with an open flame is prohibited. _____

Engine Room does not collect deposits or contracts for event bookings, but does require a credit card number to reserve a date. In the event that a party is cancelled with less than 24 hours notice, a \$250 cancellation fee will be charged. _____

Parties booked are done so on a first-come-first serve basis. In the unlikely event that a date is double booked, the party who contacted Engine Room first will be honored. _____

Please fill out the following upon booking

name _____ date booking _____

signature _____ date signed _____

CC# _____ exp date _____

2 COURSE BRUNCH MENU OPTIONS

We take pride in our locally farmed & sourced products, utilizing the best the current season has to offer, with that said substitutions are not always available and are subject to +\$2/pp charge. Please make selections atleast 2 weeks in advance from event.

FIRST COURSE

(choice of 3 for menu)

- deviled farm egg w. crispy onions
- Stone Acres Farm green salad w. seasonal vegetables, local cheese & caramelized lemon vinaigrette
- Davis Farm cornbread w. maple butter
- house cured salmon toast w. avocado, red onion, local greens & lemon aioli

SECOND COURSE

(choice of 3 for menu)

- bbq benny w. slow smoked bbq brisket on Davis Family Farm cornbread w. cilantro hollandaise sauce
- quiche of the day served w. dressed Stone Acres Farm greens
- cobb salad w. avocado, slow roasted bacon, crispy soft boiled, stilton blue cheese & bibb lettuce
- dry aged local beef burger on Sift Bakery brioche bun w. american cheese, lettuce & happy sauce
- house made buttermilk biscuit w. creamy chicken sausage herb gravy topped w. sunny egg

THIRD COURSE + \$5/PP

(options may change closer to event based on our pastry chef)

Seasonal fruit pie, tart or crumble w. house-made whipped cream

house made cookies w. side of soft serve ice cream

BRUNCH PARTY RENTAL AGREEMENT

To ensure events at Engine Room run smoothly, we ask that guests read & adhere to the following guidelines and initial where indicated.

Our brunch party rentals have a minimum required payment for 45 people @\$45/pp. This fee includes the 2 course menu for your guests and room rental fees. Tax, tip and beverages are not included in set price. Should your guests count be below 45, we still require the minimum payment. Additional guests can be added up to 50 people. _____

Unless otherwise aranged, event bookings are for 2.5 hours. Additional time is billed at \$500/per hour and added to final bill. _____

Any party exceeding 35 people will utilize the "chef's counter", which overlooks our open kitchen and has bar stool seating; the dining room floor has a maximum of 35 backed seats. _____

To ensure timely and efficient plating we require our 2 course set menu for private events. Items are selected based upon how accessible they are for the chef's. Therefore; modifications are not guaranteed and are charged an additional \$2/per person. _____

The bar side of our restaurant will remain open to the public during any dining room rental; at times you may hear the noise from the bar. _____

For showers, or events with gifts, it is recommended that the guests count stay at or below 45 people to ensure proper room for presents and opening. _____

The brunch 2 course menu does not include dessert, clients are permitted to bring their own cake (with cake cutting fee removed) or add on a 3rd dessert course for an additional \$5/pp. _____

Orders for our two course menu are taken in unison to provide an efficient meal, and late comers are not guaranteed the full three courses. Our space and volume to not allow for "open timing" brunch parties, guests must arrive and order in unison. _____

Kids meals can be charged at their normal rates (\$6-\$8 per meal) so long as the minimum payment for 45 guests has been met. _____

Our liquor license requires that only Engine Room employees are to dispense beverages. Alcoholic beverages may be denied to those who appear to be intoxicated or under age. _____

A final head count must be given to event coordinator atleast 2 weeks in advance. _____

The per person rate does not include the mandatory 6.35% CT sales tax, our 20% added gratuity or any beverages. Beverages are charged on consumption (except in a full buy out) and limited menus and caps can be arranged with the event coordinator. _____

Outside decorations are allowed for any party so long as it does not interfere with the staff or our other customers. Any décor with an open flame is prohibited. _____

Engine Room does not collect deposits or contracts for event bookings, but does require a credit card number to reserve a date. In the event that a party is cancelled with less than 24 hours notice, a \$250 cancellation fee will be charged. _____

Parties booked are done so on a first-come-first serve basis. In the unlikely event that a date is double booked, the party who contacted Engine Room first will be honored. _____

Please fill out the following upon booking

name _____ date booking _____

signature _____ date signed _____

CC# _____ exp date _____

2 COURSE LUNCH MENU OPTIONS

We take pride in our locally farmed & sourced products, utilizing the best the current season has to offer, with that said substitutions are not always available and are subject to +\$2/pp charge. Please make selections atleast 2 weeks in advance from event.

FIRST COURSE

(choice of 3 for menu)

- deviled farm egg w. crispy onions
- Stone Acres Farm green salad w. seasonal vegetables, local cheese & caramelized lemon vinaigrette
- Davis Farm cornbread w. maple butter
- house cured salmon toast w. avocado, red onion, local greens & lemon aioli

SECOND COURSE

(choice of 3 for menu)

- pulled pork sandwich w. slow smoked South Carolina style mustard sauce, creamy southern slaw & bread n' butter pickles
- fried fish sandwich w. lemon cured cabbage & housemade remoulade
- cobb salad w. avocado, slow roasted bacon, crispy soft boiled, stilton blue cheese & bibb lettuce
- dry aged local beef burger on Sift Bakery brioche bun w. american cheese, lettuce & happy sauce
- veggie burger made w. wheat berry, mushroom & beet patty topped w. umami sauce & pickled mustard greens on naan bread

THIRD COURSE + \$5/PP

(options may change closer to event based on our pastry chef)

Seasonal fruit pie, tart or crumble w. house-made whipped cream

house made cookies w. side of soft serve ice cream

LUNCH PARTY RENTAL AGREEMENT

To ensure events at Engine Room run smoothly, we ask that guests read & adhere to the following guidelines and initial where indicated.

Our lunch party rentals have a minimum required payment for 45 people @\$45/pp. This fee includes the 2 course menu for your guests and room rental fees. Tax, tip and beverages are not included in set price. Should your guests count be below 45, we still require the minimum payment. Additional guests can be added up to 50 people. _____

Unless otherwise arranged, event bookings are for 2.5 hours. Additional time is billed at \$500/per hour and added to final bill. _____

Any party exceeding 35 people will utilize the "chef's counter", which overlooks our open kitchen and has bar stool seating; the dining room floor has a maximum of 35 backed seats. _____

To ensure timely and efficient plating we require our 2 course set menu for private events. Items are selected based upon how accessible they are for the chef's. Therefore; modifications are not guaranteed and are charged an additional \$2/per person. _____

The bar side of our restaurant will remain open to the public during any dining room rental; at times you may hear the noise from the bar. _____

For showers, or events with gifts, it is recommended that the guests count stay at or below 45 people to ensure proper room for presents and opening. _____

The 2 course menu does not include dessert, clients are permitted to bring their own cake (with cake cutting fee removed) or add on a 3rd dessert course for an additional \$5/pp. _____

Orders for our two course menu are taken in unison to provide an efficient meal, and late comers are not guaranteed the full three courses. Our space and volume do not allow for "open timing" parties, so guests must arrive and order in unison. _____

Kids meals can be charged at their normal rates (\$6-\$8 per meal) so long as the minimum payment for 45 guests has been met. _____

Our liquor license requires that only Engine Room employees are to dispense beverages. Alcoholic beverages may be denied to those who appear to be intoxicated or under age. _____

A final head count must be given to event coordinator at least 2 weeks in advance. _____

The per person rate does not include the mandatory 6.35% CT sales tax, our 20% added gratuity or any beverages. Beverages are charged on consumption (except in a full buy out) and limited menus and caps can be arranged with the event coordinator. _____

Outside decorations are allowed for any party so long as it does not interfere with the staff or our other customers. Any décor with an open flame is prohibited. _____

Engine Room does not collect deposits or contracts for event bookings, but does require a credit card number to reserve a date. In the event that a party is cancelled with less than 24 hours notice, a \$250 cancellation fee will be charged. _____

Parties booked are done so on a first-come-first serve basis. In the unlikely event that a date is double booked, the party who contacted Engine Room first will be honored. _____

Please fill out the following upon booking

name _____ date booking _____

signature _____ date signed _____

CC# _____ exp date _____

COCKTAIL PARTY OPTIONS

For \$30/pp per hour, this option gives guests creative passed appetizers or platters and one drink token.
Minimum 30 guests, maximum 60 guests.

APPETIZER SELECTIONS

(choose 3)

bluefish pate crostinis
shrimp cocktail
deviled farm eggs
pimento stuffed cherry peppers
oyster rockefeller
buttermilk biscuits w. pepper jelly
local tomato & basil skewers

BEVERAGE TOKENS

any N/A beverage
house red
house white
house rose
well cocktails
2 draft selections
(chosen daily)
domestic bottled beer

PLATTER SELECTIONS

(choose 3)

fried scallop roll
cheeseburger sliders
cornbread w. maple butter
baked mac & cheese
cchopped salad w. chicken
smoked chicken wings
carolina style hush puppies

COCKTAIL PARTY AGREEMENT

Cocktail parties at Engine Room may only be held on week nights. The cost of \$30/per person per hour gives 3 passed appetizers and 3 stationary platters & 1 drink token per person/per hour. Parties must be at least 1 hour but cannot exceed 4 hours _____

Space includes 8 dining tables w. chairs & 15 stooled seats at the chef's counter. Seats 50 people, but standing room for up to 60 people _____

Our liquor license requires that only Engine Room employees are to dispense beverages. Alcoholic beverages may be denied to those who appear to be intoxicated or under age. _____

A final head count must be given to event coordinator atleast 2 weeks in advance. _____

The per person rate does not include the mandatory 6.35% CT sales tax, our 20% added gratuity _____

Outside decorations are allowed for any party so long as it does not interfere with the staff or our other customers. Any décor with an open flame is prohibited. _____

Engine Room does not collect deposits or contracts for event bookings, but does require a credit card number to reserve a date. In the event that a party is cancelled with less than 24 hours notice, a \$100 fee will be charged _____

The bar side of our restaurant will remain open to the public during any dining room rental; at times you may hear the noise from the bar. _____

Items on the cocktail party menu are chosen with the kitchen staff to ensure prompt service, therefore; additions or substitutions are subject to fee. _____

Please fill out the following upon booking

name _____ date booking _____

signature _____ date signed _____

CC# _____ exp date _____

AFTER PARTY RENTALS



AFTER PARTY MENU SELECTIONS

happy hour burger platter
serves 12 /\$60

hush puppy platter w. jalapeno aioli
serves 20 /\$20

deviled farm eggs
serves 20 /\$30

french fry bowls w. ketchup
serves 20 /\$20

cornbread platter w. maple butter
serves 16 /\$20

AFTER PARTY AGREEMENT

After party bookings are free of rental charge if the event is after 10:30PM on weekend nights, or 9:30PM on week nights. _____

Parties before the specified time are charged a \$100/per table rental fee. _____

Space is standing room at 3 bar tables, which seats 16 but offers room for up to 40 people. _____

Additional tables in the bar are occupied at a "first-come-first-serve" basis after dinner service, if additional space is needed for your group you are welcome to take over open tables as they become available. _____

Engine Room does not require minimums for food or beverage, but offers a large format menu for those interested in offering food for guests. Menu selections must be made 1 week prior to scheduled event. _____

Items on the after party menu are chosen with the kitchen staff to ensure prompt service, therefore; additions or substitutions are subject to fee. _____

Bar service can either be on a single "open bar" tab, which will require a credit card at start of event, or cash bar for guests. Please speak to event coordinator about setting a beverage cap if needed. _____

Engine Room servers are not provided for after parties, rather guests utilize the bar staff to order beverages. _____

Food service ends at 11pm on weekends and 10pm on week nights. _____

Unless otherwise arranged, the Engine Room bar will be open to the public in addition to the scheduled after party. We ask that guests be kind and courteous of our other patrons. _____

Please fill out the following upon booking

name _____ date booking _____

signature _____ date signed _____

CC# _____ exp date _____

FULL BUY OUT RENTALS



FULL BUY OUT MENU SELECTIONS

Buy out pricing is based on specific dates and restaurant revenue for that time. Pricing includes all food, drink & rental fees for 3.5 hours for up to 125 people.
CT sales tax and gratuity are not included.

BAR

our standard

spirits: chopin rye vodka, brokers gin, four roses bourbon, luna azul tequila & real mccoy 3 year rum
wine: firehouse red blend, lost angel pinot noir, anterra pinot grigio, casa julia sauvignon blanc & armas de guerra rose

draft: 4 selections (changes daily)

bottle: budwieser, bud light, coors light, modelo, founders all day ipa & naragansett lager

- whiskey lover +\$1,500
our standard option plus choice of 6 added top-shelf whiskeys
- craft cocktail +\$2,000
our standard option plus 3 custom craft cocktails from our bartender's secret recipe book
- champagne toast +\$500
our standard option plus a glass of champagne for each guest at prearranged time

APPS

choice of 5

bluefish pate crostinis
cheeseburger sliders
shrimp cocktail
fried scallop roll
deviled farm eggs
carolina style hush puppies
pimento stuffed cherry peppers
oyster rockefeller
buttermilk biscuits w. pepper jelly
local tomato & basil skewers

cornbread w. maple butter

creamy coleslaw

potato puree

chopped salad w. smoked tofu

ceasar salad

baked mac & cheese

old bay macaroni salad

tangy potato salad

buttermilk biscuits w. pepper jelly

seasonal roasted vegetables

SIDES

choice of 4

DESSERT

build your own sundae station
seasonally flavored
soft-serve ice creams
w. an assorted toppings
bar, house made cookies
& choice of sauces

family size monkey bread w.
bourbon caramel sauce

FOOD STATIONS

choice of 2

assorted raw bar
littlenecks, shrimp cocktail & local oysters w. house
made mignonette & cocktail sauce

ny strip carving station
local beriah lewis farm ny strip served w. house
made butters & sauces

build your own pulled pork sandwich
sift bakery brioche buns, b&b pickles, creamy coleslaw

we are happy to accommodate any dietary or allergy restrictions for your guests, please inform the event coordinator with any needs.

FULL BUY OUT RENTAL AGREEMENT

To ensure events at Engine Room run smoothly, we ask that guests read & adhere to the following guidelines and initial where indicated.

Full buy-out pricing is based on specific dates and the restaurant's revenue for that time. _____

The price includes all food, drink and rental fees for up to 125 people. Additional guests can be added (with a fee) up to 150 people. _____

Unless otherwise arranged, event bookings are for 3.5 hours. Additional time will be billed at \$2,500/per hour and added to final bill. _____

On the day of event, Engine Room will maintain regular business until 1.5 hours before scheduled buy-out to allow time for set-up. Likewise, after a full buy-out Engine Room will re-open the bar to the public immediately following the allotted time. _____

Our seating offers 20 backed bar stools around the main bar, 16 swivel stools along the window sill, backed stool seating for 40 at bar tables, and 36 regular backed seats in the dining room. Additional swivel stools can be provided. Weather permitting there are an additional 16 backed seats on the patio. _____

Kids menus can be arranged with event coordinator prior to event and placed on specific tables. _____

Our liquor license requires that only Engine Room employees are to dispense beverages. Alcoholic beverages may be denied to those who appear to be intoxicated or under age. _____

A final head count must be given to event coordinator atleast 2 weeks in advance. _____

The per person rate does not include the mandatory 6.35% CT sales tax, our 20% added gratuity or any beverages. Beverages are charged on consumption (except in a full buy out) and limited menus and caps can be arranged with the event coordinator. _____

Outside decorations are allowed for any party so long as it does not interfere with the staff or our other customers. Any décor with an open flame is prohibited. _____

Engine Room does not collect deposits or contracts for event bookings, but does require a credit card number to reserve a date. In the event that a party is cancelled with less than 24 hours notice, a \$300 cancellation fee will be charged. _____

Parties booked are done so on a first-come-first serve basis. In the unlikely event that a date is double booked, the party who contacted Engine Room first will be honored. _____

Please fill out the following upon booking

name _____ date booking _____

signature _____ date signed _____

CC# _____ exp date _____

EVENT PHOTOS



