PRIVATE EVENTS GUIDE

Thank you for considering our Brewer's Alley event services.

Monocacy Hospitality, owners of Brewer's Alley Restaurant & Brewery, is proud to offer professional catering in the heart of historic downtown Frederick.

We provide an extensive selection of distinctive and delicious cuisine—including hors d'oeuvres, entrées, and desserts—expertly prepared by our talented team of chefs. Our commitment to you is attentive service, thoughtful detail, and exceptional food and beverages. Our goal is to ensure your event is seamless, memorable, and truly enjoyable.

Cheers,

Megan Finnerty, Director of Events
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Office: 301.631.0089

JANUARY 2026,
REV 8/26

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Breakfast Buffets

Not available after 1 pm

THE ALL-AMERICAN

$16 PER PERSON

Hickory-smoked bacon, choice of maple or original sausage links, scrambled eggs, baked French toast, and roasted potatoes.
Substitute Turkey Sausage for $2 per person.
Includes, butter and maple syrup

THE CONTINENTAL

$14 PER PERSON

Assorted Danish's, mini-muffins, and bagels with sliced fresh fruit
Includes jelly, cream cheese & butter

ADDITIONS

OMELETTE STATION

MINIMUM OF 20 GUESTS REQUIRED. INCLUDES CHEF FOR 1.5 HOURS

$10 PER PERSON

Ham, bacon, mushrooms, pepper mix, onions, tomatoes, spinach, feta cheese, mixed shredded mixed cheese

VEGETARIAN STRATA

$10 PER PERSON

Chef's savory breakfast casserole with: eggs, broccoli, shredded carrots, zucchini, yellow squash, shredded mozzarella, and garnished with crouton breadcrumbs

FRESH FRUIT

$4 PER PERSON

Assorted, seasonal fruit

All breakfast buffets include complimentary orange juice and cranberry juice.

Luncheon Buffets

not available after 4pm

BARBECUE IN A BUN

$14 PER PERSON

Includes brioche slider rolls, smoked pulled pork, pulled chicken, coleslaw, house-made potato chips, and pickle spears

Add-on or substitute:

- Giardiniera Beef Sliders: Slider bun, Prime Roast beef, Garlic Aioli, Pickled Giardiniera for $2 per person

WRAPPED PLATTER

$16 PER PERSON

Includes: Turkey Club, Chicken Caesar, Ham & Cheese, and Vegetarian wraps with house-made potato chips, and pickle spears

Add-on or substitute:

- Prime Roast Beef Wrap for $2 per person
- Italian Cold Cut Wrap (Prosciutto, Salami, and Soppressatta) for $2 per person
- Bacon to any wrap for $1 per person
- Double Meat to any wrap for $3 per person
- Fried Chicken for $2 per person

DELI BOARD

$16 PER PERSON

Build-your own sandwich
Includes; ham, turkey, roast beef, American, Provolone, Pepper-jack, lettuce, tomato, red onion, with toasted white bread or slider buns, and house-made potato chips, and pickle spears

Add-on or substitute:

- salami, prosciutto, or soppressata: $2 per person, per meat; add all three for $5 per person
- Rye bread for $1 per person
- Bacon for $1 per person

ADDITIONS

House Salad or Caesar Salad — $4 PER PERSON
Potato Salad or Dairy-free Pasta Salad — $5 PER PERSON

Classic Simple Offerings

Minimum of 15 Orders per Offering
All Classic Simple Offerings are stationed.
Passed Appetizers are an additional $2.50 upcharge per serving

Caprese Skewers: $5 PER PERSON
fresh mozzarella, basil, tomato, with balsamic glaze
2 pieces per serving

Crab Croquettes: $8 PER PERSON
crabmeat, cheese, potatoes & panko breading
3 pieces per serving

Crab Cakes: $10 PER PERSON
1.5-oz, broiled, lump crabmeat
2 pieces per serving

Chicken Satay: $6 PER PERSON
skewered chicken with a sweet, chili & peanut sauce
2 pieces per serving

Honey Soy Ginger-Glazed Beef Skewers: $8 PER PERSON
2 pieces per serving

Jerk Beef Kabobs: $10 PER PERSON
red & green peppers, white onion, pineapple squares
2 pieces per serving

Chicken Wings (boneless or bone-in) $5 PER PERSON
with choice of up to two sauces or seasonings:
Sauces: Buffalo, BBQ, Sweet Chili
Seasonings: Plain, Old Bay, Lemon-Pepper, Jerk
3 pieces per serving

Roasted Meatballs: $6 PER PERSON
BBQ-glazed with crispy onions **or** Italian in marinara with Parmesan & basil
2 pieces per serving

Crispy Vegetarian Spring Rolls: $5 PER PERSON
with sweet chili dipping sauce
2 pieces per serving

Panko Mozzarella: $6 PER PERSON
fresh mozzarella, panko breadcrumbs & lightly fried
4 pieces per serving

Gourmet Kitchen Short Rib Empanada: $10 PER PERSON
Slow-braised beef, aged Manchego cheese, wrapped in a flaky, golden pastry and baked until crisp.
2 pieces per serving

Mini Chicken Empanadas: $8 PER PERSON
onions, garlic, warm spices, wrapped in a flaky, golden pastry and baked until crisp.
2 pieces per serving

Displays

Minimum of 25 orders per display

All Displays are stationed.

Crudite: $6 PER PERSON

Raw vegetable display of red & green peppers, cauliflower florets, cherry tomato mix, carrots, cucumbers, zucchini, and squash, with ranch dressing

Crab Dip: $12 PER PERSON

Jumbo lump crab, scallions, cream cheese, served with fried pita chips or tortilla chips (GF option)

Fruits & Cheese Board: $9 PER PERSON

Pineapple, honeydew, cantaloupe, strawberries, blueberries, pepper-jack, gouda & cheddar cheeses, with nuts, dried fruits and assorted crackers

Add on extra cheese choices, for $2 per person:

- Bleu Cheese, Swiss, Mozzarella, Hard Parmesan, house-made Old Bay Cream Cheese
- Gluten-free crackers, for $2 per person

Charcuterie Board: $12 PER PERSON

Salami, Soppessata, & Prosciutto, with nuts, dried fruits and crackers

- Add Gluten-free crackers, for $2 per person

French Onion Dip & Chips: $5 PER PERSON

House-made potato chips with chilled, french-onion dip

Vegetarian Antipasto Skewer Platter: $10 PER PERSON

Olives, Tomato, Pepperoncini, Mozzarella ball, Red & Green peppers, Red Onion

Make it vegan (no cheese), for $8 per person

Hummus Board: $10 PER PERSON

Roasted red pepper hummus, celery & fried pita chips or tortilla chips (GF option)

Raw Bar: $9 PER PERSON

Oysters on the half shell and shrimp cocktail, served over crushed ice, with cocktail sauce, lemons, and mignonette

1 oyster per serving, 2 shrimp per serving

Buffet Service

Available for lunch or dinner.

All buffets include:
Warm dinner rolls
Choice of either House or Caesar salad

*Items with a * are Gluten Free without modification*

GRAND: CHOICE OF 3 ENTREES & 2 SIDES — $55 PER PERSON

Herb-Crusted Beef Tenderloin*
Chicken Chesapeake*
Seafood Macaroni & Cheese with shrimp and crab
Seared Cod with chive butter*

- Substitute Rockfish* for additional $2 per person

➤ *You may also select items from the Signature, Simple & Pasta Menu's*

SIGNATURE: CHOICE OF 3 ENTREES & 2 SIDES. — $45 PER PERSON

Grilled Skirt Steak with Chimichurri Sauce*
Shrimp with Old Bay Bechamel Sauce
Chicken Marsala
Pork Loin with mustard glaze*
Shrimp & Green Bean Scampi*

- Substitute mixed vegetables for $3 per person

➤ *You may also select items from the Simple & Pasta Menu's*

SIMPLE: CHOICE OF 3 ENTREES & 2 SIDES. — $40 PER PERSON

Flank Steak Florentine*
Grilled Salmon with lemon-caper cream sauce*
Chicken Parmesan
Grilled Chicken with lemon-caper cream sauce*
Eggplant Parmesan

➤ *You may also select items from the Pasta Menu*

Buffet Service

(continued)

PASTA: CHOICE OF 3 ENTREES & 2 SIDES. $38 PER PERSON

Vegetable Lasagna
Pasta Primavera
Cavatappi Pasta with choice of Marinara or Alfredo

- Skirt Steak
- Grilled Chicken
- Sauteed Shrimp

Gluten Free Pasta options available upon request, for additional fee.

SIDE OPTIONS

Mashed Potatoes*
Roasted Potatoes*
Rice Pilaf*
Parmesan Orzo

Potato Gratin (+ $6 pp)*

Roasted Mixed Vegetables*
Broccoli*
Green Bean Almandine*
Southwestern Corn Saute*
Roasted Carrots*
Asparagus (+ $4 pp)*

Additional side add-on: $4 per person

Specialty Buffet Service

Available for lunch or dinner.

The Mexican Fiesta includes:

House Salad, with House & Ranch Dressings
Mexican Rice with peppers, onions & corn

Sour Cream, Shredded Lettuce, Shredded Cheese, Pico de Gallo

MEXICAN FIESTA

Steak & Chicken Fajitas, with soft flour tortillas
Beef & Chicken Tacos, with hard taco shells
Cheese Enchiladas
Spinach Enchiladas
Margarita Shrimp

CHOOSE TWO, THREE OR FOUR ENTREES

TWO ENTREES: $26 PER PERSON
THREE ENTREES: $30 PER PERSON
FOUR ENTREES: $34 PER PERSON

ADDITIONS

YELLOW-CORN SAUTE — $4 PER PERSON
corn with peppers and onions

GUACAMOLE & CHIPS — $8 PER PERSON
House-made, fresh Guacamole with tortilla chips

BEER-CHEESE QUESO & CHIPS — $6 PER PERSON
House-made, Kolsch Beer Cheese with tortilla chips

SALSA & CHIPS — $4 PER PERSON
House-made salsa with tortilla chips

Specialty Buffet Service

Available for lunch or dinner.

The Prime Carver:
Minimum of 25 people per protein

Carving Attendant required: $100 for one hour per attendant
If all four meats are selected, additional attendant will be required

Remaining meat will be carved and available for duration of meal time

THE PRIME CARVER

CHOOSE UP TO TWO PROTEINS

Roasted Honey Glazed Ham - Dijon mustard...11.50 per pound
Prime Rib – Horseradish Cream...MP
Beef Tenderloin - au jus...MP
Grilled Flank Steak - Chimichurri Sauce...12 per pound

A LA CARTE SIDES - $24 PER PERSON

Mashed Potatoes*
Roasted Potatoes*
Rice Pilaf*
Parmesan Orzo

Potato Gratin (+ $6 pp)*

Roasted Mixed Vegetables*
Broccoli*
Green Bean Almandine*
Southwestern Corn Saute*
Roasted Carrots*
Asparagus (+ $4 pp)*

Pre-Order Plated Service

Available for lunch or dinner.

Service includes:
warm dinner rolls and choice of two sides
(same two sides served with each entree)

Starters are a la carte and optional

Pre-order's & placecards required

*Items with a * are Gluten Free without modification*

STARTERS - CHOICE OF ONE

Brewer's House Salad...6
Caesar Salad (vegetarian)...6
Seasonal Salad (please ask for option)...8

ENTREES - CHOOSE UP TO FOUR

Grilled Chicken with Wild-Mushroom Marsala Sauce*...25

Grilled Chicken Chesapeake with Old Bay Cream Sauce*...28

Chicken Parmesan...28

Pork Loin with Mustard Glaze*...30

6-oz Filet, 14-oz Ribeye or 12-oz Strip, with Red Wine Jus*...48

Surf & Turf: 6-oz NY Strip Steak & 2-oz. Crab Cake...44

Seared Scallops with Lemon Beurre Blanc*...MP

Roasted Cod or Rockfish with Chive Butter*...36

Jumbo Lump Crab Cake, with Lemon Cream Sauce...33

Lobster Tail...MP

Grilled Salmon with Lemon Beurre Blanc*...30

Cheese Ravioli with Sage Brown Butter ...18

Vegetable Lasagna...18

Eggplant Parmesan...18

SIDE OPTIONS - SELECT TWO

Mashed Potatoes*
Roasted Potatoes*
Rice Pilaf*
Parmesan Orzo

Potato Gratin (+ $6 pp)*

Roasted Mixed Vegetables*
Broccoli*
Green Bean Almandine*
Southwestern Corn Saute*
Roasted Carrots*
Asparagus (+ $4 pp)*

Additional side add-on: $4 per person

Day-Of Plated Service

Available for lunch or dinner.

Service includes:
choice of appetizer, choice of salad, warm dinner rolls,
up to 3 entrees, two sides and dessert
(same two sides served with each entree)

Venue will provide custom printed menus for each guest
for dining selection on the day of the event

$75.00 Per Person

*Items with a * are Gluten Free without modification*

APPETIZER - SELECT ONE

Crab Dip with Pita Chips
Crudite Display
Fruit and Cheese Board

SALAD - SELECT ONE

Brewer's Alley House Salad with Champagne Vinaigrette
Vegetarian Caesar Salad

ENTREE - SELECT THREE

Potato Crusted 6-oz Atlantic Salmon with Citrus-Beurre Blanc

Grilled Chicken Chesapeake with Old Bay Cream Sauce*

Filet Mignon with Red Wine Reduction*

Crab Cake with Old Bay Cream Sauce

Sesame Crusted Ahi tuna with Hoisin Sauce*

Chicken Marsala with Wild Mushroom Sauce*

Three Cheese Ravioli with Sage Brown Butter

ENTREE - SELECT TWO

Creamy Mashers, Roasted Potatoes, Rice Pilaf
Parmesan Orzo, Green Bean Almondine, Mixed Vegetables, Broccoli, Yellow Corn Sauté, Asparagus

DESSERT - CHOOSE ONE

Assorted Mini Pastry Display
Cookie & Brownie Platter

Desserts

CHEESECAKES
WHOLE CAKES

Key Lime...80
Plain...80
Plain with fresh berries...82
Plain - Gluten Free...80
Seasonal...MP

CAKES
WHOLE CAKES

Limoncello mascarpone...100
Tiramisu...95
Chocolate Torte (GF)...90
3 Chocolate Mousse Cake...100

CAKE POPS
$9 PER PERSON

Assortment includes:
Chocolate, Carrot, Vanilla,
Strawberry, and Red Velvet

MINI-PASTRY DISPLAY
$9 PER PERSON

Choose up to 3 items:

Petit Fours Mini Cakes

Mini Cheesecakes: assorted flavors

Mini Pastry Sampler Assortment

Chocolate-covered strawberries

Individual chocolate mousse cups

COOKIE & BROWNIE DISPLAY
$9 PER PERSON

Choose up to 3 items:

Triple Chocolate Brownies
Blondies
Pecan Bars
Chocolate Chip Cookies
Peanut Butter Cookies
Sugar cookies

Gluten Free options available on request, at an additional cost.

*Guests may bring in dessert from licensed bakery **with prior approval***
*$1.50 Outside Dessert fee will apply to **all** outside desserts*

Beverage Packages

OPEN BAR

Guests may order from full bar selection of bar, which will be added to host's check, and paid by the host at the conclusion of the event. Charges will be based on consumption only.

CASH BAR

Guests may order from full bar selection of bar, which will be added to individual guest checks, not the host of the event.

LIMITED BAR

Host limits bar offerings to beer, wine or beer, wine and select spirits, which will be added to host's check, and paid by the host at the conclusion of the event. Charges will be based on consumption only.

MAX SPEND BAR

Host sets an amount to be spent on alcoholic beverages, which will be added to host's check, and paid by the host at the conclusion of the event. Charges will be based on consumption only. Once amount is met, guests move to individual guest checks

TICKETED BAR

Host gives each guest a set number of tickets to be used for alcoholic beverages (ex: 2 tickets), which will be added to host's check, and paid by the host at the conclusion of the event. Charges will be based on ticket redemption only. Once ticket is used, guests move to individual guest checks.

All beverage packages are charged at regular menu price and added to the final bill based on consumption with a 9% state tax added

Per Frederick County Liquor License Guidelines:
No outside alcohol permitted: we do not allow an individual to consume on the licensed premises an alcoholic beverage that is not purchased on the premises

VERTICAL ID'S ARE NOT ACCEPTED AT THIS VENUE.
If a guest is turning 21, please note that in Maryland non-commercial drivers or ID card holders may renew up to 7 days before their 21st birthday. All guests consuming alcohol must have valid, government issued identification.

Corkage fee will apply to any open bottles of wine

NO PARTY FAVORS CONTAINING BEER, WINE OR LIQUOR PERMITTED

Our Spaces

Opera, Terrace & Rooftop space rentals limited to seasonal availability & require custom pricing

MAYOR'S

Overlook Downtown Frederick in this Sophisticated Event Space
Step into history in our largest private event space, formerly the Mayor's Office when the building served as Frederick City Hall. Today, this beautifully restored room offers a unique and memorable setting for your special event.
The Mayor's Room is fully private and comfortably **accommodates 50-60 guests seated or 75 guests cocktail-style.** Ideal for bridal showers, rehearsal dinners, corporate meetings, or celebrations of any kind, the space offers flexible dining options including plated meals, buffets, and cocktail-style receptions. Modern amenities include a full bar, an 85" Smart TV with presentation and audio capabilities, making it ideal for both social and corporate gatherings. **A food & beverage minimum spend is required; standard rates apply.**

BOOKING

Historic Charm with Modern Amenities
Once the site of Frederick's infamous Booking Room and holding cell, this distinctive space has been transformed into a fully private space for a wide range of events, from birthday celebrations to business dinners.
The Booking Room is fully private and comfortably **accommodates up to 40 guests seated or 50 guests cocktail-style.** Modern amenities include a full bar, an 85" Smart TV with presentation and audio capabilities, making it ideal for both social and corporate gatherings.

For larger events, ask our team about combining this space with the adjoining Mayor's Room to accommodate up to 100 guests. **A food & beverage minimum spend is required; standard rates apply.**

OPERA

Cozy Accommodations for Smaller Events
With inviting accommodations for more intimate gatherings, the Opera Room is a charming nod to the building's vibrant past, having served as an Opera House and Theater throughout the 20th century.
Today, this semi-private space is perfect for group dinners and smaller celebrations, comfortably **seating up to 36 guests**. **A food & beverage minimum spend is required; premium rates apply. LIMITED AVAILABILITY**

TERRACE

Bright and Contemporary Event Space
Added in 2016, the Terrace dining room is a semi-private event space that seamlessly blends the historic charm of Brewer's Alley with a modern touch. The stylish room features operable floor-to-ceiling windows, offering natural light and (seasonally) open-air feel.
Complete with a dedicated bar and **seating for up to 65 guests**, the Terrace Room is ideal for receptions, **cocktail-style events (up to 100 guests)**, and large gatherings in a contemporary yet warm atmosphere.
A food & beverage minimum spend is required; premium rates apply. LIMITED AVAILABILITY

ROOFTOP

One-of-a-Kind Outdoor Bar and Dining
Unique to downtown Frederick, our outdoor Rooftop bar and dining space boasts sweeping views of Frederick city and beyond, providing an impressive backdrop for any occasion. Featuring a dedicated bar with a louvered pergola and built-in heaters and misters, the Rooftop provides seasonal comfort and flexibility for **up to 75 guests**.
A food & beverage minimum spend is required; premium rates apply.
LIMITED AVAILABILITY

General Policies

POLICIES & RATES

Service fees are assessed at an 18% gratuity rate. This fee includes your wait staff & room set up and breakdown.

Standard room rental rates are as follows:

- **Mayor's Office & Booking Room – $150 (each) for a three-hour event**
- Opera, Terrace & Rooftop rentals dependent on seasonal availability & subject to custom pricing
- Full-day rentals available. Please ask for rates.

Room rental includes tables, chairs, plates, glassware, silverware, white tablecloths & napkins & buffet equipment. We offer a sound system and audiovisual equipment.

Hurricane globes with 12" taper candles can be supplied for no additional fee. **Hosts who wish to decorate the banquet facility personally must make arrangements with the Events Manager in advance.** Guests are allowed one hour prior to event for decorating.

Guest-provided decorations must be pre-approved by Event Manager. **No confetti, confetti-filled balloons, feathers, or glitter. No adherence of tape or decor to walls. All balloons must be weighted.**

Groups requesting a sales tax exemption must provide an exemption certificate prior to the date of the event. Pricing is subject to change, but will be guaranteed 30 days prior to the event. Six percent (6%) Maryland sales tax and alcohol sales tax (9%) will be applied.

RESERVATIONS - PAYMENTS & NOTIFICATIONS

Reservations are taken on a first come, first served basis. To confirm an event at Brewer's Alley, a non-refundable deposit of $100.00 is required. The deposit will be applied to the event balance at the end of the function.

Once the proposal has been signed and the non-refundable deposit has been paid your event will be reserved. For events, we require a finalized menu 30 days prior to the event date, after 30 days, you may request changes to the event menu, however we do not guarantee they will be accommodated. Menu pricing is subject to change. Final pricing will be set 30 days prior the the event date. Final guest counts must be provided to the Event Manager ten (10) days prior to the event date. For guarantees not confirmed, it is assumed the event count will be the last estimate recorded by the Event Manager, & you will be responsible for that number or the number served, whichever is greater. Once the final guarantee number is received, there will be no refunds for number reductions or no-shows. However, guests may be added to the final count. Please notify the Event Manager as soon as possible in order to accommodate last minute increases to your guarantee. At the end of your event, the remainder of the contract balance is due.

Final charges are based on the actual number of guests served, or your guaranteed number, whichever is greater. Payments must be made in cash or by credit card (Visa, MC, Amex or Discover). No personal checks will be accepted.

General Policies

CANCELLATION POLICY

We understand and appreciate that situations occur that require event cancellations. We will do our best to assist you should a situation develop. In general, cancellations within 72 hours of the event forfeit the deposit and 50% of the amount contracted is due. Opportunity to reschedule will considered based on our availability and deposit will transfer to new date, as long as rescheduled event is within the calendar year.

EVENT LENGTH

Events at Brewer's Alley are contracted for three (3) hours, with a maximum breakdown allowance of 30 minutes after the event. Last call will be given 15 minutes prior to the end of your event, If the host wishes to lengthen the event to more than 30 minutes past the agreed closing time, a charge of $100.00 per hour per room will be applied, starting at the specified closing time. If an event does not last until the specified closing time, no refunds will be given.

Additional set-up time prior to event can be pre-arranged for an additional fee per room availability.

ARRIVAL OF VENDORS

Photographers, DJs, musicians & florists may have early access to the banquet facility at a time agreed upon in advance by the event host & the Event Manager.

DJs permitted with prior approval of event manager and dependent on other bookings occurring at the venue on the day of the event.

DAMAGE LIABILITY

The host assumes responsibility for the actions of his or her guests & outside vendors contracted by the host, including damage to banquet or restaurant property. Any damage incurred by host or their guests during contracted event could result in host incurring cost of repairs and or cleaning fees.

Failure to adhere to this policy will result in a clean-up and or damage fee assigned to the final bill.

General Policies

FOOD & BEVERAGE POLICY

Monocacy Hospitality will supply all food & beverages. If you would like to bring in a specialty wedding or birthday cake, there will be a cake cutting fee of $1.50 per person.

For health & safety reasons, all non-consumed food remains the property of Brewer's Alley Restaurant. No take-out containers will be provided nor are permitted to be brought in by guests.

ALCOHOLIC BEVERAGE POLICY

Per Frederick County Liquor License Guidelines:

All alcoholic beverages consumed on restaurant property must be provided by Monocacy Hospitality, & must remain in the venue in which they were purchased.

A person who, at a licensed establishment, purchases a meal and a bottle of wine, the contents of which are partially consumed with the meal, may remove the bottle and its contents from the licensed premises if the licensee or an employee of the licensee inserts a cork in or places a cap on the bottle, put in a bag with a receipt attached.

No outside alcohol permitted: we do not allow an individual to consume on the licensed premises an alcoholic beverage that is not purchased on the premises

NO PARTY FAVORS CONTAINING BEER, WINE OR LIQUOR PERMITTED

No alcohol will be sold to or consumed by anyone under the age of 21. Minors must be supervised by a responsible adult. **Failure to adhere to this law will result in immediate removal from premises.** According to restaurant policy, **VERTICAL MARYLAND ID's ARE NOT ACCEPTED** under any circumstances. Expired ID's, Digital ID's, and photocopied ID's are NOT ACCEPTED.

Commonly Accepted Forms of ID:
- Current & Valid State Driver's License that has DOB & Photo
- U.S. active Military ID
- Government issued Passport

Monocacy Hospitality reserves the right to refuse service to anyone. Brands of soft drinks, beer, wine, & liquor are subject to change.

OUR COMMITMENT TO YOU

Your event is special. That is why the staff of Monocacy Hospitality is dedicated to professionally tailoring each affair to suit your personal style. Only the finest, freshest ingredients are used to prepare our irresistible array of dishes. While our catering menu is extensive & varied, our Chef is eager to create a customized menu to suit your taste. Please inform the Event Manager of any special requests.

Directions

FROM 270, SOUTH OF FREDERICK

I-270 N to exit 31A, MD-85 N, toward Market St.
MD-85 N ends at MD-355 N. Bear left.
MD-355 N becomes Market Street.
Continue in to town past E. South St., E. All Saints St. & E. Patrick St.
Brewer's Alley is between E. Church St. & 2nd St.
A parking garage is available on E. Church St. and 2nd St.

FROM I-70, WEST OF FREDERICK

I-70 E becomes I-70 E/US-40 E.
Take exit 54, MD-355/MD-85/Market St. toward Frederick.
Turn left onto MD-355 N/MD-85 N.
MD-355 N becomes Market St.
Continue in to town past E. South St., E. All Saints St. and E. Patrick St.
Brewer's Alley is between E. Church St. & 2nd St.
A parking garage is available on E. Church St. and 2nd St.

FROM I-70, EAST OF FREDERICK

I-70 W/US-40 W.
Take exit 54, MD-355/MD-85/Market St. toward Frederick.
Turn left onto MD-355 N/MD-85 N.
MD-355 N becomes Market St.
Continue in to town past E. South St., E. All Saints St. and E. Patrick St.
Brewer's Alley is between E. Church St. & 2nd St.
A parking garage is available on E. Church St. and 2nd St.