



## we should celebrate.

Planning an event, whether for 30 or 300, can be a stress-filled, frustrating guessing game, where the host struggles to figure out what will be the most ideal expression for the gathering, what will be best for everyone, and, also important, how it will all fit in to the budget. It's enough to drive some of us to just give up. We understand.

If you'll let us, we're here to assure you we do things differently here at Bagby. We are special event and large party specialists, having hosted lots of gatherings, of all sizes, for all occasions, in just about every nook and cranny of our place.

We bring our passion for world-class beer, hand made cocktails, fantastic food, fresh design to your celebration. We use our experience, and our commitment to excellence, and we usher your event to life - in a fun, informative, and straightforward way. We don't believe in surprises, or bait-and-switch, or tricks. We believe in honesty, integrity, and working to ensure that everyone departs from your event delighted.

Including you, the host.

# Bagby Events, at a glance

## **Packages.**

We offer several unique food packages, each customizable to meet the needs, tastes, and demands of the group. The amount of food prepared is carefully calculated based on the provided guest count.

## **Pricing.**

All pricing is inclusive of food served buffet-style, the beverage offerings you choose, and the space. Ultimately pricing will depend on whether your event day and time corresponds with our Peak versus Nonpeak times, which beverage selections you would like to offer your guests, and if you choose to add any special touches to distinguish your gathering.

## **Event Duration.**

Our standard event is a full three hours, and is exclusive of set up and break down time. If you would like more time than this, you can usually increase your event length as one of your customizable options.

## **Hospitality.**

We are proud to offer outstanding management, hospitality and kitchen teams, poised and ready to ensure you - and each member of your party - have what you need to have a blast. We work to handle every detail, ahead of your event, so things run smoothly and easily.

# Let's Eat!

Food is always prepared and cooked fresh, for your event, using the highest quality products and most professional techniques. All packages include our Mixed Green Salad in addition to the items listed below, and offers each guest approximately the same amount of food per person.

Please inform us of any allergies, and inquire about special items, custom menus, or any other ideas you may have to ensure a fantastic meal at your event.

## tacos

served with warm corn tortillas, salsas, red onion, cilantro, cotija cheese, limes

choose three taco fillings

chopped grilled chicken

seasoned ground beef

braised short rib\*

roasted spiced cauliflower

with

house black beans and fresh tortilla chips

## burgers

served with brioche buns, fresh lettuce, tomato, red onion, house pickles, white cheddar, house thousand island  
vegan cheese and buns\* available

choose burgers

-okay to mix-

house ground beef

house ground turkey

bagby's vegan patty

impossible burger patty\*

with

spicy smoked corn

## pizzas

only suitable for groups under fifty  
pizzas are cut in to six pieces unless otherwise requested  
gluten free\* available    vegan cheese\* available

choose three pizza types

the staple

the weekender

the optimist

the go to

the weekender

with

spicy smoked corn

## mac and cheese

build your own mac and cheese bar

choose two mac adds

grilled chicken

seasoned ground beef

braised short rib\*

roasted spiced  
cauliflower

pepperoni

sausage

choose two house sauces

barbeque, spicy wing

tomato

with

spicy smoked corn

# So, let's get it started! How's it work?

To us, simplicity is key. With simplicity comes predictability, which provides a sense of comfort. We lay it all out up front, so you can see precisely what your kind of event would cost here at Bagby. Money's not that fun to talk about for most of us, so we'd rather not put us both in a situation to have to understand all of this later, when it's time to pay, and your guests are wondering why you had to step away and have a discussion with a manager. We want you to focus on your group, and the reason you all are here.

**step one**    **decide the day and time of your event and settle on a guest count**

this helps us ensure there is space on your chosen date and determine if your event is at a peak time

**step two**    **pick which food package you'd like, what beverages you want to offer and if you want to add any upgrades or any special touches**

this will allow us to provide accurate pricing and prepare any custom adds

**step three**    **carefully review the contract, and if it looks good, sign and return to us**

once the agreement is signed and in place, your pricing, date, and time are locked in - before that, however, we may not be able to honor all the terms including date, time, guest count, menu, and pricing, etc.

**step four**    **arrive on the day of your event, up to thirty minutes before your start time if you'd like to do any set up or set out any decorations**

it is our goal that you arrive to your event knowing exactly what to anticipate. we aim to exceed your expectations with regard to quality, execution, and hospitality.

## So, why Bagby?

Besides all of the tasty, fresh, hand-made, local, small-batch, high-quality offerings, we boast a truly one-of-a-kind modern, clean, fun atmosphere, and the most professional, genuine, hard-working team anywhere.

We are a locally owned, family business, which means that each of us is personally invested in ensuring we deliver the very best experience we can, every time. And, it seems some folks are noticing! Here is just some of the love we've received from national and local media in the recent past.

visit [bagbybeer.com/buzz](http://bagbybeer.com/buzz) for details and more positive vibes

ZAGAT

FORTUNE

Craft  
BEER.COM

FOOD & WINE

San Diego  
MAGAZINE

EATER  
SAN DIEGO

UT  
San Diego

Paste

THRILLIST

SAN DIEGO WEEKLY  
Reader