



Booking Inquires:
 Danielle Betz
 D (936) 539-9388
 C (301) 580-9365
 danielle@southernstarbrewing.com

Taproom Private Rental

Rental Includes:

- Private use of the Taproom outside taproom hours.
- Furniture: 8-8ft bench tables, 4 round barrel cocktail tables and stools.
- 1-2 bartenders to serve beer during the event (\$30 per additional bartender per hour)
- 30-minute setup & 30 minute breakdown

Day of the Week	Initial Cost (First 2 hrs)	Cost Per additional Hour	Deposit
Monday–Wednesday	\$600	\$200	\$300
Thursday-Friday before 4:00pm	\$600	\$200	\$300
Friday after 4:00pm	\$1,500	\$600	\$800
Saturday 7:00pm-Midnight	\$1,500	\$600	\$800
Sunday 7:00pm-Midnight	\$800	\$300	\$400

All rentals are subject to a 15% gratuity charge, due at time of final payment.

Beer Service:

For beer service during your event, you may choose from the following options:

1. **Cash Bar** - guests purchase their beer individually, cash & credit cards accepted.
2. **Open Bar** – Place a credit card on file to offer an open bar for your guests. A count of all beer ordered by your guests will be kept by the bartenders. You will need to close your bar tab at the end of your party or at the close of open taproom hours. Pints of beer cost \$4 for year around and seasonal brews. Specialty brews maybe a higher cost.
3. **Pre-pay:** Pre-pay for an X number of pints prior to the event at \$4 per pint. Bartenders will maintain a count, flights are counted as 2 pints. Specialty brews may not be included.
4. **Keg:** Pre-purchase a “keg” equivalent to 124 pints/beer tickets for \$450, (normally \$500). Bartenders will maintain a count; flights are counted as 2 pints. Specialty brews may not be included. Your guests may choose from our selection of beer on tap.

****Beer prices are subject to change at any time****

Wine Service: Wine supplied by you, may be served for a \$4 per bottle corking fee

Food Service:

You may have your event catered, order-in, pot luck, or schedule a food truck. If you need assistance with catering, Southern Star can provide you with menu options from our preferred caterer or give you suggestions of local restaurants. We are happy to assist you in placing a catering order by request.



Southern Star Brewing Company Taproom Rental Agreement

Client Information

Name: _____

Company: _____

Phone: _____

Email: _____

Rental Information

Date: _____

Start Time: _____ End Time: _____

Total Hours: _____ Est. Guest Count: _____

Taproom Maximum Occupancy: 200 people

Biergarten Maximum Occupancy: Unlimited

Rental Rates & Payments

Day of the Week	Initial Cost (First 2 hrs)	Cost Per additional Hour	Deposit
Monday–Wednesday	\$600	\$200	\$300
Thursday-Friday before 4:00pm	\$600	\$200	\$300
Friday after 4:00pm	\$1,500	\$600	\$800
Saturday 7:00pm-Midnight	\$1,500	\$600	\$800
Sunday 7:00pm-Midnight	\$800	\$300	\$400
All rentals are subject to a 15% gratuity charge, due at time of final payment.			
Rental Prices listed do not include the rental of the Biergarten			

Secure your rental: You will need to complete and submit this rental agreement and your deposit payment, to book your rental and secure your rental date.

Rental Payment: The remainder of your rental cost, optional pre-purchase of beer packages, and 15% gratuity charge are to be paid in full **3 days prior** to your rental date.

For wine service or open bar options, a credit card is to be placed on file at the beginning of your rental, to be paid in full at the end of your rental time.

Forms of payment accepted: Cash, Check & all major credit cards.

Additional rental fees apply for use/rental of Biergarten.

Submit rental agreement to: Danielle Betz danielle@southernstarbrewing.com

Or mail/drop-off: 3525 N Frazier St. Conroe, TX 77303

Terms and Conditions

Southern Star Brewing Company Taproom Rental Agreement

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(SSBC) Taproom. Southern Star Brewing, LLC reserves the right to refuse rental to any events deemed inappropriate to Southern Star Brewing. Please review these rules and regulations carefully.

The rental includes the private use of the Taproom, furniture, 8-8ft tables with benches, 4 round barrel cocktail tables and stools. You will be provided with 2 bartenders to serve beer and clear tables during the event. For each additional bartender, you will incur a \$30 fee for per hour. Tips for the bartenders are optional and greatly appreciated.

You will be given 30 minutes to set-up and 30 minutes to break down. You must receive approval prior to the day of the event for additional set-up/break-down time. If the time is exceeded, an additional hour will be added to your rental fee.

Cancelations & Rescheduling Event

Any cancelations on behalf of the client will forfeit the deposit. If any reason the client chooses to change the date at their own discretion with less than a 30-day notice, a fee equal to 25% of their deposit will be applied.

General Rules & Regulations

Smoking is not allowed anywhere in the indoor facilities and is allowed only in designated areas outside.

No animals are allowed inside the facilities and only on the grounds with proper supervision (exception: service animals).

It is the Client's sole responsibility to provide adult supervision for all child guests and for adults needing supervision while on SSBC property.

The client agrees to accept liability for any loss, theft, or damage to their guests property and Southern Star Brewing building, its grounds, its equipment, or its furnishings; the cost of replacement or repair of any item will be charged to the client. SSBC and it's insurers are not to be held liable for any damages or loss.

Firearms, fireworks, candles, sparklers and illegal drugs are strictly prohibited.

Southern Star Brewing Company Taproom Rental Agreement

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Guests may not bring outside alcohol on the premises. In the case that this happens Southern Star Brewing Staff reserve the right to end the event in which case, the client will forfeit monies paid and any time remaining for the event.

No use of nails, screws, push pins, staples, or anything that will damage or create marks on the walls, ceilings, floors, or furniture.

During Event

The client is responsible for any damages that occur during the use of the facilities and grounds. The client must be present during the entire event.

No one under the age of 21 will be served or allowed to consume alcohol on the property.

Post Event

At the completion of your event, the client is responsible for returning the brewery back to its original condition, which includes, but not limited to; clearing all tables, properly disposing of all trash in designated trash cans throughout the room, ensuring no items are left on the floor, and removing non SSBC decor items and all property not owned by SSBC.

Following the event, SSBC is responsible for the majority of the facilities cleanup, including trash removal, bathroom, supplies and maintenance, sweeping, mopping, trash receptacle, trash bags, etc.

I have read and agree to abide by the terms of this contract:

X _____
Print

X _____
Sign

Date

Additional Notes:

Party Rental Vendors



American Rent-All

281-651-6666

eventcoordinators@americanrent-all.com

www.americanrent-all.com

Canopies and Tents, Wedding Décor, Tables/Chairs, Arches/Gazebos, Linens/Chair Covers, Dance Floors/Staging, Silk Flowers/Trees, Audio Visual, Dinnerware/Flatware/Glassware, Centerpieces/Fountains, Party/Carnival Supplies, Bounce Houses, Food & Beverage Service, Concession Supplies

Lone Star Party Rentals

(855) 362-6386

info@lonestarparties.com

www.lonestarparties.com

Tailgate equipment, game truck, photo & video booths, Party wagons, Snow Machines, Foam Machines, Inflatable Snow Globe, interactives. Inflatables, moon bounces, water slides.

Events Plus

(936) 321-3400

Stephen@eventsplustx.com

www.eventsplustx.com

Tents, lighting, temp control, tables, chairs, linens, dishware, concessions, Staging, dancefloor, draping

Sky High Party Rentals

(855) 627-7594

www.skyhighpartyrentals.com

Moon walks, slides & combos, water slides, interactives, tables and chairs

Primer Wedding & Party Rentals

(936) 588-1730

premierweddingandparty@gmail.com

www.premierweddingandparty.com

Tents, Tables, chairs, serving, lighting, backdrop, staging, accessories

All Houston Clowns

(281) 360-7140

www.allhoustonclowns.com

DJs, Magicians, caricaturists, living statues

Showcase Entertainment

Tyler Schroeder

(281) 509-5249

Showcase.entertainment@gmail.com

Caricature Artists, Obstacle Courses, Mechanical Bulls, Photo Booths, Bungee Runs, Velcro Walls, Hypnotists, Magicians, DJ's, Palm Readers, Bouncy Boxing, Airbrush Artists, Balloon Sculptors.

Catering Menu

50-person minimum order

Cold Appetizers:		Per Person
#1	Vegetable Tray w/ Spinach Dip	\$2.50
#2	Fruit Tray w/ Cream Cheese Dip	\$2.50
#3	Summer Sausage, Link Sausage w/ Assorted Cheese Squares and Crackers	\$4.95
#4	Spinach Dip w/ Crackers	\$1.75
#5	Seven Layered Dip w/ Chips	\$2.25
#6	Pinwheels	\$2.25
Hot Appetizers:		
#1	Pork Loin Tray w/ Rolls and Raspberry Chipotle Sauce	\$3.95
#2	Smoked Turkey and Pit Ham Tray w/ Rolls and Condiments	\$4.25
#3	Burger Sliders w/ Condiments	\$2.95
#4	Pulled Pork Sliders w/ Cole Slaw	\$2.95
#5	Swedish Meatballs w/ Sweet and Sour Sauce	\$2.25
#6	Chili Con Queso w/ Tortilla Chips	\$2.25
#7	Buffalo Wings	\$3.50
Dinner Options:		
#1	Pulled Pork Sandwiches w/ Cole Slaw Topping, Baked Beans, Potato Salad and Chips	\$11.25
#2	BBQ Dinner: Smoked Brisket, Link Sausage, BBQ Sauce, Pinto Beans, Cole Slaw, Pickles, Onions, Jalapenos and Bread	\$12.95
#3	Fajita Dinner: Beef and Chicken w/ Grilled Onions and Bell Peppers, Flour Tortillas, Charro Beans, Spanish Rice, Guacamole, Sour Cream, Shredded Cheese and Salsa	\$14.25
#4	Pork Loin Dinner: Smoked Pork Loin w/ Raspberry Chipotle Sauce, Parsley Potatoes, Seasoned Green Beans, Tossed Salad w/ Dressing and Rolls	\$13.95



Catering:

Russo's New York Pizzeria

Francisco Alcaide
(936) 718-1812
alcaide@nypizzeria.com
www.nypizzeria.com

Red Onion Catering

Joey Ashton
(936) 494-5480
joey@redonioncompany.com
www.redonioncompany.com

Darrel's Catering

Viki McShan
(936) 760-2449
Vmcshan@aol.com
www.darrelscatering.com

Texan's BBQ & Catering

(936) 890-2100
www.texansbbq.com

Wicked Whisk/Spectrum Catering

Rachel Boyes
(936) 539-5250
rboyes@spectrumfcs.com
www.wickedwhiskcatering.com
www.spectrumconcessions.com

Food Truck/Concessions

Texas Fat Boyz BBQ

Mike Williams
(936) 536-5309
mike@texasfatboyzsyndicate.com
www.texasfatboyzsyndicate.com

Craft Burger Food Truck

Shannon Tune
(832) 995-6056
shannentune@craftburgerfoodtruck.com
www.craftburgerfoodtruck.com

El Guajillo

Felipe & Liz
(832) 641-9534
elguajillofoodtruck@outlook.com
<http://www.facebook.com/elguajillo/>

Devil Dog BBQ

Mike Hamby
(281) 924-8859
devildogbbqcatering@yahoo.com

Beefy's Food Truck

Josh DeMiddelaer
(281) 889-7274
beefysfoodtruck@gmail.com

Falacos Vegan Food Truck

(936) 443-5807
FalacosLLC@gmail.com
www.Falacos.com

Sugar Shack BBQ

Bryan Yates, Eric Turner
(832) 349-4897
eric1466@gmail.com

Lokahi Fire

Eugenia Leong
lokahicafe@gmail.com

Kajan Asian On Wheels (KAOW)

Ann Dick
(281) 948-3668
kaowtruck@gmail.com
www.facebook.com/KAOWFoodTruck/

Wild Radish

Heather Hight
(832) 545-2830
chefshelbylight@yahoo.com

Sarge's Burgers and Dogs

Mike Villa
(936) 224-1946
(936) -499-9204
Marinesmike789@yahoo.com

Greek Squad Cookers

Jessy
(469) 215-0406
jessy@greeksquadcookers.com

KNE BBQ

Eric & Natalie
(281) 907-2651
knebbq@gmail.com

JL's Lone Star BBQ

Jason Hodges
(936) 672-6413
jl@jlsbbq.com

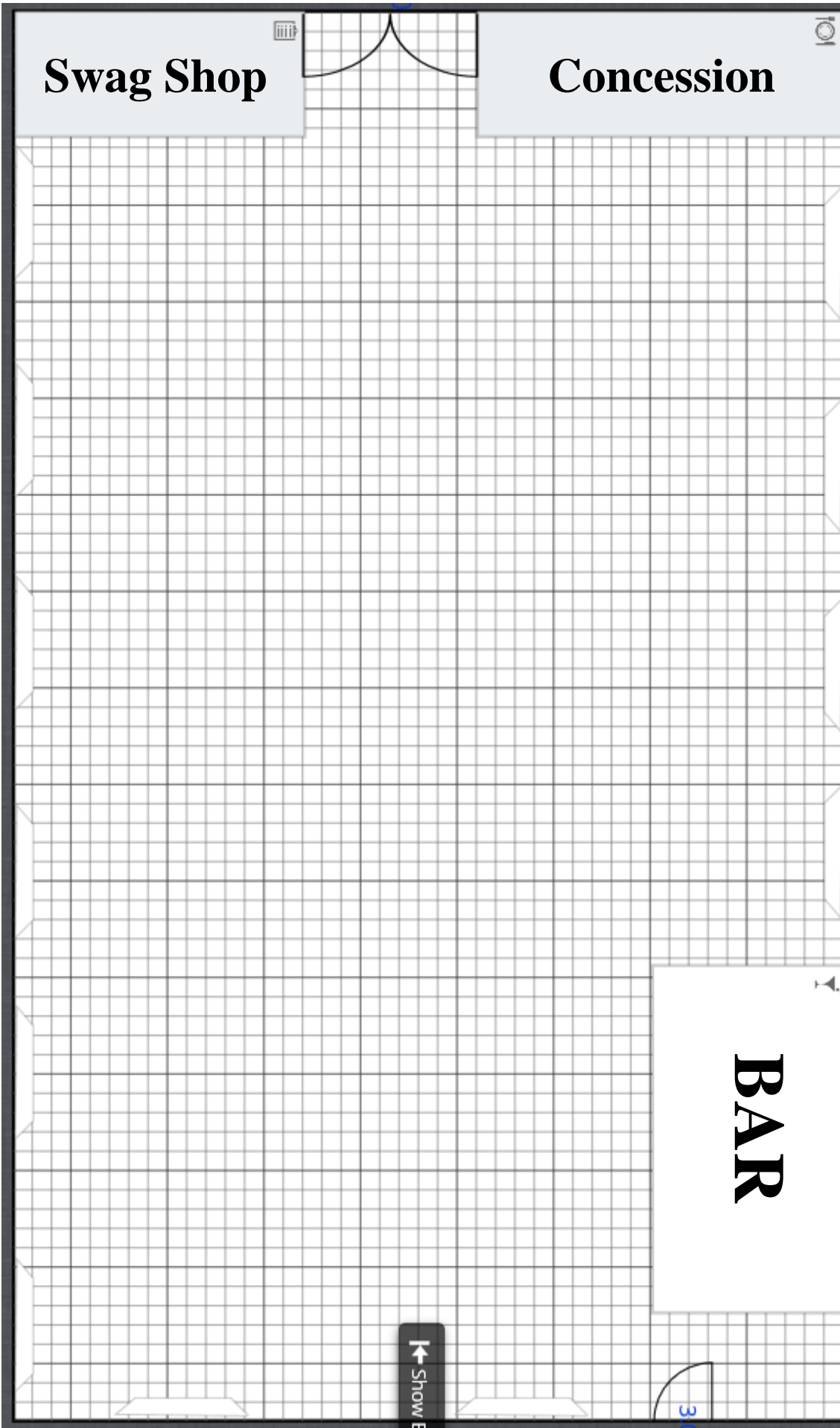
Space Lobos

Nelly Franco
310-692-0509
Space.Lobos0@gmail.com

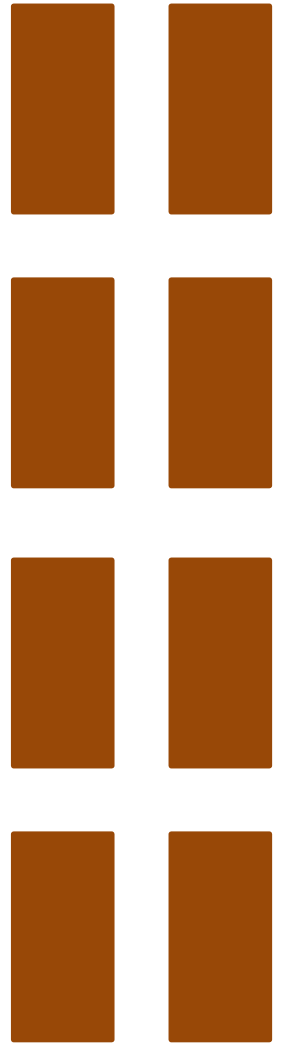
Nate's Kitchen

Nathanne Tankersley
936-333-7904
nathanne11@icloud.com

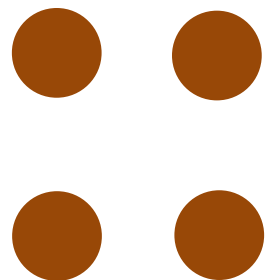
Cut & Paste Table Layout



**8ft x 4 ft Tables
w/Benches**



**4 ft round barrel
cocktail tables**



Small squares
Measure 1 ft