



SanTan

BREWERY • DISTILLERY • EATERY

Craft food and friendly service

Downtown Chandler + Uptown Phoenix Brewpubs



DOWNTOWN CHANDLER



UPTOWN PHOENIX



SanTan
BREWERY • DISTILLERY • EATERY

CRAFT FOOD + FRIENDLY SERVICE

At SanTan, we are taking catering to an all-time high with an eye on quality and a goal to provide a completely unique experience that you and your guests will remember.

We are changing the face of catering by embracing the importance of supplying great craft food to someone like you, who's looking for something different.

With a wide range of menu options to choose from, our service options are customizable to fit your needs. Everything from dropping off delicious hand crafted food to your home or business, to having a fully catered event with a buffet station of some of our signature items.

At our Downtown Chandler location, the Brewers Reserve is in the heart of our brewery, nestled among our impressive stainless steel tanks. A private bar, beautiful hardwood dinner tables and a projector and screen to watch the big game or a slide show of your special occasion are all provided.

We also provide friendly and helpful staff so you don't have to worry about anything. Let us do all the planning, setting up and executing while you sit back and enjoy yourself.

Cheers!



SPECIAL OCCASIONS

HAND PASSED APPETIZERS & PLATED DINNER

WHAT'S INCLUDED?

- Hand passed appetizers prior to dinner service
- White ceramic dinner plates
- Silverware
- Water glasses
- Champagne flutes by request
- Napkins
- Place settings
- Non-alcoholic beverages including:
 - filtered water with cucumber
 - desert blossom iced tea
 - lemonade
 - soft drinks
 - coffee with cream + sugar
- Full service staff



\$45 PER PERSON

PLUS 20% OPERATIONS FEE

UPGRADES AVAILABLE

ASK ABOUT MENU SAMPLING!

Choice of 6 food items. Weddings only.

WANT TO CREATE A CUSTOMIZED MENU?

Available upon request.

APPETIZERS - CHOOSE 3

SMALL BITES

CHILE LIME HUMMUS

spent grain beer bread, chile lime hummus, roasted poblano, cotija cheese, cilantro, olive oil

SKEWERS

PORK MEATBALLS

oven roasted meatballs tossed in a sweet + tangy chili sauce topped with cotija cheese + cilantro

SHORT RIB CROSTINIS

braised beef short rib, Hass avocados, pickled serrano peppers piled on a grilled baguette, topped with cotija cheese + chile lime mayo

MINI MACARONI + CHEESE PIES

creamy baked macaroni and cheese with a jalapeño cornbread crust

CHIPOTLE BACON WRAPPED DATES

roasted California dates stuffed with maytag blue cheese and wrapped in chipotle bacon

SHRIMP + ANDOUILLE SAUSAGE

house smoked andouille sausage topped with a roasted garlic and lime shrimp

FIRST COURSE - CHOOSE 1

SPINACH CAPRESE SALAD

fresh buffalo mozzarella, roma tomatoes and fresh basil, dressed with spinach pesto and a balsamic reduction

COBB SALAD

mixed greens, blue cheese crumbles, avocados, applewood smoked bacon, cherry tomatoes, hard boiled eggs in a creamy blue cheese dressing

SOUTHWEST COLD QUINOA SALAD

red quinoa, english cucumber, fire roasted sweet red peppers, shaved red onion, scallions, hominy and black beans in a orange chipotle vinaigrette

JALAPEÑO CAESAR SALAD

romaine lettuce, pico de gallo, shaved parmesan reggiano and cornbread croutons lightly tossed in a creamy jalapeño caesar dressing

SECOND COURSE - CHOOSE 3

BEEF + PORK

SHORT RIB

mesquite smoked beef short rib over a bed of creamy horseradish mashed red potatoes with smoked mushrooms

CHIPOTLE BACON WRAPPED FILET

grilled petite beef tenderloin wrapped with house smoked chipotle bacon with aged white cheddar macaroni + cheese and lemon garlic broccolini

PORK OSSO BUCO

Epicenter braised pork osso buco drizzled with a sweet bourbon glaze. Served with garlic parmesan whipped potatoes and seasonal vegetables

CHICKEN

HERB ROASTED CHICKEN

marinated oven roasted half of a chicken served with garlic parmesan whipped potatoes and lemon garlic broccolini

THREE DAY BUTTERMILK FRIED CHICKEN

citrus brined bone in, airline cut chicken breast, marinated in buttermilk, fried golden brown and set on a bed of garlic parmesan whipped potatoes with seasonal vegetables

CAJUN CHICKEN ALFREDO

blackened chicken breast with white onion tossed with cavatappi pasta in a cajun alfredo sauce

FISH + VEGETARIAN

BAJA MAHI

wild caught, cajun mahi topped with pineapple, pico de gallo, chipotle cream and accompanied with a rice pilaf

CHILE RUBBED SMOKED SALMON

mesquite smoked salmon rested on wild rice pilaf and topped with pickled red onions and cold smoked cherry tomatoes

SPINACH STUFFED PORTOBELLO

portobello mushroom cap stuffed with sautéed spinach, roasted garlic, caramelized onion, roasted red peppers + mozzarella then drizzled with a balsamic reduction served with a rice pilaf



SPECIAL OCCASIONS

STATIONED APPETIZERS & PLATED DINNER

WHAT'S INCLUDED?

- White ceramic dinner + dessert plates
- Silverware
- Water glasses
- Champagne flutes by request
- Linen napkins
- Place setting
- Non-alcoholic beverages including:
 - filtered water with cucumber
 - desert blossom iced tea
 - lemonade
 - soft drinks
 - coffee with cream + sugar
- Full service staff



\$40 PER PERSON
PLUS 20% OPERATIONS FEE
UPGRADES AVAILABLE

ASK ABOUT MENU SAMPLING!
Choice of 6 food items. Weddings only.

WANT TO CREATE A CUSTOMIZED MENU?
Available upon request.

APPETIZERS - CHOOSE 3

BURNT ENDS

mesquite smoked brisket, slow roasted in Devil's Ale Citrus BBQ sauce

HUMMUS | Vegetables | BEER BREAD

cilantro lime hummus accompanied with our house made spent grain beer bread, tortilla chips + fresh garden vegetables

CRAWFISH CORN FRITTERS

fried sweet corn + crawfish

HATCH CHILE, SPINACH + ARTICHOKE DIP

creamy blend of fresh spinach, marinated artichokes + roasted green chiles served with tortilla chips + our house made spent grain beer bread

PORK TENDERLOIN SLIDERS

agave brined tenderloin, braised and topped with a praline mustard glaze

SMOKED CHICKEN LOLLIPOP

mesquite smoked chicken with a sweet + spicy rub

COLD SHAVED RIBEYE SLIDERS

house smoked ribeye topped with caramelized onions, blue cheese and a balsamic reduction

PORK MEATBALLS

oven roasted meatballs tossed in a sweet + tangy chili sauce topped with roasted sweet pepper

CURED MEAT BOARD

an assortment of classic Italian charcuterie with fresh grilled bread and marinated olives

FIRST COURSE - CHOOSE 1

SPINACH CAPRESE SALAD

fresh buffalo mozzarella, roma tomatoes and fresh basil, dressed with spinach pesto and a balsamic reduction

COBB SALAD

mixed greens, blue cheese crumbles, avocados, applewood smoked bacon, cherry tomatoes, hard boiled eggs in a creamy blue cheese dressing

SOUTHWEST COLD QUINOA SALAD

red quinoa, english cucumber, fire roasted sweet red peppers, shaved red onion, scallions, hominy and black beans in a orange chipotle vinaigrette

JALAPEÑO CAESAR SALAD

romaine lettuce, pineapple pico de gallo, shaved parmesan reggiano and cornbread croutons lightly tossed in a creamy jalapeño caesar dressing

SECOND COURSE - CHOOSE 3

BEEF + PORK

SHORT RIB

mesquite smoked beef short rib over a bed of creamy horseradish mashed red potatoes with smoked mushrooms

CHIPOTLE BACON WRAPPED FILET

grilled petite beef tenderloin wrapped with house smoked chipotle bacon with aged white cheddar macaroni + cheese and lemon garlic broccolini

PORK OSSO BUCO

Epicenter braised pork osso buco drizzled with a sweet bourbon glaze. Served with garlic parmesan whipped potatoes and seasonal vegetables

CHICKEN

HERB ROASTED CHICKEN

marinated oven roasted half of a chicken served with garlic parmesan whipped potatoes and lemon garlic broccolini

THREE DAY BUTTERMILK FRIED CHICKEN

citrus brined bone in, airline cut chicken breast, marinated in buttermilk, fried golden brown and set on a bed of garlic parmesan whipped potatoes with seasonal vegetables

CAJUN CHICKEN ALFREDO

blackened chicken breast with white onion tossed with cavatappi pasta in a cajun alfredo sauce

FISH + VEGETARIAN

BAJA MAHI

wild caught, cajun mahi topped with pineapple, pico de gallo, chipotle cream and accompanied with a rice pilaf

CHILE RUBBED SMOKED SALMON

mesquite smoked salmon rested on wild rice pilaf and topped with pickled red onions and cold smoked cherry tomatoes

SPINACH STUFFED PORTOBELLO

portobello mushroom cap stuffed with sautéed spinach, roasted garlic, caramelized onion, roasted red peppers + mozzarella then drizzled with a balsamic reduction served with a rice pilaf



SPECIAL OCCASIONS

HAND PASSED APPETIZERS & BUFFET DINNER

WHAT'S INCLUDED?

- Hand passed appetizers prior to dinner service
- White ceramic dinner plates
- Silverware
- Water glasses
- Champagne flutes by request
- Napkins
- Place settings
- Non-alcoholic beverages including:
 - filtered water with cucumber
 - desert blossom iced tea
 - lemonade
 - soft drinks
 - coffee with cream + sugar
- Full service staff
- Carving station available

Ask us about availability and pricing.

ASK ABOUT MENU SAMPLING!

Choice of 6 food items. Weddings only.



\$36 PER PERSON

PLUS 20% OPERATIONS FEE

UPGRADES AVAILABLE

WANT TO CREATE A CUSTOMIZED MENU?

Available upon request.

APPETIZERS - CHOOSE 3

SMALL BITES

CHILE LIME HUMMUS

spent grain beer bread, chile lime hummus, roasted poblano, cotija cheese, cilantro, olive oil

SKEWERS

PORK MEATBALLS

oven roasted meatballs tossed in a sweet + tangy chili sauce topped with cotija cheese + cilantro

SHORT RIB CROSTINIS

braised beef short rib, Hass avocados, pickled serrano peppers piled on a grilled baguette, topped with cotija cheese + chile lime mayo

MINI MACARONI + CHEESE PIES

creamy baked macaroni and cheese with a jalapeño cornbread crust

SHRIMP + ANDOUILLE SAUSAGE

house smoked andouille sausage topped with a roasted garlic and lime shrimp

ENTRÉES - CHOOSE 2

BEEF + PORK

SHORT RIB

mesquite smoked beef short rib served with a pan au jus

PORK OSSO BUCO

Epicenter braised pork osso buco drizzled with a sweet bourbon glaze

AGAVE PORK TENDERLOIN

agave brined tenderloin, braised and topped with a praline mustard glaze

CHICKEN

HERB ROASTED CHICKEN

marinated oven roasted bone in, airline cut chicken

THREE DAY BUTTERMILK FRIED CHICKEN

citrus brined bone in, airline cut chicken breast, marinated in buttermilk then fried golden brown

CAJUN CHICKEN ALFREDO

blackened chicken breast with white onion tossed with cavatappi pasta in a cajun alfredo sauce

FISH + VEGETARIAN

BAJA MAHI

wild caught, cajun mahi topped with pineapple, pico de gallo + chipotle cream

CHILE RUBBED SMOKED SALMON

mesquite smoked salmon rested on wild rice pilaf and topped with pickled red onions and cold smoked cherry tomatoes

SPINACH STUFFED PORTOBELLO

portobello mushroom cap stuffed with sautéed spinach, roasted garlic, caramelized onion, roasted red peppers + mozzarella then drizzled with a balsamic reduction

SIDES + SALADS - CHOOSE 3

AGED WHITE CHEDDAR

MACARONI + CHEESE

macaroni noodles in a rich creamy white cheddar cheese sauce topped with cornbread bread crumbs

GARLIC PARMESAN WHIPPED POTATOES

garlic parmesan russet potatoes

WILD RICE PILAF

medley of wild rice, vegetables + herbs

LEMON GARLIC BROCCOLINI

steamed fresh broccolini tossed in a lemon garlic butter

PAN SEARED SEASONAL VEGETABLES

assorted seasonal vegetables

CREAMY HORSERADISH

MASHED POTATOES

mashed red potatoes and creamy horseradish sauce

SMOKED MUSHROOMS

house seasoned and smoked cremini mushrooms

SALAD OPTIONS

Descriptions on previous page.

SPINACH CAPRESE SALAD

COBB SALAD

COLD QUINOA SALAD

JALAPEÑO CAESAR SALAD



CASUAL OCCASIONS

STATIONED APPETIZERS & BUFFET DINNER

WHAT'S INCLUDED?

- White ceramic dinner plates
- Silverware
- Water glasses
- Napkins
- Non-alcoholic beverages including:
 - filtered water with cucumber
 - desert blossom iced tea
 - lemonade
 - soft drinks
 - coffee with cream + sugar
- Full service staff



\$23 PER PERSON

GRATUITY NOT INCLUDED
PLUS 20% OPERATIONS FEE
UPGRADES AVAILABLE

WANT TO CREATE A CUSTOMIZED MENU?

Available upon request.

MIX-N-MATCH

APPETIZERS - CHOOSE 3

HATCH CHILE, SPINACH + ARTICHOKE DIP

creamy blend of fresh spinach, marinated artichokes + roasted green chiles served with tortilla chips

CRAWFISH CORN FRITTERS

fried sweet corn + crawfish

SHRIMP + ANDOUILLE SAUSAGE

house smoked andouille sausage topped with a roasted garlic and lime shrimp

FIELD GREEN SALAD

salad mix, cherry tomatoes, cucumber, red onion, served with ranch and balsamic dressings on the side

CHIP TRIO

fresh guacamole, roasted tomato salsa + pico de gallo served with tortilla chips

CHILE LIME HUMMUS

served with fresh vegetables, spent grain beer bread + tortilla chips

CARNITAS TOSTADAS

corn tortillas, black beans, pork carnitas, pickled red onion, cilantro cotija cheese + chile lime mayo

JALAPEÑO CAESAR

romaine, jalapeño caesar dressing, corn bread croutons, pico de gallo + parmesan

ENTRÉES - CHOOSE 2

HOUSE SMOKED BEEF BRISKET

mesquite smoked

CHILE RUBBED SMOKED SALMON

mesquite smoked salmon topped with pickled red onions and cold smoked cherry tomatoes

THREE DAY FRIED BUTTERMILK CHICKEN

citrus brined bone in, airline cut chicken breast, marinated in buttermilk, then fried golden brown

DRY RUBBED BABY BACK RIBS

mesquite smoked with a sweet + spicy rub

PORK CARNITAS

24 hour marinated pork in citrus, spices and achiote then smoked in banana leaf

CHIPOTLE PRIME RIB

chipotle rubbed house smoked, shaved

CHIPOTLE ASADO CHICKEN

chicken breast served with chipotle asado sauce + avocado

ENCHILADAS

CHOOSE ONE: pork | chicken | spinach
corn tortillas rolled and topped with green chile gravy + mixed cheese

SIDES - CHOOSE 3

CHEF'S MAC + CHEESE

mac tossed in a rich + creamy 3 cheese blend and baked

CAJUN CHEDDAR GRITS

creamy grits simmered with butter, cajun seasoning and white cheddar

GREEN BEAN CASSEROLE

fresh green beans with caramelized onions tossed in a chipotle mushroom cream sauce

ROASTED ROSEMARY RED POTATOES

roasted red potatoes tossed in fresh rosemary, olive oil and fresh garlic

SPANISH RICE

with fire roasted tomatoes

MEXI STREET CORN

sautéed corn tossed in chile lime mayo and topped with cojita cheese

SPICY BLACK BEANS

slow cooked with fresh jalapeños + classic Spanish spices

REFRIED BEANS

slow cooked with chipotle seasoning + classic Spanish spices



CASUAL GATHERINGS

BUFFET

WHAT'S INCLUDED?

- White ceramic dinner plates
- Silverware
- Water glasses
- Napkins
- Non-alcoholic beverages including:
 - filtered water with cucumber
 - desert blossom iced tea
 - lemonade
 - soft drinks
 - coffee with cream + sugar
- Full service staff



\$16 PER PERSON

GRATUITY NOT INCLUDED
PLUS 20% OPERATIONS FEE
UPGRADES AVAILABLE

WANT TO CREATE A CUSTOMIZED MENU?

Available upon request.

**** CHOOSE EITHER THE TACO/NACHO BAR OR THE SLIDER BAR ****

TACO/NACHO BAR

CHOOSE 3 OPTIONS

- cochinita pork carnitas
- shredded chicken
- beef short rib
- ale battered cod
- potato + poblano taquitos

INCLUDES:

- house made tortilla chips
- soft flour tortillas
- grilled mixed vegetables
- beer cheese
- shredded mixed cheese
- shredded lettuce
- onion cilantro mix
- pickled jalapeño
- black beans
- pico de gallo
- roasted tomato salsa
- guacamole
- sour cream



SLIDER BAR

PICK 2 APPETIZERS

- hummus + vegetables
- pub style wings
- chips + dip trio

PICK 3 SLIDERS

- pulled bbq chicken
- smoked pork
- smoked brisket
- shaved smoked rib eye
(\$4 ADDITIONAL CHARGE)

PICK 2 SIDES

- jalapeño caesar salad
- pub salad
- bacon potato salad
- chef's mac + cheese
- house made potato chips

CONDIMENT BAR INCLUDES:

- garlic aioli
- beer mustard
- dill pickles
- coleslaw
- Mr. Pineapple habaero
BBQ sauce
- Devil's Ale citrus
BBQ sauce





CASUAL GATHERINGS

DESSERTS | CRAFT BEER | BEVERAGE PACKAGES

DESSERTS

DESSERT BAR \$4

assortment of mini desserts
please ask what's available

SEASONAL BROWNIE \$5

seasonal brownie made with one
of our delicious brews, topped with
house made gelato

GORDO STOUT CHEESECAKE \$6

house made cheesecake made with
our Gordo Stout + topped with
cherry sauce

PEANUT BUTTER GELATO CAKE \$6

house made peanut butter gelato
topped with fudge

OUTSIDE DESSERT FEE \$25

ALCOHOL BEVERAGE PACKAGES

BASIC PACKAGE

\$5 per drink ticket, \$21 per person open bar, tally bar
or cash bar options are available.

INCLUDES:

Choice of 4 SanTan beers on draft
Merlot, Cabernet, Chardonnay

BEER, WINE + SPIRITS PACKAGE

\$5.50 per drink ticket, \$24 per person open bar, tally bar or cash bar
options are available.

INCLUDES:

Choice of 4 SanTan beers on draft
Merlot, Cabernet, Chardonnay
SanTan Distilling Vodka | Sacred Stave Single Malt Whiskey | Captain Morgan |
Mexican Moonshine Silver Tequila | Arizona Distilling Gin

CRAFT BEER OPTIONS

SUNSPOT GOLD

GOLDEN ALE | 5.1% ABV | 15 IBU

EPICENTER

AMBER ALE | 5.5% ABV | 20 IBU

HOPSHOCK IPA

INDIA PALE ALE | 7.1% ABV | 85 IBU

HEFEWEIZEN

ARIZONA WHEAT | 5% ABV | 15 IBU

DEVIL'S ALE

AMERICAN PALE ALE | 5.5% ABV | 45 IBU

MOONJUICE IPA

GALACTIC IPA | 7.3% ABV | 70 IBU

ASK ABOUT OUR CURRENT SEASONAL!



CASUAL GATHERINGS

BREAKFAST + BRUNCH BUFFET

AVAILABLE ONLY FROM 7 AM-1 PM



\$16 PER PERSON

(GRATUITY NOT INCLUDED)

PLUS 20% OPERATIONS FEE

UPGRADES AVAILABLE

COFFEE • JUICE • MILK

PICK 3 | *DENOTES EXTRA COST

LOCAL COFFEE

SKIM MILK

LOCAL DECAF COFFEE

ALMOND MILK*

ICED COFFEE

ORANGE JUICE

VITAMIN D MILK

PANCAKE + WAFFLES

PICK 2 | ALL SERVED WITH AGAVE SYRUP

FRENCH TOAST

cinnamon raisin
brioche

PANCAKES

House made
multigrain pancakes

WAFFLES

House made
multigrain waffle

EGGS

PICK 1

SCRAMBLED EGGS

VEGGIE FRITTATA

seasonal vegetables

LOADED FRITTATA

choose from: ham, bacon + sausage

SIDES

PICK 3 | *DENOTES EXTRA COST

PORK BREAKFAST SAUSAGE

SMOKED BACON

CHIPOTLE SMOKED BACON*

FRESH FRUIT

HASHBROWNS

SOURDOUGH ENGLISH MUFFIN

ASSORTED PASTRIES

BEER BREAD

TORTILLAS



CASUAL GATHERINGS

PLATED LUNCH

AVAILABLE ONLY FROM 11 AM UNTIL 3:30 PM

GUESTS WILL CHOOSE ONE ENTRÉE UPON ARRIVAL



POWER SALAD

quinoa | chopped spinach | shaved red onion | hominy | scallions | black beans | sunflower seeds | orange chipotle vinaigrette

JALAPEÑO CHICKEN CAESAR

romaine | jalapeño caesar dressing | corn bread croutons | grilled chicken | pico de gallo | parmesan

CRISPY CHICKEN FINGERS

country fried chicken | ale battered fries | pineapple habañoero BBQ sauce

CHANDLER CLUB

turkey breast | bacon | avocado | swiss | lettuce | tomato | red onion | mayo | spent grain or classic beer bread | Comes with your choice of ale battered fries, bacon potato salad or small pub salad.

CHOPPED BRISKET SANDWICH

house smoked brisket | Devil's Ale Citrus BBQ sauce | slaw | bread + butter pickles | split top bun | Comes with your choice of ale battered fries, bacon potato salad or small pub salad.

CARNITAS TACOS

2 corn tortillas | pork carnitas | cotija cheese | pico de gallo | sliced avocado | lime | rice + beans

CHANDLER STREET CHICKEN TACOS

2 flour tortillas | shredded chicken | chopped onion + cilantro | sour cream | lime | rice + beans



\$16 PER PERSON

(TAXES, FEES + GRATUITY NOT INCLUDED)

INCLUDES ICE TEA + SOFT DRINKS



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BOOKING INFORMATION

GENERAL PRIVATE ROOM INFO

All standard time slots are 2.5 hours. 4-6:30 PM and 7:30-10 PM time slots available. Please ask about additional time slots. All features are included. There is no additional charge to use them. There is no separate room rental charge.

CONFIRMING YOUR RESERVATION

In order to reserve your space for a group event, a proposal will be sent you by our catering team for review and acceptance of terms. Please return the accepted proposal with it signed, dated and a credit card number, expiration date and the type of card that it is. After this is completed, your event date will be officially booked.

PRIVATE ROOM MINIMUM:

The minimum depends on the time of the day and time of year. All food and beverage purchases go toward the minimum.
Fees, tax + gratuity do not apply.

FINAL PAYMENT:

We do not provide separate checks for events throughout catering department. Upon completion of the event, one check will be prepared based on the contract both parties agreed upon. Payment of the entire guest check is due upon completion of the event. SanTan Brewing accepts cash and all major credit cards. Sorry, no checks.

MENU + FINAL GUEST COUNT

The final menu + guest count is due no later than 7 days before the event.
PLATED DINNERS: Menu counts + first and last names for all of your guests are due 10 days before the event.

DECOR

We have standard decor that we use in the room. You are more than welcome to bring in your own if you want a certain look for your party or event. Please no confetti or sparkles as it clogs our drains in our working brewery. Please no open flames and candles must be in holders. Thank you!

OPERATIONS FEES

There is a 20% service charge applies to your food and beverage portion of your event. This charge is a standard industry charge covering production, equipment, auxiliary labor, insurance and other overhead expenses. It shall be retained by SanTan Brewing and is not a personal tip or gratuity for wait staff personnel. Additionally, you will be charged a setup + breakdown fee of \$100.

CANCELLATION POLICY

Client will be charged 20% of the total on this contract when canceling prior to 7 days of the event date. Client will be charged 50% of the total on this contract when canceling within the 7 days of the event date. The final guest count is due no later than 7 days before the event. Client must give a 48 cancellation notice otherwise you will be charged 100% of the total on this contract.