

THE INDUSTRY EVENT INFORMATION

Rental Rates

- Private events and custom party menus are available seven days a week for brunch and/or dinner.
- We offer a variety of set menus if you are looking to book a table for a large group, but do not wish to rent out the entire restaurant. Menu options are listed below.
- Buyouts (when you want the entire restaurant private for your event for the entire day or night) will be calculated on a case by case basis as fees will vary based on day of the week, size of party, the number of staff needed, and the amount of hours The Industry will have to close to the public.
- For private events we can accommodate up to 125 people for cocktails and hors d'oeuvres, 80 people maximum for sit-down meal inside and 116 people maximum for a sit-down meal using both inside and outside (weather permitting).
- For private events both a food and drink package are required in addition to a rental fee of \$200 per hour with a three-hour minimum. All parties must be a minimum of 40 people (no exceptions.)

Drink Packages

- Open bar with domestic beer, house wine (red and white), and non-alcoholic drinks: \$10 per person, per hour. (Domestic beer includes Troegs, PBC, Yards and Sly Fox draughts, Miller Lite, Budweiser, High Life bottles, and PBR cans.)
- Open bar with domestic beer, house wine, well liquor, and non-alcoholic drinks: \$13 per person, per hour. (Well liquor includes: Faber Vodka, Cuervo Gold, Bacardi, Beefeater, Seagram's 7, and Jim Beam. Domestic beer includes all of the above as well as additional seasonal draughts).
- Open bar with domestic and imported beer, premium red and white wines, call liquor, and non-alcoholic drinks: \$15 per person, per hour. (Call liquor includes: Stolichnaya, Stolichnaya Flavored Vodkas, Tanqueray, Goslings Black Seal, Jack Daniels, Bulliet, Crown Royal, Jameson, Tullamore Dew, Dewar's, and Christian Brothers.)

- Open bar with domestic and imported beer, premium red and white wine, premium liquor, and non-alcoholic drinks: \$18 per person, per hour. (Premium liquor includes: Grey Goose, Espolon Reposado, Hendricks's, Brugal Anejo, Bulleit, Makers Mark and Johnny Walker Black.)

Important Note: Aged Scotch, Ports, Cordials, and large format bottled beers are not included in any drink package.

Shots are not included in any drink package

Liquor tax is included in all drink package prices

Food Packages

- Brunch menus are available through 4pm, Dinner menus are available from 4pm – 1am. Please note we do not open until 4pm Monday through Friday regularly, but will gladly open to accommodate private events.
- If there is anything you do not see listed, but are interested in having please do not hesitate to ask. The Industry will always do it's best to accommodate all requests.
- The menu options are just suggestions; you are welcome to change appetizer and entrée selections within each pricing level. We will work with you to choose the best menu selection for your event.
- Please be sure to let us know if your party has any special dietary needs such as vegetarian, vegan and/or food allergies. We want to ensure all guests are accommodated.

- **Food tax is 8% and is not included in the per person price.**

Gratuuity

- A 20% gratuity will be added to all food and drink packages on the final bill at the event's end.

Deposits

- A deposit of 25% of the total estimated party cost is due two weeks prior to the event. This deposit will be deducted from your final bill at the end of your event before final payment. This deposit is non-refundable should you cancel your party in seven days or less. This deposit is refundable should you cancel this party with eight or more days notice.

Please note that no persons under the age of 21 are permitted on premise after 9pm. Anyone attending an event before 9pm and under the age of 21 must be accompanied by an adult of 25 years or more.

Sample Menus

HORS D'OEUVRES

\$18 PER PERSON

(Choice of 5, picked 1 week in advance.)

(Substitute Raw Oysters or Tartare for \$20pp)

1. The General's Wings
2. Short Rib Pierogies
3. Sweet Pea & Truffle Dumplings
4. Country Fried Pork Nuggets
5. Mac & Cheese Croquettes
6. Cheese Plate

THE INDUSTRY DINNER MENU 1

\$32 PER PERSON

First Course – Soup/Salad – Choice of 1

1. Soup of the Day
2. Mustard Greens & Lentil salad

Second Course – Appetizers – Choice of 2

(to be selected prior to event)

1. Sweet Pea & Truffle Dumplings
2. Mac & Cheese Croquettes
3. Kimchee Tater Tots

Third Course – Entrees – Choice of 1 per person

1. The Industry Burger
2. Falafel
3. BBQ Pork Belly Sandwich
4. Pork Cheek Pho

Fourth Course – Desserts

1. House Made Desserts or Cheese Plate

THE INDUSTRY DINNER MENU 2

\$38 PER PERSON

First Course – Soup/Salad – Choice of 1

1. Soup of the Day
2. Mustard Greens & Lentil Salad
3. Thai Chicken Salad

Second Course – Appetizers – Choice of 2

(to be selected prior to event)

1. The General's Wings
2. Mac & Cheese Croquettes
3. Short Rib Pierogies

Third Course – Entrees – Choice of 1 per person

1. Steak Frites
2. The Industry Burger
3. Fried Chicken Sandwich
4. Pork Cheek Pho

Fourth Course – Desserts

1. House Made Desserts or Cheese Plate

THE INDUSTRY DINNER MENU 3

\$42 PER PERSON

First Course – Soup/Salad – Choice of 1

1. Soup of the Day
2. Fried Green Tomato Salad
3. Thai Chicken Salad

Second Course – Appetizers – Choice of 2

(to be selected prior to event)

1. The General's Wings
2. PEI Mussels
3. Beef Tartare
4. Tuna Tartare

Third Course – Entrees – Choice of 1 per person

1. Steak Frites
2. Seafood BLT
3. Fish & Chips
4. Roast Chicken

Fourth Course – Desserts

1. Selection of House Made Desserts

All appetizers and desserts are served family style and must be picked in advance.

THE INDUSTRY DINNER MENU 4

\$50 PER PERSON

First Course – Salads - Choice of 2

(to be selected prior to event)

1. Mustard Greens & Lentil salad
2. Thai Chicken Salad
3. Fried Green Tomatoes

Second Course – Appetizers – Choice of 3

(to be selected prior to event)

1. Oysters on the Half Shell
2. Short Rib Pierogies
3. Sunday Gravy
4. PEI Mussels
5. Beef Tartare
6. Sweet Pea & Truffle Dumplings

Third Course – Entrees – Choice of 1 per person

1. Fish & Chips
2. Pork Cheek Pho
3. Steak Frites
4. Industry Burger
5. Roast Chicken

Fourth Course –

1. Cheese Plate

Fifth Course – Desserts

1. Selection of House Made Desserts.

THE INDUSTRY BRUNCH MENU 1

\$15 PER PERSON

First Course:

1. Coffee Cake
2. Fresh Fruit

Second Course - Choice of 1 per person

1. Veggie or Meat Scramble
2. Pancakes of the Day
3. The Industry Burger
4. Falafel

Bottomless coffee, tea and soft drinks are included

THE INDUSTRY BRUNCH MENU 2

\$18 PER PERSON

First Course – Appetizers – Choice of 2

(to be selected prior to event)

1. Doughnuts
2. Fresh Fruit
3. Mustard Greens & Lentil Salad

Second Course – Choice of 1 per person

1. Shrimp & Grits
2. Veggie or Meat Scramble
3. The Industry Burger
4. Seafood BLT

Bottomless coffee, tea and soft drinks are included

All appetizers and desserts are served family style and must be picked in advance.

Beer and Wine Pairings are available for all menus