



EVENTS





DOUBLE CLUTCH BREWING COMPANY

Double Clutch Brewing Company is a 10,000 sq. ft. craft beer brewery and restaurant located on the Northern side of Evanston, situated near the North Shore Channel and is within walking distance to the Central Street Metra line. Offering unique touches such as a custom model-car showroom, and a platform for entertainment, Double Clutch also serves as a one-of-a-kind event space, where guests are sure to be in awe of Evanston's newest brewery and restaurant.

Built in 1950 and redesigned in 2020, Double Clutch is constructed with industrial architecture and filled with rustic elements. From steel staircases to exposed wooden beams and retractable steel garage

doors, the ambiance provides an eclectic, unique, and welcoming feel. The entire space is lined with collector items, including rustic signage, neon brand lights, and timeless oil & gas pumps to fit the car theme.

Double Clutch Brewing offers flexible room rentals including the bier hall, showroom, or a full-venue buyout that includes the brewpub area as well.

Elegantly remodeled and incorporating industrial aspects, this venue is truly an unforgettable space. Whether you're looking to host a corporate event, wedding, alumni reunion or birthday, we have the perfect venue for you and your guests!

DOUBLE CLUTCH BREWING COMPANY

Private Event Spaces

BIER HALL

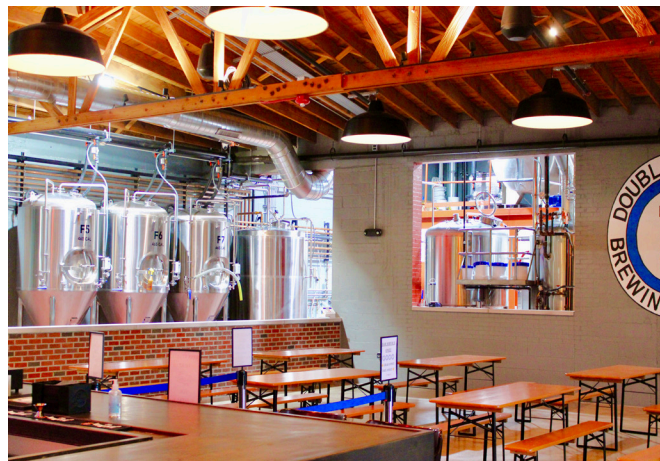
Located in the heart of the venue, overlooking the showroom and seven serving and fermenting beer tanks, this semi-private space is ideal for gatherings of any size! Featuring a main stage for live music, a large bar with two flat screen TVs, exposed beams on the ceiling, and retractable garage doors on the main wall, the flexibility of this area makes all event possibilities endless.

Guests can opt for a partial Bier Hall rental for parties of up to 30 guests. There is no food and beverage minimum, and the space is not private/closed off to other patrons.

Guests can opt to rent the Full Showroom and the Bier Hall. For pricing options, please connect with our event manager.

FOOD & BEVERAGE MINIMUM::

Minimum varies based on day and time, and ranges from \$3,000 - \$10,000.



DOUBLE CLUTCH BREWING COMPANY

Private Event Spaces



FULL SHOWROOM

With breathtaking architectural designs from the exposed steel ceiling beams, to the retractable garage doors surrounding the room, this space will enhance any event! The bold espresso colored restored wooden floors and industrial brick walls provide a warm and welcoming feel to this event space. The fullshowroom is large enough to accommodate a typically larger event, including wedding ceremonies or receptions, but also has the opportunity to be divided into sections for smaller events. The most unique part of this room, and venue as a whole, is the exquisite show-car collection, with a rotating schedule of new vehicles.

Guests can opt to rent the Full Showroom and the Bier Hall. For pricing options, please connect with our event manager.

FOOD & BEVERAGE MINIMUM::

Minimum varies based on day and time, and ranges from \$2,000 - \$8,000.



PRIVATE EVENTS

COVID-19 SAFETY MEASURES

Thank you for considering hosting your next event at Double Clutch Brewing! As we continue to follow all guidelines set forth by the Centers for Disease Control and Prevention (CDC), World Health Organization (WHO), State of Illinois, and City of Evanston, it is our goal to make guests feel comfortable in our space, while still being able to enjoy their dining experience. Our facility has open ventilation, with high ceilings, big open garage doors, and a large floor-plan. We have developed the following precautions to enhance the health and safety of our customers and staff:

ENHANCED SANITATION

We are observing cleaning practices that exceed the standard requirements. All common areas and high-touch surfaces are disinfected frequently while tables and chairs are disinfected after each use.

SOCIAL DISTANCING

We ask that all patrons of our venue maintain a physical distance from those that are not part of their group.

FACIAL COVERINGS

Facial coverings are optional for fully vaccinated guests. Guests who are not vaccinated are required to wear face coverings when entering and exiting the restaurant, leaving their table, playing games, or going to the restroom.

CASHLESS PAYMENTS

To avoid unexpected contact with germs outside of our venue, we will only be accepting credit and debit card payments for events.

HAND WASHING

Employees will wash their hands frequently. Hand sanitizer stations can be found throughout the restaurant for guest use.

LIMITING CAPACITIES

As recommended by the CDC and state officials, we are restricting all private and semi-private event space capacities to ensure that each guest in your party feels comfortable with the amount of room to move freely throughout the designated space.

FOOD HANDLING

For all events selecting a buffet food option, there will be servers attending the buffet stations to serve food to all of the guests in your party. Servers will be required to have on a face covering and gloves.

PRIVATE EVENTS

CONTRACT & TERMS

DEPOSIT

All events require a 25% deposit in order to be considered fully booked and confirmed. A credit card authorization form is required regardless of the minimum. All events are subject to cancellation charges outlined below.

FOOD AND BEVERAGE MINIMUM

All private events are subject to a food and beverage minimum, which will be noted in the contract. In specific cases, a "Venue Rental" fee will be added- this fee is tax exclusive. If the minimum is not met, the remaining balance will be charged as a "Room Rental" fee. The food and beverage minimum does not include 10.25% sales tax and 23% service charge. Any additional rentals/services do not contribute towards the food and beverage minimum.

TAX RATE

There is a 10.25 % tax on all food and beverages. Tax-exempt organizations must provide a 501(c)3 prior to booking- exemption will be reflected on the final banquet event order.

SERVICE CHARGES

There is a 23% service charge (18% gratuity + 5% administrative fee) added to the final subtotal of all private events. This service charge will not be taxed.

CANCELLATIONS

A "cancellation fee" of 2% of the subtotal of the event shall be charged to the client to the credit card on file in the event an event booking is canceled, for any reason.

- If the event is canceled 30 days or more prior to the scheduled event date, you will receive your initial deposit minus the 2% cancellation fee.
- If the event is canceled 29-15 days prior to the scheduled event date, you will receive 50% of your deposit back minus the 2% cancellation fee.

- In the event of a cancellation occurring 14 days or less prior to the event date, deposits will not be refundable, but are transferable & can be applied to an event scheduled within 30-days of the original event date (date availability permitting).
- Client shall be held liable for the full contracted amount if cancellation occurs less than 72 hours from scheduled time of event.

PAYMENT

Initial deposits will be deducted from the client's final bill. Once the event concludes, the client will be responsible for the remaining balance and shall complete payment on-site prior to leaving. Any additional items ordered during the time of event will be added to the proposed total amount. Tax and service charge will be reflective of any additional items. Final payment will **NOT** be divided into separate checks, however, the client may use a maximum of four credit cards to settle the single bill.

GUARANTEE OF GUESTS

All guaranteed guest count numbers are due seven days prior to your event. All drink or meal packages will be charged per guaranteed guest count. If attendance is greater than the guest count (space permitting), the overage will be charged at the time of event. If the client does not confirm the guest count, the original number of guests, as specified on the event contract, will be utilized as the guaranteed number. Reductions in guest count will not be accepted within one week of the event.

MENU SELECTIONS

Menu selections are due 10 days prior to the event date- selections are not required upon signing the private event agreement. Changes made less than 10 days before the event date cannot be guaranteed and are based upon availability. If selections are not made by this date, the Event Sales Manager will select a menu for you, choosing our most popular items. Happy hour & daily specials will not be available for any event.

DIETARY RESTRICTIONS

Our culinary team is happy to accommodate any serious dietary restrictions members of your party may have. Please be sure to make us aware of all restrictions when submitting your menu selections.

OUTSIDE FOOD & DESSERT

Client is prohibited to bring any food or beverage prepared outside of Double Clutch Brewing Company onto the premises. Double Clutch Brewing Company retains the right to allow for certain exceptions based on specific circumstances or if the total number of guests exceeds our food and beverage limits and we advise you to go to our preferred caterers. However, any and all arrangements must be made prior to the event with the Event Sales Manager. It is our policy that no food or beverage of any kind can be taken out of the restaurant by the client or attendees.

BEVERAGES PACKAGES

Spirits included in beverage packages are for mixed drinks only. This is defined by the combination of 1.5 oz of spirit and one non-alcoholic mixture. Shot, rocks, neat, and martini pours are not included in beverage packages.

ALCOHOLIC BEVERAGES

Double Clutch Brewing Company asks your cooperation in enforcement of applicable restrictions, particularly concerning service to minors and intoxicated individuals. We respectfully reserve the right to refuse service to any individual that appears to be intoxicated. Under no circumstances are individuals under the age of 21 permitted to consume alcoholic beverages on the premises.

FURNITURE RENTALS & VENDORS

Double Clutch Brewery offers furniture rentals for parties seeking round tables and chairs. We have a list of preferred vendors we recommend our guests use when planning their event at Double Clutch. Please check with our event manager in regards to all rentals and outside vendors.

DECORATIONS

Event guests are welcome to bring in outside décor for their event. All decorations must be discussed with the Event Sales Manager prior to the event. Free-flowing decorations such as confetti, poppers, sprinkles, sparkles, etc are not permitted. Pyrotechnics and open flames are not permitted- (votive lights and enclosed candles on tables are permitted).

DAMAGE WAIVER

Double Clutch Brewing Company does not assume any liability for the damage to or loss of any articles left on the premises before, during or after your event. Examples of this include but are not limited to: event décor, floral, and desserts.

EVENT SET-UP TIME

The event space will be ready 30-minutes prior to your event start time. If you need additional time, please contact the Event Sales Manager- additional fees may be added.

LIVE MUSIC

Please see our website for the live music schedule. Personal entertainment is allowed for full venue buyouts only.

PARKING

Double Clutch Brewing has a small parking lot. There is also plenty of on-street parking, as well.

COVID-19 RESTRICTIONS

All events are subject to cancellation depending on local regulations at the time of your event.

For COVID-19 related cancellations, if the City of Evanston places a restriction on your event size, all payments and deposits are 100% refundable.

If there is not a restriction in place for your event size, our regular cancellation policy applies.

If a regulation is in place for your group size and is lifted prior to your event, we will contact you and a deposit will be due within seven days of us notifying you

PRIVATE EVENTS

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE PRICES FOR AN EVENT?

Each event is subject to a food and beverage minimum, which will be noted in the contract, and is listed on the specific space profiles within this document. The food and beverage minimum does not include 10.25% sales tax and 23% service charge. If the food and beverage minimum is not met in food and beverage charges, the remaining amount will be charged as a “room rental” fee.

For parties of 30 or less, we do not require a food and beverage minimum. These parties are not considered private and are not closed off from other restaurant patrons. For parties of 15 or less, we recommend the Brewpub as your event space.

HOW CAN I HOLD A SPACE FOR AN EVENT?

We do not provide an option to place a “hold” on an event space. In order to be considered fully booked we require a signed contract, the provided CC authorization form completed, and a 25% deposit on the proposal/contract.

WILL I BE REQUIRED TO SIGN A CONTRACT?

Yes, you will be required to sign a contract to book the space(s).

IS SECURITY AVAILABLE?

Armed Security is required for all events of more than 100 people and is an additional \$80 per guard per hour- this will be reflected in your contract. There will be one (1) Guard per 100 people, and one (1) additional guard per each additional 150 People. Armed security is optional for parties of less than 100 guests.

Example 100 People- 1 guard, 250 people- 2 guards, 400 people- 3 guards, etc.

CAN I USE MY OWN VENDORS?

We have established great connections with a variety of vendors in the area. These are our vendors that you are able to use for any of your event needs. Vendors are only subject to our preferred vendors- please see “preferred vendors” page for a complete list. Additional vendors are subject to approval on a case-by-case basis for more specialized needs.

IS A DEPOSIT REQUIRED? IS MY DEPOSIT REFUNDABLE?

Yes, a 25% deposit is required on the “event room” fee, or the proposal total-dependent on if the total number of guests exceeds our food and beverage limits. Please see the cancellation policy in regards to cancellations/refunds.

CAN OTHER EVENTS TAKE PLACE IN THE BUILDING AT THE SAME TIME AS MY EVENT?

If you do not elect to rent a full-venue buyout, then we cannot guarantee that other events/the public will not be in different areas of the restaurant/venue.

CAN WE RENT THE PARKING LOT EXCLUSIVELY FOR OUR GUESTS?

Our parking lot is available to rent for your event. If you want to reserve the parking lot exclusively for your event, it would be an additional \$500 charge, which includes staff two hours before the event and one hour after the event to monitor the cars.

PRIVATE EVENTS

FAMILY STYLE MENU

\$39/PERSON

Replenished as needed for 90 minutes. Buffet-style available between 40-100+ people.

APPETIZER.....SELECT 2

- Meatballs
- Chicken Buffalo Bites
- Pierogies (Ruskie, Cheddar-Bacon, or Sauerkraut & Mushroom)
- Smoked Amish Wings (Buffalo or BBQ Sauce)
- Charcuterie Board with Meat and Cheese
- Cheese Board with House-Made Pickles
- Fruit Platter with Yogurt Dip
- Hummus Platter
- Bruschetta

Additional \$1.90 per person

- Pulled Pork Sliders
- Beef Sliders
- Shrimp & Crab Dip Pita Bites
- Dill Pickle Grilled Cheese with Soup Shooter

Lobster Roll \$3.50 a person

Additional Appetizers are \$4.95 per person

SALADS.....SELECT 2

- Caesar Salad
- House Salad
- Harvest Pear Salad

Add to Salad: Chicken/Shrimp (+2 p/p)

ENTREES.....SELECT 2

- Roasted Chicken
- Pork Tenderloin
- Portobello Mushroom

Additional \$4.00 per person

- Salmon Florentine

Additional \$6.00 per person

- Beef Tenderloin

SIDES.....SELECT 2

- Honey Glazed Carrots
- Parmesan Garlic Mashed Potatoes
- Roasted Potatoes
- Buffalo Parmesan Cauliflower
- Grilled Veggie Medley
- Baked Mac 'n Cheese
- Assorted Bread Basket with Whipped Butter

Additional Sides are \$2.95 per person

PRIVATE EVENTS

HOR D'OEUVRE MENU

APPETIZER PACKAGES

NÜRBURGRING PACKAGE

5 Items - \$35 per person

INDY 500 PACKAGE

6 Items - \$40 per person

LE MANS PACKAGE

7 Items - \$45 per person

GRAND PRIX PACKAGE

8 Items - \$50 per person

SELECTIONS

- Meatballs
- Chicken Buffalo Bites
- Pierogies (Ruskie, Cheddar-Bacon, or Sauerkraut & Mushroom)
- Smoked Amish Wings (Buffalo or BBQ Sauce)
- Charcuterie Board with Meat and Cheese
- Cheese Board with House-Made Pickles
- Fruit Platter with Yogurt Dip
- Hummus Platter
- Bruschetta
- Cauliflower Wings

Additional Sides are \$1.90 per person

- Pulled Pork Sliders
- Beef Sliders
- Shrimp & Crab Dip Pita Bites
- Dill Pickle Grilled Cheese with Soup Shooter
- Lobster Roll \$3.50 a person

PARTY SKEWERS

priced per dozen skewers

MARINATED SHRIMP SKEWER.....\$140

U-15 gulf shrimp, marinated in roasted garlic and herbs, served with a roasted garlic and lemon aioli

BEEF, PEPPERS & ONION SKEWER...\$90

Beef skewer marinated with olive oil and herbs, served with green peppers and red onion, drizzled with balsamic reduction, topped with a cherry tomato

JERK CHICKEN SKEWER.....\$85

Free-range chicken breast, jerk rub, jalapeno, red onion, and mango, served with a honey, mango salsa

MARINATED CHICKEN SKEWER.....\$80

Free-range chicken skewer marinated with olive oil and herbs, served with green peppers and red onion, drizzled with balsamic reduction, topped with a cherry tomato

CAPRESE SKEWER.....\$50

Cherry tomatoes, mozzarella pearls, basil, drizzled with a balsamic reduction

DESSERT

BROWNIES.....\$30

Priced by two dozen

COOKIES.....\$18

Priced by dozen. Choice of Chocolate Chip, Snickerdoodle or Mexican Chocolate (Vegan)

DESSERT JARS.....\$36

Priced by dozen. Choice of Fruit Lemon or Chocolate Mousse

PRIVATE EVENTS

DRINK PACKAGES

HOUSE DRAFT BEER

3 Hours: \$25 // 4 Hours: \$28 // 5 Hours: \$31

HOUSE DRAFT BEER & WINE

3 Hours: \$27 // 4 Hours: \$30 // 5 Hours: \$33

FULL BAR

Beer, Wine, Cocktails & Mixed Drinks

3 Hours: \$34 // 4 Hours: \$37 // 5 Hours: \$40

VIP UPGRADE

Batched Specialty Cocktails, Hard Cider & Hard Seltzers - Additional to Full Bar, Priced Per Person by the Hour

3 Hours: \$5 // 4 Hours: \$9 // 5 Hours: \$12

NON-ALCOHOLIC PACKAGE

Soda, Juice, Tea & Coffee

3 Hours: \$7 // 4 Hours: \$10 // 5 Hours: \$13

We will have rotating guest taps for our red, white and rose wines. We will also have a rotating hard cider, and non-alcoholic beer.

If you're interested in a specific bottle of wine or guest tap, please contact our Bar Manager, Nick Murray, at nmurray@doubleclutchbrewing.com.

Charges apply to all guests 21 and older in attendance at event. We require all guests consuming alcohol to provide valid identification.





PRIVATE EVENTS

DRINK MENU

DOUBLE CLUTCH HOUSE BREWS

- Kölsch
- Altbier
- Hefeweizen
- Helles Lager
- Pilsner

Additional Double Clutch draft beers are available based on seasonality and Brewer's rotation. Please ask our Event Manager to provide what is available for your event.

GUEST TAPS

- Rotating Red, Rose and White Wine
- Rotating Eris Cider
- Rotating N/A Beer

LIQUOR

- Double Clutch Vodka
- Titos Vodka
- Hendrick's Gin
- Captain Morgan White Rum
- Gustoso Aguardiente Aged Dark Ru
- Buffalo Trace Bourbon
- Maker's Mark
- Jim Beam Bourbon
- Double Clutch Bourbon
- Jack Daniel's Whiskey
- Jack Daniel's Fire Cinnamon Whiskey
- Jameson Irish Whiskey
- Casamigos Blanco
- El Dovejo Blanco
- La Luna Mezcal



PRIVATE EVENTS

EXTRAS

GAMES & ACTIVITIES

- Cornhole - \$30
- Connect Four - \$30
- Polaroid Instant Print Camera & Film - \$30

Additional Double Clutch draft beers are available based on seasonality and Brewer's rotation. Please ask our Event Manager to provide what is available for your event.

TABLE RENTAL

All events have access to our typical wooden family-style tables. We have 60-inch round tables that are available to rent for \$15/table.

CATERING & FOOD ADD-ONS

Vandalay Brands owns and operates multiple North Shore and Chicago restaurants. We are able to partner with our Wilmette restaurants to provide unique experiences, including a traveling oyster bar from Pescadero Seafood & Oyster Bar, a late-night pizza bar from Napolita Pizzeria & Wine Bar, or tacos from Casa Bonita.

For pricing and menu options, please reach out to our Event Manager.