

Blind Tiger Beer

Our award-winning Craft Beer, brewed right here, is available in the Banquet Room by the glass. Over 20 varieties on tap! Please see the Beer Menu.

Liquor Options

Please let us know which liquors, wines, and champagne you prefer for your cash or host bar.

Special Requests

Please feel free to contact us with any special Menu items, Craft Beer, Liquor, or decorating ideas and we will work hard to accommodate your needs!



General Information

- Please contact **Jason Gaito**, our **Banquet Manager**, at the Blind Tiger Brewery to schedule your event.
- A \$150 non-refundable fee is required to reserve our Banquet Room. The Banquet Room is not scheduled until this fee is paid.
- **Our Banquet Room is equipped for buffet style service only.**
- Please confirm your buffet menu and alcohol choices 10 days prior to your event.
- Your guaranteed guest count needs to be confirmed three days prior to your event.
- Kansas Sales Tax and a 20% gratuity will be added to all food & alcohol consumed at your event. This is at the guest's discretion.
- The Banquet Room is smoke free. Smoking is allowed on the back deck only.
- We are sorry for the inconvenience but the Banquet Room is **not** handicap accessible due to a stairway.
- Most other semi-private spaces in the Blind Tiger Brewery are accessible.
- Most semi-private spaces in the restaurant can be reserved for banquet service. Fees may apply.
- Bottomless soft drinks are 2.99 per person. This is only charged for those who order soft drinks.
- The Blind Tiger Brewery accepts most major credit cards.
- Payment is due at the time of your event.
- Menu prices are guaranteed for 30 days from the published date on this menu. After 30 days menu prices are subject to change.



Blind Tiger Brewery & Restaurant

Banquet Menu

Published December 1, 2023

37th St. & Kansas Ave.
Topeka, Kansas 66611

785-267-2739 Phone
Jason@blindtiger.com

Beer Brewed for Every Mood

Appetizers

Smoked Meatballs

- 100 Pieces 99.99
- 200 Pieces 199.99

Our Famous Smoked Buffalo Wings

- 50 Wings 99.99
- 100 Wings 199.99
- Hummus**, per 1/2 Gal 79.99

Tortilla Chips & Con-Queso Dip

- Per 1/2 Gallon 69.99

Dave's Dip & Tortilla Chips

(Con-Queso with Black Beans, Spices & Ground Beef)

- Per 1/2 Gallon 89.99

House-Made Salsa & Chips

- Per 1/2 Gallon 69.99

Spinach & Artichoke Dip

- 1/2 Gallon 69.99
- Full Gallon 129.99

Trays for Many Guests

- Medium Cheese Tray** 64.99
15 to 25 Guests
- Medium Vegetable Tray** 59.99
15 to 25 Guests
- Medium Fruit Tray** 59.99
15 to 25 Guests
- Large Cheese Tray** 129.99
25 to 50 Guests
- Large Vegetable Tray** 119.99
25 to 50 Guests
- Large Fruit Tray** 119.99
25 to 50 Guests

Buffet Entrées

Choose from our entrée and side dish selection to create the perfect buffet for your special occasion.

- Our Smoked Burnt Ends
- Sliced BBQ Brisket
- Smoked Turkey
- Smoked Pit Ham
- Our Famous BBQ Pulled Pork
- Rib Tips
- Smoked Chicken Pasta

Per Person

- 1 meat / 1 side 17.99
- 2 meats / 2 sides 21.99
- 3 meats / 3 sides 25.99

Buffet Side Dishes

- Mashed Potatoes (Butter, Sour Cream, & Gravy)
- Baked Beans
- Potato Salad
- Green Beans
- Black Beans
- Cole Slaw
- Pasta Salad
- House Garden Salad
- Macaroni & Cheese

Additional Side Dishes 2.99 Per Person

Dinner Rolls, Choice of Wheat or White 9.99 / Dozen

Buns Choice of Brioche or Wheat 9.99 / Dozen



Smoked Prime Rib

Our famous **Hickory Smoked Prime Rib** - 100% Kansas Beef, All Angus, No Steroids, No Added Hormones, No Antibiotics - served with one side dish.

A Big Portion Per Person 29.99

Carved to Order in the Banquet Room 49.00

Succulent, Tender, Smoked Baby Back Ribs

Served with One Side Dish

- 1/2 Slab per person 17.99
- Full Slab per person 27.99

Tender and Flavorful

Dessert

- New York Cheese Cake 7.49 per piece with chocolate and/or cherry topping
- Specialty Cheese Cake 7.99 per piece
- Black Forest Cake, house-made from our own recipe 7.99 per piece

We charge only for the desserts ordered in advance for your event.

