



# EVENTS AT LOST FRIEND BREWING

## *Celebrate!*

Whether it's a wedding, retirement, birthday, or some other kind of party - we have a variety of venue packages and options to suit your needs. Lost Friend is the perfect venue for a gathering with laid-back vibes for beer lovers!



# About the Brewery

LOST FRIEND BREWING COMPANY HAS QUICKLY BECOME A STAPLE IN COLORADO SPRINGS FOR BEING DOG LOVERS WHO HAPPEN TO BREW REALLY GREAT BEER.

We craft traditional and experimental beers that are sure to please all palettes. Our tap list includes both malty and hoppy styles, dark and light beers, ales and lagers. All of our beers use locally-sourced ingredients as much as possible (many of our favorite hop varieties don't grow at our altitude), are always vegan unless otherwise noted, and our spent grains get recycled as feed for local farmers.

For those who don't normally choose beer, we also offer fruity beer slushies that use our house-made beer base which is imperceptable once mixed with our fruit-based add ins. we can make a variety of flavors of beer slushies, including popular "mock"tails such as pina colada or strawberry dacquiri.

Inside, you'll find a wall of books and board games to enjoy with your beer, a stunning view of pikes peak, two flatscreen TVs, and friendly staff. It's not unusual to find a variety of furry friends inside the brewery, as we are unabashedly dog-obsessed.







## About the Venue

WE ARE THE PERFECT VENUE IF YOU'RE LOOKING FOR A SPACE WITH A LAID-BACK VIBE, SUNNY ATMOSPHERE, AND BEER!

All events at Lost Friend include:

- A variety of delicious craft beers on tap
- Beer slushies in your choice of flavor(s)
- Tables and chairs
- Speakers, P/A System, Projector, Screen
- Bar staff
- Free parking

We are proudly licensed by the state of Colorado to manufacture and sell beer. Because of this, we cannot provide, or allow others to provide, any outside alcohol, wine, cocktails, or spirits inside our space.

You may have your choice of catering brought in or we can help you coordinate with one of the many awesome food trucks we partner with regularly.



# About our Beer

## Flagships

### The Bitter One | West Coast IPA | 6.4% ABV | 100 IBUs

PLENTY OF GALENA HOPS IN THE BOIL TO CREATE BITTERNESS THEN GENEROUSLY DRY HOPPED WITH CITRA HOPS FOR A STRONG CITRUSY FLAVOR. MALT BACKBONE BALANCES OUT THE BITTERNESS MAKING THIS IPA VERY DRINKABLE.

### Homeward Bound | Hazy NEIPA | 7.1% ABV | 40 IBUs

BRIGHT CITRUS FLAVORS, HAZY, AND JUICY WITH A SILKY MOUTHFEEL. CITRA HOPS IN THE WHIRLPOOL AND DRY HOPPED WITH AZACCA, CITRA, AND HUELL MELON HOPS.

### Chimera | Sour Ale | 4.6% ABV | 19 IBUs

A WHEAT ALE THAT IS KETTLE SOURED TO PRODUCE ACID TO 3.2PH THEN FERMENTED TO CREATE A BRIGHT TARTNESS WITH A CLEAN, DRY FINISH.

### Utility Beer | American Lager | 5% ABV | 20 IBUs

NO FANCY DESCRIPTION. JUST BEER. IT GETS THE JOB DONE.

### Weltschmerz | Vienna Lager | 5% ABV | 18 IBUs

LIGHT BODIED WITH A SMOOTH MALTY FLAVOR, CARAMEL AROMA AND CRISP FINISH.

### Boring Dystopia | English Mild | 4.8% ABV | 30 IBUs

MALTY AND SLIGHTLY NUTTY. DEEP AMBER COLOR, WITH MOLASSES AND BROWN SUGAR FLAVORS. CLASSIC ENGLISH STYLE MILD ALE. EASY DRINKING AND FULL FLAVORED.

### Varnas | Baltic Porter | 8% ABV | 35 IBUs

RICH COFFEE AND ROASTED CARAMEL NOSE, CHOCOLATE AND COLD BREW COFFEE FLAVORS WITH A DRY FINISH.

### Fearthainn | Scottish Wee Heavy | 8.4% ABV | 24 IBUs

DRIED FRUIT AND WHISKEY AROMA, RICH MOLASSES FLAVORS, WITH A PLEASANT WARMING ALCOHOLFINISH. A STRONG AND MALTY SCOTTISH STYLE ALE.

## Seasonals

### SPRING

#### Mangifera Rex | Hazy Imperial Mango IPA 8.5% ABV | 31 IBUs

A TROPICAL, THICK, HAZY, IPA WITH HUGE MOUTHFEEL. AZACCA, HUELL MELON, AND WAI-ITI HOPS PROVIDE A SOFT BITTERNESS WITH 120 LBS OF MANGO PUREE ADDED DURING FERMENTATION TO ROUND OUT THE FLAVOR.

### SUMMER

#### Beyond the Pale | Pale Ale | 5.2% ABV | 40 IBUs

CLASSIC AMERICAN PALE ALE. LIGHT AND REFRESHING WITH LOTS OF HOP AROMA. WAI-ITI HOPS FROM NEW ZEALAND PROVIDE BRIGHT TROPICAL SMELLS AND A PLEASANT LIGHT BITTERNESS.

### AUTUMN

#### Herbstlaub | Oktoberfest Lager | 4.8% ABV | 19 IBUs

CLASSIC OKTOBERFEST OR MARZEN STYLE LAGER. MALTY, CRISP, AND REFRESHING. PERFECT FOR FALL WEATHER, PRETZELS, AND SAUSAGES.

#### Cantaloupe Pale Ale | 5.5% ABV | 41 IBUs

200 LBS OF ROCKY FORD CANTALOUPE PLUS A VERY TASTY PALE ALE MAKES FOR A PERFECTLY FLAVORED AND DRINKABLE BREW

### WINTER

#### Coniferous Rex | Hazy Imperial Spruce IPA 9% ABV | 50 IBUs

SLIGHTLY SWEET WITH EARLY HOP BITTERNESS, THEN PEAR AND MELON HOP FLAVORS SETTLE INTO A PLEASANT SPRUCE/PINE BITTERNESS. FULL BODIED MOUTHFEEL WITH LASTING THICKNESS. AZACA, HUEL MELON, AND WAI-ITI HOPS PLUS 7 LBS OF COLORADO SPRUCE TIPS.

## Special Menu Items

### Beer Slushie

FRUITY AND SWEET FROZEN ADULT BEVERAGE, PERFECT FOR THOSE WHO DON'T NORMALLY CHOOSE BEER. CUSTOMIZE THE FLAVOR FOR YOUR EVENT! CREATE YOUR OWN, OR CHOOSE/MIX AND MATCH FROM PINA COLADA, STRAWBERRY DACQUIRI, MARGARITA, MOJITO, PINEAPPLE, MANGO, STRAWBERRY, RASPBERRY, GRAPE, BLUEBERRY, POMEGRANATE, CUCUMBER, LIME, LEMON, MINT, VANILLA, COFFEE. THE POSSIBILITIES ARE NEARLY ENDLESS.

### Michelada

OUR BEER MIXED WITH THE REAL DILL'S PICKLE BLOODY MARY MIX, A SLICE OF LIME, AND RIMMED WITH TAJIN. MIXED WITH YOUR CHOICE OF ANY BEER, BUT WE STRONGLY SUGGEST THE WELTSCHMERZ VIENNA LAGER OR CHIMERA SOUR WHEAT.

### Swayze

A 50/50 MIX OF OUR HOMEWARD BOUND HAZY IPA AND OUR CHIMERA SOUR WHEAT.

### Flights

CHOOSE 4 BEERS TO SAMPLE. THERE MAY BE AN UPCHARGE FOR CERTAIN MEMU ITEMS.

### Pay it Forward Crawlrs

PRE-PURCHASE A CRAWLER OF ANY BEER FOR A MEDICAL WORKER, SERVICE INDUSTRY WORKER, FIRE FIGHTER, OR HOSPITAL WORKER. IF YOU WORK IN ONE OF THESE INDUSTRIES, YOU CAN CLAIM UP TO TWO CRAWLERS ON THE SPOT.

## Stuff That Isn't Beer

### Oogies' Gourmet Popcorn

POPCORN FROM OOGIE'S SNACKS IN DENVER. AVAILABLE IN WHITE CHEDDAR, NACHO CHEESE, BUTTER POPCORN, AND KETTLECORN FLAVORS. NOT VEGAN.

### Rocky Mountain Sodas

ROOT BEER, COLORADO COLA, BLACKBERRY, PEACHES & CREAM, ORANGE CREAM, AND LEMON-LIMEADE CRAFTED IN DENVER FROM ALL NATURAL INGREDIENT. VEGAN FRIENDLY AND KOSHER.

# Preferred Food Truck Partners



## TEPEX | FINE MEXICAN CUISINE

[HTTPS://WWW.FACEBOOK.COM/TEPEXTATE2020](https://www.facebook.com/TEPEXTATE2020)

[LAMEXIQUE2020@GMAIL.COM](mailto:LAMEXIQUE2020@GMAIL.COM)

(719) 761-6344

## WITTY PORK'S WOODFIRED PIZZA

[WWW.WITTYPORK.COM](http://WWW.WITTYPORK.COM)

[SUPPORT@WITTYPORK.COM](mailto:SUPPORT@WITTYPORK.COM)

(719) 426-1090



## GO FISH

[WWW.GOFISHFOODTRUCK.COM](http://WWW.GOFISHFOODTRUCK.COM)

[GOFISHT@GMAIL.COM](mailto:GOFISHT@GMAIL.COM)

(719) 494-3218



# Venue Options

## Brewing Area Rental:

- Up to 30 people
- \$500 minimum bar tab
- Space available for up to 6 hours

## Whole Venue Rental:

- Up to 100 people
- Sunday – Wednesday: \$1500 minimum bar tab
- Thursday – Saturday: \$2500 minimum bar tab
- Space available for up to 8 hours with access before and after for setup/breakdown

A 20% deposit is required for all events. All prices are for a minimum bar tab for you and your guests. The deposit will be applied to your bar tab and goes toward meeting the minimum. Deposit can be refunded if cancelled within 48 hours of the event. You will be responsible for paying the minimum bar tab regardless of the final total of products actually consumed. Any other sales over the minimum will be added to your final total, however beer sales over the minimum will include a 10% discount. You can decide if you want the minimum tab for your guests to be beer, or also include soda, snacks, or merchandise. No outside alcohol is permitted on site. You will be held solely responsible for any damages to Lost Friend Brewing property.

MAKE YOUR CELEBRATION EVEN MORE MEMORABLE WITH AN EXCLUSIVE EVENT BEER AND BREW IT WITH US!

Together, we'll craft a delicious and completely unique beer to offer your guests - and you can brag that you brewed it yourself!

### Packages

Custom Event Beer: \$ Varies based upon recipe

Custom Event Beer + Brewing Experience: Starting at \$100/pp, includes tee shirt and glass

Your beer will take about two weeks from brew date to be ready for consumption - plan accordingly.

Due to limited space and the time required for fermentation, we cannot brew lagers for events at this time.



TO START THE BOOKING PROCESS, CONTACT [ALYSSA@LOSTFRIENDBREWING.COM](mailto:ALYSSA@LOSTFRIENDBREWING.COM)