

# **Prohibition Kitchen Culinary Events 2026**



## St. Johnsbury Distillery

### Prohibition Kitchen Culinary Events 2026



St. Johnsbury Distillery's (STJD's) Prohibition Kitchen is our culinary experience provider. Our Prohibition Kitchen runs the restaurant located at the manufacturing facility, 74 Eastern Ave. St. Johnsbury, Vermont, providing many catering and event offerings. It is our goal to make your event as special and unique as possible. We are excited to start planning with you!

Enclosed in this packet are suggested offerings that we have available. The goal is to provide options for your event, as well as to get your ideas flowing! We understand every event is different and are happy to be flexible. You can find estimated costs inside this packet for your convenience. We like to work with everyone based on their specific budget, so please don't hesitate to let us know what your needs are.

Thank you for your interest in STJD's Prohibition Kitchen for your next event! After reviewing our packet, please reach out to us via email: [info@stjdistillery.com](mailto:info@stjdistillery.com) or give us a call at +1 (802) 424 1146.



# St. Johnsbury Distillery

## On-Premise Events:

We would love to host your next big event at our facility in St. Johnsbury, Vermont! Below you can find some options and pricing for various space, bar, and food options.

We have a few different space offerings based on size, need, and budget. You are welcome to rent our event room, The Legacy Room, for a more cozy and intimate gathering, or you may rent the whole restaurant for larger events. Our rates are based upon peak days (Wednesday – Saturday) and non-peak days (Sunday - Tuesday), for a more cost-effective option.



Prices are subject to a 9% Vermont rooms, meals, and beverage tax or a 10% Vermont alcohol tax, as well as, a 18% automatic gratuity on food and drink items



## St. Johnsbury Distillery



### The Legacy Room:

The Legacy Room is our separate event space located within our restaurant. It can be closed off for a more private experience and also has direct access to the outside porch. This room comfortably fits about 20-30 people, or up to 40 with the porch. We can move the furniture around to your liking, supplying as many chairs and tables as you might need. The room also includes a display tv for presentations, slideshows, etc. We have options for cash or open bar, and food. Your guests will have the option of using the main room

bar to order drinks, giving drink orders to servers, or you can choose to have a private bar in the room. *Our Legacy Room is only available for rent on Peak Days.*

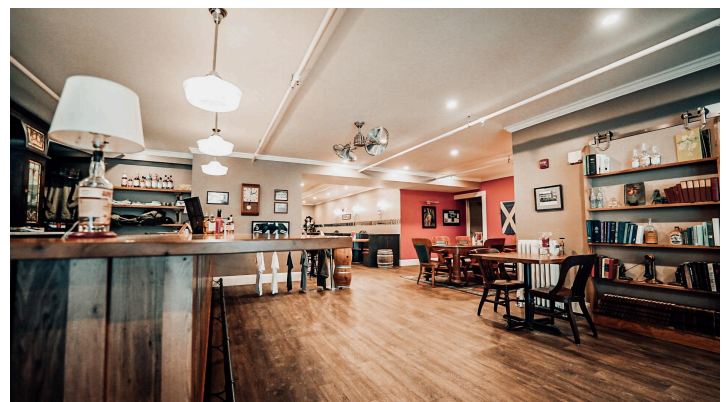
*Capacity: 20-40 guests*

*Rental: \$100/hr or \$400/full day (Peak days)*

*Private Bartender & Bar: \$50/hour or \$200 for full day*

### The Whole Restaurant:

The whole restaurant is outfitted with many tables and chairs that can be moved around to your liking. There is also room for live music or performers to set up, as well as a podium for presenters. We have options for cash or open bar, and food. Our whole restaurant is available







## St. Johnsbury Distillery

during peak days, but it is the only option for non-peak days.

*Capacity: 40-100 guests*

*Rental: \$250/hr or \$1000/full day 4+ hours (Peak Days)  
\$150/hr or \$600/full day 4+ hours (Non-Peak Days)*

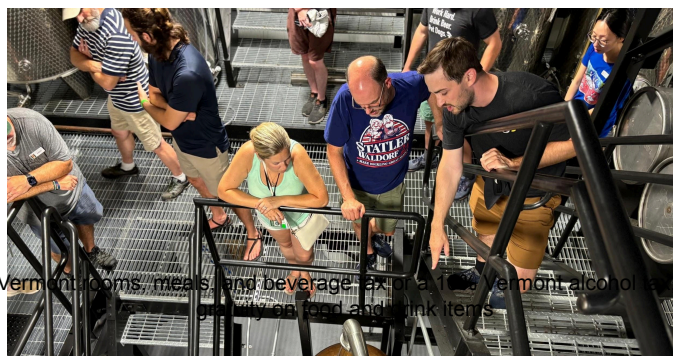
### **Bar Options:**

We have options for your bar needs that fit all budgets. We can supply cocktails, beer, wine, cider, seltzer, and non-alcohol options for a full bar. We can also design specialty cocktails for the event. All cocktails will be made with our spirits.



A cash bar is an option where your guests will pay for their own drinks throughout the night. Transactions will be conducted on the day of the event by opening up individual tabs that can be paid via cash or card. This would be at no extra cost to the host.

We also have options for a partial or full open bar. We can work with you on giving a partially open bar, meaning providing the first few cocktails and allowing guests to pay for their drinks after that. We can also provide just a full bar for a set price per person, per hour. See below for rates.



Prices are subject to a 9% Vermont sales, meals, and beverage tax on all Vermont alcohol, as well as, a 18% automatic gratuity on food and drink items.



# St. Johnsbury Distillery



## Our Full Bar Set-up Includes:

- House wines of Chardonnay, Sauvignon Blanc, Merlot, and Cabernet Sauvignon
- Bottled and Canned Domestic Beer, Imported Beer, Local Craft Beer, Cider, and Hard Seltzers
- Our locally produced spirits of Pirate Dan's Vermont Rum, Dunc's Elderflower Rum, Dunc's Maple Rum, Dunc's Dark Maple Rum, Brendan's Spiced Rum, Backwoods Reserve Rum, Old Dunc's Select, St. Johnsbury Gin, St. Johnsbury Gin Reserve, Vermont Vodka, Malvado Mezcal, Burke Bourbon, Willoughby Whiskey, Orleans Orange Whiskey, and our Seasonal Liqueur
- Other spirits include tequila, vermouths, amari, and liqueurs
- Mixers of soda, orange juice, pineapple juice, cranberry juice, tonic, club soda, and grenadine

Partial Open Bar:                      \$10/drink for all guests

<u>Full Open Bar:</u>	One Hour Event	\$22/guest
	Two Hour Event	\$30/guest
	Three Hour Event	\$38/guest
	Four Hour Event	\$46/guest
	Five Hour Event	\$54/guest

<u>Bar Add-Ons:</u>	Champagne Toast	\$8/guest
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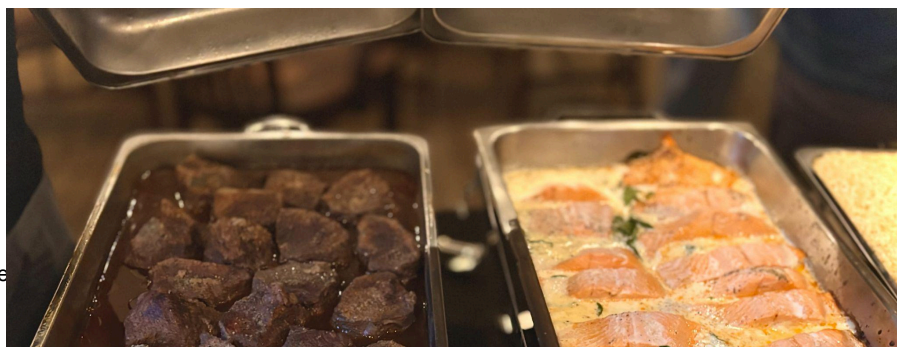


## St. Johnsbury Distillery

Tour & Tastings	\$10/guest
Lemonade/Iced Tea Station	\$3/guest
Log of Beer	Market Price
½ Keg of Beer	Market Price

### Food Options:

We have a talented staff in the kitchen that is eager to enhance your event with amazing food! We have various Hors d'Oeuvres and dinner options to fit your vision. For Hors d'Oeuvres, we can present them on a table at your event and/or pass them around as your guests mingle. When you and your guests are ready for something heavier, we can provide dinner buffet style, or plated and served to each sitting guest. We are flexible with the menu as we want your event to be unique. You will find some suggested options below to get some thoughts provoked. Feel free to select from the suggestions below or ask us about other options that you would like to see! We will discuss the menu in a meeting before your event to finalize your needs. We also highly suggest you come in and try our food during regular service hours. We promise you and your guests will enjoy what we have to offer!



Prices are subject to change

with a 18% automatic gratuity



# St. Johnsbury Distillery



## Hors d'Oeuvres Pricing:

<u>Three Options</u>	<u>\$16/guest</u>
<u>Four Options</u>	<u>\$20/guest</u>
<u>Five Options</u>	<u>\$23/guest</u>
<u>Six Options</u>	<u>\$26/guest</u>
<u>Seven Options</u>	<u>\$30/guest</u>
<u>Eight Options</u>	<u>\$33/guest</u>

## Stationary Hors d'Oeuvres:

Charcuterie Display

French Fries

Classic Bruschetta

Seasonal Veggie Pastry

Caprese Skewers

Grilled Cheese Sandwiches

Stuffed Mini Sweet Peppers

Stuffed Mushroom Caps

Chicken Skewers

Chicken Wings

Veggie Crostini

Beef Crostini

Meatballs in Seasonal Sauce

Pulled Pork Sliders

Iced Shrimp Cocktail Display

Maple Bacon-Wrapped Scallops



## St. Johnsbury Distillery

### Passed Hors d'Oeuvres:

*\$100 Attendant Fee for passed items*

Classic Bruschetta

Chicken Skewers

Seasonal Veggie Pastry

Veggie Crostini

Caprese Skewers

Beef Crostini

Stuffed Mini Sweet Peppers

Meatballs in Seasonal Sauce

Stuffed Mushroom Caps

Maple Bacon-Wrapped Scallops

### Dinner Buffet:

Our buffet style dinner can be separated into one, two, or three entrée options. The dinner includes two light sides, one heavy side, and dinner rolls with butter.

<u>One Entrée Option</u>	<u>\$28/guest</u>
<u>Two Entrée Options</u>	<u>\$35/guest</u>
<u>Three Entrée Options</u>	<u>\$43/guest</u>
<u>Additional Light Side</u>	<u>\$3/guest</u>
<u>Additional Heavy Side</u>	<u>\$5/guest</u>
<u>Dessert</u>	<u>\$6/guest</u>

Coleslaw

### Light Sides:

Roasted Seasonal Veggies

Fried Brussels Sprouts

Roasted Carrots

Caesar Salad

Garden Salad

### Heavy Sides:

Seasonal Risotto

Rice

Mashed Potatoes

Pasta

Fries

Prices are subject to a 9% Vermont rooms, meals, and beverage tax or a 10% Vermont alcohol tax, as well as, a 18% automatic gratuity on food and drink items





## St. Johnsbury Distillery

Mac and Cheese

### Entrées:

Eggplant Parmesan

Stuffed Peppers

Cauliflower Curry

Three-Cheese Ravioli

Beef Teriyaki

Steak Tips

Braised Beef Short Rib

Poached Florentine Salmon

Lemon Caper Haddock

Butter Chicken

Teriyaki Chicken

Jerk Chicken Thighs

Chicken Cordon Bleu

Pork Tenderloin

BBQ Pulled Pork

Rosemary Pork Chops

### Desserts:

Chocolate Lava Cakes

Individual Bread Puddings

Rum Cupcakes

Frozen PB&J Bars

Whoopie Pies

Assorted Cookies

*Note: If your dessert is a wedding cake that requires cutting, plating, and serving, there is an \$80 fee for this service.*

### Plated Dinner:

Plated dinners include a salad starter, an entrée, a communal bowl of butter biscuits, and tea or coffee.

Plated dinners are \$38/guest and limited to three options, at most, that will be pre-selected before the event. We can also add a dessert option for \$6/guest



Prices are subject to a 9% Vermont rooms, meals, and beverage tax or a 10% Vermont alcohol tax, as well as, a 18% automatic gratuity on food and drink items



## **St. Johnsbury Distillery**

### **Eggplant Parmesan**

*Fried eggplant topped with mozzarella and served over linguini with red sauce*

### **Stuffed Pepper**

*Sweet peppers filled with a vegetable rice filling and served with a chimichurri sauce  
and roasted brussels sprouts*

### **Cauliflower Curry**

*Roasted cauliflower in a curry gravy, served over rice and sauteed veggies*

### **Three-Cheese Ravioli**

*Ravioli served in a roasted red pepper cream sauce*

### **Sweet and Sour Pork Tenderloin**

*Slow cooked pork tenderloin in a sweet and sour sauce, served with mashed potatoes  
and roasted root veggies*

### **Jerk Chicken**

*Slow cooked bone-in jerk chicken thigh, served with rice and roasted veggies*

### **Teriyaki Chicken**

*Teriyaki chicken breast, served with mashed potatoes and roasted brussels sprouts*

### **Butter Chicken**

*Vermont inspired butter chicken, served with naan and roasted veggies*

### **Braised Beef**

*Slow cooked braised beef in a red wine sauce, served with mashed potatoes and  
roasted root veggies*

### **Steak Tips**

*Marinated steak tips, served with roasted potatoes and asparagus*

### **Maple-Glazed Salmon**

*Maple-glazed salmon, served with rice and roasted brussels sprouts*

### **Lemon Caper Haddock**



## St. Johnsbury Distillery

*Haddock served with a creamy lemon caper sauce, with rice and sauteed veggies*



### Brunch Catering Options

We also host many birthday parties, baby showers, and more! The same rental fees apply and you can choose from the Hors d'Oeuvres above or find the brunch-specific options below.

### Bar Add-Ons:

Mimosa Bar	\$12/guest One Hour Event
	\$20/guest Two Hour Event
	\$28/guest Three Hour Event
Bloody Mary Bar	\$16/guest One Hour Event
	\$25/guest Two Hour Event
	\$30/guest Three Hour Event

Both our Mimosa bar and/or Bloody Mary bar include an open bar for the alcohol, and then we provide many juices and garnishes to spruce up your drink your own way! It's a fun and interactive option that your guests can enjoy.

Prices are subject to a 9% Vermont rooms, meals, and beverage tax or a 10% Vermont alcohol tax, as well as, a 18% automatic gratuity on food and drink items



## St. Johnsbury Distillery

### Food Options:

<u>Three Options</u>	<u>\$16/guest</u>
<u>Four Options</u>	<u>\$20/guest</u>
<u>Five Options</u>	<u>\$23/guest</u>
<u>Six Options</u>	<u>\$26/guest</u>
<u>Seven Options</u>	<u>\$30/guest</u>
<u>Eight Options</u>	<u>\$33/guest</u>

### Brunch Foods:

French Toast

Waffles

Muffins

Bacon

Breakfast Sausage

Scrambled Eggs

Fried Eggs

Pancakes

Buttered Biscuits

Mixed Fruit

Charcuterie Board

Ham

Corned Beef Hash

Home Fries

### **Off-Premise Events:**

We can also bring the party to you! We have options to do off-premise catering for both our bar and culinary services. We have done many events, including weddings, birthday parties, retirement parties, and much more. Find our offerings below.





# St. Johnsbury Distillery

## Bar Catering:

We have options for your bar needs that fit all budgets. We can supply cocktails, beer, wine, cider, seltzer, and non-alcohol options for a full bar. We can also design specialty cocktails for the event. All cocktails will be made with our spirits.

A cash bar is an option where your guests will pay for their own drinks throughout the night. Transactions will be made per order that can be paid via cash or card. This would be at no extra cost to the host.

We also have options for a partial or full open bar. We can work with you on giving a partially open bar, meaning providing the first few cocktails and allowing guests to pay for their drinks after that. We can also provide just a full bar for a set price per person, per hour.

We usually use disposable glassware for catering events, but if you would rather rent our real glassware for your event, it will be an additional \$75. See below for rates.

## Our Full Bar Set-up Includes:

- House wines of Chardonnay, Sauvignon Blanc, Merlot, and Cabernet Sauvignon
- Bottled and Canned Domestic Beer, Imported Beer, Local Craft Beer, Cider, and Hard Seltzers
- Our in-house produced spirits of Pirate Dan's Vermont Rum, Dunc's Elderflower Rum, Dunc's Maple Rum, Brendan's Spiced Rum, Backwoods Reserve Rum, St. Johnsbury Gin, Vermont Vodka, Malvado Mezcal, and Orleans Orange Whiskey
- Mixers of soda, orange juice, cranberry juice, tonic, club soda, and grenadine
- Ingredients for any specialty cocktail
- Water station





# St. Johnsbury Distillery

## Catering Bar Pricing:

Initial Set Up Fee (if in NEK)	\$300
Vermont Catering Permit Fee	\$35
Certificate of Insurance Fee	\$55
Glass Rental Fee	\$75 (no fee if using disposable)
Event Duration Pricing	\$100/hour

Events with 100 guest or more

Attendant Fee	\$100
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(for an extra bartender and support staff to keep wait times down)

Additional Spirits Fee	\$20/STJD Spirit \$50/Non-STJD Spirit
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<u>Partial Open Bar:</u>	\$10/drink for all guests
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<u>Full Open Bar:</u>	One Hour Event	\$26/guest
	Two Hour Event	\$34/guest
	Three Hour Event	\$42/guest
	Four Hour Event	\$50/guest
	Five Hour Event	\$58/guest



## Bar Add-Ons:

Champagne Toast	\$9/guest
STJD Spirit Tastings	\$250
Lemonade/Iced Tea Station	\$4/guest
Log of Beer	Market Price
½ Keg of Beer	Market Price

ms, meals, and beverage tax or a 10% Vermont alcohol tax, as well as, a 18% automatic gratuity on food and drink items



# St. Johnsbury Distillery

## Food Options:

We have a talented staff in the kitchen that is eager to bring delicious flavor to your event! We can provide light or heavy Hors d'oeuvres for your off-premise event. We can present them on a table and/or pass them around as your guests mingle. We are flexible with the menu as we want it to be unique to you. You will find some suggested options below to give you some ideas. We will discuss the menu in a meeting before your event to finalize your needs.

## Hors d'Oeuvres Pricing:

<u>Three Options</u>	<u>\$20/guest</u>
<u>Four Options</u>	<u>\$24/guest</u>
<u>Five Options</u>	<u>\$27/guest</u>
<u>Six Options</u>	<u>\$30/guest</u>
<u>Seven Options</u>	<u>\$34/guest</u>
<u>Eight Options</u>	<u>\$38/guest</u>

## Stationary Hors d'Oeuvres:

Charcuterie Display	Grilled Cheese Sandwiches
French Fries	Stuffed Mini Sweet Peppers
Classic Bruschetta	Stuffed Mushroom Caps
Seasonal Veggie Pastry	Chicken Skewers
Caprese Skewers	Chicken Wings



## St. Johnsbury Distillery

Veggie Crostini

Beef Crostini

Meatballs in Seasonal Sauce

Pulled Pork Sliders

Iced Shrimp Cocktail Display

Maple Bacon-Wrapped Scallops

### Passed Hors d'Oeuvres:

*\$100 Attendant Fee for passed items*

Classic Bruschetta

Seasonal Veggie Pastry

Caprese Skewers

Stuffed Mini Sweet Peppers

Stuffed Mushroom Caps

Chicken Skewers

Veggie Crostini

Beef Crostini

Meatballs in Seasonal Sauce

Maple Bacon-Wrapped Scallops

### Dinner Buffet:

Our buffet style dinner can be separated into one, two, or three entrée options. The dinner includes two light sides, one heavy side, and dinner rolls with butter.

<u>One Entrée Option</u>	<u>\$30/guest</u>
<u>Two Entrée Options</u>	<u>\$37/guest</u>
<u>Three Entrée Options</u>	<u>\$45/guest</u>
<u>Addition Light Side</u>	<u>\$3/guest</u>
<u>Additional Heavy Side</u>	<u>\$5/guest</u>
<u>Dessert</u>	<u>\$6/guest</u>

### Light Sides:

Roasted Seasonal Veggies

Fried Brussels Sprouts

Roasted Carrots

Caesar Salad

Garden Salad

Coleslaw

### Heavy Sides:

Seasonal Risotto

Rice

Garlic Mashed Potatoes



## St. Johnsbury Distillery

Pasta

Fries

### Entrées:

Eggplant Parmesan

Stuffed Peppers

Cauliflower Curry

Three-Cheese Ravioli

Butter Chicken

Chicken Cordon Bleu

Jerk Chicken Thighs

Teriyaki Chicken

Mac and Cheese

Lemon Caper Haddock

Poached Florentine Salmon

Beef Teriyaki

Steak Tips

Braised Beef Short Rib

Pork Tenderloin

BBQ Pulled Pork

Rosemary Pork Chops

### Desserts:

Chocolate Lava Cakes

Individual Bread Puddings

Rum Cupcakes

Frozen PB&J Bars

Whoopie Pies

Assorted Cookies



We look forward to working with you!

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