



Our mission is to fill our gastrobrewery with fun, energy and passion for great, artisan food and beers while providing a 'down to earth', high level of service.

We embrace the same 'down to earth' approach to cooking and brewing. This begins with crafting food and beer with pure ingredients which naturally produce genuine, great flavors.

Our culinary team creatively combines and reinvents flavors from America's melting pot with both traditional techniques and contemporary, ethnic twists on classic American favorites, utilizing from-scratch cooking and often incorporating influences from Latin American, Mediterranean and Asian Cuisines. Our brewery likewise focuses on handcrafting a wide array of beer styles, utilizing both classic, global traditions and new American craft brewing ingenuity.

DESTIHL has high values, and as such, we place great importance on doing business responsibly and in ways that earn the trust and respect of our guests and neighbors. Embracing and celebrating our local roots and foundations is key to our core value system. When possible, we utilize local ingredients, material and area businesses and support local charities and communities.

We also strive to have as little impact on our environment as possible, not because of any convenient political movement, but because it is simply common sense and the right thing to do.

DESTIHL's uncompromising belief in the 'dining experience' sets us apart from typical brewpubs. From our semi-private rooms, to our outdoor patio, and the special Brewmaster's table, we're ready for your next special event. Whether it be a rehearsal dinner, family gathering or business luncheon, our professional staff is ready to treat you and your guests with the hospitality that you expect and deserve.

We hope you enjoy DESTIHL. After all, you deserve it.



## ROOM CAPACITIES - Normal, IL

Room	Seated Capacity*	Reception Style*
The Side Room (private)	52	60
The East Room (semi-private)	32	35
The West Room (semi-private)	20	20
The Tasting Room (private)	10	N/A
The Brewmaster's Table (non-private)	10	N/A
The Patio (seasonal availability)	70	90

\*Capacity reduces with use of A/V equipment, gift tables, hors d'oeuvres buffet, etc.

## FOOD & BEVERAGE MINIMUMS - Normal, IL

### LUNCH

January 4<sup>th</sup> – Thanksgiving Day

Room	Monday-Saturday	Sunday
The Side Room	\$300	N/A
The East Room	\$180	N/A
The West Room	\$120	N/A
The Patio	\$1000	\$1000

Thanksgiving Day – January 3<sup>rd</sup>

Room	Sunday-Saturday
The Side Room	\$500
The East Room	\$300
The West Room	\$200

### DINNER

January 4<sup>th</sup> – Thanksgiving Day

Room	Monday-Thursday	Friday-Saturday
The Side Room	\$700	\$900
The East Room	\$400	\$500
The West Room	\$200	\$300
The Tasting Room	N/A	N/A
The Patio	\$2500	\$3000

Thanksgiving Day – January 3<sup>rd</sup>

Room	Sunday-Thursday	Friday-Saturday
The Side Room	\$1000	\$1500
The East Room	\$600	\$900
The West Room	\$400	\$600
The Tasting Room	\$200	\$300

Please note: There is no food and beverage minimum for the Brewmaster's Table, however there is a minimum guest requirement of 8 people. The Tasting room also has a minimum guest requirement of 8 people when there is no food and beverage minimum. Food and beverage minimums do not include tax and gratuity.



# LIMITED MENU OPTIONS

## LUNCH

### **\$11 per person**

*Choice of two:*

White Cheddar & Lager Soup, Tomato Soup, Roasted Corn & Chicken Chowder, Spinach Salad, DESTIHL House Salad, Greekish Salad, Strawberry & Goat Cheese Salad, Tomato & Bread Salad

*Choice of three:*

Portabella & Brie Sandwich, Cajun Catfish Po' Boy, Tallgrass Beef Franks, Pastrami Reuben, Grilled Mahi-Mahi Sandwich, Potts Roast Sandwich, Grilled Salmon Sandwich, Ham & Apple Sandwich, Roasted Turkey & Tomato Sandwich

### **\$15 per person**

*Choice of two:*

White Cheddar & Lager Soup, Tomato Soup, Roasted Corn & Chicken Chowder, Spinach Salad, DESTIHL House Salad, Greekish Salad, Strawberry & Goat Cheese Salad, Tomato & Bread Salad, Chicken & Bleu Cheddar Salad, Asian Chicken Salad, Ancho Chicken Salad

*Choice of three:*

Portabella & Brie Sandwich, Cajun Catfish Po' Boy, Tallgrass Beef Franks, Pastrami Reuben, Grilled Mahi-Mahi Sandwich, Potts Roast Sandwich, Grilled Salmon Sandwich, Ham & Apple Sandwich, Roasted Turkey & Tomato Sandwich, Grilled Chicken Baguette, Steak & Cheese Sandwich, Bison Burger\*, Pesto Chicken Pasta, Dijon Chicken, Stuffed Roasted Poblano Pepper, Spicy Thai Pasta

## DINNER

### **\$17 per person**

*Choice of two:*

White Cheddar & Lager Soup, Tomato Soup, Roasted Corn & Chicken Chowder, Spinach Salad, DESTIHL House Salad, Greekish Salad, Chicken & Bleu Cheddar Salad, Tomato & Bread Salad

*Choice of three:*

Portabella & Brie Sandwich, Pastrami Reuben, Bison Burger\*, Potts Roast Sandwich, Steak & Cheese Sandwich, American Kobe Burger\*, Grilled Stuffed Pasta

### **\$20 per person**

*Choice of two:*

White Cheddar & Lager Soup, Tomato Soup, Roasted Corn & Chicken Chowder, Spinach Salad, DESTIHL House Salad, Greekish Salad, Chicken & Bleu Cheddar Salad, Tomato & Bread Salad

*Choice of three:*

Portabella & Brie Sandwich, Pastrami Reuben, Bison Burger\*, Potts Roast Sandwich, Steak & Cheese Sandwich, American Kobe Burger\*, Grilled Stuffed Pasta, Dijon Chicken, DESTIHL Meatloaf, Pesto Chicken Pasta, Stuffed Roasted Poblano Peppers



## **\$23 per person**

*Choice of two:*

White Cheddar & Lager Soup, Tomato Soup, Roasted Corn & Chicken Chowder, Spinach Salad, DESTIHL House Salad, Greekish Salad, Chicken & Bleu Cheddar Salad, Tomato & Bread Salad

*Choice of three:*

Portabella & Brie Sandwich, Pastrami Reuben, Bison Burger\*, Potts Roast Sandwich, Steak & Cheese Sandwich, American Kobe Burger\*, Grilled Stuffed Pasta, Dijon Chicken, DESTIHL Meatloaf, Pesto Chicken Pasta, Stuffed Roasted Poblano Peppers, Flat Iron Steak\*, Spicy Thai Shrimp Pasta, Grilled Shrimp & Sausage, North Atlantic Salmon, Top Sirloin\*, Chipotle Shrimp Skewers, Tri-Tip\*

\*These items are cooked to order. Consuming raw or undercooked meats may increase your risk of a foodborne illness.

## **DESSERT**

\$5.95 per person

S'mores, Baked Apples, Stout Ice Cream Sandwiches

## **BEVERAGES**

\$2.19 per person

Coffee, Tea, Soft Drinks

For our full menu, please visit [www.DESTIHL.com/Food.html](http://www.DESTIHL.com/Food.html)

DESTIHL Restaurant & Brew Works is happy to accommodate any dietary needs.  
Please speak with the Event Coordinator for more details.

## **CATERING MENU**

(Each half pan will serve approximately 10-12 people)

### **HORS D'OEUVRES**

#### **REUBEN EGG ROLLS**

Corned Beef, Cabbage and Bacon filled Egg Rolls, served with Redbird Ale Mustard Cream Sauce

per half pan \$25.00

#### **GRILLED ASPARAGUS**

Grilled Asparagus drizzled with our Maple Chipotle Sauce, served with Grilled Lemons

per half pan \$30.00

#### **BEER BRINED CHICKEN WINGS**

Beer Brined Chicken Wings, served with DESTIHL BBQ Sauce

per half pan \$30.00

#### **STONE OVEN PRETZELS**

Stone Oven Baked Pretzels served with Redbird Ale Mustard Cream Sauce and Cheddar Cheese Sauce

per half pan \$30.00



ANCHO POTATO CHIPS Ancho Potato Chips served with Ancho-Lime Ranch Dressing	per half pan \$20.00
BEER BOILED SHRIMP Hefeweizen boiled, Peel-and-Eat Shrimp, served cold with Grilled Lemons	3lbs \$45.00
SPICY CHILI LIME PEANUTS	2lbs \$24.00
CHEESE PLATTER FOR APPROX 20 PEOPLE	\$35.00
FRUIT PLATTER FOR APPROX 20 PEOPLE	\$35.00
MEAT PLATTER FOR APPROX 20 PEOPLE	\$35.00
20 ASSORTED CROSTINI	\$25.00

## SALADS

SPINACH SALAD Spinach, White Cheddar Bleu Cheese, Diced Egg and Red Onion, tossed with Maple Jalapeño Bacon Dressing and topped with Grilled Portabella Mushroom	per half pan \$35.00
DESTIHL HOUSE SALAD Mixed Greens, Grilled Red Onions, Grape Tomatoes, Shredded Asiago Cheese and Ancho Croutons, tossed with Roasted Garlic Vinaigrette	per half pan \$35.00
GREEKISH SALAD Chopped Romaine, Marinated Artichoke Hearts, Roma Tomatoes, Red Onion, House Olive Blend, Feta Cheese and Pepperoncini, tossed in Sun-Dried Tomato Vinaigrette	per half pan \$35.00
STRAWBERRY & GOAT CHEESE SALAD Spinach, Mandarin Oranges, Strawberries, Candied Cashews and Herb Goat Cheese, tossed with Balsamic Orange Vinaigrette	per half pan \$35.00
TOMATO & BREAD SALAD Mixed Greens tossed with Basil Pesto, Grilled Baguette Croutons, Mozzarella Cheese and Grilled Tomatoes, topped with Balsamic Glaze	per half pan \$35.00
CRUNCHY CHICKEN TENDER SALAD Mixed Greens, Red Bell Peppers, White Cheddar Cheese, Carrots and Diced Egg, tossed with Honey & Stone Ground Mustard Dressing and topped with Black Peppercorn Chicken Tenders	per half pan \$40.00



<b>WARM POTATO &amp; SALMON SALAD</b> Grilled Salmon Filet, Oven Roasted Vegetables and Fingerling Potatoes, topped with Honey & Stone Ground Mustard Dressing	per half pan \$45.00
<b>ANCHO CHICKEN SALAD</b> Grilled Chicken, Avocado, White Cheddar Bleu Cheese, Black Beans, Red Onions, Tomatoes and Roasted Corn with Iceberg & Romaine Lettuce dressed with Ancho-Lime Ranch Dressing and topped with Tortilla Strips	per half pan \$45.00
<b>CHICKEN &amp; CHEDDAR BLEU SALAD</b> Marinated Chicken Breast, Chopped Romaine Lettuce, Grilled Red Onions, Tomatoes and Roasted Button Mushrooms, tossed with White Cheddar Bleu Cheese Dressing	per half pan \$45.00
<b>ASIAN CHICKEN SALAD</b> Shredded Napa Cabbage & Romaine Lettuce with Ginger Marinated Chicken, Mint, Cashews, Carrots, Cilantro and Red Bell Peppers, tossed with Ginger Poppy Seed Dressing and garnished with Red Chili Threads	per half pan \$45.00
<b>THAI STEAK SALAD</b> Grilled Flat Iron Steak served atop Mixed Greens with Cucumbers, Carrots, Scallions, Chinese Long Bean, Tomatoes, Mint, Cilantro, Bean Sprouts and Chili Lime Peanuts, all tossed with a Sweet Chili Vinaigrette	per half pan \$55.00
<b>GRILLED TUNA STEAK SALAD</b> Grilled Yellowfin Tuna, Mixed Greens, Bean Sprouts, Scallions, Carrots and Red Bell Pepper, tossed in Honey Soy Vinaigrette	per half pan \$55.00
<b>ENTREES</b>	
<b>JAMBALAYA</b> Shrimp and Andouille Sausage sautéed in Cajun Butter, tossed with Étouffée and Picante Sauce, Rice, Red & Green Bell Peppers and Onions, served with Andouille Corn Muffins and Cajun Butter	per half pan \$80.00
<b>FLAT IRON STEAK</b> Grilled Flat Iron Steak with Melted Bleu Cheese Fingerling Potatoes and Sautéed Asparagus, served over Chimichurri Sauce	per half pan \$80.00
<b>DIJON CHICKEN</b> Grilled Marinated Chicken Breast topped with Dijon Sauce, accompanied with Sautéed Asparagus and Sweet Potatoes & Andouille Sausage	per half pan \$70.00
<b>GRILLED STUFFED PASTA</b> Grilled Pasta stuffed with Artichokes, House Olive Blend, Sun-Dried Tomatoes, Pesto, Basil, Ricotta and Mozzarella Cheese, served on a bed of Pesto and topped with Roasted Garlic & Tomato Sauce	per half pan \$55.00



<b>DESTIHL MEATLOAF</b> Slow Cooked Meatloaf wrapped in Prosciutto with Stout Gravy, Mashed Potatoes and Sautéed Green Beans	per half pan \$70.00
<b>GAUCHO SKIRT STEAK</b> Grilled Skirt Steak topped with Ranchero Sauce, Grilled Red Onions and Grilled Jalapeños, served over Ancho Rice & Beans	per half pan \$80.00
<b>SPICY THAI SHRIMP PASTA</b> Shrimp, Roasted Red Peppers, Scallions and Bean Sprouts, sautéed with Coconut Milk, Red Curry, Lemongrass, Cilantro, Basil and Mint, tossed with Cavatappi	per half pan \$80.00
<b>PESTO CHICKEN PASTA</b> Grilled Chicken, Asparagus and Grape Tomatoes sautéed in Basil Pesto and Garlic Chili Oil, tossed with Cavatappi Pasta	per half pan \$70.00
<b>STUFFED ROASTED POBLANO PEPPERS</b> Fire Roasted Poblano Peppers stuffed with White Cheddar Cheese and Mashed Potatoes, served on Ancho Rice & Beans and a Roasted Red Pepper Sauce with Basil Oil and Chili Oil	per half pan \$70.00
<b>GRILLED SHRIMP &amp; SAUSAGE</b> Shrimp & Andouille Sausage skewers, served on a bed of Ancho Rice & Beans with Chimichurri Sauce and Chili Oil	per half pan \$80.00
<b>NORTH ATLANTIC SALMON</b> Grilled Salmon served with Sautéed Swiss Chard, Roasted Fingerling Potatoes and Grilled Lemons	per half pan \$80.00
<b>CHIPOTLE SHRIMP SKEWERS</b> Grilled Shrimp Skewers brushed with Maple Chipotle Sauce and served with Roasted Red Potatoes, Roasted Red Peppers, Poblano Peppers and Scallions	per half pan \$85.00
<b>DESSERTS</b>	
<b>S'MORES</b> Cinnamon and Sugar Dusted Pie Crust filled with Roasted Marshmallows, served with Melted Dark Chocolate and Cinnamon Whipped Cream	per half pan \$20.00
<b>BROWNIES</b> DESTIHL's Rich Homemade Chocolate Brownies	per half pan \$18.00
<b>PUMPKIN BREAD PUDDING</b> Cinnamon, Nutmeg, Ginger and Pumpkin Custard served with Caramel Sauce and Cinnamon Whipped Cream	per half pan \$36.00
<b>CHOCOLATE COVERED STRAWBERRIES</b>	per piece \$1.50



# BEVERAGES

## OPTIONS:

OPEN BAR

OPEN BAR – Rail Only

BEER, WINE & SOFT DRINKS ONLY

SOFT DRINKS ONLY

CASH BAR

PRE-SELECTED WINES

DESTIHL offers guests a wide range of handcrafted ales and lagers designed and most importantly brewed on-site. Our extensive beer menu consists of year-round flagship beers and many seasonal and rotating beers, meads and barley wines. Compared with other mass-produced beers, craft beers' emphasis is on flavor, which may be inspired by British, German or Belgian traditions, but often uniquely American. Our craft beers will be pale to dark in color and from mild to strong in alcohol content. Sometimes our beers will include unusual ingredients such as fruit, herbs or spices. DESTIHL looks forward to you finding a new favorite craft beer!

## FLAGSHIP BEERS

### **Normal Lager**

This is our lightest, straw-colored beer brewed in the fine German lager tradition with low bitterness. It is a medium-bodied, malt-emphasized beer, reminiscent of freshly and very lightly toasted malted barley. Color is light straw to golden.

### **Redbird Ale**

Brewed in honor of our Illinois State bird, this beer is an American-style red ale with medium caramel sweetness and medium-high body, characterized by American varietal high hop bitterness, flavor, and aroma. The style has low levels of fruity-ester flavor and aroma.

### **Weissenheimer Hefeweizen**

The aroma and flavor of this classic hefeweizen (or weissbier/wheat beer with yeast) is decidedly fruity with clove, nutmeg-like and even vanilla-like phenolics. Banana-like esters are also present. This beer is made with over 50 percent malted wheat, and hop rates are quite low, with hop flavor and aroma being absent. Hefeweizen is well attenuated and very highly carbonated, yet its relatively high starting gravity and alcohol content make it a medium to full-bodied beer. The color is very pale. Because yeast is present, the beer will have yeast flavor and a characteristically fuller mouth feel and is appropriately very cloudy.

We serve a different cask-conditioned beer about every other week or so. These beers are naturally carbonated in English firkins. They are often dry-hopped for greater hop flavor and aroma, and they are served out of our beer engine, which pulls the beer to the tap rather than using carbon dioxide to push the beer. They are served slightly warmer than our other beers, and the cask conditioning results in a cascading, thick beer foam with great head retention and lacing.

At any given time, there are at least four or five additional seasonal or rotating beers available. For more information regarding our beers, please visit [www.DESTIHL.com/Beer.html](http://www.DESTIHL.com/Beer.html)



## NOT BEER

If craft beer isn't up your alley, then we have several other drink options for you. We offer a fully stocked bar with a wide selection of liquor to accommodate your guests' tastes. Quality, hand-selected wines from the United States and beyond are available by the glass and bottle. Wines may be pre-selected prior to the event, in which case we charge by the bottle rather than by the glass. Our full wine list may be viewed at [www.DESTIHL.com/Not\\_Beer\\_List.com](http://www.DESTIHL.com/Not_Beer_List.com)

## ADDITIONAL SERVICES

We feature free Wi-Fi wireless Internet access and work with local merchants to offer audiovisual equipment rental, floral centerpieces, etc. Please contact the event coordinator regarding any requirements you might have.

## POLICIES

### Guarantees on Number of Guests:

Final guest counts are due one week prior to the event. If no final count is received, we reserve the right to prepare and charge for the initial expected amount. We will make every effort to accommodate any last minute increases in the guest count.

### Menus & Beverage Options

Final choice of menu must be made at least one week prior to your event. Full menu is only available for parties of 30 people or less.

### Gratuity/Service Charge

For in-house events, 20% gratuity will be automatically added to your final bill. Any off-site catered events will be charged a server fee of \$125 per server for dinner events and \$50 per server for lunch events. The number of servers necessary will be determined by DESTIHL Restaurant & Brew Works based on the menu, style of service and number of guests.

### Deposit & Cancellation

A deposit is not required to secure your booking. Kindly inform us of any cancellation at least one week prior to your event.

### Final Payment

Payment is due at the close of your event. If the agreed food and beverage minimum is not reached, the balance will be charged as a room fee.

### Miscellaneous

We do not assume responsibility for any lost or damaged items. Prices correct at time of publication.

