



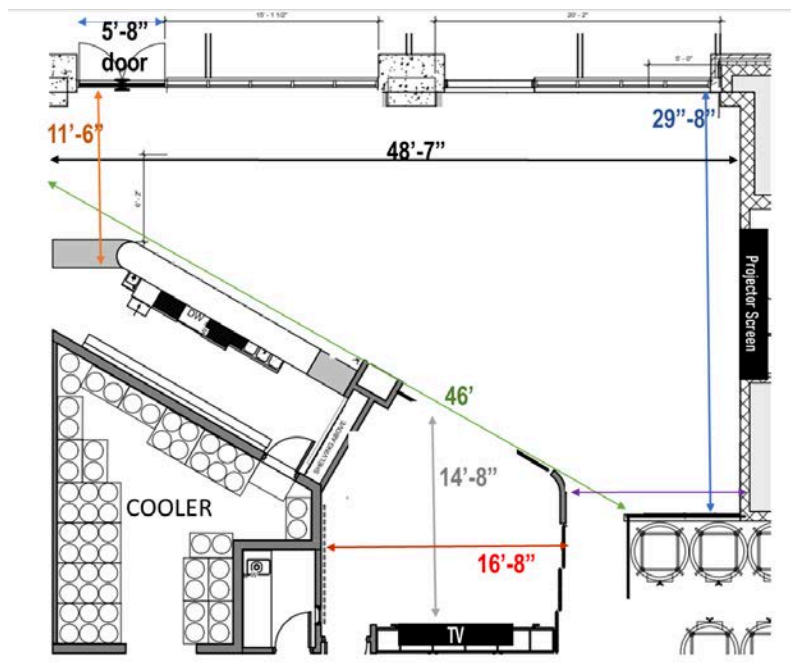
CENTRAL DISTRICT VENUE: SXSW SPECS & FAQ

How large is your space?

The total space available for client use is 2525 Sq. Ft.

- Taproom Entertaining Area: 1283 Sq. Ft. (including semi-private area and bar).
- Brewing Area (used for Storage or Catering Set-up): 585 Sq. Ft. Non-movable tanks and brewing equipment are installed around the perimeter.
- Restrooms and Hallway Corridor: 581 Sq. Ft. Men/Women/All Gender Restroom onsite.

Floorplans can be found in our [Brochure](#).



What is your certification of occupancy?

Our official SRO occupancy is 183, reduced by 6 occupants for every table. We cannot operate at this level as it becomes impossible for people to move throughout the space. Revised capacities will depend on what kind of furniture is brought in and space configuration. Typically, we say approximately 100 people on flow when we take the tables out of the taproom. Past clients have hosted 250+ check ins during their event.

What is the latest time an event can run?

We stop serving alcoholic beverages at 11:59PM per Texas Alcohol and Beverage license. Guests would need to exit by 12:15AM. A special permit would be required to serve beyond this time. Please consult with us for a late night event.

What is included in the venue rental fee?

TABC Certified Staffing for beverage service.

13 Handcrafted Wooden Tables (30" wide): 1x 108", 5x 84", 1x 72", 6x 60"

5 High Top Tables (30" round)

Overhead speakers with bluetooth connection for phone or laptop

Epson Home Cinema 1060 Full HD 1080p & Screen with HDMI connection (in Main Area)

55" TV with HDMI Connection (in Semi-Private Room)

Shure Handheld Microphone with Speakers

Cleaning Fees

Which streets are closed off for SXSW near Central District Brewing?

The streets immediately around us are typically open, but sometimes reduced to one lane. Red River Street behind the Convention Center (between 1st and 4th) is usually closed. A map from The City of Austin with anticipated road closures is available prior to SXSW. We will not know with certainty until the information is finalized between SXSW and The City of Austin.

What are your typical load-in/load-out procedures? Where can vendors unload during build?

We do not have any special use privileges to the city streets or parking spaces around us. The permits are managed by the City of Austin.

What type of staffing is provided? Do you provide any event security or staffing for check in?

We provide venue management staffing and TABC certified bar staffing. We do not provide event security and ask clients to check in their own guests to make sure all necessary credentials are met.

What type of venue storage is available during the rental period?

We use the brewhouse area for storage. This area is also where catering typically sets up. The brewing equipment will be blocked off and we kindly ask that it not be touched.

What kind of power is available in the building?

Our building was constructed in 2002 and our tenant build out was completed in 2019. We have "120v 1phase" outlets available around the main taproom, and "120v 1phase" and "480v 3phase" plugs in the brewhouse area.

Are there any noise restrictions or sensitivity by neighbors we should be aware of?

We have City of Austin offices next door, although the offices have reduced staffing onsite during the weeks of SXSW. We do not have neighbors above us.

Do you have an outdoor or patio space?

We do not have a patio or outdoor seating.

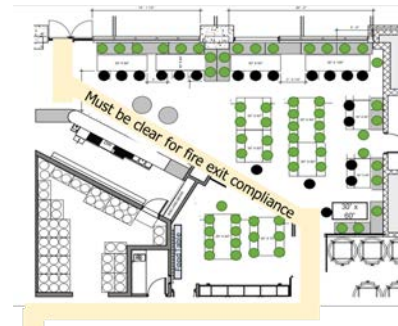
DECOR AND BRANDING

What are your outdoor signage/branding opportunities and/or restrictions?

We have large street facing windows on Red River Street and 5th Street which provide a canvas for vinyl and high traffic branding and activation. **The hanging Central District sign outside our door cannot be covered.**

Are there any restrictions on how the space can be decorated?

No holes in the walls please. Tape, staples, vinyl lettering or glue can not be used on any painted walls. No candles, open flames, confetti, or glitter is allowed. Additionally, the fire exit path must be clear at all times per fire code.



What if we would like additional or different furniture?

All furniture on site can be moved to meet the needs of your event. We welcome outside furniture vendors in our space.

Can we rename a beer or drink for our event?

Yes, we allow the renaming of a signature beer or cocktail for marketing purposes during fully private events. Any new signage must be created by the client. We require prior approval to ensure naming is within our brand values. Additionally, designing a custom beer in collaboration with our master brewer is a possibility for an additional fee. Certain beer style restrictions apply. An 8 week lead time is required. Please inquire for more details.

What are your window measurements?

Vinyl installation and removal must be within the venue rental period.

Red River Street Window Measurements:



Window 1-4: 34.75" W x 85.75" H

Window 5: 33.375" W x 103.5" H

Window 6: 35.375 W x 103.5" H

Windows 7-11: 33.25" W x 75.0" H

Top Panels on Windows 7-11: 33.25" W x 16.0" H

5th Street Window Measurements:



Window 1-5: 29" W x 78.5" H

AUDIO VISUAL

How do I play my music over the sound system?

Audio can be played via our sound system through a phone or laptop via bluetooth connection or 3.5mm stereo jack.

What audio-visual equipment do you have on site?

WI-FI Internet (Speed: ~200mbps download/200 Mbps upload)

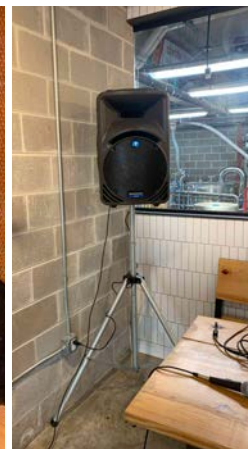
2x Mackie450 SRM Speakers

2x Shure Handheld Microphones (3-pin XLR)

Epson Home Cinema 1060 Full HD 1080p with Screen (Main area)

55" Insignia TV in semi-private room

CAT 6 network cable into switch



FOOD AND DRINK



What beverages do you serve?

We are a local craft brewery and all our beer is made on-site. We brew in small batches and our taps rotate frequently. Our beer menu features a wide variety of beers including light, hoppy, sours, and dark options. We also serve other alcoholic beverages such as wine, wine based margaritas, sake based ranch water, and cider (gluten-free). For non-alcoholic beverage options, we serve mocktails, sodas, and sparkling waters. During daytime events, we offer a coffee and tea station for self service. We have a complimentary water station for all guests.

Can I do a drink ticket system for my guests?

Yes, we can accommodate a drink ticket system. Tickets would need to be distributed to guests by the client or host. Guests can redeem the ticket for a drink. The price of the drink ordered would be added to the beverage tab.

Do you serve spirits? Can I bring in my own alcohol? Can my caterer provide spirits?

We are unable to serve spirits under our Texas Alcohol and Beverage Commission license. Per TABC regulations, outside alcoholic beverages are not allowed on our premises and cannot be brought in by a caterer or client.

Can I bring in water bottles for guests?

Yes, we allow sealed water bottles or branded water bottles to be brought in for your event. We also have a complementary water station and glassware available for guests.



CATERING

Do you require certain external vendors or have a preferred list?

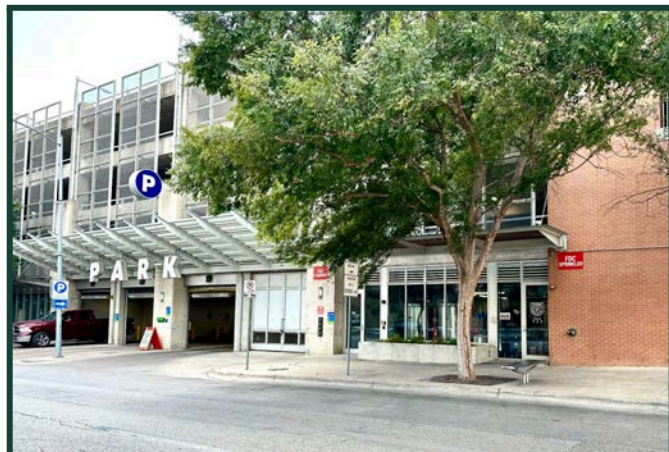
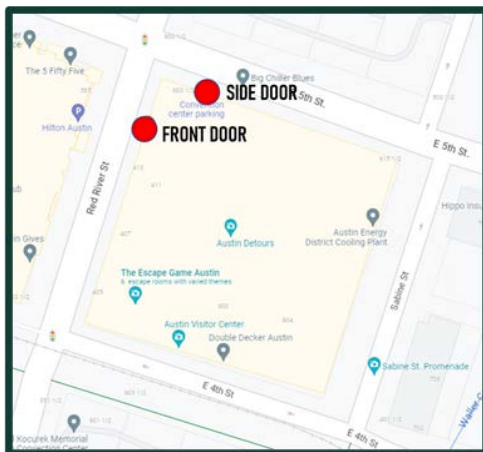
No! We welcome all food and catering vendors. We have a list of vendors that have been used for Central District events in the past, but you are not required to use any specific vendor.

What tables do you have for catering?

We typically use two wooden tables (30" wide) on-site for catering display. They are included in the table inventory above. Tablecloths should be provided by the vendor. Any tables needed for catering preparations should be brought in.

Do you have a loading/unloading area for catering?

We have no parking privileges for downtown parking spots, but typically catering trucks can park on 5th street for a few minutes to unload outside our door.



Where can our catering vendor park?

We do not have any parking privileges. The closest paid parking is the 5th street garage just a few feet from the loading area. Entrance is under the "Park" signage in the photo above. The garage clearance height is 6'11".

Do you have a kitchen area?

We do not have a kitchen onsite, but we allow catering teams to set up prep areas in our brewhouse area. There is no oven, cooking equipment, or ventilation hood in the space. There is a sink in this area, but it cannot be used for any type of food disposal. We kindly ask that this area is left in the same condition as it is found.

Is there a refrigerator on site?

Catering teams may use our walk in cooler on site during the venue rental period. Please ask Central District staff for assistance. All items must be removed at the end of the evening.

What types of cooking equipment can be brought in?

We allow cooking equipment that is specified for indoor use and that does not require a ventilation hood. We do not allow grills, propane tanks, or pizza ovens designed for outdoor use.

Do you provide plates, silverware, napkins, linens?

We have glassware for our beverages. Plates, silverware, and linens should be provided by the client or catering team.

Is there a trash area?

We have dumpsters for landfill trash and recycling just outside our space. Central District staff can give access for waste disposal.

Do you provide warming dishes for food?

Most catering teams provide food in disposable warming trays. We have stainless steel chafers on site that can be used for a \$100 equipment rental fee. Please let us know if you would like to utilize these at least 10 days prior to your event date.



OTHER

Can I send packages prior to our event?

We do not have storage space on site to accept deliveries. Everything must be loaded in/out during the venue rental period.

Are there any other venue restrictions?

No smoking, vaping, firearms, or illegal substances may be used or possessed on or around the premises.