Nellysford Private Event Menu

Three Notch'd Brewery, Distillery & Craft Kitchen
2461 Rockfish Valley Highway, Nellysford, VA 22958

ABOUT THE VENUE

Thank you for considering Three Notch'd Craft Kitchen & Brewery for your next special event! Whether you're planning a rehearsal dinner, birthday party, or corporate luncheon, our unique setting provides rustic charm with modern amenities.

With multiple spaces to choose from, as well as full restaurant buyouts, there is no doubt we can create a memorable experience for you and your guests.

Our guests can enjoy a rotating selection of our house-brewed beers, chef curated menus, and relaxed atmosphere that reflects our passion for craft brewing. Let us help you *craft* a memorable experience surrounded by great beer and good company!

OUR SPACES

Event Space Food & Beverage minimums and rental fees vary by space.	Banquet Seated function where each guest has a seat.	Reception Stand up social function where beverages and light foods are served.
Cabanas		
Beer Hall	30	40
Sunroom East	28	30
Sunroom West	20	25

***A customary 20% gratuity and combined 9.3% state and meals tax will be added to prices.**

APPETIZERS

(Minimum 30 each)

Crostinis | Prices per Piece

Roasted Tomato, Basil Ricotta Cheese, Balsamic Glaze | $3

Shaved Beef Ribeye, Horseradish Cream, Fried Shallots, Herbs | $4

French Brie, Smoked Prosciutto, Honey Drizzle | $3

Bruschetta, Tomato, Basil, Balsamic Glaze | $3

Skewers | Prices per Piece

Sweet Melon, Smoked Prosciutto, Honey Drizzle | $3

Grilled Medley of Veggies, Balsamic Glaze | $3

Chicken Satay, Sweet and Spicy Korean Chili | $3

Tomato, Mozzarella, Basil, Olive Oil, Balsamic Glaze | $3

Bites | Prices per Piece

Cucumber, Hummus, Pepper Relish | $3

Vegan Falafel, Vegan Tzatziki | $3

Hydraulion Pretzel Bites, 40 Mile Cheese, Hydraulion Whole Grain Mustard | $2

Beef & Pork Meatballs, Marinara Sauce, Parmesan | $4

Vegetable Spring Rolls, Korean BBQ Sauce | $4

Pulled Pork BBQ Sliders, Coleslaw, Minute Man Pickles, Brioche Bun | $5

C'Ville Hot Chicken Sliders, Mayonnaise, Minute Man Pickles, Brioche Bun | $5

Seasonal Vegetarian Sliders, Brioche Bun | $5

Wings | Prices per Piece

Tossed Chicken Wings, Blue Cheese & Ranch Dressing | Market Price

Please select two from the following: Sweet & Sweaty, Korean BBQ, Bourbon BBQ, Jerk Dry Rub, Lemon Pepper Dry Rub

Add Celery & Carrots | Market Price

RECEPTION PLATTERS

(One platter serves 20)

Artisanal Cheese and Charcuterie Platter | $440 per platter

Selection of Artisanal Cheeses, Seasonal Garnishes, Crackers, Cured Meats, Olives, Pickled Chutney, Hydraulion Mustard

Seasonal Crudite & Hummus Platter | $240 per platter

Fresh Vegetables, Fried Pita, Seasonal Hummus, Ranch Dressing, Honey Mustard, Seasonal Toppings

Assorted Fresh Fruit Platter | Market Price & Availability

Market Display of Seasonal Fresh Fruits with Honey Yogurt Dipping Sauce

***Vegan Yogurt Upon Request (Coconut Based)**

Chip Happens! | $200 per platter

Corn Tortilla Chips, Seasonal Salsa, Pico de Gallo, Black Bean Salsa

Add Housemade Guacamole | $3

Add 40 Mile Cheese Sauce | $3

STATIONS

Mac & Cheese Bar | $12 per person

40 Mile Baked Mac & Cheese

Assorted Toppings: Tomatoes, Scallions, Jalapenos, Cheesy Crunch, Roasted Broccoli

Add Chopped Bacon | $3 per person

Add Smoked Pulled Pork | $3 per person

Add Grilled Chicken | $3 per person

Add Fried Chicken | $3 per person

Pasta Bar | $12 per person

Cheese Ravioli, Marinara Sauce, Parmesan

Baked Alfredo Penne Pasta

Assorted Toppings: Crushed Red Pepper, Basil, Oregano, Parmesan

Add Grilled Chicken | $3 per person

Salad Bar | $12 per person

Mixed Greens

Assorted Toppings: Cherry Tomatoes, Cucumbers, Carrots, Red Onion, Chopped Bacon, Cheddar Cheese, Parmesan, Garlic Croutons

Assorted Dressings: Balsamic Vinaigrette, Ranch, Honey Mustard

Add Grilled Chicken | $3 per person

Tex-Mex Bar | $18 per person

Flour Tortillas, Corn Tortilla Chips, Seasoned Ground Beef, Pico de Gallo, 40 Mile Cheese Sauce, Tomatoes, Black Bean Salsa, Cilantro-Lime Crema, Sliced Red Onions, Shredded Cheddar Cheese

Add Guacamole | $3 per person

Add Citrus Braised Chicken | $4 per person

Add Tofu Sofritas | $5 per person

BEVERAGES

Beer, Wine, Cider Package

Current Draft Beers on Tap, Seasonal Cider, House Red Wine, House White Wine, House Rose, House Prosecco, Three Notch'd Non-Alcoholic Beer, Three Notch'd Distillery Canned Cocktails, Non-Alcoholic Beverages

2 Hours | $20 per person
3 Hours | $30 per person
4 Hours | $40 per person

House Beer, Wine, Cider Package

Current Draft Beers on Tap, Seasonal Cider, House Red Wine, House White Wine, House Rose, House Prosecco, Three Notch'd Non-Alcoholic Beer, Three Notch'd Distillery Canned Cocktails, Highball Cocktails, Non-Alcoholic Beverages

2 Hours | $30 per person
3 Hours | $40 per person
4 Hours | $50 per person

Signature Beer, Wine, Cider Cocktails Package

Current Draft Beers on Tap, Seasonal Cider, House Red Wine, House White Wine, House Rose, House Prosecco, Three Notch'd Non-Alcoholic Beer, Three Notch'd Distillery Canned Cocktails, Highball Cocktails, Classic & Specialty Three Notch'd Craft Cocktail, Non-Alcoholic Beverages

2 Hours | $40 per person
3 Hours | $50 per person
4 Hours | $60 per person

BEVERAGES

Open or Cash Bar

Open Bar: Drinks will be paid for by the host

Cash Bar: Drinks will be paid for individually

Draft Beers | $7-$10

Cocktails | $10-$16

Wine | $9-$10

3ND Canned Cocktails | $7

Drink Tickets

To be used during your event only

Non-Refundable

Beer, Wine, Cider, Canned Cocktails | $9 per drink

Beer, Wine, Cider, Canned Cocktails, Highball Cocktails | $10 per drink

Beer, Wine, Cider, Canned Cocktails, Signature & Classic Cocktails | $12 per drink

Non-Alcoholic Beverages

Assorted Soft Drinks to include Coca-Cola products, Lemonade, Iced Tea, and Housemade Craft Sodas | **Charged On Consumption**

Coffee Station | $5 per person

Dark Roast Coffee, Half & Half, Assorted Sweeteners

Additional Creamers and Decaf Coffee available upon request

Hot Chocolate Bar (Made with Whole Milk) | $5 per person

Includes Whipped Cream, Mini Marshmallows, Chocolate Sprinkles, Crushed Peppermint

Make it Boozy - Add Bailey's, Frangelico & Rumplemintz | $5 per person

LUNCH SPECIAL

(20 person minimum)

Monday-Thursday, 11:00 AM-3:00 PM ONLY*

Lunch | $18 per person
Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, Garlic Croutons, Sliced Red Onion, Ranch Dressing & Balsamic Vinaigrette
One Beef Slider & One Chicken Slider
French Fries
Cookie or Brownie
Unlimited Soft Drinks

Amenities:
Complimentary Audio/Visual Access
Private or Semi-Private Space with Waived Rental Fee

BRUNCH BUFFET

(30 person Minimum)

Brunch | $20 per person
Southern Buttermilk Biscuits and Jam
Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, Garlic Croutons, Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette
Roasted Potatoes
Scrambled Eggs
Crispy Applewood Bacon
Bourbon Baked French Toast with Seasonal Toppings
Add Fresh Seasonal Fruit Display | Market Price
Add Chicken and Waffles | $5 per person

DINNER BUFFETS

Smokehouse BBQ | $32 per person (20 person minimum)

Brioche Buns & Southern Buttermilk Biscuits with Butter
Fresh Seasonal Field Salad | Mixed Greens, Tomato Cucumber, Carrots, Garlic Croutons, Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette
BBQ Pulled Pork
BBQ Pulled Chicken
40 Mile Baked Mac n' Cheese
Baked Beans with Pork
Coleslaw
Minute Man Pickles
Carolina BBQ Sauce
Alabama BBQ Sauce
Bourbon BBQ Sauce
Assorted Cookies & Brownies
Add Smoked Beef Brisket | $8 per person (50 person minimum)
Add Jackfruit BBQ | $5 per person (50 person minimum)

Southern Comfort | $32 per person (30 person minimum)

Cornbread with Butter
Fresh Seasonal Field Salad | Mixed Greens, Tomato Cucumber, Carrots, Garlic Croutons, Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette
Southern Fried Chicken
40 Mile Baked Mac n' Cheese
Southern Style Green Beans
Coleslaw
Alabama BBQ Sauce
Seasonal Cobbler
Add St. Louis Baby Back Ribs | $10 per person (35 person minimum)
Add Shrimp & Grits | $5 per person

DINNER BUFFETS

Family Dinner | $45 per person (30 person minimum)

Assorted Rolls with Butter
Fresh Seasonal Field Salad | Mixed Greens, Tomato Cucumber, Carrots, Garlic Croutons, Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette
Beef Tenderloin, Au Jus, Bearnaise Sauce, Onion Straws
All Natural Roasted Chicken Breast, Beurre Blanc
Herb Mashed Potatoes
Broccoli & Cheddar Casserole
Roasted Seasonal Vegetable Medley
Chocolate Cake
Add Eggplant Parmesan | $6 per person

La Cantina | $40 per person (35 person minimum)

Flour Tortillas
Corn Tortilla Chips
Chicken Fajitas with Sauteed Peppers and Onions
Grilled Carne Asada
Spanish Style Rice
Braised Black Beans
Fire Roasted Salsa, 40 Mile Cheese Sauce, Sour Cream, Shredded Cheddar Cheese
Tres Leches Dessert Shooters
Add Guacamole | $3 per person
Add Tofu Sofritas | $5 per person
Add Grilled Shrimp | $8 per person

SWEETS & SNACKS

(Minimum 20 people, must be ordered for the entire group)

S'moregasbord | $6 per person

Make your own S'mores with Graham Crackers, Hershey's Chocolate Bars, Marshmallows

Sternos and sticks included for roasting

Choc it Up! | $5 per person

Assorted Cookies & Brownies

Dessert Shooters | $5 per person

Choose two from the following:

Stout Tiramisu

Banana Pudding

Tres Leches

Seasonal Cobbler | $5 per person

Options available based on season