



**THREE
NOTCH'D**
BREWING COMPANY
PROUDLY BREWED IN VIRGINIA

Greenville Private Event Menu

Three Notch'd Brewery + Craft Kitchen
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ABOUT THE VENUE

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

With 4 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.
Lounge: Semi-Private	86	110
Lounge & Bar: Fully Private	86	150
Main Dining Room: Fully Private	140	165
Covered Patio: Fully Private	76	110
Buyout: Fully Private	300	450



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

Tomato Bruschetta, Basil, Balsamic Glaze | \$3

Skewers | Prices per Piece

Sweet Melon, Smoked Prosciutto, Honey Drizzle | \$3

Roasted Medley of Seasonal 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

Beef Sliders, American Cheese, Minute Man Pickles, Ketchup, Brioche Bun | \$5

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



RECEPTION PLATTERS

(One platter serves 20)

Artisanal Cheese and Charcuterie Platter | \$400 per platter

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

Seasonal Crudite & Hummus Platter | \$200 per platter

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

Assorted Fresh Fruit Platter | \$200 per platter

Market Display of Seasonal Fresh Fruits with Honey Yogurt Dipping Sauce

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

Chip Happens! | \$150 per platter

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

Add Housemade Guacamole | \$60

Add 40 Mile Cheese Sauce | \$60

Wings | \$200 per platter

Tossed Chicken Wings, Blue Cheese & Ranch Dressing, Carrots & Celery

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



STATIONS

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

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 | \$4 per person

Add Fried Chicken | \$4 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 | \$4 per person

Salad Bar | \$12 per person

Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Red Onion, Chopped Bacon, Shredded Cheddar Cheese, Parmesan, Garlic Croutons

Assorted Dressings: Balsamic Vinaigrette, Ranch, Honey Mustard

Add Grilled Chicken | \$4 per person

Add Fried Chicken | \$4 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

(20 Person Minimum)

Beer, Wine, Cider Package

Draft Beer, Cider, House Wine, Non-Alcoholic Beverages

2 Hours | \$20 per person

3 Hours | \$30 per person

4 Hours | \$40 per person

Beer, Wine, Cider, House Cocktail Package

Draft Beer, Cider, House Wine, Highball Cocktails, Non-Alcoholic Beverages

2 Hours | \$30 per person

3 Hours | \$40 per person

4 Hours | \$50 per person

Beer, Wine, Cider, Signature Cocktail Package

Draft Beer, Cider, House Wine, Highball Cocktails, Classic & Signature Cocktails, 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 Beer & Cider | \$7-\$10

Classic & Signature Cocktails | \$10-\$16

Wine | \$9-\$10

Drink Tickets | Price per ticket

To be used during your event only

Non-Refundable

Draft Beer & Cider, Wine | \$9

Draft Beer & Cider, Wine, Highball Cocktails | \$10

Draft Beer & Cider, Wine, Classic & Signature Cocktails | \$12

Non-Alcoholic Beverages

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



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 BBQ Jackfruit | \$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, Cilantro-Lime Crema, 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

Please select two from the following:

Stout Tiramisu

Banana Pudding

Tres Leches

Seasonal Cobbler | \$5 per person

Options available based on season