BREWING COMPANY NELSON COUNTY. VA


## Events Menu



Event Spaces

| Event Space | Banquet <br> Seated function where each <br> guest has a seat. Foods may <br> be presented as a buffet or <br> plated. | Reception <br> Stand-up social function where beverages and <br> light foods are served. Foods may be <br> presented on small buffet tables or passed by <br> servers. |
| :--- | :---: | :---: |
| The Lodge | 80 | 120 |
| Covered Patio | 50 | 70 |
| Sunroom East | 28 | 30 |
| Sunroom West | 20 | 25 |

## RECEPTION <br> APPETIZERS (Minimum 30 each)

A customary $20 \%$ gratuity and $9.3 \%$ food \& beverage tax will be added to prices.

Crostinis | Prices per Piece<br>Applewood Bacon, Roasted Tomato, Chipotle Aioli, Local Hydroponic Greens on Crostini | \$2<br>Shaved Ribeye of Beef, Horseradish Cream, Fried Shallot, Herbs on Crostini |\$3<br>Pulled Pork, Hickory BBQ Sauce, Onion Straws on Crostini | \$2<br>Brisket, Hickory BBQ Sauce, Onion Straws on Crostini | \$3<br>Roasted Tomato, Pimento Cheese, Scallion on Crostini | \$2

## Tarts | Prices per Piece

Sweet Onion, Gruyere Cheese, Fried Shallot Tart | \$2
Wild Mushroom Tart | \$3
Applewood Bacon, Cheddar Cheese Custard Tart | \$3

## Skewers | Prices per Piece

Grilled Medley of Veggies, Balsamic Glaze |\$2
Chicken Satay Skewer, Hickory BBQ Sauce |\$2
Grilled East Coast Shrimp, Garlic Parmesan Rub |\$4

## Bites | Prices per Piece

Avocado, Tomato, Lime Vinaigrette, Pickled Jalapenos on a Tortilla Chip | \$2
Shrimp and Grits, Relish on a Spoon | \$3
Beef \& Pork Meatball with Marinara \& Parmesan |\$4
Spanakopita, Spinach, Feta, Phyllo Dough |\$4
Vegetable Spring Rolls, Korean BBQ Sauce | \$4
Hydraulion Pretzel Bites, 40 Mile Cheese, Hydraulion Whole Grain Mustard | \$2
Fried Mac \& Cheese Balls |\$2
Wings | Per Piece or Platter
Tossed Chicken Wings, Blue Cheese \& Ranch Dressing $\mid \$ 2$ per piece
Please select one sauce from the following: Hickory BBQ, Dry Rub Garlic Parm, Sweat \& Sweaty
(100) Tossed Chicken Wings, Blue Cheese \& Ranch Dressing | $\$ 200$ per Platter Please select two sauces from the following: Hickory BBQ, Dry Rub Garlic Parm, Sweat \&
Sweaty
Celery \& Carrots

## RECEPTION



HAPPY HOUR TRAYS \& PLATTERS (Minimum 20 people, must be ordered for the entire group)
Prices are per person and must be ordered for the guarantee. A customary 20\% gratuity and 9.3\% food \& beverage tax will be added to prices.

## Slider Tray | \$15 per person

Please select three from the following:
3NB Pulled Pork BBQ, Slider Bun
Local Beef Burger, American Cheese, Minute Man Pickle, Ketchup, Slider Bun
Sweet \& Sweaty Fried Chicken, Slider Bun
Vegetarian Black Bean Burger, Slider Bun
Add French Fries | $\$ 2$ per person
Add Parmesan French Fries | $\$ 4$ per person
Add Sweet Potato Fries | $\$ 6$ per person

## Artisanal Cheese \& Charcuterie Platter | \$22 per person

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

## Seasonal Crudite \& Hummus Platter | \$12 per person

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

## It's Chippy | $\mathbf{\$ 1 0}$ per person

Tortilla Chips, Fire Roasted Salsa, Pico de Gallo, Black Bean Salsa
Add Housemade Guacamole | $\$ 4$ per person
Add 40 Mile Cheese Sauce | $\$ 3$ per person

## B-Quterie Board | \$18 per person

Brisket, BBQ Pork, Slaw, Pimento Cheese, Pickled Vegetables, Pita Bread

## RECEPTION <br> STATIONS (Minimum 20 people, must be ordered for the entire group)

Maximum station service time of two hours. Prices are per person. A customary 20\% gratuity and 9.3\% food \& beverage tax will be added to prices.

Mac \& Cheese Bar | \$10 per person<br>40 Mile Baked Mac \& Cheese<br>Assorted Toppings: Tomatoes, Scallions, Jalapenos, Garlic Parmesan Crumb, Roasted Broccoli<br>Add Chopped Bacon | $\$ 3$ per person<br>Add Smoked Pulled Pork $\mid \$ 3$ per person<br>Add Grilled Chicken | $\$ 3$ per person<br>Add Fried Chicken $\mid \$ 3$ per person

## Pasta Station | $\mathbf{\$ 1 2}$ per person

Cheese Ravioli, Marinara Sauce, Parmesan, Basil
Baked Alfredo Penne Pasta
Assorted Toppings: Crushed Red Pepper, Oregano, Parmesan
Add Grilled Chicken | $\$ 3$ per person
Salad Station | \$12 per person
Mixed Greens
Assorted Toppings: Cherry Tomatoes, Cucumbers, Carrots, Red Onion, Bacon Bits, Cheddar Cheese, Parmesan, Croutons
Assorted Dressings: Balsamic, Ranch, Honey Mustard
Add Grilled Chicken | $\$ 3$ per person

## Flats \& Drums | \$15 per person

Tossed Chicken Wings with Celery \& Carrots
Blue Cheese \& Ranch Dressing
Please select two sauces from the following:
Hickory BBQ, Dry Rub Garlic Parm, Sweat \& Sweaty
Add French Fries | $\$ 2$ per person
Add Parmesan French Fries | \$4 per person

## Tex-Mex Bar | $\$ 18$ per person

Flour Tortillas, Corn Tortilla Chips, Seasoned Ground Beef, Fire Roasted Salsa, 40 Mile Cheese Sauce, Tomatoes, Black Bean Salsa, Cilantro-Lime Crema, Sliced Onions, Shredded Cheddar Cheese
Add Citrus Braised Chicken | $\$ 2$ per person
Add Guacamole | $\$ 4$ per person
Add Tofu Sofritas | \$5 per person

## RECEPTION <br> $\$ 55$ per person (Minimum 40 people)

Maximum station service time of two hours. Prices are per person. A customary 20\% gratuity and 9.3\% food \& beverage tax will be added to prices. Children ages 0-3 free, $4-12 \frac{1}{2}$ off buffet price.

## Starters

Shaved Ribeye Steak, Horseradish Cream, Fried Onion Straws on Crostini Sweet Onion, Gruyere Cheese, Fried Shallot Tart

## Artisanal Cheese \& Charcuterie Platter

Selection of Award-Winning Cheeses, Cured Meats, Seasonal Garnishes, Crackers, Cured Meats, Assortment of Pickled Chutney, Hydraulion Mustard

## Prime Rib Carving Station

Brioche Buns, Horseradish, Au Jus

Salad Station

Mixed Greens
Assorted Toppings: Cherry Tomatoes, Cucumbers, Carrots, Red Onion, Bacon Bits, Cheddar Cheese, Parmesan, Croutons
Assorted Dressings: Balsamic, Ranch, Honey Mustard

Pasta Station<br>Cheese Ravioli, Marinara Sauce, Parmesan, Basil<br>Baked Alfredo Penne Pasta<br>Assorted Toppings: Crushed Red Pepper, Oregano, Parmesan

## Light Bites

Chocolate Mousse
Banana Pudding

## RECEPTION

SWEET \& SNACK STATIONS (Minimum 20 People, must be ordered for the entire group)

Make Your Own S'mores | \$6 per person
Graham Crackers, Hershey's Chocolate Bars, Marshmallows
Sternos and sticks for roasting included
Finger Food Desserts | \$5 per person
Assorted Cookies and Brownies

## Light Bites | \$5 per person

Choose two from the following:
Chocolate Mousse
Banana Pudding
Key Lime Tart
Chocolate Tart

## Seasonal Cobbler | \$5 per person

Options available based on season:
Peach Cobbler, Apple Cobbler, Berry Cobbler

## DINNER <br> BUFFETS (Minimum 30 people)

Maximum buffet service time of two hours. Prices are per person. A customary 20\% gratuity and 9.3\% food \& beverage tax will be added to prices. Children ages 0-3 free, 4-12 $1 / 2$ off buffet price.

## Smokehouse BBQ | \$32 per person

Potato Buns \& Southern Buttermilk Biscuits with Butter
Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, Carrots, Garlic Croutons, Shaved Red Onion, Ranch Dressing \& Balsamic Vinaigrette
Pulled Pork BBQ
Pulled BBQ Chicken
40 Mile Baked Macaroni \& Cheese
Baked Beans with Pork
Coleslaw
Minute Man Pickles
Carolina BBQ Sauce
Hickory BBQ Sauce
Assorted Cookies \& Brownies
Add Smoked Beef Brisket | \$8 per person
Add Jackfruit BBQ|\$5 per person

## Southern Comfort | \$35 per person

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 Macaroni and Cheese
Southern Style Green Beans with Bacon
Collard Greens
Alabama BBQ Sauce
Seasonal Cobbler
Add Smoked Beef Brisket | \$8 per person

## DINNER <br> BUFFETS (Minimum 30 people)

Served with water growlers. Prices are per person. A customary $20 \%$ gratuity and $9.3 \%$ food \& beverage tax will be added to prices. Children ages 0-3 free, 4-12 $1 / 2$ off buffet price.

## Family Dinner | \$40 per person

Assorted Rolls with Butter
Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, 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
Flourless Chocolate Cake
Add Herb \& Panko Crusted Pan Seared Haddock | \$8 per person
Add Mushroom Wellington | $\$ 6$ per person

Prices are per person. A customary 20\% gratuity and $9.3 \%$ food \& beverage tax will be added to prices. Children ages 0-3 free, 4-12 $1 / 2$ off buffet price.

## Filet \& Crab Cake Dual Entree | \$55 per person

Assorted Rolls with Butter
Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, Garlic Croutons, Shaved Red Onion, Ranch Dressing \& Balsamic Vinaigrette
Filet \& Crab Cake
Mashed Potatoes
Seasonal Vegetable Medley
Flourless Chocolate Cake

## Beer Can Half Chicken Single Entree | \$45 per person

Assorted Rolls with Butter
Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, Garlic Croutons, Shaved
Red Onion, Ranch Dressing \& Balsamic Vinaigrette
$1 ⁄ 2$ Beer Can Chicken
Garlic Parmesan Smashed Red Bliss Potatoes
Green Beans
Flourless Chocolate Cake

Prices are per person. A customary 20\% gratuity and $9.3 \%$ food \& beverage tax will be added to prices. Children ages 0-3 free, 4-12 $1 / 2$ off buffet price.

## Brunch | \$20 per person

Southern Buttermilk Biscuits and Jam
Fresh Fruit Display
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 Chicken and Waffles | $\$ 5$ per person
Add Gose Mosas - Seasonal Sour Beer Mixed with Orange Juice | \$8 per person

## BEVERAGES

Prices are per person and must be ordered for the guarantee. A customary 20\% gratuity and 9.3\% food \& beverage tax will be added to prices.

## PACKAGE BARS (Minimum 25 people)

Package bars do not include shots or shooters.

| The Lodge \& Covered Patio |  |
| :---: | :---: |
| Beer, Cider, Wine Package | Beer, Cider, Wine, Cocktails Package |
| (4) Beers on Tap of the Taprooms Choosing, <br> Seasonal Cider, House Red Wine, House White <br> Wine, Uncool Non-Alcoholic Beer, Ready to <br> Drink Cocktails | (4) Beers on Tap of the Taprooms Choosing, <br> Seasonal Cider, House Red Wine, House White <br> Wine, Uncool Non-Alcoholic Beer, Ready to <br> Drink Cocktails, (1) Liquor Mixer Drinks |
| $\mathbf{2 ~ H o u r s ~ \| ~ \$ 2 0 ~ p e r ~ p e r s o n ~}$ | $\mathbf{2 ~ H o u r s ~ \| ~ \$ 3 5 ~ p e r ~ p e r s o n ~}$ |
| $\mathbf{3}$ Hours \| \$30 per person | $\mathbf{3}$ Hours \| \$45 per person |
| $\mathbf{4}$ Hours \| \$40 per person | $\mathbf{4}$ Hours \| \$55 per person |

## All Other Event Spaces

| Beer, Cider, Wine Package | Beer, Cider, Wine, Cocktails Package |
| :---: | :---: |
| Current Draft Beers on Tap, Seasonal Cider, <br> House Red Wine, House White Wine, House <br> Rose, House Prosecco, Uncool Non-Alcoholic <br> Beer, Ready to Drink Cocktails | Current Draft Beers on Tap, Seasonal Cider, <br> House Red Wine, House White Wine, House <br> Rose, House Prosecco, Uncool Non-Alcoholic <br> Beer, Ready to Drink Cocktails, (1) Liquor Mixer <br> Drinks |
| $\mathbf{2 ~ H o u r s ~ \| ~ \$ 2 0 ~ p e r ~ p e r s o n ~}$ | $\mathbf{2 ~ H o u r s ~ \| ~ \$ 3 5 ~ p e r ~ p e r s o n ~}$ |
| $\mathbf{3}$ Hours \| \$30 per person | $\mathbf{3}$ Hours \| \$45 per person |
| $\mathbf{4 H o u r s ~ \| ~ \$ 4 0 ~ p e r ~ p e r s o n ~}$ | $\mathbf{4}$ Hours \| \$55 per person |

## BEVERAGES

Hosted Bar - Drinks are paid for by the host
Cash Bar - Guests pay for their own drinks
Draft Beers | $\$ 7$ - $\$ 9$ per beer
Cocktails | 10-\$12 per drink
Wines | $\$ 9$ - $\$ 10$ per glass

## Drink Tickets

Beer, Wine, Cider | $\$ 9$ per drink
Beer, Wine, Cider, (1) Liquor Mixer Drinks | $\$ 10$ per drink

## Wine per Bottle

House Pinot Grigio | $\$ 25$ per bottle
House Pinot Noir | $\$ 25$ per bottle
House Rose | $\$ 25$ per bottle
House Prosecco | $\$ 25$ per bottle
**Additional wines available upon request**

## Non-Alcoholic Beverages

Assorted Soft Drinks to include Pibb Xtra, Coca-Cola, Minute Maid Lemonade, Iced Tea, Sprite, Diet Coke, Coca-Cola Zero, Craft Ginger Beer, Craft, Root Beer, Craft Cream Soda | Charged on Consumption

## Coffee Station | \$5 per person

Shenandoah Joe Regular Coffee, Half \& Half, Assorted Sweeteners
Additional creamers available upon request
clets For

## YOUR GUESTS

# ORDER THREZ NOTCHID FIVORS AND MAKE PLANNING EASY 

CHOOSE FROM OUR MOST POPULARITEMS


- MIN ORDER QUANTITY - 25 UNITS PER ITEM
- ORDER THROUGH YOUR EVENT MANAGER
- ORDERS DUE NO LESS THAN TWO WEEKS PRIOR TO YOUR EVENT DATE

| KOOZIE | $\mathbf{\$ 3}$ |
| :--- | :--- |
| PINT GLASS | $\mathbf{\$ 3}$ |
| BOTTLE OPENER KEYCHAIN | $\mathbf{\$ 4}$ |
| BOTTLE OPENER | $\mathbf{\$ 6}$ |
| COFFEE MUG | $\mathbf{\$ 7}$ |

 WE CAN HELP! TALKTO YOUR EVENT MANAGERTODAY!

