



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

## Rehoboth Beach Private Event Menu

Three Notch'd Craft Kitchen & Brewery  
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A close-up photograph of several golden beer bottles with blue and white labels. The labels feature a circular logo with a three-pronged pitchfork and the text 'THREE NOTCH'D CRAFT BEER CO. BREWING CO.'. The text 'ABOUT THE VENUE' is overlaid in a large, white, serif font.

# 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 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

| <b>Event Space</b><br>Food & Beverage<br>minimums and rental fees<br>vary by space. | <b>Banquet</b><br>Seated function<br>where each guest<br>has a seat. | <b>Reception</b><br>Stand up social function<br>where beverages and light<br>foods are served. |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------|------------------------------------------------------------------------------------------------|
| <b>Private Room</b>                                                                 | <b>42</b>                                                            | <b>50</b>                                                                                      |
| <b>Half Dining<br/>Room/Full Dining<br/>Room</b>                                    | <b>26/80</b>                                                         | <b>40/120</b>                                                                                  |
| <b>Half Lounge/Full<br/>Lounge</b>                                                  | <b>30/64</b>                                                         | <b>50/100</b>                                                                                  |
| <b>Lounge &amp; Bar</b>                                                             | <b>64</b>                                                            | <b>120</b>                                                                                     |
| <b>Half Patio/Full<br/>Patio</b>                                                    | <b>38/90</b>                                                         | <b>120/175</b>                                                                                 |
| <b>Buyout</b>                                                                       | <b>275</b>                                                           | <b>400</b>                                                                                     |

\*A customary 20% gratuity and state & meals taxes 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

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

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**



# 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 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

## **Glazed & Confused | \$30 per dozen**

Assorted Doughnut Station