



Events Menu

**Craft Kitchen & Brewery | 4561 Virginia Beach Blvd
Virginia Beach, VA 23462**



Event Spaces

Event Space	Banquet Seated function where each guest has a seat. Foods may be presented as a buffet or plated.	Reception Stand-up social function where beverages and light foods are served. Foods may be presented on small buffet tables or passed by servers.
Distillery Room	40	50
Lounge	48	100
Buyout	180	250



RECEPTION

APPETIZERS (Minimum 20 people)

COLD APPETIZERS

Crostinis, Tarts, Spoons | \$2 per piece

Roasted Mushrooms, Herb Goat Cheese, Red Pepper Relish, Sunflower Seeds on Crostini
Roasted Tomato, Basil Pesto, Burrata Cheese, Balsamic Reduction on Crostini
Sweet Onion, Gruyere Cheese, Fried Shallot on a Tart
Applewood Bacon, English Cheddar Cheese Custard on a Tart
Avocado, Roasted Tomato, Serrano Vinaigrette, Corn Tortilla Strips, Pickled Jalapeño on a Spoon
Tomato, Basil Marinated Mozzarella, Balsamic Reduction Skewer

Crostinis, Spoons | \$3 per piece

Shaved Grilled Sirloin Steak, Horseradish Cream, Fried Shallot on Crostini

HOT APPETIZERS

Skewers, Shooters S| \$3 per piece

Shrimp and Grits, Creole Sauce on a Spoon
Grilled Chicken Satay Chimichurri, Pickled Chilies Skewer
Garlic Roasted Shrimp, Pineapple, Citrus Herb Butter Skewer



RECEPTION

HAPPY HOUR TRAYS & PLATTERS (Minimum 20 people)

Slider Tray | \$10 per person

Please select two from the following:

3NB Pulled Pork BBQ

Local Beef Burger | American Cheese, Minute Man Pickle, Ketchup

Boardwalk Chicken | Fried Chicken, Pimento Cheese

Seasonal Veggie Burger Sliders

Artisanal Cheese & Charcuterie Platter | \$20 per person

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

Hydraulion Pretzel Bites | \$3 per person

(2 Pretzel Bites per person)

Handcrafted Pretzel Bites, 40 Mile Cheese, Minute Man Whole Grain Mustard

Seasonal Crudite & Hummus Platter | \$8 per person

Fresh Vegetables, Fried Pita, Seasonal Hummus Served with Ranch Dressing & Honey Mustard

Assorted Fresh Fruits and Berries Platter | Market Price

Market Display of Seasonal Fresh Fruits and Berries, Honey Yogurt Dipping Sauce

Pepper Jack Pimento Platter | \$5 per Person

House-made Pepperjack Pimento Cheese Dip, Kettle Cooked Potato Chips

Buff-Ale-0 Chicken Dip Platter | \$6 per Person

Shredded Chicken, House-made Sweet & Sweaty Sauce, Cheddar Cheese, Cream Cheese, Kettled Cooked Chips



RECEPTION

STATIONS (Minimum 20 people)

Served with water growlers. Maximum buffet service time of two hours. Prices are per person. A customary 20% gratuity and 11.8% food & beverage tax will be added to prices.

Tex-Mex Bar | \$14 per person

Flour Tortillas, Tortilla Chips, Seasoned Ground Beef, Fire Roasted Salsa, 40 Mile Cheese Sauce, Tomatoes, Black Bean Salsa, Sour Cream, Sliced Onions, Shredded Cheddar Cheese

Add Citrus Braised Chicken | \$2 per person

Add Guacamole | \$2 per person

Pasta Station | \$12 per person

Cheese Ravioli, Marinara Sauce, Parmesan, Basil

Baked Alfredo Penne Pasta

Add Grilled Chicken | \$3 per person

Salad Station | \$10 per person

Mixed Greens and Romaine Lettuce

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

Assorted Dressings: Balsamic, Ranch, Honey Mustard

Add Chicken | \$2 per person



RECEPTION

DESSERT STATIONS (Minimum 20 People)

Make Your Own S'mores | \$5 per person

Graham Crackers, Hershey's Chocolate Bars, Marshmallows
Sternos and sticks for roasting included

Cookie & Brownie Bites Bar | \$5 per person

House-baked Cookies and Flourless Brownies, Whipped Cream, Chocolate Sauce, Vanilla Icing, Crushed Oreos, M&M's, Sprinkles

Light Bites | \$2 per person

Chocolate Mousse
Banana Pudding

Finger Food Desserts | \$5 per person

Assorted Cookies and Brownies



DINNER

BUFFETS (Minimum 20 people)

Served with water growlers. Maximum buffet service time of two hours. Prices are per person. A customary 20% gratuity and 11.8% food & beverage tax will be added to prices.

Smokehouse BBQ | \$30 per person

Potato Buns & Southern Buttermilk Biscuits

Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, Garlic Croutons, Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette

Pulled Pork BBQ

Pulled BBQ Chicken

40 Mile Baked Macaroni & Cheese

Baked Beans

Coleslaw

Minuteman Pickles

Carolina BBQ Sauce

Alabama BBQ Sauce

Root Beer BBQ Sauce

Assorted Cookies & Brownies

Add Smoked Beef Brisket | \$8 per person

Southern Comfort | \$28 per person

Southern Buttermilk Biscuits

Fresh Seasonal Field Salad | Mixed Greens, Tomato, Cucumber, Shaved Radish, Garlic Croutons, Shaved Red Onion, Ranch Dressing & Balsamic Vinaigrette

Southern Fried Chicken

40 Mile Baked Macaroni and Cheese

Southern Style Green Beans

Collard Greens with Smoked Turkey

Seasonal Cobbler

Add St. Louis Baby Back Ribs | \$8 per person

Add Shrimp & Grits | \$5 per person



DINNER

BUFFETS (Minimum 20 people)

Served with water growlers. Maximum buffet service time of two hours. Prices are per person. A customary 20% gratuity and 11.8% food & beverage tax will be added to prices.

Town Center Meal | \$35 per person

Assorted Rolls

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 Airline Chicken Breast, Chicken Au Jus, Herb Butter

Herb Mashed Potatoes

Broccoli & Cheddar Casserole

Roasted Seasonal Vegetable Medley

Flourless Chocolate Cake

Add Pan Roasted Salmon | \$4 per person



Small Group Pre-Orders

Lunch & Dinner (for groups less than 20)

Served with water growlers. Prices are per person. A customary 20% gratuity and 11.8% food & beverage tax will be added to prices.

Pre-Order Lunch | \$25 per person

Please select from the following:

- All American Burger | Local Beef Patty, American Cheese, Applewood Smoked Bacon, Red Onions, Minute Man Marinated Pickles, Lettuce, Tomato, Freedom Sauce, Brioche Bun
- Grilled Chicken Sandwich | Bacon, Chipotle Aioli, Lettuce, Tomato, Pepper-Jack Cheese, Brioche Bun
- House Salad | Mixed Greens, Tomato, Cucumber, Shaved Radish, Red Onion, House-made Buttermilk Ranch
- High on the Hog | Local Pulled Pork, Root Beer BBQ Sauce, Minute Man Pickles, House-made Coleslaw, Brioche Bun

All entrees include a brownie

Pre-Order Dinner | \$30 per person

Please select from the following:

- Steak Frites | Grilled Sirloin Steak, Garlic Parmesan French Fries, Tomato Confit, Chimichurri
- Chicken a la Vodka | Roasted Chicken Breast, Penne Pasta, Cherry Tomato Confit, Alla Vodka Sauce, Parmesan Cheese, Basil
- Fish & Chips | Large Battered Cod, Hand-Cut French Fries, Malt Vinegar
- House Salad | Mixed Greens, Tomato, Cucumber, Shaved Radish, Red Onion, House-made Buttermilk Ranch

All entrees include a brownie sundae



Brunch

BUFFETS (Minimum 20 people)

Buffet includes juice, coffee, and water. Prices are per person. A customary 20% gratuity and 11.8% food & beverage tax will be added to prices.

Brunch | \$25 per person

Southern Buttermilk Biscuits and Sausage Gravy 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 Topping

Add Shrimp & Grits | \$8 per person

Add Gose Mosas - Seasonal Sour Beer Mixed with Orange Juice | \$8 per person



Meeting Packages

Available Monday - Thursday 12PM - 5PM (Minimum 10 People)

Prices are per person. A customary 20% gratuity and 11.8% food & beverage tax will be added to prices.

Half Day Meeting Package | \$40 per person

Private Meeting Space with Windows

Audio Visual Meeting Package to Include: Wifi, Flat Screen TV & Sound

Assorted Soft Drinks, Water, and Coffee

Afternoon Snack

Choose one of the following:

Pepper Jack Pimento Platter

House-Made Pepperjack Pimento Cheese Dip, Kettle Cooked Potato Chips

Buff-Ale-O Chicken Dip Platter

Shredded Chicken, House-made Sweet & Sweaty Sauce, Cheddar Cheese, Cream Cheese, Kettled Cooked Chips

**Hydraulion Pretzel Bites
(2 Pretzel Bites per person)**

Handcrafted Pretzel Bites, 40 Mile Cheese, Minute Man Whole Grain Mustard

Finger Food Desserts

Assorted Cookies and Brownies



Beverages

(Minimum 20 people)

PACKAGE BARS

PRICED PER PERSON

Beer Package | \$10 for the first hour, \$5 each additional hour, per person
Current Draft Beers on Tap

Beer, Cider, Wine Package | \$15 for the first hour, \$5 each additional hour
Current Draft Beers on Tap, Seasonal Cider, House Red Wine, House White Wine, House Rose, House Prosecco

Beer, Cider, Wine, Cocktails Package | \$30 for the first hour, \$5 each additional hour
Current Draft Beers on Tap, Seasonal Cider, House Red Wine, House White Wine, House Rose, House Prosecco, Handcrafted Three Notch'd Cocktails

Hosted Bar or Cash Bar (priced per drink)

Draft Beers - \$7-\$9 per drink

Cocktails - 10-\$12 per drink

Wines - \$9-\$10 per glass

Drink Tickets

Beer, Wine, Cider - \$10 per drink

Beer, Wine, Cider Cocktails - \$12 per drink



General Information

Menu Selections and Pricing

Menu selections and prices are subject to change but may be confirmed up to three months prior to your event. Our banquet menus offer seasonal selections and are updated throughout the year, based on product availability. Menu selections should be confirmed at least two weeks in advance.

Gratuity & Sales Tax

All food & beverage, rental items, audio visual and room rental fees are subject to a customary gratuity and food and beverage tax in effect the date of your event. (Currently 20% gratuity and 11.8% food and beverage tax.)

Food Safety

The restaurant is responsible for the quality and freshness of all food prepared and served. Due to current health regulations, food may not be taken off the premises after it has been prepared and served to guests.

Guarantees

Final attendance guarantees for banquet functions must be received no later than (3) business days in advance of the event. If no guarantee is received by the above timeline, the expected number on the banquet event order will be considered the guarantee. Client will be responsible for the guaranteed number or actual number of guests served, whichever is greater.

Dietary Needs & Food Allergy Requests

Our Culinary Team is very knowledgeable about dietary needs and food allergens. We are more than happy to accommodate any dietary or food allergy request. If you have any specific requests please advise your Events Manager during the planning process.