



BREWERS AT
4001 YANCEY
CHARLOTTE NC

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PRIVATE EVENT GUIDE



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INTRODUCTION

Southern Tier, Sixpoint, Bold Rock and Victory Brewing welcome you to Brewers at 4001 Yancey: A place where craft beer enthusiasts can enjoy great beer, paired with a seasonal menu that further elevates your experience in our taproom.

Brewers at 4001 Yancey offers plenty of space in our brewery and patios to host private and semiprivate events. Whether you're looking for an intimate gathering or a large party, we have you covered!

OUR CHEF

Executive Chef Drew Ward and his team create seasonal, made from scratch menus to represent what someone would picture when they hear the words "American Brewery". We think you'll feel the same once you join us for a bite. We put together a catering menu to highlight local and seasonal offerings made with our taproom's beers.

PERSONAL EVENT MANAGER

Brewers at 4001 Yancey provides guests with a Personal Event Manager to assist with all aspects of planning your event. We'll work with you to plan your menu, timeline, and setup. Please don't hesitate to reach out with any questions. We look forward to working with you to plan the perfect event.

CONTACT INFORMATION

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Event Sales and Marketing Manager

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AREAS AVAILABLE

Brewers at 4001 Yancey can accommodate groups as small as 12 and as large as 1,400. With multiple spaces onsite, we're sure to have a space that fits your needs!

MENU SELECTIONS

Our variety of menus offer something for every type of event. We are more than happy to address any dietary or allergy restrictions you or your guests may have.

BEVERAGES

With 40 taps available, we offer a wide selection of beer, hard ciders and seltzers your guests can enjoy from the four breweries we support. Our staff is thoroughly trained to help guests find their perfect beer match. We also offer a great selection of wine & spirits for those guests that prefer something other than beer.

DETAILS MATTER

The more we know, the more helpful we can be in making sure your event exceeds your expectations! Please share timeline and setup needs with your Event Manager so we can successfully serve you.

1. EVENT SPACES

We have areas available in our main taproom and bar areas accessible for small and large reservations. Our spaces are extremely flexible and can be combined to accommodate for larger groups or sectioned off for smaller, more intimate parties. Food & Beverage minimums vary based on space and day of the week. Please work with your Event Manager to decide what the best fit for your event is.

PRIVATE EVENT ROOM | Private Area

Seated Capacity: 100 people; Standing Room: 180 people

This exclusive private event space delivers flexibility in all types of setups. Features include a private patio and state of the art video technology with AV hook up and wireless microphone, making it ideal for receptions, sales meetings, or fundraising functions.

OLDE PINEVILLE PATIO | Private Area

Seated Capacity: 100 people; Standing Room: 150 people

This one-of-a-kind space offers spectacular views of the Queen City Skyline, a sprawling outdoor covered patio with direct access to our dog-friendly lawn. It comfortably seats 100 for dining or 150 for a mix and mingle style of event.

THE RUINS | Semi-Private / Private Area

Seated Capacity: 200 people; Standing Room: 250 people

This converted patio served as the enclosed offices of the previous Bowers Fibers for over 70 years. All the walls have been taken down, so The Ruins offers a covered patio experience with an industrial/rustic feel. This area can also be enclosed for colder weather and offers the choice of 3 lounge areas or community table set up with direct access to our dog-friendly lawn. The Ruins can also be split into two smaller sections based on the size of your event.

INNOVATION BAR & DINING | Semi-Private Area

Seating capacity varies

This space features a private bar area just for your guests! Great for cocktail parties when just bar space is booked, which can also move into seated dinners or larger mix & mingle events when combined with the innovation dining space. This is a semiprivate space that will be sectioned off for your guests.

BOWERS BEER GARDEN | Semi-Private / Private Area

Seated Capacity: 50-200 people; Standing Room: 350 people

Want a great way to enjoy exceptional beer outdoors? Our beer garden captures abundant Carolina sunshine throughout the day in a casual relaxed beer garden environment. This area does provide flexibility in seating arrangements depending on your event's size, schedule and time. A canopy tent can be provided for an additional fee in the event of inclement weather.

2. MENU SELECTIONS & PRICING

CONTINENTAL BREAKFAST

Served until 11am

\$12 pp | Assorted Pastries | Bagels & Cream Cheese | Seasonal Sliced Fruit

Hot Additions:

- **Bacon or Ham** – \$3 pp
- **Individual Mini Egg Frittatas** – *Veggie or Bacon, Cheese & Chives* \$4 pp
- **Bacon, Egg & Cheese Burritos** – \$6 pp

BREWERS LUNCH BUFFET

Served until 3pm

\$20 pp | *Select 3 sandwiches* | mixed green salad, house dressing, Mediterranean Pasta salad & house chips

Add dessert: additional \$6 per person

BREWERS LIGHT LUNCH BUFFET

Served until 3pm

\$15 pp | *Select 2 sandwiches* | housemade chips, chocolate chip cookie

- **Buttermilk Fried Chicken Sandwich** – shredded lettuce, Hazy IPA pickle mayo, sesame bun
- **Brewerhouse Burger** – American cheese, tomato, lettuce, pickles, HopDevil mustard, potato bun
- **Pesto Chicken Salad Sandwich** – marinated onion, greens, toasted sourdough
- **Smoked Pulled Pork Sandwich** – 2X IPA BBQ, Cloud Walker slaw, potato roll
- **Smoked Turkey Club** – mixed greens, tomato, bacon, lemon cucumber aioli, sourdough
- **Heirloom Tomato BLT** – greens, basil aioli, toasted sourdough
- **Floyd's Frankie** – smashed chickpeas, tomato, red peppers, eggplant, zucchini, cilantro, cucumber raita

HEAVY APPETIZERS

Served all day

Charcuterie Board – Chefs Selection of Three Assorted Cheeses & Two Assorted Meats, Hop Devil Mustard, Tomato Preserves, House Pickled Vegetables & Grilled Crostini **\$8 per person**

Choose 2 - \$16 pp | **Choose 3** - \$21 pp | **Choose 4** - \$26 pp | **Choose 5** - \$29pp

Brisket Meatballs

Bengali Marinara, Pecorino

Brewers Wings

SC Mustard, Classic Buffalo (\$4 upcharge)

Fresh Mozzarella Tomato Skewers

Basil and Extra Virgin Olive Oil

Deviled Crab Hushpuppies

Fennel Remoulade

Fried Chicken Slider

Lettuce, Hazy IPA pickled mayo

Beef Tenderloin Kebab

Guajillo chile sauce

Smoked Pork Slider

2X IPA BBQ Sauce, Pickled Jalapeno Slaw

House Made Pretzel Bites

Prima Pils cheese sauce

Avocado Crostini

Avocado Puree, Olive Tapenade, Tomato

Spicy Chickpea Dip

Tajin Crackers, Cucumber Slices

Shrimp Cocktail

Lemons, Cocktail sauce (\$2 upcharge)

Chicken Mojo Kebab

Salsa Verde

ENTRÉE BUFFET

Served all day

\$40 pp | two entrees & three sides | Mixed Greens & House Dressing, Dinner Rolls, Whipped Butter

DUET PLATED DINNER

Served all day

\$40 pp | two entrees & two sides | Mixed Greens & House Dressing, Dinner Rolls, Whipped Butter

Each guest will receive a plate with each selected entrée and side

Add an appetizer and/or dessert for \$6 each per person

ENTREES

Additional entrée items can be selected for \$10 pp

Pale Ale Roasted Chicken

Live chimichurri

Smoked Pork BBQ

2XIPA BBQ sauce

Roasted Vegetable Lasagna

parmesan mushroom sauce

8 Days A Week Fried Chicken

bourbon chile garlic

Bourbon Shrimp Skewer

bourbon chile garlic sauce (\$2 upcharge)

Roasted Salmon

lemon herb vinaigrette

Vegan Italian Sausage

Bengali marinara

Stout Infused Skirt Steak

Live chimichurri (\$5 upcharge)

Double Smoked Pork Chop

Nu Haze watermelon relish

Lamb Tika Kebab Skewer

Whipped feta yogurt (\$5 upcharge)

SIDES

Additional sides can be added for \$8 pp

Roasted Cauliflower

Sour Cream & Garlic Mashed Potatoes

Herb Roasted Vegetables

Quinoa

Mediterranean Pasta Salad

Pickled Jalapeno Slaw

Carolina Gold Rice and Beans

DESSERT BUFFET

Served all day

Choose 2 Desserts - \$12 pp | Choose 3 Desserts - \$17 pp

Triple Chocolate Brownie

bourbon caramel drizzle

Golden Monkey Banana Pudding

Nilla wafers

Homemade Chocolate Chip Cookies

5. BEVERAGE SELECTIONS

All beer, wine, and spirits follow current in-house menu prices. We offer a wide selection of CLT Brew'd Beers, Victory, Sixpoint and Southern Tier Brewing and Bold Rock Hard Cider, Southern Tier spirits and a great selection of wines.

BAR OPTIONS

Open Bar | Based on consumption – Includes beer, wine, and spirits; or limit to beer and wine.

Open Bar | Up to a certain dollar amount or time frame – You may opt to set a pre-paid amount for all drinks during the duration of your event or a specific time frame within your event reservation.

Please be advised, if your guests are paying for alcoholic drinks individually, our service staff will ask them for a credit card upon their order.

PRICING

Hard Seltzer- \$5

Beer & Cider - \$6.50

Wine - \$7 - \$15

Spirits - \$10 - \$15

NON ALCOHOLIC BEVERAGE PACKAGES

Pay per person and order unlimited sodas and coffee refreshed throughout the event

Three Hours or Less: \$8 per person

Up To 8 Hours: \$12 per person

BAR ADD ONS:

BLOODY MARY BAR*

\$75 set up fee per every 30 guests

House Made Bloody Mary Mix

Bacon, Jalapeno, Olive, Cocktail Onions, House Pickled Veggies, Horseradish, Housemade Hot Sauce

Add Ons: pepperoni & cheese skewers, deviled eggs, fried chicken pieces or shrimp @ \$3 per person

MIMOSA BAR*

\$50 set up fee per every 30 guests

Orange, Pineapple and Grapefruit Juice

Orange Slices, Assorted Berries and Fresh Fruit, Fresh Herbs

*cost per beverage will be applied towards that master account

MOBILE BEER TOWER

We have a mobile beer tower we can add to your space with a \$300 charge to give your guests direct access to two of our beers on tap served in your event space by a bartender. Guests will still have access to all 40 of our draft options, wine & spirits.

GROWLERS & CROWLERS TO GO

A Growler is a 64oz vessel of beer & Crowler is a 32oz can of beer that we cap at the bar for super fresh beer to go. Growlers can be purchased for \$16 and beer pricing varies depending on which beer selected and can range between \$8 and \$20. You may also elect to have your guests select what they'd like to bring home when they are here.

6. ADDITIONAL DETAILS

CAKES & OUTSIDE DESSERT

Outside desserts may be brought in with a fee of \$100. If you would like us to cut your cake and provide serveware there is a \$2 fee per person.

DECORATIONS & SPECIAL ARRANGEMENTS

You're welcome to provide any décor you'd like as long as it doesn't put holes in our walls or rip off paint. Items may be delivered on the day of your event, however no cash deliveries can be accepted. Restricted items include, but are not limited to, confetti, feathers, glitter, sand, grass, and tall taper candles.

GUEST COUNT & MENU SELECTIONS

You will provide an initial working guest count to your Event Manager so that we can ensure an ideal event experience. We ask that you provide a **7-day notice of exact and final guest count along with solidified menu**. This deadline is listed on your contract and is not subject to reduction. Increases in guest count are subject to management approval based upon room capacity, staffing, and menu availability.

RESERVATION & CONTRACT INFO

Your event reservation is confirmed upon receipt of your signed proposal with a credit card on file. Your contract will include event timing and an approximate working guest count. Inquiries without contract on file will not be considered confirmed.

CANCELLATION POLICY

Certain fees will apply to an event being cancelled in a specific timeframe. Please check with your Event Manager about these details. Your contract will have specific guidelines on cancellations.

CUSTOM MENU

We are happy to customize any menu to fit your needs and tastes! Pricing will be determined by items selected and you will have the opportunity to review and make any necessary adjustments. Custom menus may require an additional deposit and need to be finalized no less than two weeks prior to your event date.

PAYMENT POLICY

Final payments are due at event completion. To ensure quality service for you and your guests, final payments must be paid with one valid credit cards, additional cards will increase the service charge to 25%.

EVENT FLOW & TIMING

Event spaces will be available for you to add décor 15 minutes prior to your event, unless otherwise discussed. Upon arrival, our hosts will greet you and escort you to your event space where you will meet your serving staff. Your server will communicate directly with the Chef throughout service. Our service staff will take great care of your party, delivering food & beverages and addressing any needs that may arise during the evening.

Please note that if your event runs over time or if you'd like to have the space earlier to decorate there will be an additional fee added to secure the space. Ending times are adhered to as there may be another event or reservation booked following your program.