



**CATERING
& PRIVATE DINING**



TABLE OF CONTENTS

CONTENTS

TABLE OF CONTENTS	2
SPACES & CAPACITIES	3
GROUPS OF 10 OR LESS	4
GROUPS OF 15 TO 25	5
GROUPS OF 30 TO 70	6
GROUPS OF 75 TO 100	7
GROUPS OF 105 TO 200	8
BEVERAGE OPTIONS	9
SEATED SMALL PLATES	10
INDIVIDUAL SEATED DINNER	11
BUFFET OPTIONS	12
CHEF ATTENDED STATIONS	14
BRUNCH SEATED SMALL PLATES	15
BRUNCH BUFFET	16
EVENT POLICIES	17



SPACES & CAPACITIES



THE PATIO

Our patio overlooks the Raleigh skyline, boasting the best views in town. Partially covered by a 70 ft pergola with heaters and fans, The patio lends a casual atmosphere for your group to gather any time of year.

Reception Style up to 200 guests
Seated Dinner up to 120 guests



THE TAPROOM

The Taproom seats 70 guests and includes a fully functional bar serving specialty cocktails & beers brewed on site. It is the perfect layout for gatherings of up to 120 people.

Reception Style up to 120 guests
Seated Dinner up to 70 guests

NEED MORE SPACE? BUYOUT WYE HILL

With great views of downtown on the patio, lounge space, and a full bar inside, reserving all of Wye Hill is perfect for groups up to 300 people.

Reception Style up to 300 guests
Seated Dinner up to 200 guests

**ALL OUR EVENTS ARE BASED PER PERSON PER HOUR
ASK YOUR EVENT MANAGER ABOUT OUR EVENT MINIMUMS**



GROUPS 10 OR LESS

SPACES AVAILABLE

BREWERS LOUNGE

BEVERAGE OPTIONS AVAILABLE

OPEN BAR | HOST SPONSORED BAR | CASH BAR*

MENU OPTIONS AVAILABLE

SEATED SMALL PLATES | INDIVIDUAL SEATED DINNERS | BUFFET STATION

PACKAGES STARTING AT :

FRIDAY & SATURDAY DINNER: \$250 PER HOUR

WEEKEND LUNCH: \$200 PER HOUR

SUNDAY – THURSDAY DINNER: \$180 PER HOUR

*CASH BAR DOES NOT APPLY TO EVENT MINIMUMS



GROUPS 15 TO 25

SPACES AVAILABLE

PARTIAL PATIO | PARTIAL TAPROOM

BEVERAGE OPTIONS AVAILABLE

OPEN BAR | HOST SPONSORED BAR | CASH BAR*

MENU OPTIONS AVAILABLE

SEATED SMALL PLATES | INDIVIDUAL SEATED DINNERS | BUFFET STATION

PACKAGES STARTING AT :

FRIDAY & SATURDAY DINNER: \$375 PER HOUR

WEEKEND LUNCH: \$300 PER HOUR

SUNDAY – THURSDAY DINNER: \$270 PER HOUR

WEEKDAY BREAKFAST & LUNCH: \$270 PER HOUR

*CASH BAR DOES NOT APPLY TO EVENT MINIMUMS



GROUPS 30 TO 70

SPACES AVAILABLE

PARTIAL PATIO | PARTIAL TAPROOM | FULL TAPROOM

BEVERAGE OPTIONS AVAILABLE

OPEN BAR | HOST SPONSORED BAR | CASH BAR*

MENU OPTIONS AVAILABLE

SEATED SMALL PLATES | INDIVIDUAL SEATED DINNERS | BUFFET STATION

PACKAGES STARTING AT :

FRIDAY & SATURDAY DINNER: \$1,140 PER HOUR

WEEKEND LUNCH: \$900 PER HOUR

SUNDAY – THURSDAY DINNER: \$600 PER HOUR

WEEKDAY BREAKFAST & LUNCH: \$600 PER HOUR

*CASH BAR DOES NOT APPLY TO EVENT MINIMUMS

EVENTS ARE RESERVED IN 3 HOUR BLOCKS – CONTACT YOUR EVENT MANAGER FOR DETAILS



GROUPS 75 TO 100

SPACES AVAILABLE

FULL PATIO | FULL TAPROOM

BEVERAGE OPTIONS AVAILABLE

OPEN BAR | HOST SPONSORED BAR | CASH BAR*

MENU OPTIONS AVAILABLE

SEATED SMALL PLATES | INDIVIDUAL SEATED DINNERS | BUFFET STATION | CHEF ATTENDED STATIONS

PACKAGES STARTING AT :

FRIDAY & SATURDAY DINNER: \$2,850 PER HOUR

WEEKEND LUNCH: \$2,250 PER HOUR

SUNDAY – THURSDAY DINNER: \$1,875 PER HOUR

WEEKDAY BREAKFAST & LUNCH: \$1,875 PER HOUR

*CASH BAR DOES NOT APPLY TO EVENT MINIMUMS

EVENTS ARE RESERVED IN 3 HOUR BLOCKS – CONTACT YOUR EVENT MANAGER FOR DETAILS



GROUPS 105 TO 200

SPACES AVAILABLE

FULL VENUE BUYOUT | EXCLUSIVE USE OF THE TAPROOM AND PATIO

BEVERAGE OPTIONS AVAILABLE

OPEN BAR | HOST SPONSORED BAR | CASH BAR*

MENU OPTIONS AVAILABLE

SEATED SMALL PLATES | INDIVIDUAL SEATED DINNERS | BUFFET STATION | CHEF ATTENDED STATIONS

PACKAGES STARTING AT

FRIDAY & SATURDAY DINNER: \$4,180 PER HOUR

WEEKEND LUNCH: \$3,300 PER HOUR

SUNDAY – THURSDAY DINNER: \$2,750 PER HOUR

WEEKDAY BREAKFAST & LUNCH: \$2,750 PER HOUR

*CASH BAR DOES NOT APPLY TO EVENT MINIMUMS

EVENTS ARE RESERVED IN 3 HOUR BLOCKS – CONTACT YOUR EVENT MANAGER FOR DETAILS

BEVERAGE OPTIONS

OPEN BAR

Choose from Beer only; Beer & Wine; Beer, Wine & Cocktails; Full Bar Access. Bar offerings include all current Wye Hill beers and guest taps, house wines, liquor, and cocktails. Wye Hill does not guarantee specific beers, but we do our best to accommodate requests. *(minimum 3 hours)*

PACKAGES STARTING AT:

Beer - \$50 per person for 3 hours

Beer & Wine - \$60 per person for 3 hours

Beer, Wine & Cocktails - \$75 per person for 3 hours

HOST SPONSORED BAR - BILLED PER DRINK

Priced on a per-drink basis with the bar tab included with final payment at the conclusion of the event. Bar includes all current Wye Hill beers and guest taps, house wines, liquor, and cocktails. Wye Hill does not guarantee specific beers, but we do our best to accommodate requests.

CASH BAR - CASH & CARRY

Guests purchase drinks on their own tabs.

Beverage pricing will reflect current pricing offered in the main dining room for all beverages. Cash Bars do not apply towards food & beverage minimums.

SPEAK TO YOUR EVENT MANAGER TO CREATE A CUSTOM COCKTAIL or BEER FOR YOUR EVENT!



SEATED SMALL PLATES

EACH SMALL PLATE IS INTENDED TO BE SHARED AMONGST 4 GUESTS

Deviled Eggs	\$8	Shrimp Cocktail	\$24
country ham, sweet potato, dill, horseradish		traditional poached shrimp cocktail with quality USA-caught shrimp	
Fried Green Tomato	\$10	Tuna Tataki	\$20
brewer's grain, country ham, charred scallion ranch		sesame-seared tuna, tamari, ginger, seaweed salad	
Roasted Beet Hummus	\$10	Charred Broccoli	\$12
griddled pita		tahini, mint, hazelnuts	
Roasted Beet Hummus	\$16	Chicken Yakito	\$14
griddled pita and crudite		marinated chicken thigh, scallion, tamari, house kewpie	
BBQ Fries	\$8	House Falafel	\$16
bbq seasoning, charred scallion ranch		served with whipped tahini and beet hummus	
BLT Bites	\$14	Flank Steak Chimichurri	\$36
Union Special Bread, pesto aioli, hickory smoked bacon		served with cilantro-lime rice	
Bourbon Meatballs	\$12	Shrimp and Grits	\$32
pork and beef meatballs, herbed bourbon gravy		cheese grits, pickled onion, salsa verde	
Garden Salad	\$15	Chicken Bacon Ranch Flatbread	\$14
greens, tomatoes, onions, cucumbers, charred scallion ranch		chicken confit, hickory smoked bacon, charred scallion ranch, cheddar	
Seasonal Mixed Salad	\$15	Spinach and Artichoke Flatbread	\$12
mixed greens, with seasonal produce offerings and homemade vinaigrette		charred artichoke, baby spinach, white wine cream sauce, mozzarella	
Buffalo Chicken Crostini	\$12		
buffalo chicken rillette, blue cheese, celery, Union Special toast			
Beer Cheese	\$10		
house beer, ripple-cut fries			



INDIVIDUAL SEATED DINNER

PRESELECTED SALAD AND ENTRÉE OFFERINGS

OPTIONAL SALAD COURSE

SM \$8 | LG \$12

Garden Salad

greens, tomatoes, onions, cucumbers, charred scallion ranch

Seasonal Mixed Salad

mixed greens, with seasonal produce offerings and homemade vinaigrette

Taco Wedge Salad

iceberg, chorizo, cotija cheese, tortilla shards, avocado-cilantro mousse, chipotle-lime crema

ENTREES

CHOOSE UP TO 3

Pan-seared Salmon

\$25

sautéed chickpeas, arugula, lemon, za'atar, red pepper couli

Roasted Chicken Breast

\$19

curried sweet potatoes, arugula salad, pomegranate

Shrimp and Grits

\$20

kölsch, pickled onion, salsa verde

Wye Hill Burger

\$16

1/3 lb burger patty, smoked gouda, cheddar, fried green tomato, bacon, chipotle crema, fries

Flank Steak Chimichurri

\$23

served with cilantro-lime rice

Short Rib

\$28

cheese grits, potato straws, herbed red wine gravy

Farmers Burger

\$13

1/3 lb burger patty, cheddar, lettuce, tomato, scallion ranch, fries

Falafel Waffle

\$16

baby greens, tahini vinaigrette, beet hummus, roasted za'atar chickpeas



BUFFET OPTIONS

PRICED PER PERSON, MINIMUM 20 GUESTS

SNACKS

<p>Charcuterie and Cheese Board \$5 chef's selection of cured meats, cheeses and accoutrements—(ask about making it local!)</p> <p>Deviled Eggs \$3 country ham, sweet potato, dill, horseradish</p> <p>Fried Green Tomato \$2.50 brewer's grain, country ham, charred scallion ranch</p> <p>Roasted Beet Hummus \$2.50 griddled pita</p> <p>Roasted Beet Hummus \$3.50 griddled pita and Veggies</p> <p>BBQ Fries \$2 bbq seasoning, charred scallion ranch</p> <p>BLT Bites \$3.50 Union Special Bread, pesto aioli, hickory smoked bacon</p> <p>Bourbon Meatballs \$3 pork and beef meatballs, herbed bourbon gravy</p> <p>Buffalo Chicken Crostini \$3 buffalo chicken rillette, blue cheese, celery, Union Special toast</p>	<p>Shrimp Cocktail \$6 traditional poached shrimp cocktail with quality USA-caught shrimp</p> <p>Tuna Tataki \$5 sesame seared tuna, tamari, ginger, seaweed salad</p> <p>Charred Broccoli \$4 tahini, mint, hazelnuts</p> <p>Chicken Yakitori \$3.50 marinated chicken thigh, scallion, tamari, house kewpie</p> <p>Mini Falafel \$4 served with whipped tahini and beet hummus</p> <p>Chicken Bacon Ranch Flatbread \$3.50 chicken confit, hickory smoked bacon, charred scallion ranch, cheddar</p> <p>Spinach and Artichoke Flatbread \$3 charred artichoke, baby spinach, white wine cream sauce, mozzarella</p>
--	--

CONTINUED ON THE NEXT PAGE



ADDITIONAL BUFFET OPTIONS

PRICED PER PERSON, MINIMUM 20 GUESTS

SALADS

<p>Garden Salad \$3.50 greens, tomatoes, onions, cucumbers, charred scallion ranch</p>	<p>Chorizo Avocado Salad \$3.50 chorizo, avocado, cotija cheese, tomato, jalapeño, tortilla shards, iceberg, chipotle vinaigrette</p>
<p>Seasonal Mixed Salad \$3.50 mixed greens, with seasonal produce offerings and homemade vinaigrette</p>	

PROTEINS

<p>Flank Steak \$9 served with chimichurri</p>	<p>Roasted Herb Chicken Breast \$8 served with rosemary jus</p>
<p>Short Rib \$9 served with rosemary-red wine jus</p>	<p>Falafel Platter \$7.5 served with pickled red onions and tahini sauce</p>
<p>Pan-Seared Salmon \$9.50 served with lemon-dill aioli</p>	

VEGETABLES

<p>Cheese Grits \$3 topped with fresh herbs</p>	<p>Roasted Veggies \$3 seasonal selection, roasted red pepper sauce</p>
<p>Fingerling Potatoes \$3 garlic, rosemary</p>	<p>Charred Broccoli \$4 whipped tahini vinaigrette</p>
<p>BBQ Fries \$2 bbq potato chip seasoning</p>	<p>Marinated Chickpea Salad \$2.50 olive oil, garlic, lemon zest, chili flake</p>



CHEF ATTENDED STATIONS

AVAILABLE FOR BUYOUT EVENTS! ADDITIONAL CHEF FEE OF \$150 PER STATION, PRICED PER PERSON.

INDIVIDUAL STATIONS

Beer Cheese Fondue \$4
dipping options: Pub chips, pretzel bites, kielbasa,
or celery
50 person minimum

NC Oysters with Designated Shucker \$3
chef's selection of North Carolina oysters,
mignonette, cocktail sauce
50 person minimum

Prime Rib Carving Station \$14
served medium rare with horseradish crème
30 person minimum

Filet Mignon Carving Station \$18
served medium rare with horseradish crème
20 person minimum

Turkey Breast Carving Station \$12
served with herbed gravy
20 person minimum

Whole Cedar Planked Salmon Fillet \$13
served with charred lemon-dill aioli
20 person minimum



BRUNCH SEATED SMALL PLATES

EACH SMALL PLATE IS INTENDED TO BE SHARED AMONGST 4 GUESTS

BRUNCH PLATTERS

Lox Smørrebrød \$28
 capers, red onion, cream cheese, orange zest, dill,
 Union Special sourdough

Avocado Toast \$24
 Union Special sourdough, cherry tomato, hazelnuts,
 red onion

French Toast Points \$20
 brioche, apples, apple butter

Seasonal Vegetarian Quiche \$20
 rotating selection of seasonal vegetables

Short Rib and Grits \$32
 cheese grits, braised short rib, 63° egg, potato
 strings, rosemary gravy

Seasonal Non-Vegetarian Quiche \$22
 rotating selection of seasonal vegetables with
 optional bacon, sausage, or chorizo

Sweet Potato Hash \$24
 salsa verde, chipotle crema, 63° egg, avocado

Shrimp and Grits \$26
 jumbo domestic shrimp, chorizo, 63° egg,
 cheese grits, pickled onion, salsa verde

FAMILY STYLE SIDES

Biscuits and Jam \$12
Cheese Grits \$14

Hickory Smoked Bacon \$20
Sage Breakfast Sausage \$20

BRUNCH BEVERAGES

Mimosa \$8
Cold Brew coffee – per person \$4

Coffee – per person \$3
Iced Tea – per person \$3

How much food do I need?
 We Recommend
 2-3 plates for a light brunch
 4-5 plates for a heavy brunch



BRUNCH BUFFET

PRICED PER PERSON, MINIMUM 20 GUESTS

MAINS

Lox Smørrebrød \$7
 capers, red onion, cream cheese, orange zest, dill,
 Union Special sourdough

Avocado Toast \$6
 Union Special sourdough, cherry tomato,
 hazelnuts, red onion

French Toast Points
 \$5
 brioche, apples, apple butter

Seasonal Vegetarian Quiche \$5
 rotating selection of seasonal vegetables

Seasonal Non-Vegetarian Quiche \$6
 rotating selection of seasonal vegetables with
 optional bacon, sausage, or chorizo

Sweet Potato Hash \$6
 salsa verde, chipotle crema, 63° egg, avocado

Shrimp and Grits \$7
 jumbo domestic shrimp, chorizo, 63° egg,
 cheese grits, pickled onion, salsa verde

Short Rib and Grits \$8
 cheese grits, braised short rib, 63° egg, potato
 strings, rosemary gravy

FAMILY STYLE SIDES

Biscuits and Jam \$3
Cheese Grits \$4

Hickory Smoked Bacon \$4.50
Sage Breakfast Sausage \$4.50

BRUNCH BEVERAGES

Mimosa – per person \$8
Cold Brew coffee \$4

Coffee per gallon \$3
Iced Tea per gallon \$3

How much food do I need?
 We Recommend
 2-3 plates for a light brunch
 4-5 plates for a heavy brunch



EVENT POLICIES

BEVERAGE MINIMUMS

Food and beverage minimums are pre-tax and pre-service charge. One check is required for all banquet functions. Cash bars do not apply towards the minimum. Minimums are subject to change until signed contract has been received.

FOOD AND BEVERAGE GUARANTEES

Confirmation of menu selection and attendance or “guaranteed headcount” is due (5) business days prior to the event date. After this date, attendance counts cannot be reduced; however, increases will be accommodated if possible. Charges will be based on the number guaranteed or the number served; whichever is greater.

DEPOSIT & FINAL PAYMENT ARRANGEMENTS

Wye Hill Kitchen & Brewing requires a deposit to secure the date and services. All deposits are non-refundable. All functions must be paid in full according to the guaranteed headcount and event total by the close of the event, by credit card or cash.

TAX AND SERVICE CHARGE

The current service charge of 23% will be added to ALL prices quoted for food, beverage, room rental and equipment rental and contracted services. This mandatory service charge is not a gratuity. This is shared by the employees responsible for banquets. This includes managers, salespersons, kitchen, servers, bartenders and set up personnel. The service charge and all prices quoted are also subject to North Carolina state sales tax of 8.25%.

OUTSIDE FOOD AND BEVERAGE

With the exception of specialty cakes and desserts, no food of any kind may be brought into Wye Hill Kitchen & Brewing by event guests. Wye Hill Kitchen & Brewing reserves the right to confiscate food or beverage that is brought into the event space in violation of this policy without prior arrangements with the Events Department. All food and beverage provided by Wye Hill Kitchen & Brewing must be consumed within the time frame of the event. Taking home leftover food or beverage from a banquet is not permitted. Specialty cakes and desserts are subject to an outside dessert fee of \$1.50 per person.

WYE HILL'S RESPONSIBLE ALCOHOL SERVING POLICY

All guests who look under the age of 40 will be required to show proper identification for alcoholic beverage ordering. Proper ID includes driver's license, state issued identification card, passport or military identification. Expired ID's are not acceptable. Guests who arrive intoxicated will not be allowed on premise. Outside liquor including flasks and bottles are not permitted and violating guests will be asked to leave, without discussion.