

314 BEER GARDEN

HOST A GATHERING AT 314 BEER GARDEN
MINIMUM OF 20 PEOPLE | MINIMUM OF 3 HOURS

*Anniversaries, Birthdays, Family Reunions, Corporate Events,
Community Organizations, Fundraisers, Welcome Parties*

Platters
Entrée Packages
Open Bar Packages
Desserts





SPRING & SUMMER OPEN AIR



FALL & WINTER



ENCLOSED WITH HEAT





Party Information

Please read! Many of your questions will be answered here!

Duration

Parties at 314 last 3 hours from the start time of the event. Once 3 hours is up, your designated area becomes available to the public. If you would like a party longer than 3 hours, please specify this to the event coordinator.

Rental Fees

Rental fees at 314 Beer Garden vary based on which area you hold your event. Rental fees can also vary depending on your headcount or invoice subtotal.

Children

People under the age of 21 are only allowed Saturdays and Sundays from 12-6pm. However, if you book a private event, children are allowed to stay! Children must stay in the designated area of the gathering. Please let the event coordinator know how many people under the age of 21 will be attending.

Decorations

Your reserved space is available for decorating 30 minutes prior to your event to begin decorating. If more time is needed, there will be a \$50 fee for every extra 30 min of decorating. Confetti, glitter, and other sprinkled decorations are not permitted. No open flames or candles are permitted. If any activity or decoration takes up floor space, you must discuss this with the event coordinator. 314 requires that any decorations that have been fastened or affixed must be fully taken down at the end of the event. Hosts are required to break down and take all decorations or dispose of them. The host will be charged a "clean-up fee" of \$50 if decorations are left.

Dessert

You can bring desserts such as cupcakes, cake, cookies, etc. Guests are required to bring their own plates, utensils, candles and cake knife for any dessert they bring. Refrigeration and freezer is available for dessert upon request. Please schedule this with the event coordinator.

Parking

314 Beer Garden has a front parking lot and 2 additional side parking lots. If it is a weekday after 5:30pm or a weekend, you are welcome to park in a business parking spot, but not in front of any garage doors. Street parking is also legal and free!

Gratuity

20% gratuity for drinks will be added. 18% gratuity for food will be added.

Event Coordination

Our event coordinator will help you plan your event. If you would like the event coordinator on site during your event, there is an event coordination fee based on the size and duration of the party.

314 Party Options

20 Adult Minimum | 3 Hour Minimum

Drink Options

Must chose 1 drink option below

- 1. Purchase Liquor Package** - priced per person
- 2. Minimum Bar Spend** - based on headcount

Food Options

Food is optional

- 1. Purchase Food Package** - priced per person
- 2. Pre-Order food off of 314 Catering Menu**
 - o *Offers larger quantities than offered on site*
 - o *Avoid waiting in line*
 - o *Food comes out at specific time*
 - o *Pre-pay for all food, including tip*
- 3. Order food on site**


Other than dessert, no outside food, snacks or drinks permitted at 314 Beer Garden

Wristbands will be provided to identify who is in your gathering

Final details & headcount due 2 weeks prior to event

Deposit required to confirm reservation

Deposits are non-refundable



Drink Packages

*Unlimited drinks, 3 hours
Includes juices & soft drinks*

BEER PACKAGE

\$40/PER PERSON

All Beer: Draft & Cans

Hard Cans: High Noon, Surfside Iced Tea, Ciders

Wine: Pinot Grigio, Chardonnay, Sauvignon Blanc, Pino Noir, Cabernet, Rose

Liquor: Well liquor

GARDEN PACKAGE

\$45/PER PERSON

All Beer: Draft & Cans

Hard Cans: Velvet Lama, Fishers Island, Surfside Iced Tea, High Noon, Ciders

Wine: Pinot Grigio, Chardonnay, Sauvignon Blanc, Pino Noir, Cabernet, Rose, Mimosas

Liquor: Titos, Stateside, 1420, Kettle One, Tanqueray, Dewars, Fireball, Jack Daniels, Jameson,

Espolon, Bacardi, Malibu, Captain Morgan

PREMIUM 314 PACKAGE

\$55/PER PERSON

All Beer: Draft & Cans

Hard Cans: Velvet Lama, Fishers Island, Surfside Iced Tea, High Noon, Ciders

Wine: Pinot Grigio, Chardonnay, Sauvignon Blanc, Pino Noir, Cabernet, Rose, Mimosas

Liquor: Grey Goose, Hendricks, Basil Hayden, Johnny Walker, Woodford Reserve,

Makers Mark, Knob Creek, Casamigos, Don Julio, Patron

***All adults in the party are accounted for open bar
Non-alcoholic drinkers \$20pp open bar
Parties limited to 1 alc open bar package
No shots, neat, rocks, or doubles
3 Hours start once first drink is ordered***

*Gratuity and tax excluded from menu pricing



Minimum Bar Tab

Host provides CC to pre-authorize 1 running drink tab for the entire gathering.
If gathering does not hit the minimum bar tab, the difference will be charged,
totaling to the minimum bar tab

Headcount	Minimum Bar tab
20	\$720
25	\$900
30	\$1,080
35	\$1,260
40	\$1,440
45	\$1,620
50	\$1,800
55	\$1,980
60	\$2,160
65	\$2,340
70	\$2,520
80	\$2,880
90	\$3,240
100	\$3,600
110	\$3,960
120	\$4,320
130	\$4,680
140	\$5,040
150	\$5,400

*Gratuity and tax excluded from menu pricing



Entrée Packages

Served buffet style at your desired time

Entrée packages provide enough food to feed the entire gathering

Children 5-9 years old are \$10 off food package deals

Children ages 10+ are full price

Pizza Package

\$35/PER PERSON

Assorted Pizzas, House Salad, Fries

Picnic Package

\$40/PER PERSON

Assorted Pizzas, House Salad, Wings, Fries

Deluxe Package

\$45/PER PERSON

Assorted Pizzas, House Salad, Wings, Fries, Sliders

Please specify desired wing flavor:

Buffalo, Honey BBQ, Mango Habanero, Teriyaki, Garlic Parm

Please specify desired slider type:

Cheeseburger, Chicken Cutlet, Caprese



*Gratuity and tax excluded from menu pricing

Entrée Packages

314 Premium Package

\$55/PER PERSON

Fresh Bread Rolls

Choice of 1 Salad:

Goat Cheese & Arugula Salad

Spring Quinoa Salad

Choice of 1 Main Course:

Grilled Salmon

Chicken Francese

Eggplant Parm

Choice of 2 Sides:

Roasted Potatoes

Pasta with Olive oil or Marinara

White Rice

Garlic Green Beans

Balsamic Glazed Brussel Sprouts

Seasonal Mixed Veggies

Additional Main Course +\$10/pp

Additional Side +\$5/pp



*Gratuity and tax excluded from menu pricing

Select food by item off our Catering Menu

Platters

Small (8-12ppl) | Large (15-25ppl)

Crudité - Veggie \$70/\$90

Served with dipping sauce

Assorted Fruits \$55/\$90

Fresh seasonal fruits

Mezze Mediterranean Platter \$75/\$100

Hummus, babaganoush, tzatziki sauce & pita bread

Cheese Platter \$90/\$120

Assortment of American and imported cheeses, berries, grapes and crackers

Meat Platter \$90/\$120

Assortment of imported and domestic cured meat, olives, nuts and crackers

Cheese & Meat Combo Platter \$100/\$130



Salads

Small (8-12ppl) | Large (15-20ppl)

House \$40/\$65

Mixed greens, cucumber, red onions, tomatoes and peppers

Greek \$50/\$75

Romaine lettuce, feta cheese, red onions, black olives, cucumbers, tomatoes and extra virgin olive oil

Caesar \$45/\$70

Romaine lettuce, radicchio, parmigiana, cesar dressing with homemade croutons

Goat & Apple \$50/\$80

Fresh goat cheese with red onion, baby arugula, tomatoes, green apples and walnuts

Caprese \$50/\$70

House made mozzarella cheese, tomatoes, fresh basil with extra virgin olive oil and balsamic vinegar

*Gratuity and tax excluded from menu pricing

Select food by item off our Catering Menu

Wood Fired Pizza

Gourmet Pizzas | Large 16"

Margherita \$26

Tomato, fresh mozzarella, basil, extra virgin olive oil

Primavera \$29

Eggplant, mushroom, zucchini, roasted red peppers, tomato, garlic, fresh mozzarella

Mushroom & Truffle \$31

Mixed mushroom, parmigiana with truffle oil

Prosciutto & Arugula \$31

Prosciutto di parma, arugula, shaved parmigiana, tomato sauce upon request

Meat Lovers \$29

Bacon, pepperoni, sausage and fresh mozzarella

Buffalo Chicken \$29

Buffalo sauce, grilled chicken, fresh mozzarella

White Clam \$33

White chopped local caught clams marinated in seasonings and garlic oil

Personal 12" | Large 16"

***Small 12" Gluten free crust available +\$4.00**

Cheese \$13/\$20

Toppings available at additional cost:

+\$3 Sausage, Pepperoni, Bacon, Meatballs, Bacon, Spinach, Eggplant, Olives, Onion, Roasted Red Pepper, Mushroom, Peppers, Zucchini, Jalapenos

+\$5 Prosciutto, Chicken, Artichokes, Broccoli Rabe, Arugula



*Gratuity and tax excluded from menu pricing

Select food by item off our Catering Menu

Wings

Small (8-12 ppl) | Large (15-18 ppl)

Bone-in Wings \$65/\$110

Boneless Tenders \$55/\$85

Buffalo, Honey BBQ, Mango Habanero, Teriyaki, Garlic Parm, Chipotle

1 Sauce per order

Fries

Small (8-10 ppl) | Large (15-18 ppl)

Regular \$35/\$55

Truffle \$45/\$70

Cajun \$45/\$70



Sliders

Small (7-10 ppl) | Large (15-18 ppl)

Cheeseburger \$75/\$100

Angus prime beef cheeseburger

Chicken Cutlet \$75/100

Chicken cutlet, bacon, pepper jack cheese

Caprese Slider \$65/\$85

House made mozzarella, tomato, fresh basil



Dessert

Desserts feed 2-4 people

Fresh Dessert Pizza \$11-\$15

Fresh fried dough with powdered sugar

Add on: Nutella, Strawberries, Bananas

S'more Kits \$11

Graham crackers, 2 chocolate bars, marshmallows, roasting sticks


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Check us out!



Schedule for live music visit 314BeerGarden.com/Events

314 Drink Menu visit 314BeerGarden.com/Menus

 @314BeerGarden

