



BREWERS AT
4001 YANCEY
CHARLOTTE NC

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PRIVATE EVENT GUIDE



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INTRODUCTION

Southern Tier, Sixpoint, and Victory Brewing Companies welcome you to Brewers at 4001 Yancey: A place where craft beer enthusiasts can enjoy all that is great about 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" and 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 alongside 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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1. EVENT GUIDE OVERVIEW

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

Beer is at the forefront of everything we do here at Brewers at 4001 Yancey. With 40 taps available, we offer a wide selection of beer your guests can enjoy from the three 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 your event.

2. EVENT SPACES

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.

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.

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

We have areas available in our main taproom and bar areas accessible for small and large reservations. Pricing is based on a food and beverage minimum. Please work with your Event Manager to decide if this is the best fit for your event.

3. MENU SELECTIONS

We offer a variety of dining styles from buffets to family style to ensure a great event!

APPETIZERS

Okra Hushpuppies

Prima Pils cheese sauce

Brewers Wings

SC Mustard, Classic Buffalo, Lemon Ginger

Fresh Mozzarella Tomato Skewers

Basil and Extra Virgin Olive Oil

Vegan Italian Sausage

Cranberry Puree & Apple Relish

Fried Chicken Slider

Lettuce, Hazy IPA pickled mayo

Smoked Pork Slider

2X IPA BBQ Sauce, Pickled Jalapeno Slaw

House Made Pretzel Bites

Prima Pils cheese sauce

Avocado Crostini

Avocado Puree, Olive Tapenade, Cherry Tomato

Curried White Bean Dip

Pickled Chilies & Naan

Shrimp Cocktail

Lemons, Cocktail sauce (\$2 upcharge)

ENTREES

Pale Ale Roasted Chicken

Live Chimichurri

Smoked BBQ

Pulled Pork, 2xIPA BBQ Sauce

Roasted Vegetable Lasagna

Parmesan Mushroom Sauce

8 Days A Week Fried Chicken

Bourbon Chili Garlic

Roasted Salmon

Lemon Ginger

Vegan Italian Sausage

Bengali Marinara

Stout Infused Skirt Steak

Live Chimichurri (\$4 upcharge)

SIDES

Roasted Cauliflower

Sour Cream & Garlic Mashed Potatoes

Herb Roasted Vegetables

Pickled Pepper Quinoa

Smoked Sweet Potatoes

Pickled Jalapeno Slaw

Balsamic Roasted Brussels Sprouts

Carolina Gold Rice and Beans

DESSERTS

Golden Monkey Banana Pudding

crushed Nilla wafers

Triple Chocolate Brownie

bourbon caramel drizzle

Pumking Apple Cobbler

House whipped cream

4. SERVICE STYLES

ENTRÉE BUFFET | Minimum 30 Guests

Replenished for 90 minutes

An entrée buffet is perfect for a dinner event, such as rehearsal dinners, family reunions, showers, and anniversaries. Entrée buffet pricing is your choice of two entrees and three side dishes and will be replenished for 90 minutes. Bread and a House Salad is included. Final head counts will need to be provided to your Event Manager no later than 7 days prior to your event.

Buffet Package: \$35

Appetizer + Buffet Package: \$40

Appetizer + Buffet Package + Dessert: \$45

DUET PLATED MAINS MENU

For a seated dinner, our Plated Entrée options are a fantastic way to enjoy an outing at Brewers at 4001 Yancey. All meals will be served pre-plated. Included in the Plated Package is your choice of 2 entrees and 2 side dishes, bread and a house salad is also included. Plate counts will need to be provided to your Event Manager no later than 7 days prior to your event.

Plated Package: \$35

Appetizer + Plated Package: \$40

Appetizer + Plated Package + Dessert: \$45

HEAVY APPETIZERS

Choose 2 - \$15 pp | **Choose 3** - \$20 pp | **Choose 4** - \$25 pp | **Choose 5** - \$27pp

DESSERT BUFFET

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

BREWERS LUNCH OPTIONS

\$15 pp | Add dessert: additional \$5 per person

Both options are served with mixed greens, house balsamic vinaigrette, and house made chips.

BUILD YOUR OWN SANDWICH, SALAD & BOWL BAR

Proteins, *pick 3*

NY Strip Cheesesteak
Peppers & Onions
Grilled Chicken Breast
Brisket Meatballs
Vegan Italian Sausage
Smoked Turkey Breast
Bacon

Breads

Amoroso Hoagie Roll
Sourdough
Flour Tortilla Wrap

Toppings

Tomatoes
Cucumbers
Banana Peppers
Pickled Onions
Shredded Romaine

Sauces

Beer Cheese
Avocado Mayo
Hop Devil Mustard
Bengali Marinara

BREWERS SANDWICH LUNCH BUFFET

Please select 3 sandwiches for your lunch buffet.

- **Fried Chicken Sandwich** – Lettuce, Hazy IPA pickle mayo, sesame seed bun
- **The Brewhouse Burger** – American cheese, tomato, lettuce, red onion, dill pickles, Hop Devil mustard, toasted brioche bun
- **French Onion Bacon Grilled Cheese** – Cheddar, American, Brie, Gouda, Sourdough, Stout Caramelized Onion Aioli
- **Smoked Pulled Pork Sandwich** – 2X IPA BBQ, Cloud Walker Slaw, BBQ Pork Rinds, Potato Roll
- **Fresh NY Strip Cheesesteak** – hot cherry peppers, mushrooms, onions, lettuce, provolone, Prima Pils cheese sauce, hoagie
- **Turkey and Avocado** – house smoked turkey, arugula, tomatoes, bacon, Resin mayo, toasted whole wheat bread
- **Vegan Italian Sausage** – Apple Relish, Cranberry Puree, Italian Roll

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 Brewing, Sixpoint Brewing and Southern Tier Brewing all under one roof. We also feature Southern Tier spirits and have 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 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.
- **Drink Tickets** – These are used if you want to host the first round or two of drinks for your guests and then move to a cash bar. Please let us know if you want tickets to be used towards beer, wine, and/or spirits.
- **Cash Bar** – All guests pay for their own drinks

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

Beer - \$6

Wine - \$8 - \$14

Spirits - \$10 - \$15

BEVERAGE SELECTIONS CONTINUED

UNIQUE ADD-ON OPTIONS

If you are looking to add something special to mark your occasion, consider any of the following options for your group:

MOBILE BEER TOWER

We have a mobile beer tower we can add to your space to give your guests direct access to two of our beers on tap served in your event space. The beer tower features your own private bartender. You can opt to have wines and spirits served at your event as well (guests will also have access to all 40 of our beers on tap).

BEER TASTING

Sample a few of our 40 beers on tap to kick off your event! Speak with your Event Manager about this option.

CROWLER TO GO

A Crowler is a 32oz can of beer that we cap at the bar for super fresh beer to go. You may work with your Event Manager and pre-determine which Crowler's you would like to offer. Pricing varies depending on which beer selected and can range between \$8 and \$15. You may also elect to have your guests select which Crowler they would like to take with them. We will provide order sheets that your guests can turn into their server to have their Crowler processed. Pricing on this option will vary based on which beer is selected.

GROWLER TO GO

A Growler is a 64oz vessel of beer. Our standard amber glass Growler is \$16 plus the cost of the beer to fill it. (Beer varies between \$9.50 and \$13.50 per fill). You may pre-determine which type of beer you wish to give your guests, or we can provide order sheets that your guest can turn in to their server to have their Growler processed.

6. ADDITIONAL DETAILS

DECORATIONS & SPECIAL ARRANGEMENTS

You are welcome to provide flowers or balloon décor. Arrangements for deliveries can be made with your Event Manager. Keep in mind, no cash on deliveries can be accepted. If you wish to do any additional decorations, you can work with your Event Manager to ensure that the space will be available to accommodate. Restricted items listed in your contract include, but are not limited to, confetti, feathers, glitter, sand, grass, open-flame 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 will ask that you provide **a 7-day notice of exact and final guest count along with solidified menu**. This deadline will be listed on your contract and this final guest count is not subject to reduction. Increases in guest count are subject to management approval based upon room capacity, staffing, and menu availability.

COMMUNICATION & DEADLINES

After confirming timing, setup details, and upon receiving your final menu and beverage selections, your Event Manager will send you an Event Contract. This will outline all specifics for your review and approval. If any questions arise in the meantime, we are only a phone call or email away.

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 cancellation fees will apply to an event being cancelled in a specific timeframe. Cancellation fees vary depending on the space reserved for use. Please check with your Event Manager about these details.

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.

7. DAY OF EVENT

PAYMENT POLICY

Final payments are due at event completion. To ensure quality service for you and your guests, final payments must be paid with no more than three valid credit cards. We will take a credit card authorization form upon booking your event.

EVENT FLOW

By the day of your event, you will have finalized your exact guest count and your room will be fully set according to your agreed upon specifications. All you have to do is show up and enjoy! Upon your arrival, our hosts will greet you and your guests. Simply tell them your party name and they will escort you to your area where you will meet your service staff and management contact for your event. Your server will communicate directly with the Chef throughout service. Our service staff will take great care of your party, answering any questions and addressing any needs that may arise during the evening. Should any issues, questions or concerns arise during your event, the service staff and management team will resolve quickly on your behalf and clearly communicate with you.