



**PRIVATE DINING**



# 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



## THE TAPROOM

The Taproom seats 60 guests and includes a fully functional bar serving specialty cocktails & beers brewed on site. It is the perfect layout for gatherings of up to 100 people.

**Reception Style** up to 100 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





# WEEKDAY EVENT

## MONDAY – THURSDAY

### FOOD & BEVERAGE MINIMUMS:

SMALL SEATED EVENT: \$2,000  
*35 or less*

TAPROOM BUYOUT: \$4,750  
*Reception Style: 100 or less*

PARTIAL PATIO RENTAL: \$5,250  
*Reception Style: 100 or less*

FULL PATIO BUYOUT: \$8,000  
*Reception Style: 200 or less*

\*EVENT MINIMUMS DO NOT INCLUDE RENTAL FEE, TAX, OR GRATUITY.

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



# FRIDAY EVENT

## FOOD & BEVERAGE MINIMUMS:

### AFTERNOON

SMALL SEATED EVENT: \$2,500  
*35 or less*

TAPROOM BUYOUT: \$3,000  
*Reception Style: 100 or less*

PARTIAL PATIO RENTAL: \$3,500  
*Reception Style: 100 or less*

FULL PATIO BUYOUT: \$5,000  
*Reception Style: 200 or less*

### EVENING

SMALL SEATED EVENT: \$5,000  
*35 or less*

TAPROOM BUYOUT: \$9,000  
*Reception Style: 100 or less*

PARTIAL PATIO RENTAL: \$10,000  
*Reception Style: 100 or less*

FULL PATIO BUYOUT: \$20,000  
*Reception Style: 200 or less*

\*EVENT MINIMUMS DO NOT INCLUDE RENTAL FEE, TAX, OR GRATUITY. RENTAL FEES ARE WAIVED ON FRIDAY AND SATURDAY EVENINGS.

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



# SATURDAY EVENT

## FOOD & BEVERAGE MINIMUMS:

### AFTERNOON

SMALL SEATED EVENT: \$2,500  
*35 or less*

TAPROOM BUYOUT: \$5,500  
*Reception Style: 100 or less*

PARTIAL PATIO RENTAL: \$6,000  
*Reception Style: 100 or less*

FULL PATIO BUYOUT: \$9,000  
*Reception Style: 200 or less*

### EVENING

SMALL SEATED EVENT: \$5,000  
*35 or less*

TAPROOM BUYOUT: \$9,000  
*Reception Style: 100 or less*

PARTIAL PATIO RENTAL: \$10,000  
*Reception Style: 100 or less*

FULL PATIO BUYOUT: \$20,000  
*Reception Style: 200 or less*

\*EVENT MINIMUMS DO NOT INCLUDE RENTAL FEE, TAX, OR GRATUITY. RENTAL FEES ARE WAIVED ON FRIDAY AND SATURDAY EVENINGS.

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





# SUNDAY EVENT

## FOOD & BEVERAGE MINIMUMS:

### AFTERNOON

SMALL SEATED EVENT: \$2,500  
*35 or less*

TAPROOM BUYOUT: \$5,500  
*Reception Style: 100 or less*

PARTIAL PATIO RENTAL: \$6,000  
*Reception Style: 100 or less*

FULL PATIO BUYOUT: \$9,000  
*Reception Style: 200 or less*

### EVENING

SMALL SEATED EVENT: \$2,000  
*35 or less*

TAPROOM BUYOUT: \$4,500  
*Reception Style: 100 or less*

PARTIAL PATIO RENTAL: \$5,000  
*Reception Style: 100 or less*

FULL PATIO BUYOUT: \$7,000  
*Reception Style: 200 or less*

\*EVENT MINIMUMS DO NOT INCLUDE RENTAL FEE, TAX, OR GRATUITY.

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



## BUFFET APPETIZERS

### **Charcuterie and Cheese Board**

chef's selection of cured meats, cheeses and accoutrements

### **Deviled Eggs**

country ham, sweet potato, dill, horseradish

### **Fried Green Tomato**

brewer's grain, country ham, charred scallion ranch

### **Roasted Beet Hummus**

griddled pita and veggies

### **BBQ Fries**

bbq seasoning, charred scallion ranch

### **BLT Bites**

Union Special bread, pesto aioli, hickory smoked bacon

### **Bourbon Meatballs**

pork and beef meatballs, herbed bourbon gravy

### **Buffalo Chicken Crostini**

buffalo chicken rillette, blue cheese, celery, Union Special toast

### **Dill Pickle Pimento Cheese**

ripple cut fries

### **Shrimp Cocktail**

traditional poached shrimp with cocktail sauce

### **Everything Brussels.**

fried brussels, fromage blanc, maple-mustard, everything bagel seasoning, dill

### **Charred Broccoli**

tahini, mint, hazelnuts

### **Chicken Yakitori**

marinated chicken thigh, scallion, tamari

### **Falafel**

served with whipped tahini and beet hummus

### **Chicken Bacon Ranch Flatbread**

chicken confit, hickory smoked bacon, charred scallion ranch, cheddar

### **Spinach and Artichoke Flatbread**

artichoke, baby spinach, mozzarella

## PRICING PER PERSON

**\$25 | SELECT 3 ITEMS**

**\$35 | SELECT 4 ITEMS**

**\$45 | SELECT 5 ITEMS**

**\$55 | SELECT 6 ITEMS**



# LUNCH AND DINNER BUFFET

PRICING IS PER PERSON

## MAINS Served with seasonal accoutrement

1 Item - \$41 | 2 Item - \$51 | 3 Item - \$62

Bistro Filet

Short Rib

Pan-Seared Salmon

Roasted Chicken Breast

Seasonal Vegetarian Offering

## SIDES

SELECT ONE

**Cheese Grits**

topped with fresh herbs

**Fingerling Potatoes**

garlic, rosemary

**Roasted Veggies**

seasonal selection, roasted red pepper sauce

**Charred Broccoli**

whipped tahini vinaigrette

**Marinated Chickpea Salad**

olive oil, garlic, lemon zest, chili flake

## SALADS

SELECT ONE

**Garden Salad**

greens, tomatoes, onions, cucumbers,  
charred scallion ranch

**Seasonal Mixed Salad**

mixed greens, with seasonal produce  
offerings and homemade vinaigrette

**Chorizo Avocado Salad**

chorizo, avocado, cotija cheese, tomato,  
jalapeño, tortilla shards, iceberg, chipotle  
vinaigrette

HOST YOUR NEXT EVENT AT WYE HILL





# CHEF ATTENDED STATIONS

ADDITIONAL CHEF FEE OF \$150 PER STATION, PRICING IS PER PERSON.

## INDIVIDUAL STATIONS

**NC Oysters with Designated Shucker | \$10**  
chef's selection of North Carolina oysters, mignonette, cocktail sauce  
*50 person minimum*

**Prime Rib Carving Station | \$28**  
served medium rare with horseradish crème  
*30 person minimum*

**Filet Mignon Carving Station | \$28**  
served medium rare with horseradish crème  
*20 person minimum*

**Turkey Breast Carving Station | \$18**  
served with herbed gravy  
*20 person minimum*

**Whole Roasted Salmon Fillet | \$18**  
served with charred lemon-dill aioli  
*20 person minimum*



# BRUNCH BUFFET

PRICING IS PER PERSON

## MAINS Served with seasonal accoutrement

1 Item - \$31 | 2 Item - \$41 | 3 Item - \$52

### **Lox Smørrebrød**

capers, red onion, cream cheese, orange zest, dill, Union Special sourdough

### **Avocado Toast**

Union Special sourdough, cherry tomato, hazelnuts, red onion

### **French Toast Points**

brioche, apples, apple butter

### **Seasonal Vegetarian Quiche**

rotating selection of seasonal vegetables

### **Seasonal Non-Vegetarian Quiche**

rotating selection of seasonal vegetables with optional bacon, sausage, or chorizo

### **Sweet Potato Hash**

salsa verde, chipotle crema, avocado

### **Shrimp and Grits**

jumbo domestic shrimp, chorizo, cheese grits, pickled onion, salsa verde

### **Short Rib and Grits**

cheese grits, braised short rib, potato strings, rosemary gravy

## SIDES

SELECT TWO

### **Scrambled Eggs**

### **Biscuits and Jam**

### **Cheese Grits**

### **Hickory Smoked Bacon**

### **Sage Breakfast Sausage**

## BRUNCH BEVERAGES

Mimosa – per person

Build Your Own Mimosa – \$28 per CAVA bottle

Coffee – \$25 per gallon

Iced Tea – \$20 per gallon





# DESIGN A BEER

**CREATE A BRANDED BEER FOR YOUR EVENT OR COMPANY!**

ADDITIONAL FEE OF \$500

## THE PROCESS

- **30 min private beer tasting consultation with our brewers**
  - **Taste the current beers and talk through preferred styles!**
- **Design custom label**
- **Tasting on final product**
- **Minimum quantities apply (ranging \$220-\$260)**
  - **3 twelve-pack cases for take home**
  - or**
  - **Sixtel barrel keg for on-site pouring**



# EVENT POLICIES

## BEVERAGE MINIMUMS

Food and beverage minimums are pre-tax and pre-service charge. One check is required for all banquet functions. 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.



