



2025

HOLIDAY EVENTS

11/14/25 - 12/28/25





HOLIDAY
EVENTS

AT

Wye Hill

**KITCHEN &
BREWING**

SURFIN' INTO THE HOLIDAYS!

For years, the scenic patio on Boylan Bridge has provided an unrivaled vantage point over our dear city. Many of us experienced milestones here, ingraining it as a special place in our community.

Now entering its third year, Sippin' Santa at Wye Hill Kitchen & Brewing has become a downtown holiday tradition. From November 15 through December 31, our taproom and patio transform into a tropical holiday wonderland overflowing with tiki-style cocktails, tropical holiday décor, and the most festive atmosphere in the city.

At Wye Hill, our mission has always been about righteously good people, plates, and pours. With Sippin' Santa, we lean all the way into the holiday spirit — think nutmeg, chai, and gingerbread shaken into island-inspired cocktails, all served in collectible glassware that's as fun as the drinks themselves.

The word is out: it gets extremely festive and it gets busy. Whether you're planning a company party, gathering your friends and family, or just looking to escape the holiday hustle, Wye Hill is ready to bring the cheer and set the stage for unforgettable celebrations.

Scan below to enjoy a
VIDEO PREVIEW
of our Sippin' Santa
transformation!



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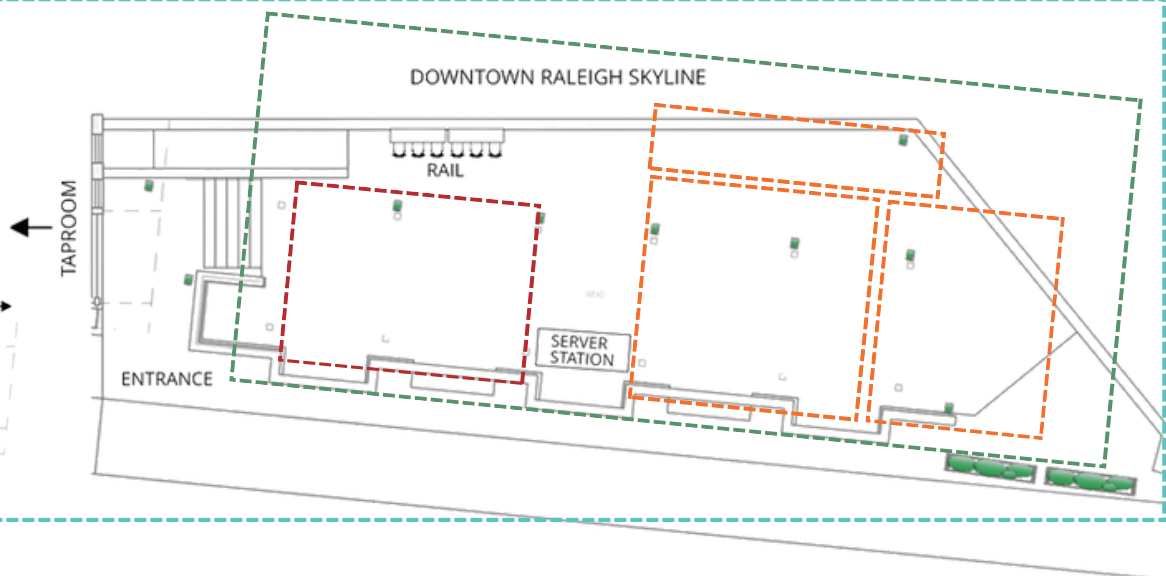
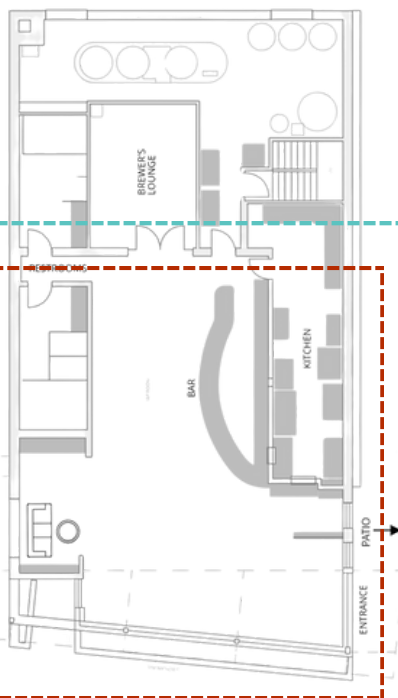
MISSION STATEMENT

There is no greater privilege than to offer a space for human connection in real life. We provide an environment and an experience that delights and nourishes our guests, our colleagues, and our community. When all of these components intersect at their highest level, positive energy expands beyond our space out into the world.

@wyehill



Whether soaking up the festive vibes on our bright, spacious patio overlooking downtown Raleigh or tucked into our cozy, tiki-inspired taproom, Sippin' Santa offers the perfect setting for holiday gatherings. From cocktail hours and casual mixers to holiday brunches, our events team will craft a customized experience that brings the tropical holiday cheer and lets your group truly unwind.



AVAILABLE SPACES

SEMI-PRIVATE PATIO

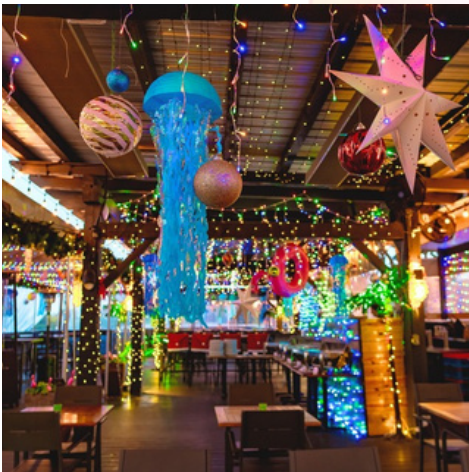
PATIO BUYOUT

TAPROOM BUYOUT

FULL RESTAURANT BUYOUT

SEMI-PRIVATE PATIO

A designated section of our patio, this semi-private space keeps you in the heart of the Sippin’ Santa festivities while giving your group a festive retreat of its own. Tall pub tables, dividers, and planters create the perfect setting for holiday dinners, cocktail hours, or lively, reception-style mingling—an ideal spot to soak up the tropical holiday cheer.



NUMBER OF GUESTS

30 seated | 80 standing

FOOD & BEVERAGE MINIMUMS*

Brunch: \$1,000 - \$4,500

Lunch: \$900 - \$3,200

Dinner: \$1,350 - \$5,600

Weekend Dinner: \$2,000 - \$8,000

PATIO BUYOUT

Our most popular option for large groups, the Patio Buyout puts your party at the center of the Sippin’ Santa fun with sweeping views of downtown Raleigh. With flexible seating and plenty of space for mingling, it’s the ultimate spot for holiday celebrations, cocktail hours, or lively tropical-themed gatherings that fully embrace the festive spirit.

NUMBER OF GUESTS

100 seated | 150 standing

*FOOD & BEVERAGE MINIMUMS

Brunch: \$12,800

Lunch: \$3,200

Dinner: \$9,600

Weekend Dinner: \$17,500



*Staffing, sales tax and 23% service fee are not included.

TAPROOM BUYOUT

For a full-on holiday takeover, the Taproom Buyout delivers wall-to-wall Sippin' Santa cheer. With tall pub tables for mingling, lower dining tables for feasting, and direct access to the bar, it's the ultimate space for festive gatherings, cocktail hours, or lively tropical holiday celebrations that leave no corner untouched by the cheer.



NUMBER OF GUESTS

40 seated | 50 standing

FOOD & BEVERAGE MINIMUMS*

Brunch: \$2,750

Lunch: \$2,000

Dinner: \$3,500

Weekend Dinner: \$5,000

FULL RESTAURANT BUYOUT

Take over the entire Wye Hill experience with the Full Restaurant Buyout—our ultimate option for big groups ready to go all-in on Sippin' Santa. With exclusive access to both the taproom and patio, it's the perfect setup for festive cocktail hours, holiday dinners, and tropical-inspired celebrations that let your

group soak up every inch of the holiday cheer. Optional full venue add-ons include DJ, live music, lawn games, and microphone & speaker.

NUMBER OF GUESTS

150 seated | 250 standing

*FOOD & BEVERAGE MINIMUMS

Brunch: \$17,500

Lunch: \$6,500

Dinner: \$15,200

Weekend Dinner: \$25,000



*Staffing, sales tax and 23% service fee are not included.

BUFFET OPTIONS

BRUNCH

(\$35 PER GUEST)

CHOICE OF (2) STARTERS, (2) ENTRÉES, AND (2) SIDES

ADDITIONAL ENTREE SELECTION | \$6 per guest per item

ADDITIONAL SIDE SELECTION | \$3 per guest per item

DESSERT BITE (seasonal offering) | \$3 per guest

STARTERS

Garden Salad

greens, tomatoes, onions, cucumbers,
charred scallion ranch

Strawberry Champagne Salad

mixed greens, spinach, strawberries, red
onion, candied walnuts, feta, strawberry
vinaigrette

Market Fruit

sliced seasonal fruit, mixed berries

Yogurt & Granola

vanilla greek yogurt, house-seeded granola,
agave

Assorted Breakfast Pastries

muffins, scones, savory option upon request

ENTRÉES

Cinnamon French Toast

cinnamon brioche, whipped butter, maple
syrup

Sweet Potato Hash

chipotle crema, scrambled eggs, chorizo,
avocado, tortilla strips

Shrimp & Grits

spanish chorizo, pickled onion, salsa verde

B.L.A.T. Sandwich Bites

mixed greens, tomato, bacon, avocado,
pumpkin seed pesto aioli, sourdough

Quiche Lorraine

bacon, swiss, onion -or- spinach, feta

SIDES

Smoked Bacon

Turkey Sausage

Plant-Based Sausage

Scrambled Eggs

Cheese Grits

Breakfast Potatoes

ADDITIONAL ENTREE SELECTION | \$5 per guest per item

ADDITIONAL SIDE SELECTION | \$2 per guest per item

+ DESSERT BITE (seasonal offering) | \$3 per guest

+ DESSERT DISPLAY (3 seasonal offerings) | \$8 per guest

BUFFET OPTIONS

LUNCH

(\$32 PER GUEST)

CHOICE OF (1) STARTER, (2) ENTRÉES, AND (2) SIDES

STARTERS

Garden Salad

greens, tomatoes, onions, cucumbers,
charred scallion ranch

Caesar Salad

tuscan kale, parmesan, garlic crumbs,
charred caesar dressing

Market Fruit

sliced seasonal fruit, mixed berries

ENTRÉES

Roasted Chicken

salsa verde

Pan-Seared Salmon

beurre blanc

B.L.A.T. Sandwich Bites

mixed greens, tomato, bacon, avocado,
pumpkin seed pesto aioli, sourdough

Roasted Cauliflower

cashew cream

SIDES

French Fries

Roasted Vegetables

seasonal medley, roasted red pepper sauce

Beer Chips

Charred Broccoli

parmesan, lemon zest

DINNER

ADDITIONAL ENTREE SELECTION | \$6 per guest per item

ADDITIONAL SIDE SELECTION | \$3 per guest per item

ADDITIONAL DESSERT | \$4 per guest per guest

1) COCKTAIL RECEPTION + DINNER BUFFET (\$124 PER GUEST)

4 DISPLAYED BITES FOR 90 MINUTES

CHOICE OF (1) STARTER, (2) ENTRÉES, (2) SIDES, AND (1) DESSERT
3-HOUR FULL BAR PACKAGE

2) BUFFET OPTIONS (\$62 PER GUEST)

CHOICE OF (1) STARTER, (2) ENTRÉES, (2) SIDES,
AND (1) DESSERT

STARTERS

Garden Salad

greens, tomatoes, onions, cucumbers,
charred scallion ranch

Caesar Salad

tuscan kale, parmesan, garlic crumbs,
charred caesar dressing

ENTRÉES

Bistro Filet

chimichurri

Roasted Chicken

salsa verde

Braised Short Rib

red wine demi-glaze

Pan-Seared Salmon

beurre blanc

Roasted Cauliflower

cashew cream

SIDES

Roasted Vegetables

seasonal medley, roasted red pepper sauce

Wild Rice

sea salt

Fingerling Potatoes

garlic, fresh herb

Mashed Potatoes

DESSERT

Seasonal

rotating option, homemade

ADDITIONAL OPTIONS

FAMILY STYLE DINNER SERVICE

MAXIMUM (50) GUESTS

Experience a more intimate, yet relaxing event with
friends & family where starters, salads, and large plates
are served and passed around the table.

- menu options above
- additional staffing charges apply
- features custom printed menu cards

PLATED DINNER SERVICE

MAXIMUM (30) GUESTS

Enjoy a more formal dining experience where each guest
is served individually with their selected meal. Entrée
selections are required at least two weeks in advance.

- menu options above
- additional staffing charges apply
- features custom printed menu cards

EVENT OFFERINGS

DISPLAYED BITES

CHOICE OF:

(4) BITES - \$26 PER GUEST

(5) BITES - \$30 PER GUEST

(6) BITES - \$34 PER GUEST

Deviled Eggs

country ham, sweet potato, dill, horseradish

BBQ Fries

seasoning, charred scallion ranch

BLT Sandwich Bites

Union Special bread, pesto aioli, hickory Smoked bacon

Bourbon Meatballs

Pork & Beef Meatballs, Herbed
Bourbon Gravy

Chicken Yakitori

skewered marinated chicken thigh, scallion, tamari

Everything Brussels

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

Dill Pickle Pimento Cheese

ripple fries

Buffalo Chicken Crostini

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

Spinach & Artichoke Flatbread

artichoke, baby spinach, mozzarella

Chicken Bacon Ranch Flatbread

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

BOARDS

Vegetable Crudit 

selection of seasonal vegetables, griddled pita, hummus

(\$10 PER GUEST)

Artisanal Cheese

chef selection of cheeses, fruit and nut accompaniments, assorted
crackers and breads

(\$10 PER GUEST)

Artisanal Cheese & Charcuterie

chef selection of cheeses and charcuterie, fruit and nut
accompaniments, olives, cornichons, whole grain mustard,
assorted crackers and breads

(\$14 PER GUEST)

DISPLAYED CONFECTIONS

CHOICE OF:

(1) SWEET - \$4 PER GUEST

(2) SWEETS - \$6 PER GUEST

(3) SWEETS - \$9 PER GUEST

Tart

s'mores and/or lemon

Double Chocolate Brownie

Seasonal Cheesecake

Berry Panna Cotta (available V, GF)

Tiramisu Bites

Tres Leches Cake Squares



STATION OFFERINGS

SLIDER BAR

\$32 PER GUEST (CHOICE OF 3):

Wye Hill Burger

pimento cheese, tomato, lettuce, charred scallion ranch

Farmer's Burger

seasoning, charred scallion ranch

Black Bean Burger

smash avocado

Fried Chicken

hot honey, pimento cheese

Veggie Burger

chipotle crema

SERVED WITH

BBQ chips and/or sea salt chips

TACO BAR

\$32 PER GUEST (CHOICE OF 2 PROTEINS):

BBQ Pulled Pork

Grilled Shrimp

Pulled Chicken

Fajita Mushrooms

Sliced Steak (+\$3 per guest)

SERVED WITH

corn & flour tortillas, housemade slaw, queso fresco, pico de gallo, salsa verde, sour cream



BEVERAGE PACKAGES

FULL SIPPIN' PACKAGE

ESTIMATED COST | \$30 PER PERSON PER HOUR
final balance based on consumption

Includes access to full Sippin' Santa cocktail menu
+ craft beer, wine, and classic cocktail menus

LIMITED SIPPIN' PACKAGE

ESTIMATED COST | \$20 PER PERSON PER HOUR
final balance based on consumption

Includes the four (4) most popular Sippin' Santa
cocktail options + craft beer and wine

CHEERFUL ADD-ONS

WELCOME REINDEER SHOT

ADDITIONAL \$20 PER GUEST

Kick off your Sippin' Santa celebration in true holiday spirit with a festive Welcome Reindeer shot to get the party started — then take home your very own retail reindeer as the ultimate keepsake of the night!



GIFTS FOR YOUR GUESTS

ADDITIONAL \$20 PER GUEST

Wrap up the night in true holiday fashion by sending your guests home with our festive retail mugs — thoughtful takeaways that capture the holiday spirit and keep the Wye Hill magic of the celebration alive long after the last toast.



BILLING & GENERAL INFORMATION

FOOD & BEVERAGE MINIMUMS

There are food and beverage minimums associated with each space and meal period. Food and beverage minimums are exclusive of 8.75% North Carolina State Sales Tax and 23% Service Fee.

The food and beverage minimum and menu pricing are based on a three-hour event. Additional charges will apply for extensions and do not count toward the food and beverage minimum.

DEPOSITS AND CANCELLATIONS

A deposit in the amount of 25% of the food and beverage minimum is required to reserve any of our private rooms. Your reservation is guaranteed once Wye Hill has confirmed receipt of your signed contract and deposit.

Deposits are fully refundable for cancellations occurring more than 60 days prior to the event date for groups of 20 guests and less or 90 days prior to the event date for groups of 21 guests and more.

Deposits for cancellations received inside of the stipulated advance notice period will not be refunded and cannot be applied to future bookings .

CONTACT

For details on pricing, availability, and for further information, please make an inquiry through the lead form on our website.

VENDORS

Vendors must be coordinated and approved by your Event Sales Manager.

No outside food or beverage is permitted outside of specialty desserts, which must come from a professional kitchen.

FINAL CONFIRMATION

A final guest count and your food and beverage selections are due 14 days prior to your event.

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.

EVENT SPACE AVAILABILITY

Your private event space will be available from the contracted start time until the contracted end time, any extensions must be approved in advance.

BEVERAGE SERVICE

The last call for all beverage packages will be thirty minutes prior to the contracted end time, unless guests request an extension the night of the event.

THANK YOU!

We look forward to welcoming you for Sippin' Santa at Wye Hill.

