



WYE HILL KITCHEN & BREWING

2026/2027
EVENTS

People. Plates. Pours.

  @wyehill



HOST YOUR
EVENTS

AT

Wye Hill

**KITCHEN &
BREWING**

OUR STORY

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.

Raleigh residents had yearned for this location on the hill to reach its full potential, and we are honored to be the ones at the helm. At Wye Hill Kitchen & Brewing, it's our mission to foster an inclusive environment for righteously good people, plates and pours.

We feel strongly about building a hospitality company that focuses on the intrinsic value of human connection, the opportunity for our team to move forward in their professional development, and providing delightful food and drink.


Throughout the years, it became clear to us that the backbone of Wye Hill is the beer we produce right underneath our beloved patio. Coupled with our brewery program, our ever-evolving signature cocktail and elevated brewpub food menu have become a love letter to this city and community.


We're thrilled to share Wye Hill Kitchen & Brewing with y'all.

Scan below to enjoy a
**VIRTUAL
WALKTHROUGH**
of our available spaces!



 info@wyehill.com

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Raleigh, NC 27603

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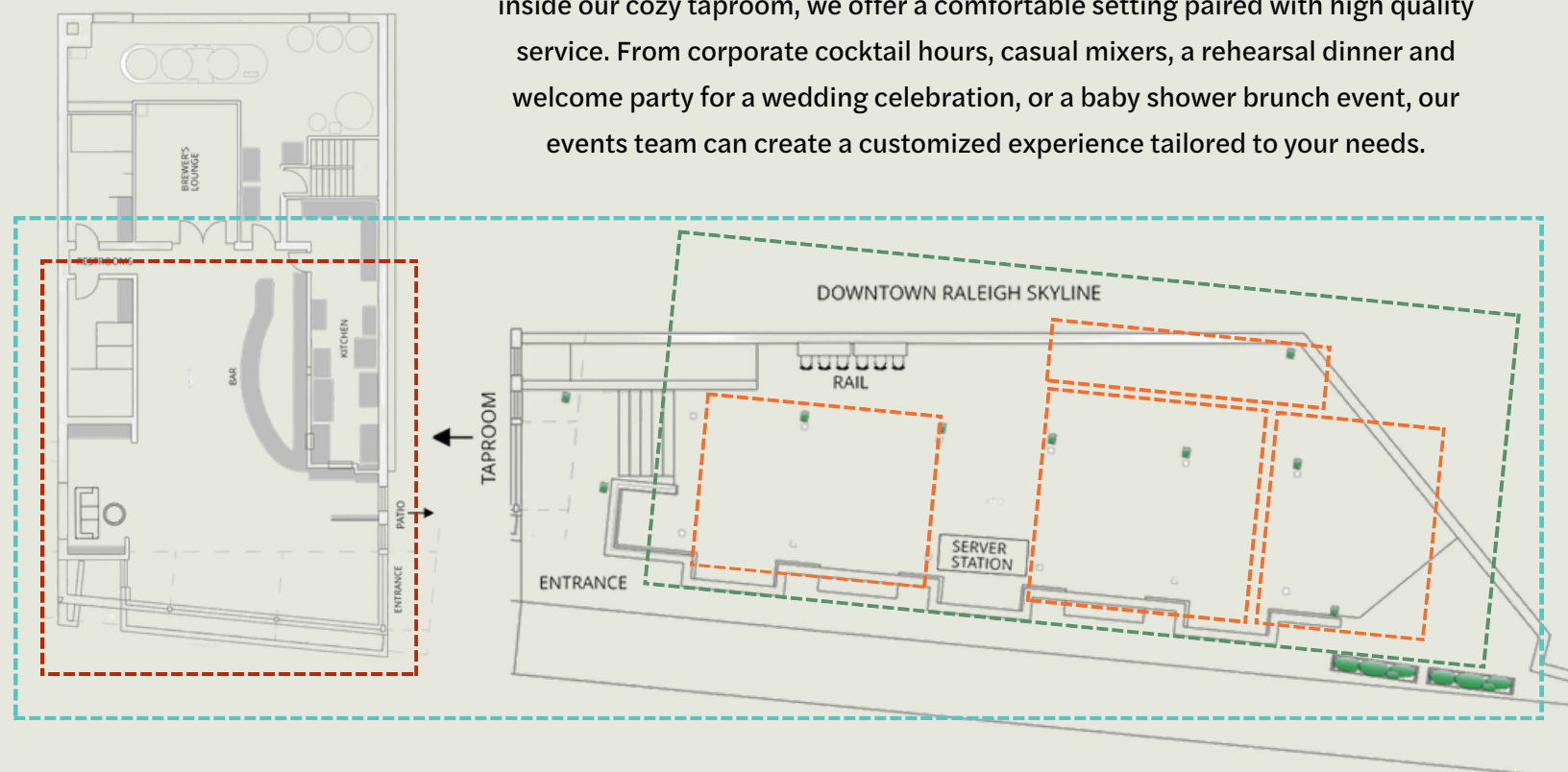
MISSION STATEMENT

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.

People. Plates. Pours.



Whether on our bright, spacious outdoor patio overlooking downtown Raleigh or inside our cozy taproom, we offer a comfortable setting paired with high quality service. From corporate cocktail hours, casual mixers, a rehearsal dinner and welcome party for a wedding celebration, or a baby shower brunch event, our events team can create a customized experience tailored to your needs.



AVAILABLE SPACES

SEMI-PRIVATE PATIO

PATIO BUYOUT

TAPROOM BUYOUT

FULL RESTAURANT BUYOUT

SEMI-PRIVATE PATIO

A designated section of our covered, four-season patio, this space offers a sense of privacy from other guests while keeping you in the heart of the action. Climate controls—including fans, misters, and heaters—ensure comfort year-round. Tall, pub-height tables are perfect for seated dining or reception-style mingling, with room dividers and planters helping to create a semi-private setting for your event.



NUMBER OF GUESTS

30 seated | 80 standing

FOOD & BEVERAGE MINIMUMS*

Brunch: \$650 - \$2,750

Lunch: \$550 - \$2,000

Dinner: \$850 - \$3,500

Weekend Dinner: \$1,250 - \$6,000

PATIO BUYOUT

Our most popular option for large groups and lively receptions, the Patio Buyout offers an open-air experience with sweeping views of the Raleigh skyline. The covered, four-season patio features climate controls like fans, misters, and heaters to ensure comfort year-round, while flexible seating and ample space make it perfect for mingling and celebration.

NUMBER OF GUESTS

100 seated | 150 standing

*FOOD & BEVERAGE MINIMUMS

Brunch: \$8,000

Lunch: \$2,000

Dinner: \$6,000

Weekend Dinner: \$11,000



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

TAPROOM BUYOUT

Looking for a bit more privacy? Our open, industrial-style space features large windows and direct access to the bar, giving guests that VIP brewery feel. Tall pub-height tables offer a flexible setup for both seating and mingling, while lower dining tables are ideal for a buffet or additional seating.



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

Book the entire restaurant for a private event, with exclusive access to our indoor taproom and covered, four-season patio—equipped with fans, misters, and heaters for year-round comfort. It's the perfect setup for a sunset cocktail hour followed by dinner and drinks overlooking the Raleigh skyline.

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: \$10,750

Lunch: \$4,000

Dinner: \$9,500

Weekend Dinner: \$16,000



*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 Crudité

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 BAR PACKAGE

ESTIMATED COST | \$15 PER PERSON PER HOUR
final balance based on consumption

Spirits, Wine, Craft Beer & Non-Alcoholic Beverages

BEER & WINE PACKAGE

ESTIMATED COST | \$10 PER PERSON PER HOUR
final balance based on consumption

Wine, Craft Beer & Non-Alcoholic Beverages

BEVERAGE ADD-ONS

WELCOME WINE POUR

ADDITIONAL \$10 PER GUEST

Guests are greeted at the door with a light pour of red, white, sparkling, or non-alcoholic wine to ease the flow and set the tone. It's a simple, elegant way to start the celebration right.

WELCOME BEER POUR

ADDITIONAL \$5 PER GUEST

Guests are greeted with 5oz tasting pours of two Wye Hill brews—an easy, flavorful way to ease arrivals and set a relaxed, welcoming tone from the start.

CUSTOM SPECIALTY COCKTAIL

ADDITIONAL \$9 PER GUEST UPON CONSUMPTION

Add a personal flair to your event with a custom specialty cocktail, crafted just for the occasion and served throughout the night. It's a memorable way to showcase your style and elevate the guest experience.



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 at Wye Hill Kitchen & Brewing.



KITCHEN & BREWING