

EVENT SPACES

Event spaces are considered semi-private, buyout options available.
Seated/standing capacities are listed for each space.

BREW PUB

(638 W. 4TH STREET, WINSTON-SALEM)

PRIVATE DINING ROOM -
25 SEATED/30 STANDING
MONDAY-THURSDAY F&B MINIMUM - \$350
FRIDAY-SUNDAY F&B MINIMUM - \$600

MEZZANINE - 45 SEATED/75 STANDING
MONDAY-THURSDAY F&B MINIMUM - \$800
FRIDAY-SUNDAY F&B MINIMUM - \$1,000

TASTING ROOM & MAIN BREWING FACILITY

(3800 KIMWELL DR. WINSTON-SALEM)

OUTDOOR BEER GARDEN
85 SEATED/100 STANDING
MONDAY-SUNDAY F&B RENTAL FEE - \$250/HOUR

BREWERY SPACE - *21+ ONLY*
65 SEATED/80 STANDING
MONDAY-THURSDAY F&B MINIMUM \$500
FRIDAY-SUNDAY F&B MINIMUM \$1,000
SPACE SET-UP FEE - \$250

FULL VENUE PRIVATE BUYOUT
MON-THURS. (10AM - 3PM) F&B MINIMUM - \$3,000
NO BUYOUT FEE
MON-THURS. (3-10PM) F&B MINIMUM - \$2,000
*BUYOUT FEE - \$250/HR(4+HRS)
FRIDAY-SUNDAY F&B MINIMUM - \$4,000
*BUYOUT FEE - \$500/HR(4+HRS)
SPACE SET-UP FEE - \$250

FOOTNOTE SEMI-PRIVATE SPACES

(634 W. 4TH STREET, WS, NC)

TORCH ROOM -
120 SEATED/150 STANDING
MONDAY-THURSDAY F&B MINIMUM - \$1,700
FRIDAY-SUNDAY F&B MINIMUM - \$2,000
SPACE SET-UP FEE - \$150

JADE ROOM - 32 SEATED/45 STANDING
MONDAY-THURSDAY F&B MINIMUM - \$800
FRIDAY-SUNDAY F&B MINIMUM - \$1,000
SPACE SET-UP FEE - \$150

TORCH & JADE ROOMS -
150 SEATED/200 STANDING
MONDAY-THURSDAY F&B MINIMUM - \$2,500
FRIDAY-SUNDAY F&B MINIMUM - \$3,000
SPACE SET-UP FEE - \$150

FOOTNOTE PRIVATE BUYOUTS

(634 W. 4TH STREET, WS, NC)

Catering minimums listed above for Torch
& Jade required before buyout fee.

FULL PRIVATE BUYOUT - \$3,750
SPACE SET-UP FEE - \$150

HOURLY PRIVATE BUYOUTS

MONDAY-THURSDAY - \$500/hr. (4 HOURS+)
FRIDAY-SUNDAY - \$750/hr. (4 HOURS+)
SPACE SET-UP FEE - \$150

OUTDOOR BREEZEWAY BUYOUT - \$200
*CAN ONLY BE ADDED TO BUYOUT SUBJECT TO AVAILABILITY.

F&B MINIMUMS ARE CALCULATED BEFORE TAX & 20% GRATUITY

CATERING IS SERVED BUFFET STYLE

PRIVATE EVENT CHARGES

EVENT DEPOSIT 50% of F&B MINIMUM
REQUIRED TO CONFIRM SPACE

TABLE LINENS INCLUDED IN SET-UP FEE
\$7/LINEN W/O SET-UP FEE
WHITE OR BLACK LINENS - NAPKINS INCLUDED IN ALL SPACES

AUDIO/VIDEO INCLUDED IN SET-UP FEE
SCREEN/PROJECTOR, TV, MICS, SPEAKERS, ETC - *\$35 VALUE*

OUTSIDE DESSERT FEE \$25/\$50 WEDDING
INCLUDES CUTTING, IF REQUESTED

BUFFET ATTENDANT
\$50/HOUR PER ATTENDANT

CARVING STATION
\$100/HOUR PER ATTENDANT

SECURITY \$50/HOUR PER ATTENDANT
*NOT REQUIRED FOR ALL EVENTS

SATELITE BAR \$150
*INCLUDES 1 ATTENDANT
*MAY BE REQUIRED IF GUEST COUNT EXCEEDS 100 PEOPLE

ADDITIONAL RENTAL FEES MAY APPLY FOR PARTIES OVER 100

BOXED LUNCHEES & PLATTERS

SALADS

SERVED WITH ROLL & COOKIE - \$16/PP

CHEF SALAD

HAM, TURKEY, AND CHEDDAR CHEESE ON A BED OF SPINACH & ROMAINE WITH TOMATOES & CARROTS W/ CHOICE OF DRESSING

CHOPPED CAESAR SALAD

GRILLED CHICKEN, TOMATOES, PARMESAN CHEESE & CROUTONS ON CHOPPED ROMAINE W/ CAESAR DRESSING

FOOTHILLS PUB SALAD

GRILLED CHICKEN, MIXED GREENS, BACON, TOMATOES, CHEDDAR CHEESE & CARROTS W/ RANCH DRESSING

MEDITERRANEAN SALAD

GRILLED CHICKEN, OLIVES, BANANA PEPPERS, FETA, SUN DRIED TOMATOES, CUCUMBER, SALAMI & PEPPERONI ON CHOPPED ROMAINE W/ OIL & VINEGAR

PEAR & ARUGULA

GRILLED CHICKEN, STOUT SOAKED CRANBERRIES & CANDIED PECANS ON ARUGULA WITH CRUMBLLED BLUE CHEESE W/ CITRUS JADE VINAIGRETTE

WRAPS

INCLUDES CHIPS & COOKIE - \$15/PP

VEGGIE WRAP

HUMMUS, SPINACH, TOMATO, GRILLED ZUCCHINI & FETA CHEESE WRAPPED IN A FLOUR TORTILLA

CHICKEN CAESAR WRAP

GRILLED CHICKEN, ROMAINE, DICED TOMATOES, CAESAR DRESSING & PARMESAN CHEESE WRAPPED IN A FLOUR TORTILLA

BUFFALO CHICKEN WRAP

GRILLED CHICKEN TOSSED IN OUR HOUSEMADE BREWHOUSE SAUCE(GARLIC BUFFALO), LETTUCE, TOMATO, PROVOLONE & RANCH DRESSING WRAPPED IN A FLOUR TORTILLA

CALIFORNIA TURKEY WRAP

TURKEY, PEPPER JACK CHEESE, GUACAMOLE, BACON, LETTUCE & TOMATO WRAPPED IN A FLOUR TORTILLA

SANDWICHES

INCLUDES CHIPS & COOKIE - \$15/PP

SMOKED TURKEY & APPLEWOOD BACON

SMOKED TURKEY BREAST, BACON, SWISS CHEESE, DIJONNAISE, LETTUCE & TOMATO ON WHEAT BREAD

HAM & SWISS

SLICED HAM, SWISS CHEESE, HONEY MUSTARD, LETTUCE & TOMATO ON SOURDOUGH

PIMENTO CHEESE

HOUSE-MADE PIMENTO CHEESE & TOMATO ON A HOAGIE ROLL

ITALIAN COLD CUTS

HAM, PEPPERONI, SALAMI, PROVOLONE, LETTUCE, TOMATO, ONION, OIL & VINEGAR ON A HOAGIE ROLL

CLUB SANDWICH

HAM, TURKEY, BACON, CHEDDAR, LETTUCE, TOMATO & MAYO ON SOURDOUGH BREAD

WINSTON HOT CHICKEN SALAD

OUR SIGNATURE WINSTON HOT CHICKEN SALAD WITH LETTUCE & TOMATO ON WHEAT BREAD

PLATTERS & BOWLS

SERVES - 20 GUESTS

SANDWICH PLATTER - \$140

YOUR CHOICE OF 3 SANDWICHES LISTED ABOVE

FRESH SEASONAL FRUIT - \$100

COLD SIDE SALAD - \$80

YOUR CHOICE OF PASTA SALAD, POTATO SALAD, OR BLACK BEAN & CORN SALAD

DESSERT PLATTER \$100

ASSORTMENT OF COOKIES, BROWNIES & POUND CAKE

DRINKS

FRESH BREWED TEA OR LEMONADE - \$8/GAL

BOTTLED WATER - \$3/BOTTLE

\$100 MINIMUM ORDER FOR DELIVERY (PRICES DO NOT INCLUDE SET-UP OR BREAKDOWN)

\$30 DELIVERY FEE 2 MI. OUT; \$40 MIN. 3 MIL. +

*WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

BUFFET-STYLE SERVICE

| | |
|-------------------|---------|
| 1 ENTREE, 2 SIDES | \$26/PP |
| 2 ENTREE, 2 SIDES | \$32/PP |
| 2 ENTREE, 3 SIDES | \$36/PP |
| 2 ENTREE, 4 SIDES | \$40/PP |

BUFFET ENTREES

GF - GLUTEN FREE V - VEGETARIAN

HERB CRUSTED ROAST BEEF TENDERLOIN W/
HORSERADISH CREAM SAUCE +\$6/PP GF

DIJON DILL PORK TENDERLOIN GF

SHERRY ROASTED CHICKEN BREAST GF

BEER BRAISED PULLED PORK GF

LEMON DILL BEURRE BLANC SALMON GF

PASTA ROSE WITH ARTICHOKES,
RED PEPPERS & SPINACH V

SPIRAL SLICED HAM W/ HONEY GLAZE

BEEF TIPS W/ STOUT MUSHROOM GRAVY

BUFFET SIDE DISHES

GARLIC WHIPPED POTATOES GF, V

ROASTED ROSEMARY NEW POTATOES GF, V

CHIPOTLE BBQ BAKED BEANS W/ BACON GF

SAUTEED SEASONAL VEGETABLES GF, V

CAPRESE PASTA SALAD V

MASHED MAPLE SWEET POTATOES GF, V

MAC & CHEESE V

BLACK BEAN & CORN SALAD GF, V

SAUTEED GREEN BEANS W/ OR W/O BACON

COLD SESAME NOODLES W/ PEANUT SAUCE

ROASTED GARLIC & GREEN ONION RICE V

CREAMY COLE SLAW V

ISRAELI COUSCOUS W/ FRESH VEGGIES

ROASTED CAULIFLOWER W/ PARMESAN V

DINNER ADD-ONS

| | |
|-------------------|----------|
| MIXED GREEN SALAD | + \$4/PP |
| BREAD & BUTTER | + \$2/PP |
| PLATED SALAD | + \$5/PP |

CURATED DINNER STATIONS

BEER BRAISED BBQ STATION - \$30/PP
BEER BRAISED PULLED PORK SERVED W/ BBQ BAKED BEANS,
MAC N' CHEESE, AND JALAPENO CORN MUFFINS

SLIDER STATION \$25/PP
CHOICE OF 2 PROTEINS: PULLED PORK, SLICED HAM, BEEF
BURGERS OR BLACK BEAN PATTIES - SERVED WITH ALL
THE FIXINS & POTATO SALAD
(+\$2/PP FOR EACH ADDITIONAL PROTEIN)

CHICKEN TENDER STATION \$27/PP
BEER BATTERED FRIED CHICKEN TENDERS SERVED W/
RANCH & BBQ SAUCE W/ GARLIC MASHED POTATOES,
BAKED BEANS, BLANCHED GREEN BEANS & ROLLS

TACO STATION \$24/PP
CHOICE OF GROUND BEEF, CHICKEN, OR REFRIED BLACK
BEANS INCLUDES CHEESE, GUACAMOLE, PICO DE GALLO,
BREWHOUSE SAUCE, LETTUCE, ONIONS, SOUR CREAM,
MEXICAN RICE & TORTILLAS
(+\$2/PP FOR EACH ADDITIONAL PROTEIN)

ITALIAN PASTA STATION \$26/PP
CHOICE OF HOUSEMADE MEAT OR VEGGIE LASAGNA OR
CHICKEN CARBONARA - SERVED W/ CAPRESE SKEWERS,
ANTIPASTO, CAESAR SALAD, AND BREAD
(+4/PP FOR BOTH PROTEINS)

GREEK FEAST \$26/PP
CHOICE OF CHICKEN SOUVLAKI OR FALAFEL, SERVED
WITH HUMMUS & PITA BREAD AND GREEK SALAD
(+\$1/PP FOR BOTH PROTEINS)

CURRY FEAST \$26/PP
CHOICE OF YELLOW CURRY CHICKEN OR TOFU SERVED WITH
SAMOSAS WITH RITA & TAMARIND DIPPING SAUCES,
RICE AND GARLIC NAAN
(+1/PP FOR BOTH PROTEINS)

SIDE DISH STATIONS

MASHED POTATO STATION \$13/PP
INCLUDES BUTTER, BACON, SCALLIONS, SOUR CREAM, CHEESE, CHILI

SALAD STATION \$11/PP
MIXED GREENS, ROMAINE & ASSORTED TOPPINGS

CATERING
SERVED
BUFFET
STYLE **MENU**

CAPRESE PASTA SALAD V - \$60

GRAPE TOMATOES, BUFFALO MOZZARELLA BALLS, FRESH BASIL & PASTA TOSSED IN HOUSE BALSAMIC VINAIGRETTE

ANTIPASTO SKEWERS GF - \$65

BUFFALO MOZZARELLA, ARTISAN CURED MEAT, CHERRY TOMATOES, BALSAMIC GLAZE

HAM & CHEDDAR PINWHEELS - \$65

SLICED HAM & SHARP CHEDDAR ROLLED IN PUFF PASTRY & BAKED GOLDEN BROWN

SPINACH & PARM PINWHEELS - \$65

SPINACH & PARMESAN ROLLED IN PUFF PASTRY & BAKED GOLDEN BROWN

SWEET CHILI TOFU SKEWERS V - \$65

QUESADILLAS - \$70

SAVORY MELTED CHEESE AND BLACK BEAN & CORN SALSA ON A TOASTED FLOUR TORTILLA (*ADD PORK, CHICKEN, SEASONED GROUND BEEF OR BACON +\$20)

TOMATO & BASIL BRUSCHETTA ON CIABATTA - \$70

LOADED MINI NEW POTATOES GF,V - \$70

AVAILABLE W/WO BACON AND SOUR CREAM AND SCALLIONS

MIXED GREENS SALAD GF, V - \$75

CHOICE OF (2) DRESSINGS: JADE VINAIGRETTE, RANCH, BLUE CHEESE, HONEY MUSTARD, THOUSAND ISLAND, RANCHHOUSE OR CAESAR

DIP TRIO & TORTILLA CHIPS - \$75

CHOICE OF 3: GUACAMOLE, HUMMUS, HOUSEMADE BEER CHEESE, SPINACH ARTICHOKE, SALSA OR BREWHOUSE CHICKEN WING DIP

CHEDDAR & SAUSAGE BISCUITS - \$75

SHARP CHEDDAR & CRUMBLLED SAUSAGE FOLDED IN FLUFFY BISCUIT DOUGH THEN BAKED TO PERFECTION

SOFT PRETZEL BITES V - \$80

SERVED WITH HOUSEMADE BEER CHEESE, CINNAMON HONEY BUTTER & HOUSEMADE SPICY MUSTARD

VEGETABLE CRUDITE GF,V - \$85

ASSORTED DISPLAY OF FRESH SEASONAL VEGETABLES SERVED WITH DILL RANCH

CUCUMBER BITES V - \$85

CUCUMBER TOPPED WITH DILL CREAM CHEESE AND CHERRY TOMATO

BUFFALO CAULIFLOWER - \$85

FRIED CAULIFLOWER TOSSED IN BUFFALO SAUCE & SERVED W. BLUE CHEESE AND CELERY

SWEET CHILI CHICKEN SKEWERS - \$85

WINSTON HOT PHYLLO CUPS - \$85

OUR SIGNATURE WINSTON CHICKEN SALAD, SERVED IN A CRISPY PHYLLO CUP TOPPED W/ DICED TOMATO

CHORIZO & CHEDDAR STUFFED MUSHROOMS - \$85

CHORIZO AND CHEDDAR STUFFED IN A BUTTON MUSHROOM

APPETIZER PLATTERS
EACH TRAY SERVES APPROXIMATELY 20 PEOPLE

PORK & GREEN CHILI MINI CHIMICHANGAS - \$85
BRAISED PORK W/ A CHEESY GREEN CHILI SAUCE WRAPPED IN CRISPY WONTON

REUBEN ROLLS - \$85
HOUSE COOKED CORNED BEEF, SWISS, SAUERKRAUT ROLLED UP IN A WONTON WRAPPER & FLASH FRIED SERVED W/ 1000 ISLAND DIPPING SAUCE

FRIED MAC & CHEESE BITES V - \$90
HOUSEMADE MAC & CHEESE WRAPPED IN PHYLO DOUGH & FLASH FRIED

PIMENTO CHEESE & BACON JAM MINI BISCUITS - \$90

BEYOND KOREAN BBQ ENDIVE BOATS GF, V - \$90
BEYOND BURGER CRUMBLES TOSSED IN KOREAN BBQ SAUCE & SERVED IN CRISP ENDIVE BOATS

MEATBALLS - \$100
GLAZED IN OR CHOICE OF SAUCE: HOPPYUM BBQ, SWEET THAI CHILI, MARINARA

FRESH SEASONAL FRUIT DISPLAY GF, V - \$100

1/2 FRUIT & CHEESE / 1/2 VEGGIE DISPLAY GF, V - \$100

DESSERT PLATTER V - \$100
COMBO OF COOKIES, POUND CAKE, BROWNIES

BAKED BRIE - \$100
ARTISAN BRIE STUFFED WITH RASPBERRIES IN A PUFF PASTRY, BAKED UNTIL GOLDEN BROWN

FRESH SEASONAL FRUIT & CHEESE GF - \$125
SERVED WITH WATER CRACKERS

CHICKEN TENDERS - \$125
CHOICE OF 2 DIPPING SAUCES: HOPPYUM BBQ, HONEY MUSTARD, WINSTON HOT, SWEET CHILI, BREWHOUSE OR RANCH

WINGS GF - \$135
CHOICE OF: BROWN SUGAR SMOKED OR TRADITIONAL WINGS TOSSED IN OUR BREWHOUSE SAUCE
SERVED WITH CELERY & BLUE CHEESE OR RANCH DRESSING

MINI SLIDERS - \$140
CHOICE OF 2: PORK, BEEF OR SOUTHWEST BLACK BEAN SERVED W/ ALL THE FIXINS

ASSORTED MINI SANDWICHES - \$140
SERVED COLD WITH YOUR CHOICE OF HAM & SWISS W/ MUSTARD AND PICKLES; TURKEY & BRIE W/ APPLE AND ARUGULA; PIMENTO CHEESE OR COMBO

CHARCUTERIE PLATTER - \$140
ASSORTMENT OF ARTISANAL CHEESE & CURED MEATS. SERVED WITH WHOLE GRAIN MUSTARD, STOUT CRANBERRY COMPOTE & WATER CRACKERS

HOUSE SMOKED SALMON GF - \$150
SERVED WITH DILL CREAM CHEESE, DICED BOILED EGG, CAPERS, CHOPPED RED ONION, RYE TOAST & CRACKERS

MINI CRAB CAKES - \$150
HOUSEMADE CRAB CAKES SERVED W/ A ROASTED RED PEPPER DEMI SAUCE

SHRIMP COCKTAIL - \$175
FRESH, CHILLED SHRIMP SERVED WITH LEMON WEDGES AND COCKTAIL SAUCE

APPETIZER PLATTERS
EACH TRAY SERVES APPROXIMATELY 20 PEOPLE

BREAKFAST

PLATTERS

CHICKEN AND WAFFLES - \$125

FLUFFY WAFFLES & CRISPY FRIED CHICKEN TENDERS TOPPED
W/ WINSTON HOT SAUCE, DILL PICKLES, AND MAPLE SYRUP

ASSORTED BAGELS, MUFFINS & PASTRIES - \$85

ASSORTED MINI QUICHE - \$75

FRESH FRUIT - \$100

SAUSAGE & CHEDDAR BISCUITS - \$75

FRITTATA - \$100

CHOICE OF: SPINACH, SUNDRIED TOMATO &
PARMESAN OR CHORIZO, CHEDDAR & SCALLIONS

HOUSE SMOKED SALMON - \$150

SERVED WITH DILL CREAM CHEESE, DICED BOILED EGG, ROASTED RED
PEPPERS, CAPERS, CHOPPED RED ONION, RYE TOAST & CRACKERS

BUFFET STYLE

YOGURT, GRANOLA, FRUIT - \$7/PP

BISCUIT BAR - \$16/PP

BUTTER, HONEY, PIMENTO CHEESE, BACON, SAUSAGE

ADD EGGS \$2/PP

ADD SAUSAGE GRAVY \$2/PP

BREAKFAST TACO BAR - \$17/PP

SCRAMBLED EGGS, CHEDDAR CHEESE, SAUSAGE

CRUMBLES, BACON BITS, HOT SAUCE, SOUR

CREAM, GUACAMOLE, SALSA, SCALLIONS

HASHBROWNS - \$3/PP

SERVED WITH KETCHUP & HOT SAUCE

DRINKS

COFFEE - \$19/PER GAL.

TO GO CUPS & LIDS, SUGAR PACKETS,
CREAMER, STIR STRAWS, & NAPKINS

JUICE - \$5/CARAFE

DESSERT PLATTERS

MINI CANNOLI

crispy cannoli shells filled with a ricotta cream cheese filling and your choice of mini chocolate chips or raspberry coulis

30 PIECES - \$175

TIRAMISU

decadent mascarpone cream layered with fresh espresso soaked ladyfinger cookies dusted w/ cocoa powder

SERVES 25 - \$175

LEMON BARS

gooey lemon filling baked on a flaky crust and topped with powdered sugar

SERVES 25 - \$150

BREAD PUDDING

your choice of one flavor: blueberry, chocolate chip, or peach served with vanilla ice cream (add \$2 per guest)

SERVES 25 - \$150

APPLE DUMPLINGS IN PUFF PASTRY

warm, comforting apple dumplings in crispy puff pastry vanilla ice cream (add \$2 per guest)

SERVES 25 - \$150

PHYLLO CUP BITES

your choice of 1 flavor: pecan pie, key lime pie, or strawberry cheesecake. served with whipped cream

SERVES 35 - \$150

MINI CUPCAKES

your choice of one flavor: chocolate with chocolate icing or vanilla with vanilla buttercream icing

SERVES 35 - \$150

CHOCOLATE COVERED STRAWBERRIES

juicy, fresh strawberries dipped in milk chocolate

SERVES 35 - \$150

MOUSSE CUPS

choice of traditional chocolate mousse, white chocolate, or raspberry chambord

SERVES - \$125, ADD \$25 FOR VARIETY

SIGNATURE COOKIE PLATTER

your choice of up to two flavors: chocolate chip, red velvet, apple caramel, lemon blueberry, or white chocolate macadamia nut

SERVES 25 - \$125

DESSERT PLATTER

house-made brownies, pound cake, and chocolate chip cookies

SERVES 25 - \$100