



BREWERS AT
4001 YANCEY
CHARLOTTE NC

EVENT GUIDE

Personal Event Manager

Brewers at 4001 Yancey provides guests with a Personal Event Manager to assist with all aspects of planning your event. Our Event Manager will put their experience and efficiency to work for you. We are more than happy to help with all accommodations. Our knowledgeable Event Manager will be by your side to answer questions, help you make decisions, and ensure that your event is exactly what you've envisioned.

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EVENT GUIDE OVERVIEW

Areas Available

Brewers at 4001 Yancey can accommodate groups as small as 12 and as large as 250. Our flexible seating arrangements allow us to be able to customize your event while allowing our taproom to remain open to the general public. Each location has its set of limitations, so please work with your Event Manager to select the best option for your event.

Menu Selections

Groups of 12 or smaller, who wish to reserve space in our taprooms, are directed to select from our taproom menu. Groups larger than 12, we offer a chef-driven preset menu, and can accommodate all types of dining styles including heavy appetizers, family style settings, and buffet dinners. The variety of menus offer something for every type of event. Our Event Manager will walk you through this process step by step to ensure you and all your guests are more than satisfied on the day of your event. We are more than happy to address any dietary or allergy restrictions you or your guests have.

Beverages

At Brewers at 4001 Yancey, beer is at the forefront of everything we do. With 40 taps available, we offer a wide selection of beer your guests can enjoy. Our staff is thoroughly trained to help guests find their perfect beer match! From beer flights (Five 5 oz. pours), 12 oz. draft and pints are all available. Plus, we offer both Crowlers (32 oz. cans) and Growlers (64 oz. vessels) to go. We also offer a seasonal selection of wines, spirits, and other beverages.

Details Matter!

The more we know, the more helpful we can be in making sure your event exceeds your expectations!



AREAS AVAILABLE

Private Event Room | Private Area

Seated Capacity 120 ppl; Standing Room 130 ppl

This exclusive private event space delivers flexibility in all types of set ups. Features include a private patio and state of the art video technology with AV hook up and wireless microphones, making it ideal for receptions, sales meetings or fundraising functions.

Bowers Beer Garden | Semi Private/Private Area

Seated Capacity 50-200 ppl; Standing Room 200

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 events 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 80 ppl; Standing Room 120

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 80 for dining or 120 for a mix and mingle style of event.

The Ruins | Semi Private/Private Area

Seated Capacity 80 ppl; Standing Room 100ppl

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, as it is called now, offers a covered patio experience with an industrial/rustic feel. This area offers the choice of 3 lounge areas or community table set up with direct access to our dog-friendly lawn.

Innovation Bar | 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.



MENU SELECTION

In order to ensure that your event will be executed in a timely manner and allows you to customize your event, we have different dining styles to choose from depending on what type of event flow you are looking to have. Your Event Manager will be able to explain each option for you. Your menu selection due date will be determined by the Event Manager depending on the time of your reservation.

Appetizers

- Corn & Jalapeno Hushpuppies** – Prima Pils cheese sauce
- 4001 Wings** – SC Mustard, Classic Buffalo, White BBQ
- Fresh Mozzarella Tomato Skewers** – Basil and extra virgin olive oil
- Mushroom Patty Crostini** – 3 cheeses, Porter Aioli
- Fried Chicken Slider** – lettuce, Hazy IPA pickle mayo
- Smoked Pork Slider** - 2X IPA BBQ sauce, pickled jalapeño slaw
- House Made Pretzel Bites** – Prima Pils cheese sauce
- Avocado Crostini** – Heirloom tomatoes, avocado puree, olive tapenade, basil
- Chilled Artichoke Dip** – chile oil, dehydrated spinach, crostini
- Mango Crush Shrimp Cocktail** – lemons, cocktail sauce (upcharge)

Entrees

- Pale Ale Roasted Chicken** – Lemon olive oil
- Smoked BBQ** – Pulled pork, 2X IPA BBQ sauce
- 8 Days a Week Fried Chicken** – pickled jalapeño gravy
- Roasted Vegetable Lasagna** – Zucchini, squash, eggplant, roasted red peppers, spinach, parmesan mushroom sauce
- Roasted Salmon** – with IPA gastrique
- Heirloom Grain Bowl** – Carolina Gold rice, Sea Island Red Peas, avocado, greens, Brussels sprouts, cauliflower, kimchi vinaigrette
- Braised Short Rib** – American Whiskey glaze (upcharge)

Sides

- Herb Roasted Red Skin Potatoes
- Sour Cream and Garlic Mashed Potatoes
- Roasted Vegetables
- Balsamic Glazed Brussels Sprouts
- Whole Sautéed Mushrooms
- Pickled Jalapeño slaw
- Carolina Gold Rice
- Carolina Gold Rice and Beans

Desserts

- Golden Monkey Banana Pudding** – crushed Nilla wafers
- Triple Chocolate Brownie** – bourbon caramel drizzle
- Cloud Walker Peach Cobbler** – whipped cream

SERVICE STYLES

Family Style Menu

For another seated dinner option, our Family Style Menu creates a warm, casual atmosphere for your guests. All meals will be on large platters and bowls allowing everyone to share. Bread and house salad included with your choice below. Final head counts will need to be provided to your Event Manager no later than 7 days before your event.

Family Package: \$25

Appetizer + Family Package: \$30

Appetizer + Family Package + Dessert: \$35

Entrée Buffet | Minimum 30 Guests

An entrée buffet is perfect for a dinner event, such as rehearsal dinners, family reunions, showers, and anniversaries. Included in the Entrée Buffet pricing is your choice of 2 entrées and 3 side dishes. Bread and a House Salad is included. Final head counts will need to be provided to your Event Manager no later than 7 days before your event.

Buffet Package: \$30

Appetizer + Buffet Package: \$35

Appetizer + Buffet Package + Dessert: \$40

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 pricing is your choice of 2 entrées 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 before your event.

Plated Package: \$30

Appetizer + Plated Package: \$35

Appetizer + Plated Package + Dessert: \$40



ALTERNATIVE DINING OPTIONS

Heavy Appetizers

Selecting the Heavy Appetizer option is great for networking and social events.

Choose 2 Appetizers- \$15 per person

Choose 3 Appetizers- \$17 per person

Choose 4 Appetizers- \$20 per person

Brewers Lunch

The Sandwich Menu option is great for lunch gatherings. All sandwiches come with mixed greens with House Balsamic Vinaigrette and are served with house made salt and vinegar chips. Final sandwich counts will need to be provided to your Event Manager no later than 72 hours before your event.

Brewers Lunch | \$15 per person.

Add dessert: additional \$5 per person

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

"Mushroom Patty" Patty Melt – American, cantal, gouda, Hop Devil mustard, toasted bread

Heirloom BLT – mixed greens, bacon, basil aioli, toasted bread

Fresh Ribeye Cheesesteak - hot cherry peppers, mushrooms, Prima Pils cheese sauce, hoagie

Turkey and Avocado – house smoked turkey, arugula, tomatoes, bacon, Resin mayo, toasted whole wheat bread

Summer Love Shrimp Roll – chow-chow, avocado, fennel remoulade, hoagie

Heirloom Grain Bowl – Carolina Gold Rice, Sea Island Red Peas, cauliflower, brussels, greens, avocado, kimchi vinaigrette

Roast Chicken Breast Salad – mixed greens, avocado, blue cheese, sweet corn, tomato, pickled eggs, CLT brewed citrus vinaigrette

Custom Menu

You may work directly with your Event Manager and our Chef to tailor a custom menu to suit your needs. Typical lead time on this option will be 6 weeks prior to the event and will require at least one sit down meeting with our Chef and Event Manager to plan your menu. 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.



BEVERAGE SELECTIONS

All beer, wine, and spirits follow current in-house menu prices.

Bar Options

1. You can have our entire bar selection open to your guests for the duration of the event. Each drink will be added individually to your final bill.
2. 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.
3. You can pre-purchase drink tickets (\$6.00 a piece) which include beer and wine. Any Cocktail tickets will be priced at menu pricing.

Be advised, if your guests are paying for alcoholic drinks individually, our service staff will ask them for a credit card upon their order.

Other Beverages

We serve Coke products, VBC Root Beer, unsweetened iced tea, coffee and juices. All of which are available for your party. Non-alcoholic drinks are individually added to your final bill (Bar selection #1) or \$3 per person applied to all guests (Bar selection #2).

Unique Add-On Options

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

Beer Tasting | Sample a few of Victory, Southern Tier, and Sixpoint's beers 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 range between \$8 to \$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 \$9.50-13.50 per fill). You may pre-determine which type of beer you wish to give your guests, or we can provide order sheets that your guests can turn in to their server to have their Growler processed.



ADDITIONAL DETAILS

Decorations & Special Arrangements

You are welcome to provide flowers or balloon décor if you wish. 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 do so and that your décor items are allowable in your space. Restricted items listed in your contract include, but are not limited to: confetti, feathers, glitter, sand, grass, open-flame candles. If you would like to provide place cards, let your Event Manager know so that they can confirm layout and arrange to receive your detailed legend for place card setup. Place cards will need to be provided to Brewers at 4001 Yancey no later than 48 hours before your scheduled event.

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 and 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 a 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.



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.

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 and manager 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.

