

# 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\*

## BUFFET ENTRÉE

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

DIJON DILL PORK TENDERLOIN GF

SHERRY MARINATED OVEN ROASTED CHICKEN BREAST GF

GOLDEN ALE BRAISED PULLED PORK GF

LEMON DILL BEURRE BLANC SALMON GF

PASTA ROSE WITH ARTICHOKEs, RED PEPPERS & SPINACH V

SPIRAL SLICED HAM W/ HONEY GLAZE

## BUFFET ENTRÉE SIDES

GARLIC WHIPPED POTATO GF, V

ROSEMARY NEW POTATO GF, V

CHIPOTLE BBQ BAKED RED BEANS W/ BACON GF

MEDLEY OF PAN SAUTÉED VEGETABLES GF, V

CAPRESE PASTA SALAD V

MAPLE SWEET POTATO PURÉE GF, V

MAC & CHEESE V

BLACK BEAN & CORN SALAD GF, V

POTATOES AU GRATIN

SUCCOTASH

GREEN BEANS

1 ENTRÉE, 2 SIDES	\$26/PP
2 ENTRÉE, 2 SIDES	\$32/PP
2 ENTRÉE, 3 SIDES	\$36/PP
2 ENTRÉE, 4 SIDES	\$40/PP

## EXTRAS

MIXED GREEN SALAD + \$4/PP

BREAD & BUTTER + \$2/PP

PLATED SALAD + \$5/PP

## SIGNATURE DINNER PARTIES

BEER BRAISED BBQ STATION \$30/PP

HOUSEMADE PULLED PORK W/ BBQ BAKED BEANS, MAC N' CHEESE, AND JALAPENO & CORN MUFFINS

BUILD YOUR OWN SLIDERS \$25/PP

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

CHICKEN TENDERS PARTY \$27/PP

HOUSE BATTERED FRIED CHICKEN SERVED W/ RANCH & BBQ SAUCE W/ GARLIC MASHED POTATOES, BAKED BEANS, BLANCHED GREEN BEANS & ROLLS

TACO BAR \$24/PP

CHOICE OF SEASONED 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 FEAST \$26/PP

CAPRESE SKEWERS, ANTIPASTA, CAESAR SALAD, BREAD, CHOICE OF LASAGNA OR PASTA ROSE

## SIGNATURE DINNER STATIONS

MASHED POTATO STATION \$13/PP

INCLUDES BUTTER, BACON, SCALLIONS, SOUR CREAM, CHEESE, CHILI

SALAD STATION \$11/PP

MIXED GREENS, ROMAINE & ASSORTED TOPPINGS



# CATERING MENU

SERVED BUFFET STYLE

# BOX LUNCH & PLATTERS



## SALADS

SERVED WITH ROLL & COOKIE \$16/PP

### CHEF SALAD

DELI MEATS & CHEESES ON A BED OF SPINACH & ROMAINE WITH TOMATOES & CARROTS WITH CHOICE OF DRESSING

### CHOPPED ROMAINE SALAD

GRILLED CHICKEN, TOMATOES, PARMESAN & CROUTONS W/ CAESAR DRESSING

### FOOTHILLS PUB SALAD

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

### MEDITERRANEAN SALAD

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

### PEAR & ARUGULA

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

## WRAPS

INCLUDES CHIPS & COOKIE \$15/PP

### VEGGIE WRAP

HUMMUS, SPINACH, TOMATO, GRILLED ZUCCHINI & FETA

### CHICKEN CAESAR WRAP

GRILLED CHICKEN, ROMAINE, DICED TOMATOES, CAESAR DRESSING & PARMESAN

### BUFFALO CHICKEN WRAP

GRILLED CHICKEN, TOSSED IN BREWHOUSE SAUCE, LETTUCE, TOMATO, PROVOLONE & RANCH DRESSING

### CALIFORNIA WRAP

TURKEY, PEPPER JACK, GUACAMOLE, BACON, LETTUCE, TOMATO

## SANDWICHES

INCLUDES CHIPS & COOKIE \$15/PP

### SMOKED TURKEY & APPLEWOOD BACON

SWISS CHEESE, DIJONNAISE, LETTUCE & TOMATO ON WHEAT

### HAM & SWISS

HONEY MUSTARD, LETTUCE & TOMATO ON SOURDOUGH

### PIMENTO CHEESE

WITH TOMATO ON A HOAGIE

### ITALIAN COLD CUT

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

### CLUB SANDWICH

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

### WINSTON HOT

CHICKEN SALAD WITH LETTUCE & TOMATO ON WHEAT

## PLATTERS & BOWLS

SERVES - 20 GUESTS

### SANDWICH PLATTER

CHOICE OF 3

\$140

### FRESH SEASONAL FRUIT

\$100

### PASTA SALAD/POTATO SALAD/OR BLACK BEAN & CORN SALAD

\$80

### DESSERT PLATTER

ASSORTMENT OF COOKIES, BROWNIES & POUND CAKE

\$100

### FRESH BREWED TEA OR LEMONADE

\$8/GALLON

### 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 MI. +

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

# APPETIZERS

## DISPLAYED PLATTERS

SERVE ~ 20 GUESTS



<b>PIMENTO CHEESE &amp; BACON JAM MINI BISCUITS</b>	<b>\$90</b>
<b>MAC &amp; CHEESE BITES V</b> HOUSEMADE MAC & CHEESE WRAPPED IN PHYLO DOUGH & FLASH FRIED	<b>\$90</b>
<b>ASSORTED MINI SANDWICHES</b> SERVED COLD WITH YOUR CHOICE OF HAM, TURKEY, PIMENTO CHEESE OR COMBO	<b>\$140</b>
<b>QUESADILLAS</b> OUR LEGENDARY QUESO BLEND, BLACK BEAN & CORN SALSA ON A TOASTED FLOUR TORTILLA (*ADD PORK, CHICKEN, SEASONED GROUND BEEF OR BACON +\$20)	<b>\$70</b>
<b>MINI SLIDERS</b> CHOICE OF 2: PORK, BEEF OR SOUTHWEST BLACK BEAN SERVED W/ ALL THE FIXINS	<b>\$140</b>
<b>CAPRESE PASTA SALAD V</b> GRAPE TOMATOES, BUFFALO MOZZARELLA BALLS, CHEFINARD BASIL & ORECCHIETTE PASTA TOSSED IN HOUSE BALSAMIC VINAIGRETTE	<b>\$60</b>
<b>WINGS GF</b> SMOKED OR TRADITIONAL WINGS TOSSED IN OUR BREWHOUSE SAUCE. SERVED WITH CELERY & BLUE CHEESE DRESSING	<b>\$135</b>
<b>DESSERT PLATTER V</b> COMBO OF COOKIES, POUND CAKE, BROWNIES	<b>\$100</b>
<b>MIXED GREENS SALAD GF, V</b> CHOICE OF (2) DRESSINGS: JADE VINAIGRETTE, RANCH, BLUE CHEESE, HONEY MUSTARD, THOUSAND ISLAND, RANCHHOUSE OR CAESAR	<b>\$75</b>
<b>FRESH SEASONAL FRUIT &amp; CHEESE GF</b> SERVED WITH WATER CRACKERS	<b>\$125</b>
<b>FRESH SEASONAL FRUIT DISPLAY GF,V</b>	<b>\$100</b>
<b>1/2 FRUIT &amp; CHEESE /1/2 VEGGIE DISPLAY GF,V</b>	<b>\$100</b>
<b>VEGETABLE CRUDITÉ GF,V</b> ASSORTED DISPLAY OF FRESH SEASONAL VEGETABLES SERVED WITH DILL RANCH	<b>\$85</b>
<b>CHARCUTERIE PLATTERS</b> ASSORTMENT OF ARTISANAL CHEESE & CURED MEATS. SERVED WITH WHOLE GRAIN MUSTARD, STOUT CRANBERRY COMPOTE & WATER CRACKERS	<b>\$140</b>
<b>PRETZELS V</b> SERVED WITH HOUSEMADE BEER CHEESE, CINNAMON HONEY BUTTER & HOUSEMADE SPICY MUSTARD	<b>\$80</b>
<b>DIP TRIO &amp; TORTILLA CHIPS</b> CHOICE OF 3: GUACAMOLE, HUMMUS, HOUSEMADE BEER CHEESE, SPINACH ARTICHOKE, SALSA OR BREWHOUSE CHICKEN WING DIP	<b>\$75</b>
<b>CHEDDAR &amp; SAUSAGE BISCUITS</b> SHARP CHEDDAR & CRUMBLed SAUSAGE FOLDED IN FLUFFY BISCUIT DOUGH THEN BAKED TO PERFECTION	<b>\$75</b>

# APPETIZERS

## DISPLAYED PLATTERS

SERVE ~ 20 GUESTS



<b>ANTIPASTO SKEWERS GF</b> BUFFALO MOZZARELLA, ARTISAN CURED MEAT, CHERRY TOMATOES, BALSAMIC GLAZE	<b>\$65</b>
<b>TOMATO &amp; BASIL BRUSCHETTA ON CIABATTA</b>	<b>\$70</b>
<b>LOADED MINI NEW POTATOES GF,V</b> AVAILABLE WITH OR WITHOUT BACON	<b>\$70</b>
<b>CHICKEN SKEWERS TOSSED IN SWEET CHILI SAUCE</b>	<b>\$85</b>
<b>TOFU SKEWERS TOSSED IN SWEET CHILI SAUCE V</b>	<b>\$65</b>
<b>WINSTON HOT PHYLLO CUPS</b> OUR SIGNATURE WINSTON CHICKEN SALAD, SERVED IN A CRISPY PHYLLO CUP TOPPED W/ DICED DILL PICKLE	<b>\$85</b>
<b>CHORIZO &amp; CHEDDAR STUFFED MUSHROOMS</b> CHORIZO AND CHEDDAR STUFFED IN A BUTTON MUSHROOM	<b>\$85</b>
<b>PORK &amp; GREEN CHILI MINI CHIMICHANGAS</b> BRAISED PORK W/ A CHEESY GREEN CHILI SAUCE WRAPPED IN CRISPY WONTON	<b>\$85</b>
<b>REUBEN ROLLS</b> HOUSE COOKED CORNED BEEF, SWISS, SAUERKRAUT ROLLED UP IN A WONTON WRAPPER & FLASH FRIED SERVED W/ 1000 ISLAND DIPPING SAUCE	<b>\$85</b>
<b>BAKED BRIE</b> ARTISAN BRIE STUFFED WITH RASPBERRIES IN A PUFF PASTRY, BAKED UNTIL GOLDEN BROWN	<b>\$100</b>
<b>HAM &amp; CHEDDAR PINWHEELS</b> SLICED HAM & SHARP CHEDDAR ROLLED IN PUFF PASTRY & BAKED GOLDEN BROWN	<b>\$65</b>
<b>BEYOND KOREAN BBQ ENDIVE BOATS GF, V</b> BEYOND BURGER CRUMBLES TOSSED IN KOREAN BBQ SAUCE & SERVED IN CRISP ENDIVE BOATS	<b>\$90</b>
<b>MINI QUICHES - ASSORTED</b>	<b>\$75</b>
<b>SPINACH &amp; PARM PINWHEELS</b> SPINACH & PARMESAN ROLLED IN PUFF PASTRY & BAKED GOLDEN BROWN	<b>\$65</b>
<b>CHICKEN TENDERS</b> CHOICE OF 2 DIPPING SAUCES: HOPPYUM BBQ, HONEY MUSTARD, WINSTON HOT, SWEET CHILI, BREWHOUSE OR RANCH	<b>\$125</b>
<b>HOUSE SMOKED SALMON GF</b> SERVED WITH DILL CREAM CHEESE, CAPERS, CHOPPED RED ONION, RYE TOAST & CRACKERS	<b>\$150</b>
<b>MEATBALLS</b> GLAZED IN OR CHOICE OF SAUCE: HOPPYUM BBQ, SWEET THAI CHILI, MARINARA	<b>\$100</b>

# MENU

## BREAKFAST

### PLATTER

ASSORTED BAGELS, MUFFINS &  
PASTRIES / \$85

ASSORTED MINI QUICHE / \$75

FRESH FRUIT / \$100

SAUSAGE & CHEDDAR  
BISCUITS / \$75

FRITTATA/ \$100

VEGGIE: SPINACH, SUNDRIED TOMATO, PARMESAN  
OR CHORIZO, CHEDDAR, SCALLIONS

HOUSE SMOKED SALMON/ \$150

SERVED WITH DILL CREAM CHEESE, 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

BUILD YOUR OWN BREAKFAST TACOS  
\$17/PP

SCRAMBLED EGGS, CHEDDAR CHEESE, SAUSAGE CRUMBLES,  
BACON BITS, HOT SAUCE, SOUR CREAM, 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

FOOTHILLS BREWING TASTING ROOM  
FOOTHILLS BREWPUB  
FOOTNOTE COFFEE & COCKTAILS





# DESSERT CATERING MENU

## **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 and rich dark chocolate  
SERVES 25 - \$175

## **SHEET-PAN BARS**

your choice of one flavor: lemon, chocolate turtle, or strawberry cheesecake  
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 served with 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 and drizzled with white chocolate  
SERVES 35 - \$150

## **CHOCOLATE MOUSSE CAKE TRIFLE**

luscious chocolate mousse layered with house-made pound cake and whipped cream  
SERVES 20 - \$150

## **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