



The Barrel Room is a unique, private space for your next event! Lined with barrels, in which we are aging various LBC beers, it is the perfect intimate space for rehearsal dinners, corporate meetings, birthday parties and more! For your convenience, The Barrel Room also includes a private bar and a dedicated bartender.



DAY OF RENTAL	FEE + MINIMUM PURCHASE (11am-4pm) 4 hour block	FEE + MINIMUM PURCHASE (4pm-11pm) 4 hour block
Monday- Wednesday	\$250 + \$500	\$300 + \$600
Thursday and Sunday	\$350 + \$750	\$400 + \$800
Friday and Saturday	\$400 + \$800	\$600 + \$1,500

4 HOUR BLOCKS FOR EVENTS INCLUDE GUEST SET UP AND BREAKDOWN TIME

(\$75 PER EXTRA HOUR OR PURCHASE OF AN ADDITIONAL BLOCK PAYMENT MAY BE REQUIRED FOR MORE THAN ONE HOUR)
(THERE WILL BE AN UPCHARGE FOR WEEKEND PARTIES THAT OVERLAP BETWEEN AM & PM TIME SLOTS)

*Event space fees are subject to state and local tax

For more event information contact events@lynnwoodbrewing.beer



EVENT MENU



ALL OPTIONS FEED 15-20 PEOPLE

~APPETIZERS~

FRIED CHICKPEAS (regular or spicy) **\$50**

PIMENTO CHEESE DEVILED EGGS **\$70**

MEATBALLS (Italian, Korean or bbq) **\$90**

QUESADILLAS (veggie, pork, beef or chicken) **\$75**

~ DIPS ~

SPINACH ARTICHOKE DIP (with tortilla chips) **\$70**

SAUSAGE & CHEESE DIP (with tortilla chips) **\$80**

PICO & GUAC (with tortilla chips) **\$75**

HUMMUS (black bean or garbanzo) **\$60**

PIMENTO CHEESE DIP (with pork cracklins) **\$70**



EVENT MENU



~ PLATTERS ~

VEGGIE PLATTER \$55

CHEESE BOARD \$90

CHARCUTERIE BOARD \$100

FRUIT PLATTER \$65

CAESAR SALAD \$80

BROCCOLI SALAD \$80

CHOPPED SALAD \$80

~ SLIDERS ~

STEAK SLIDERS \$90

PULLED PORK SLIDERS \$90

MEATBALL SLIDERS \$90



EVENT MENU



~ ENTREES ~

(All entrees are set up buffet style and are priced per person to include 2 sides with a minimum order of 20)

FLANK STEAK WITH CHIMICHURRI (\$20 per person)

BAKED ZITI (\$18 per person)

BEER CAN CHICKEN (\$20 per person)

PULLED PORK (\$18 per person)

~ SIDES ~

-BAKED BEANS -POTATO SALAD

-PASTA SALAD -HERB ROASTED POTATOES

-FRENCH BREAD -WHITE OR WHEAT DINNER ROLLS

-CHOPPED SALAD -CAESAR SALAD -BROCCOLI SALAD

-COLE SLAW -BEER CHEESE MAC (made with LBC Mosaic)

~ BUILD YOUR OWN ~

TACO BAR (chicken, beef or pork \$15 per person)

NACHO BAR (chicken, beef or pork \$15 per person)

ADD GUACAMOLE (\$1 per person)



EVENT MENU



~ DESSERTS ~

CHOCOLATE CHIP COOKIES ~ \$1.50 each

OATMEAL RAISEN COOKIES ~ \$1.50 each

WILSON'S BARS

(peanut butter & butterscotch Rice Krispies treats
with chocolate topping) ~ **\$3 each**

Thank you for choosing Wilson's Eatery!





EVENT WINE SELECTIONS

ALL BOTTLES ARE PREORDERED 2 WEEKS IN ADVANCE

\$18 per bottle (plus tax)

ONLY AVAILABLE BY THE BOTTLE

Sycamore Lane Pinot Grigio

Sycamore Lane Cabernet Sauvignon

\$26 per bottle (plus tax)

ALSO AVAILABLE BY THE GLASS. \$8 PER GLASS

Gemma di Luna Pinot Grigio

Cartlidge & Brown Chardonnay

Acacia Rose' A'

Black's Station Cabernet Sauvignon

\$39 per bottle (plus tax)

ONLY AVAILABLE BY THE BOTTLE

Duckhorn Decoy Chardonnay

Saintsbury Vivette Pinot Noir

Francisan Cabernet Sauvignon

Clos Pegase Merlot

Veuve du Vernay Champagne \$26 per bottle (plus tax)



Please choose 4 selections for your guests

(beer is sold by consumption. \$5-\$6 per pint)



LYNNWOOD LIGHT
GOLDEN ALE | 5% ABV, 27 IBU
Crisp, light-bodied, and easily approachable. This is what we call easy drinking. The pale malts and Perle hops give this ale a golden, straw color that simply begs to be enjoyed.



HOP ON TOP
AMERICAN IPA | 7% ABV, 55 IBU
This West Coast-inspired IPA has a hops dominated flavor. Right out of the gate you're hit with aromas of citrus, grapefruit and pine from generous use of American hops. The finish is dry with medium-high bitterness.



BLONDE MOMENT
BELGIAN BLONDE | 6.2% ABV, 22 IBU
With a wheaty, Belgian yeast aroma and an underlying hint of citrus, this light, sweet pilsner has a malt character you won't easily forget. Have a sip and enjoy the dry finish with medium bitterness.



MOSAIC PALE ALE
AMERICAN PALE ALE | 5.25% ABV, 30 IBU
There's a reason the Mosaic hop is getting attention in the beer world. This hop-heavy ale brings aromas of mango, pineapple, citrus and tropical fruit balanced with a touch of caramel and lightly toasted bread from the malts.



BAD LEROY
ENGLISH BROWN | 5% ABV, 26 IBU
Baddest beer in the whole damn town, with a rich malt complexity including caramel, toffee, nutty and toasty flavors. But there's nothing bad about the medium-dry finish with a moderate hop bitterness.



KISS MY IRISH STOUT
DRY STOUT | 4.75% ABV, 37 IBU
This dark Irish style stout has some serious attitude. Like you'd expect, it's hearty, rich and medium-bodied—and completely unapologetic about mixing hints of coffee and chocolate. Dry and moderately bitter.
*Silver medalist at the 2014 & 2015 United States Open Beer Championship ... bronze medalist in 2016.



Be BILL & TED'S EXCELLENT AMBER
AMERICAN AMBER | 5% ABV, 34 IBU
Three different types of crystal malts. 2 distinct hops. One EXCELLENT flavor! Expect notes of caramel, apricot, and toast. This amber has medium bitterness and a medium-light body.



CZECH YOURSELF
PILSNER | 5% ABV, 27 IBU
Before you lump this in with watered-down, mass-produced pilsners, give it a try. Brewed in the German lager tradition with a pilsner malt character, it's spicy, slightly sweet, and grainy, with a moderate bitterness to the finish.



ONCE YOU GO
BLACK IPA | 7% ABV, 50 IBU
The rich, black color from carafa malt hides the true character of this hoppy West Coast IPA. Brewed in collaboration with two renowned Michigan brewers: Konrad Connor of Redwood Brewing Co. and Adam Beratta of 51 Brewing Co.
*Silver medalist at the World Beer Cup 2014 in Denver, CO.



BACK THAT RAZZ UP
RASPBERRY WHEAT | 5% ABV, 10 IBU



EVENT SPACE RESERVATION CONTRACT

for The Barrel Room at Lynnwood Brewing Concern

1053 E Whitaker Mill Rd, Raleigh NC 27604

The following space _____ will be reserved for you and

____ (# guests) _____ (day) _____ (date) _____ (block time)

_____ (event time) _____ (food delivery time)

Rental space fee \$ _____

Minimum purchase of \$ _____

ADDITIONAL INFORMATION & TERMS:

- 1) If your group fails to reach the minimum purchase amount, the remainder may be purchased in Lynnwood products (growlers-to go, canned beers and/or LBC merchandise)
- 2) The rental fee of \$ _____ is required with the return of this contract to reserve _____. This rental fee is non-refundable unless cancelled within 48 hours of contract acceptance.
- 3) All food and beverage selections are due 2 weeks prior to the event date..
- 4) Host agrees that they are responsible for all charges and/or damages not paid for by the end of the event.
- 5) Host understands that compliance with all ABC regulations is required. This includes no outside alcohol of any sort. No unopened bottles as gifts. No underaged alcohol consumption.
- 6) A 20% gratuity will be added to your final bill.
- 7) There is a \$75 additional charge per extra hour outside of the contract block.
- 8) No outside catering is permitted.
- 9) No helium balloons or candles are permitted.
- 10) Room rates, food and beverage prices may be subject to change due to food costs and state and local taxes.

Host's name: _____ Date: _____

Address: _____ Phone: _____

Email: _____

Host's signature: _____ Date: _____

Credit card #: _____ Exp: _____ CVV#: _____

(THIS PAYMENT INFORMATION WILL BE USED FOR YOUR RENTAL SPACE FEE UPON RETURN OF THIS CONTRACT AND FOR YOUR FOOD ORDER FROM WILSON'S EATERY THE DAY OF YOUR EVENT)

Thank you for choosing Lynnwood Brewing Concern