

# Locations

## *The Distillery Lounge*

Food + Beverage Minimum Mon - Thur \$3,000  
Minimum Subject to Change Based on Seasonality

Seated Buffet - 25 People  
Seated Plated - 25 People  
Standing - 50 People

## *The Meadows Outdoor Bar + Grill*

Ask For Pricing

Seated Buffet - 175 People  
Seated Plated - 80 People  
Standing - 250 People

## *The Shanty*

Food + Beverage Minimum \$2000  
This Event Space is Designed for 21 Years Old + Over

Seated Dinner - 10 People  
Standing - 20 People

## *The Brenpub*

Ask For Pricing

Seated Buffet - 100 People  
Seated Plated - 100 People  
Standing - 125 People

DEVILS BACKBONE  
BREWING COMPANY

# Hors D'oeuvres

## *Cold*

Smoked Salmon Toast, Dill Cream Cheese  
\$3.00

Peppered Beef Carpaccio, Dijon Mustard on Country Toast  
\$3.00

Smoked Duck Breast on Rye with Black Mission Fig Mousse  
\$4.00

Herbed Goat Cheese, Sliced Fig, Pita Bread  
\$2.25

Steamed Shrimp Cocktail  
\$4.00

Miniature Virginia Ham + Pimento Cheese Biscuit  
\$3.00

## *Hot*

Wild Mushroom Tarts  
\$3.00

Beef Skewers with Kentuckyaki Glaze  
\$3.00

Chesapeake Bay Crab Bites with Remoulade Sauce  
\$5.00

Scallops + Applewood Smoked Bacon  
\$4.00

Black Bean Spring Roll with Fresh Salsa  
\$2.50

Mushroom Stuffed with Herbed Cream Cheese  
\$3.00

BBQ Pork Meatballs  
\$2.75

## *Note*

Priced per Piece  
Minimum Order Increments of 25

# Carving Station

## Display Platters

Local Virginia Artisan Cheese Display  
Garnished with Dried Fruits, Nuts + Crackers  
\$14.00 per guest

Local Market Display  
Seasonal Market Selection of Farm Fresh Vegetables  
Brewpub Ranch Dip + Hummus  
\$9.00 per guest

Fresh Seasonal Fruit Display  
Cantaloupe, Pineapple, Honeydew, Strawberries, Grapes +  
Seasonal Fruits  
\$8.00 per guest

Roasted Vegetable + Cured Meat Display  
Roasted Red Peppers, Grilled Zucchini, Marinated Artichokes  
Butchery Cured Dried + Smoked Meats, French Bread  
\$19.00 per guest

Vienna Lager Beer Cheese Dip  
Crusty Bread Bowl + Crackers  
\$8.00 per person

Spinach + Artichoke Dip  
Served with Crackers & Pitas  
\$10.00 per person

## Carving Stations

Two Hour Service

Whole Roasted Turkey  
Whole Grain Mustard, Sliced Rolls  
Serves 30 - \$300.00

Pepper Crusted Tenderloin of Beef  
Bearnaise Sauce, Sliced Rolls  
Serves 15 - \$400.00

Herb Crusted Prime Rib of Beef  
Horseradish Sauce, Sliced Rolls  
Serves 25 - \$425.00

Smoked Pork Loin  
Peach & Jalapeno Mustard, Sliced Rolls  
Serves 25 - \$250.00

Honey Mustard Glazed Virginia Ham  
Apple Butter, Sliced Rolls  
Serves 25 - \$300.00

Slow Roasted Whole Pig  
Devils Backbone Barbecue, Sliced Rolls  
Serves 50 - \$750.00

\*Carving Attendant Fee \$50.00 per Station per Hour - 2 Hour  
Minimum

# Display Platters

# Buffets

## *Devils Backbone Brunch Buffet*

Brunch is offered between the hours of 9:00am -  
2:00pm

Selection of Juices:  
Orange, Grapefruit, Cranberry

Fresh Sliced Seasonal Fruit + Berries  
Yogurt Dip

Grilled Chicken Cobb Salad  
Chopped Lettuce, Tomatoes, Cucumbers, Eggs,  
Blue Cheese, Avocado + Bacon, Ranch Dressing

Poached Egg + Brisket Benedicts  
Classic Hollandaise

Thick Cut French Toast + Maple Syrup

Mushroom + Swiss Frittata

Applewood Smoked Bacon

Sausage Links

Seasoned Breakfast Potatoes

Smoked Honey Glazed Ham + Cheddar Biscuits

\$34.00 per guest

## *The Artisan BBQ Buffet*

Salad of Iceberg, + Garden Vegetables  
Ranch & Blue Cheese Dressing

Smoked Deviled Eggs

Dijon Potato Salad

Creamy Cole Slaw

Smoked Pulled Pork, BBQ Sausage + BBQ Brisket

Triple Cheese Mac + Cheese

Smoked Cream Corn

Southern Style Ranch Beans

Apple Pie + Assorted Cookies

\$52.00 per guest

## *A Taste of Devils Backbone*

Mixed Hoop House Baby Greens + Sprouts  
Carrot, Tomatoes, Lemon Herb Vinaigrette

Broccoli Cheddar Salad

Smoked + Sliced Chicken Breast  
Creamed Leeks + Bacon

Sliced Smoked Brisket + BBQ Sauce

Roasted Vegetable Medley

Baked Macaroni + Vienna Lager Beer  
Cheese

Devils Backbone Rum-Soaked Banana  
Pudding

\$32.00 per person

# Plated



## Lunch

\$24 Per Person  
(All entrees Served with chefs Choice of Vegetables)

### Entree

Choose one

Roasted Herb Chicken  
Fingerling Potato, Beer Butter Sauce

Grilled Salmon Salad  
Chopped Mixed Greens, Cucumbers, Red Onions, Tomato  
Chopped Egg + Lemon Smash Vinaigrette

Grain Brain Bowl  
Barley, Cracked Wheat Berries, Farro + Brown Rice  
Roasted Squash, Mushrooms, Bell Peppers + Carrots  
IPA Beer Vinaigrette

Grilled BBQ Tofu  
Corn + Edamame Succotash, Roasted Bourbon Peach

Braised Short Rib Taco  
Pickled Onion, Queso Fresco, Cilantro Crema  
Ranch Beans

### Dessert

Choose one

Cheesecake  
Whipped Cream, Fresh Berries

Key Lime Pie  
Graham Cracker Crust, Raspberry

## Dinner

\$54 Per Person

### Soup or Salad

Choose one

Hearts of Romaine Traditional Caesar Style  
Shaved Parmesan Cheese, Croutons, Caesar Dressing

Fresh Harvested Greens  
Tomatoes, Cucumber, Shredded Carrots  
Lemon Smash Vinaigrette or Ranch Dressing

Strawberry Spinach Salad  
Toasted Almonds, Orange Segments, + Crumbled Goat Cheese + IPA  
Herb Vinaigrette

Vienna Lager Beer Cheese  
Pretzel Crouton

Kale + White Bean  
Cornbread Croutons

### Entree

Choose one

Braised Short Rib  
Herbed Whipped Potatoes, Roasted Asparagus, Mirepoix Broth

Bourbon Glazed Braised Pork Belly  
Stone Ground Cheese Grits, Wilted Greens, and Roasted Baby  
Carrots

Herbed Breast of Chicken  
Roasted Fingerlings, Sauteed Leeks + Bacon, and Petit Green  
Beans

Smoke Roasted Pork Tenderloin  
Vienna Lager Vinaigrette, Spinach Greens, Potato Gratin

Virginia Beef New York Strip Loin  
Whipped Potato, Roasted Carrot, + Ale Jus Li

Seared Atlantic Salmon  
Potato Puree, Wilted Spinach, + Cucumber Salsa

Creamy Virginia Goat Cheese Farro "Risotto Style"  
Roasted Red Pepper, Baby Arugula, Cauliflower

### Dessert

Choose one

Cheesecake  
Buttermilk, Fresh Berries

Key Lime Pie  
Graham Cracker Crust, Raspberry

# Bar

## Packages

### Host Bar

PICK ONE  
Host Pays Per Head  
3 Hours

*Tier 1*  
\$32  
Beer + Wine

*Tier 2*  
\$38  
Beer, Wine, + Two Batched Cocktails

*Tier 3*  
\$45  
Open Bar (Beer, Wine, Spirits)

### Consumption Based

Service Fee \$150  
25 People Max

Host Pays Only What Is Ordered by Guests.

### Cash Bar

Service Fee \$150

Guests Pay For Their Own Drinks As Ordered

## NA Beverages

Freshly Brewed Coffee, Decaffeinated Coffee  
\$40.00 per gallon

House Brewed Regular or Sweet Iced Tea  
\$40.00 per gallon

## Beer

\$6.50

VIENNA LAGER  
5.2% ABV

Malty + Toasted + Caramel Notes + A Delicious + Smooth  
Amber Lager

8 POINT IPA  
6.2% ABV

Gold Color. Brash American Hops. Bright Citrus Finish.  
This Beer is Brewed to Be in the Spotlight

JUICY MAGIC  
7% ABV

Gold Color. Light - Medium Body. Fruity Hop Flavors.

Seasonal Beers  
Many of Our Beers are Rotated Through the Year. Ask  
What's on Tap!

## Wine

\$12.00

House Selection on White + Red

## Ready To Drink Cocktails

\$8.00

Orange Smash  
Grapefruit Smash  
Grape Smash  
Fruit Punch Smash  
Lime Margarita Smash  
Strawberry Margarita Smash  
Seasonal + Limited Addition Smash's!

## Note

\*All Bars Including Spirits will include the following  
mixers and garnish:  
Cut lemons, limes, oranges, cherries, olives, disposable  
cups, napkins, stirrers, ice, Coke products, sour mix,  
orange juice, pineapple juice, cranberry juice.

# Event FAQ

All Lunch Menus are Designed to be served from 9:00am - 2:00pm. Any Other Time is Subject to Extra Charge

A Mandatory 22% Gratuity is Added to All Food + Beverage

Any Dietary Restrictions? We Will Work With You To Ensure All Guests Are Satisfied!

Devils Backbone Reserves The Right to Request That Unruly Guests Leave Catering, Distillery, + Brewpub Functions + To Deny Service Where Appropriate. We Will Comply with All ABC Regulations

The Food + Beverage Minimum is Met By Purchasing a Food + Beverage Package. If The Minimum is Not Met We Will Charge the Remaining Balance Via Service Charge.

Decorations are Welcome as Long as They Are Set Up + Broken Down by You. Work With Our Coordinator to Find A Time to Set Up

A Deposit of 50% of the Food + Beverage Minimum is required To Secure an Event. The Remaining Payment is Due on The Day of The Event.

Buffets Are Designed For Two Hours. Leaving Items at a Buffet Station Any Longer Compromise The Appearance + Quality of The Food

Event Duration Consists of 3 Hours Total. Any Longer May Require Additional Bar and Rental Fee

Removing Food From The Premises is Not Permitted by Devils Backbone + Local Health Code Ordinances

Each Area is Subject to a Set Up Fee That Varies Depending on Space + Specific Events

Vendors Like DJ's, Bands, Florals, Bakeries, + Planners Are Welcome! Please Have a List of Contacts to Give The Coordinator

We Do Not Allow Any Outside Food or Beverage with The Exception of a Licensed Bakery For Cakes