



EVENT PACKET



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ABOUT THE BROKEN SPOKE & GREAT WAGON ROAD DISTILLERY

The Broken Spoke and GWR Distilling Co. are located in the heart of south Charlotte. Not only is Great Wagon Road the oldest distillery in Mecklenburg County; it's the first in North Carolina to have its own taproom, The Broken Spoke. So we've got some of the best spirits from around the world and around the corner all in one place. Add some warm Irish hospitality to the mix and you've got a spot unlike any other in the Carolinas.



Harkening back to a time when every neighborhood had its own “place,” we built The Broken Spoke to feel warm, comfortable, and familiar. Just sit back in a deep leather couch, surround yourself with friends, grab a beverage and let the conversation flow. Voted the “best place to drink too many cocktails” by Creative Loafing, the Spoke is a bar you’re going to want to spend time in. Taste the premium craft beers, homegrown spirits and flavorful tapas in what we hope will quickly become your “place” in Charlotte.

Private Club Regulations

Private Clubs are regulated by the North Carolina Alcoholic Beverage Control Commission and are not open to the general public, but open only to the members of the organization and their bona fide guests. Membership fees are included in room rates and your guests will simply need to sign in to The Broken Spoke upon arrival to your event.

PRIVATE EVENT PRICING

The Lounge - 1,870 square feet; Can accommodate up to 100 guests standing & 70 guests seated (45 seated for business meetings)

Enjoy private access to our entire 2nd floor with full-service bar amenities and an 80" Smart TV to share slideshows and presentations! The Broken Spoke provides cushioned, comfortable leather couches, chairs and barrels, as well as dining tables and seating. *Please note the Lounge event space is **NOT** handicap accessible.

Business Meeting Rate (Available for Rental 8am - 5pm, Monday - Friday):	\$150 per hour
Standard Rate (Monday - Thursday & Sunday):	\$250 per hour
Friday & Saturday Rates*:	\$300 per hour

Entire Facility - Can accommodate up to 240 guests standing & 145 guests seated **\$600 per hour**

***Minimum spend varies by day and starts at \$4,000 for weekly rentals & \$15,000 for weekend rentals**

Planning a large event? The Broken Spoke is available for entire facility bookings. Guests will have access to the main floor and the Lounge, both of which are set up with cushioned, comfortable leather couches and chairs, as well as seating for dining.

Add-On: Cocktail Cart **\$100 per hour**

Add on our antique bar cart as an additional bar option for your event in The Lounge,, serving exclusive tableside Spoke cocktails.

Add-On: Tour & Tasting **\$15.00 per guest**

Add a tour of our distillery, Great Wagon Road, for a discounted rate when booking an event and enjoy an inside look into how we distill and age our handcrafted spirits. Tours can hold up to 25 people at a time and last 30 minutes depending on group size. Tour costs are paid directly to the distillery in advance.

Auto-Gratuity - A 22% auto-gratuity will be applied to the room rental, catering, and bar subtotal

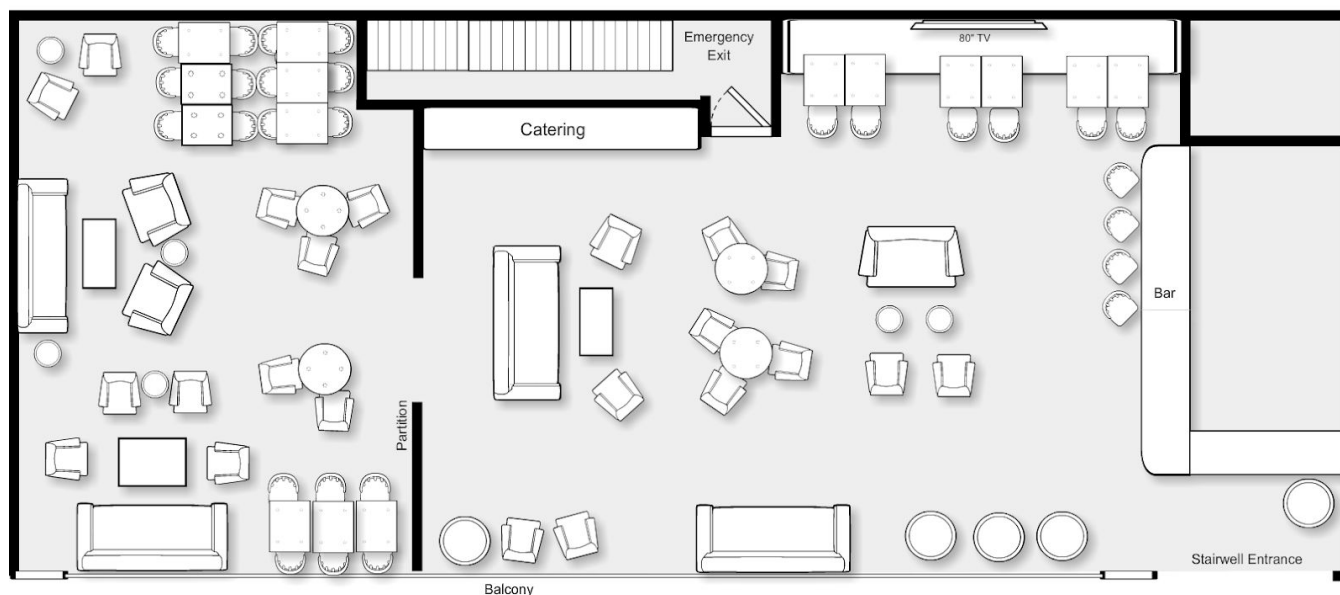
Food & Beverage Tax - 8.25% tax applied to catering and bar subtotal

Additional Fees

Not applicable to all events, please confirm with Sales & Events Manager

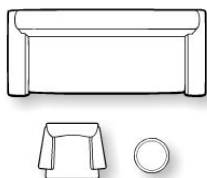
Bartender Fee	\$25 an hour per bartender (1 bartender per 30 guests required)
Security Deposit	\$250
Cancellation Fee	\$250
Furniture Rearrangement Fee	\$300 (additional fee will apply if needing all furniture removed)
Food & Beverage Minimum	Price determined before booking

THE LOUNGE EVENT SPACE LAYOUT



Lounge Seating

Our lounge furniture includes a mix of couches, chairs, end tables, & chests of varying sizes



Dining Seating

Dining Tables 30" x 24"
Dining Chairs 18" x 18"



***The Broken Spoke provides all furniture shown in the floor plan. While our two-top tables and dining chairs can be easily moved, should your event require extensive rearranging or relocation of our larger furniture, a furniture rearrangement fee will be applied. The Event Manager will provide notice of any applicable fees in advance. Event guests are not permitted to rearrange lounge furniture, this must be done in advance by Broken Spoke staff. Any requested changes in layout of lounge furniture will require a **fee of \$300**.*





BAR OFFERINGS

The private bar comes fully stocked with a diverse selection of beer, wine and spirits. Beverages are charged per consumption. Interested in a Signature Cocktail for your party? Schedule a meeting with one of our expert bartenders to design a unique creation for your guests!

Beer \$4 - \$9

Rotating Local Drafts \$4 - \$9
Beer List available upon request

Wine \$8 - \$10

By the Glass
Wine List available upon request

Non-alcoholic Beverages \$1.75

Soda (Coke products) & Fresh Squeezed Juice

Mixed Beverages \$6-\$14

View our current cocktail menu at
www.brokenspoken.com

Reserve Wine Bottles \$22 - \$220

Reserve Wine List available upon request

About the Spirits

Available at GWR & The Broken Spoke



Rúa Single Malt Whiskey

Warmly mellowed by charred white oak. Rúa has notable caramel notes and finishes with a soft chocolate undertone. Rúa means “red” in Gaelic and was named for the red tones you can see in the whiskey.



Salamander Vodka

Gluten free vodka made from corn and seven times distilled for exceptional purity. Gravity filtered through 36 inches of activated charcoal and crafted with artisanal spring water from the Blue Ridge Mountains.



Drumlish Poitín

This “shine” recipe has been in the Mulligan family for generations. “Drumlish” is named for the county in Ireland, where Oliver’s grandfather was arrested for making moonshine, with this exact recipe in 1953.



Quinn's Barrel-Rested Poitín

On a whim we poured our Drumlish Poitín in an oak barrel and let it rest for a few months. The result is a smooth deceptively aged whiskey primed for cocktails and shooters.

CATERING MENU

- Each item serves 25 guests, please order accordingly. Catering Service is set up buffet style.
- Event Hosts are welcome to bring in their own **desserts** at no additional fee, but are responsible for supplying all serveware (knife, dessert plates, utensils, etc.).

Breakfast

The Broken Spoke Breakfast \$350

Scrambled Eggs, Bacon, Sausage, Danishes, French Toast, with your choice of Hash Browns or Breakfast Potatoes. Served with Ketchup, Butter and Maple Syrup

Sandwiches

Veggie Sub* \$175

Baguette, Spinach, Red Onion, Cucumber, Red Pepper, Tomato and Tzatziki

Buffalo Chicken Sub \$160

Baguette, Shredded Chicken tossed in our house-made Drumlish Whiskey Buffalo Sauce, Mozzarella and a Ranch Drizzle

Italian Sub \$160

Baguette, Spicy Capicola, Salami, Pepperoni, Shredded Lettuce, Tomato, Pepporcini, Oil & Vinegar

Italian Meatball Sub \$155

Baguette, Italian Garlic Meatballs, Housemade Marinara, Mozzarella, Parmesan

Cucumber & Chicken Salad \$100

Cucumbers hollowed out and stuffed with Chicken Salad

Chicken Sub \$165

Baguette, Shredded Chicken, Sauteed Yellow Onion, Sauteed Red Pepper, White Cheddar, served with Ranch on the side

****Vegetarian Item***

Salads

Broken Spoke Salad \$90

Spinach, Crispy Bacon, Fresh Cherry Tomatoes, Blue Cheese Crumbles, and topped with a Rúa Whiskey Bacon Vinaigrette

House Salad* \$80

Romaine Lettuce, Carrots, Cherry Tomatoes, Red Onion, and House Made Garlic Croutons. Served with your choice of two of our homemade dressings: Garlic Ranch or Honey Balsamic

Appetizers

Stuffed Brie Garlic Bread* \$100

A Creamy Brie Stuffed into a Sliced Ciabatta, topped with our House Made Herb Compound Butter, and Shaved Parmesan

Dip Trio* \$100

A Trio of our House Made Dips which include: Roasted Red Pepper Hummus, Cucumber Lemon Tzatziki, and Roasted Caprese Dip

Spinach Artichoke Dip* \$100

Sautéed Spinach, Garlic, Artichokes and Mozzarella, Mixed into Greek Cream Cheese, Served with Crostini

Cajun Sausage Puffs with Rúa Whiskey Mustard \$150

House Seasoned Pork Sausage Balls and Pepper Jack Cheese Rolled in a Cuttered Puff Pastry and Baked to a Golden Crisp, Served with our own Rúa Whiskey House Made Mustard

Garlic Knot Meatballs \$150

House Seasoned Beef Meatball with Fresh Mozzarella and Homemade Tomato Basil Sauce

Stuffed Portobello Mushrooms* \$150

Spinach Artichoke Stuffed Marinated Portobello Mushrooms

Mini Crab Cakes \$200

Lump Crab Meat with Fresh Herbs, Cooked in an Infused Old Bay Oil, and served with a House Made Tangy Remoulade.

****Vegetarian Item***

Veggie and Fruit Boards

Raw Veggie Board* \$80

Cherry Tomatoes, Sliced Celery Stick, Sliced Carrot Sticks, Broccoli Florets, Cauliflower Florets, and Sliced Red Peppers

Roasted Veggie Board* \$90

Garlic Roasted Cherry Tomatoes, Lemon Roasted Asparagus, and Thai Chili Roasted Cauliflower served with a Classic Hummus and Pita Chips

Seasonal Fruit Board* \$80

Spring : Pineapple, Strawberries, Apples, Blueberries
Summer: Cantaloupe, Watermelon, Strawberries, Peaches

Cheese and Meat Boards

Cheese Board* \$100

Your choice of Four Cheeses: Brie, Cheddar, Gouda, Blue, Goat Cheese

Charcuterie Board \$150

Your choice of Four Meats: Bresaola, Capicola, Prosciutto, Salami, Pepperoni
Served with House Made Preserves, Pickled Veggies and Toast Points

Combination Board \$125

Combination of Three Meats & Two Cheeses
Your choice of Three Meats: Bresaola, Capicola, Prosciutto, Salami, Pepperoni
Your Choice of Two Cheeses from the following: Brie, Cheddar, Gouda, Blue, Goat Cheese
Served with House Made Preserves, Pickled Veggies and Toast Points

Small Bites

Pork Sliders \$175

Slow Roasted Pork with a hint of Rúa Whiskey, topped with a Tangy Creamy Red Cabbage Slaw and our House Made Pickled Green Tomatoes

Chicken Sliders \$175

Oven Roasted Chicken with Sharp Cheddar Cheese and topped with Sautéed Rúa Whiskey Onions and Mushrooms, and Spread with a Spicy Horseradish Mustard

Lamb Sliders \$195

Lamb Burgers stuffed with Feta, and topped with a Fresh Tzatziki and Arugula

****Vegetarian Item***

Entrees

Garlic and Rosemary Pork Tenderloin \$245

with a Rosemary, Garlic, and Olive Oil Rub

Smoked Rúa BBQ Chicken \$225

Roasted Chicken Breasts, with a House-Made BBQ Sauce using our Rúa Whiskey

Beef Tenderloin \$275

With a Creamy Horseradish Sauce, Sauteed Yellow Onions and Mushrooms

Orange Basil Oven Roasted Salmon \$270

Salmon (skin on), with Orange and Basil

Chickpea Curry* \$185

Chickpeas, Roasted Asparagus, Roasted Red Pepper, Basmati Rice, Curry, Coconut Milk, Garlic and Ginger Zest

Pasta Giardiniera* \$175

Penne Pasta with Roasted Red Pepper, Snap Peas, Mushrooms, Red Onion, Fennel, Capers, Thyme and Mozzarella

Sides

Broccoli Salad* \$125

Broccoli Florets, Shredded Carrots and Diced Red Onion with Dried cranberries, tossed in a Miso-Ginger Dressing and topped with Sunflower Seeds

Orzo Salad* \$160

Orzo, Cucumbers, Red Peppers, Red Tomatoes, Red Onion, Mint, Parsley, Basil, in a Lemon-Thyme Vinaigrette

Shaved Brussel Salad* \$170

Brussel Sprouts, Strawberries, Blueberries, Cucumbers, Goat Cheese, tossed in a Strawberry Champagne Vinaigrette

Sauteed Brussel Sprouts \$125

Brussel Sprouts with Bacon and a Balsamic Glaze

Pasta Salad \$125

Macaroni Pasta with Pepperoni, Red Tomatoes, Cucumbers, Olives, Red Onion, Feta Cheese with a Light Oil and Vinegar Dressing

****Vegetarian Item***

Sides (Continued):

Smoked Bacon Potato Salad \$150

Potato, Bacon, Green Onion, Celery, Sharp Cheddar Cheese, Mayonnaise, Sour Cream and a Smoked Garlic Aioli Mix to mix in with

Lemon Oregano Creamer Potatoes* \$125

Creamer Potatoes tossed in a Lemon Vinaigrette and Italian Seasonings

Southern Mac N' Cheese \$150

Elbow Macaroni, Egg, Heavy Cream, Sharp Cheddar, Mozzarella, Parmesan, Romano, Salt, Pepper and Garlic

****Vegetarian Item***