



314 BEER GARDEN

PRIVATE EVENTS

WE HOST. YOU PARTY.

PRIVATE PARTIES

CORPORATE EVENTS

CELEBRATIONS

314 WILSON AVE
NORWALK, CT 06854

UPDATED
AUGUST 2026

PLAN YOUR EVENT!

20 Adult Minimum | 3 Hour Minimum

*Rental fees vary by time and party size

STEP 1: CHOOSE YOUR SPACE



BAR CORNER

UP TO 30 GUESTS



PERGOLA

UP TO 80 GUESTS



NASH ROOM

50 TO 130 GUESTS

STEP 2: CHOOSE YOUR DRINK

- **Open Bar Package**

Packages are priced per person. Guests have unlimited drinks for 3 hours (drink selection based on package)

- **Minimum Bar Spend**

Minimum pre-paid bar spend based on headcount. Guests order any drink until the minimum is reached.

- **Drink Tickets**

Hosts can pre-purchase drink tickets for guests to redeem at the bar.

- **Food Package**

Packages priced per person. Unlimited food replenishment throughout event

- **Pre-order by item from Catering Menu**

Select food by item off of our catering menu. No replenishment

- **Seasonal Offerings**

Ask your event coordinator about our seasonal specials!

STEP 4: ELEVATE YOUR EVENT!

SELECT FROM OUR UPGRADES LIST
AT THE END OF THIS DOCUMENT!

PARTY FAQ'S

READ THIS
PAGE!



How can I confirm a booking?

To lock in your date and time, we must have a signed contract and a deposit processed for your booking to be definite

How will the staff know who is on my tab?

314 Beer Garden provides wristbands to identify who is in your gathering. Striped and solid wristbands will be provided to identify non-alc vs alc guests

When do I have to provide the final information?

Final details & headcount due 2 weeks prior to event

When is the final payment due?

Final payment is due 1 week prior to the date of the event

Does my deposit go towards my event?

Yes, your deposit gets applied toward your final invoice. Deposits are non-refundable

— INFORMATION —

Please read! Many of your questions will be answered here!

Duration

Parties at 314 last 3 hours from the start time of the event. Once 3 hours is up, your designated area becomes available to the public. If you would like a party longer than 3 hours, please specify this to the event coordinator

Rental Fees

Rental fees at 314 Beer Garden vary based on which area you hold your event. Rental fees can also vary depending on your headcount

Children

People under the age of 21 are only allowed Saturdays and Sundays from 12-6pm. However, if you book a private event, children are allowed to stay! Children must stay in the designated area of the gathering. Please let the event coordinator know how many people under the age of 21 will be attending and their ages

INFORMATION

Music

314 features live music scheduled throughout the year. When live entertainment is not scheduled, music is played throughout the beer garden via our overhead speaker system. Interested in a more personalized experience? Inquire about playing your own playlist during your event!

(Subject to availability)

Decorations

Your reserved space is available for decorating 30 minutes prior to your event to begin decorating. If more time is needed, there will be a \$50 fee for every extra 30 min of decorating. Confetti, glitter, and other sprinkled decorations are not permitted. No open flames or candles are permitted. If any activity or decoration takes up floor space, you must discuss this with the event coordinator. 314 requires that any decorations that have been fastened or affixed must be fully taken down at the end of the event. Hosts are required to break down and take all decorations or dispose of them. The host will be charged a "clean-up fee" of \$50 if decorations are left

Dessert

You can bring desserts such as cupcakes, cake, cookies, etc. Guests are required to bring their own plates, utensils, candles and cake knife for any dessert they bring. Refrigeration and freezer is available for dessert upon request. We offer cake cutting with paper goods included for an upcharge. Please schedule any coordination with the event coordinator

Other than dessert, no outside food, snacks or drinks permitted at 314 Beer Garden

Parking

314 Beer Garden has a front parking lot and 2 additional side parking lots. If it is a weekday after 5:30pm or a weekend, you are welcome to park in a business parking spot, but not in front of any garage doors. Street parking is also legal and free!

Gratuity

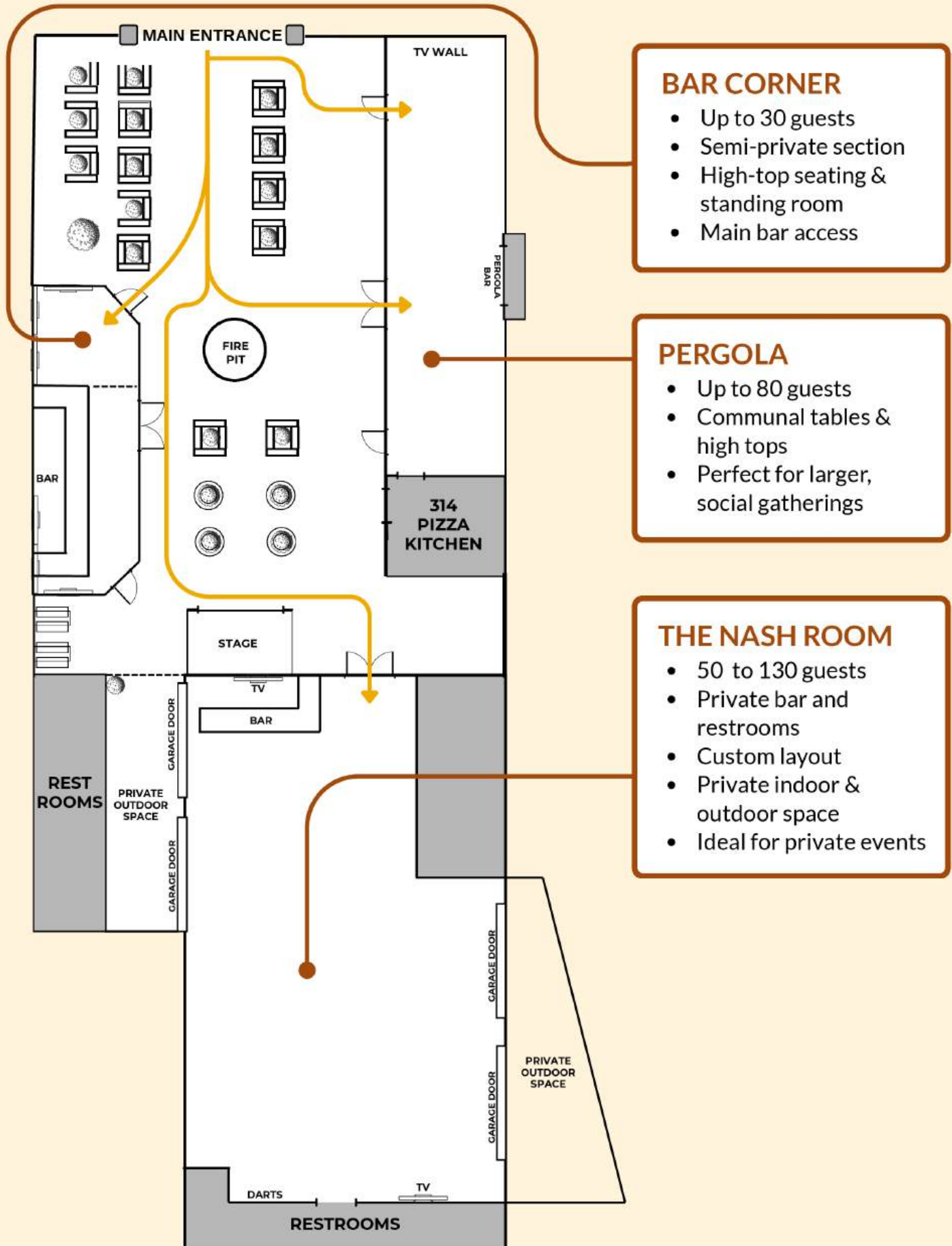
20% gratuity for drinks and 22% kitchen and staffing fee will be added to the final invoice

Event Coordination

Our event coordinator will help you plan your event. If you would like the event coordinator on site during your event, there is an event coordination fee based on the size and duration of the party.

****Please note that while your event will have a reserved private party space, 314 may also host live music, community events, and other public activities elsewhere on the property during your event.
All public events and entertainment are subject to change.***

STEP 1: CHOOSE YOUR SPACE!



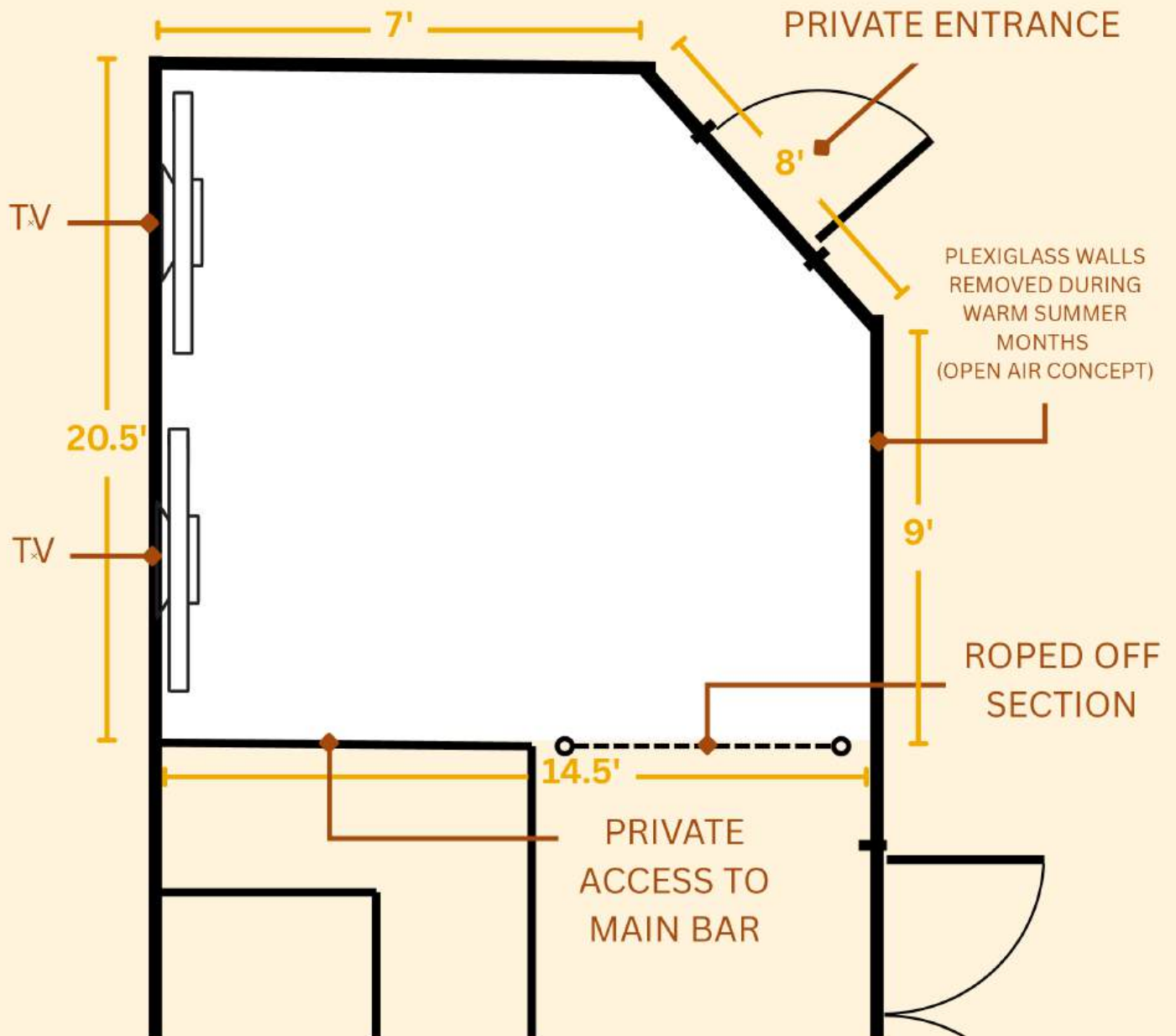
THE BAR CORNER

Up to 30 Guests

Rental fee varies by size and duration of the gathering



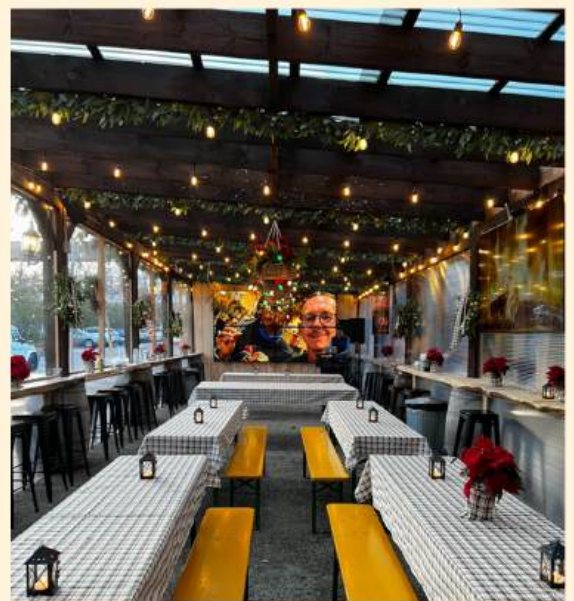
THE BAR CORNER LAYOUT



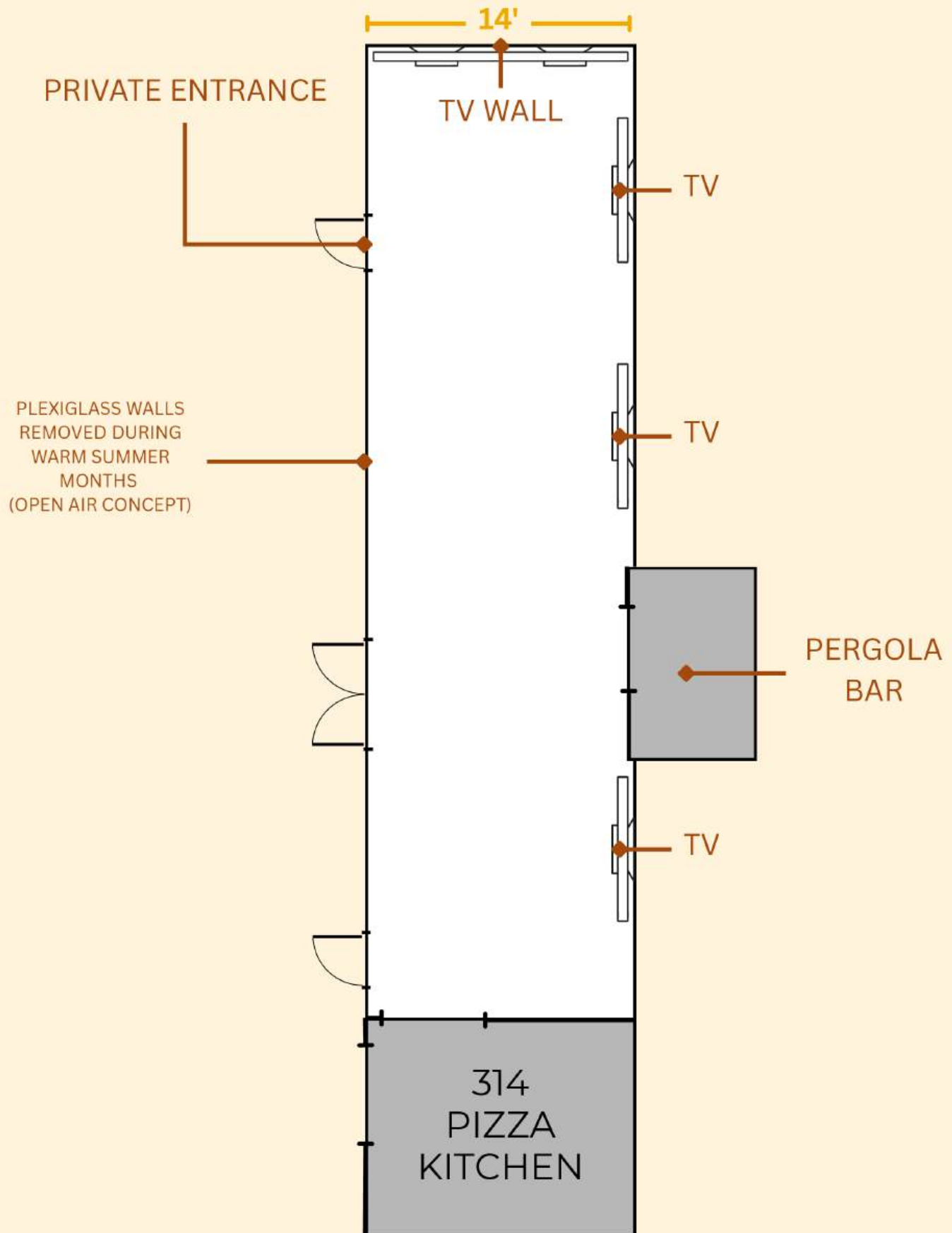
THE PERGOLA

Up to 80 Guests

Rental fee varies by size and duration of the gathering



THE PERGOLA LAYOUT





THE NASH ROOM

50-130 people

*Minimum of 50 adult guests

Private Bar

Private Bathrooms

Equipped for live entertainment

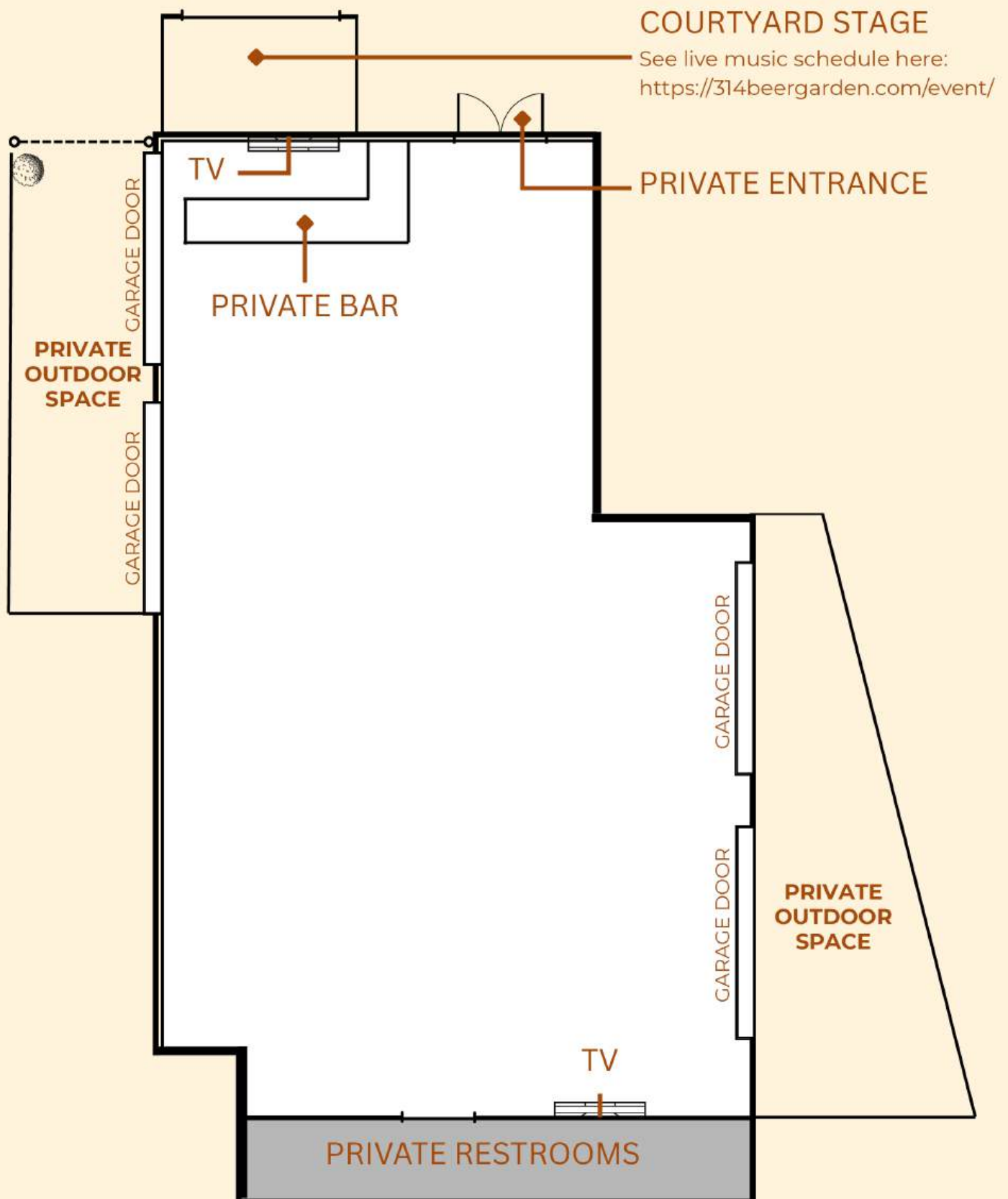
Heat & AC

Custom Layout



THE NASH ROOM

LAYOUT



STEP 2: CHOOSE YOUR DRINKS!

Open Bar Drink Packages

Unlimited drinks for 3 hours long priced per person

KIDS (AGES 5-20) +

NON-ALCOHOLIC PACKAGE \$20/PER PERSON

Includes juices & soft drinks

BEER PACKAGE \$40/PER PERSON

Includes juices & soft drinks

All Beer: Draft & Cans

Hard Cans: High Noon, Surfside Iced Tea, Ciders

Wine: Pinot Grigio, Chardonnay, Sauvignon Blanc, Pino Noir, Cabernet, Rose

Liquor: Well liquor

No shots, neat, rocks or doubles



GARDEN PACKAGE \$45/PER PERSON

Includes juices & soft drinks

All Beer: Draft & Cans

Hard Cans: Velvet Lama, Fishers Island, Surfside Iced Tea, High Noon, Ciders

Wine: Pinot Grigio, Chardonnay, Sauvignon Blanc, Pino Noir, Cabernet, Rose, Prosecco

Liquor: Titos, Absolut, Absolut Tabasco, Ketel One, Tanqueray, Dewars, Fireball, Jack Daniels, Jameson,

Espolon, Avion Blanco, Tanteo Chipotle, Bacardi, Malibu, Captain Morgan

Specialty Cocktails: Mimosas, Hugo Spritz, Aperol Spritz, Bloody Mary's & Margaritas

No shots, rocks, neat or doubles

PREMIUM 314 PACKAGE \$55/PER PERSON

Includes juices & soft drinks

All Beer: Draft & Cans

Hard Cans: Velvet Lama, Fishers Island, Surfside Iced Tea, High Noon, Ciders

Wine: Pinot Grigio, Chardonnay, Sauvignon Blanc, Pino Noir, Cabernet, Rose, Mimosas

Liquor: Grey Goose, Hendricks, Basil Hayden, Johnny Walker, Woodford Reserve,

Makers Mark, Knob Creek, Casamigos, Don Julio, Patron Silver/Repo/Anejo, Angel's Envy

Specialty Cocktails: Mimosas, Hugo Spritz, Aperol Spritz, Bloody Mary's & Margaritas

No shots, rocks, neat or doubles

**Gratuity and tax excluded from menu pricing*

STEP 2: CHOOSE YOUR DRINKS!

Pre-Paid Minimum Bar Tab

Guests order drinks until the tab reaches the pre-paid minimum

Once the minimum has been met, guests can open up their own drink tabs

Headcount	Minimum Bar tab
20	\$720
25	\$900
30	\$1,080
35	\$1,260
40	\$1,440
45	\$1,620
50	\$1,800
55	\$1,980
60	\$2,160
65	\$2,340
70	\$2,520
80	\$2,880
90	\$3,240
100	\$3,600
110	\$3,960
120	\$4,320
130	\$4,680
140	\$5,040
150	\$5,400

**Pricing shown is based on a 3-hour event package.
Extended event times may require adjusted
minimum bar tab commitments.*

**Gratuuity and tax excluded from menu pricing*

STEP 3: CHOOSE YOUR FOOD!

Entrée Packages

Replenished offerings for a 3-hour event

Children 5-9 years old are \$10 off food package deals

Children ages 10+ are full price

Pizza Package

\$40/PER PERSON

Assorted Pizzas, House Salad, Fries

Picnic Package

\$45/PER PERSON

Assorted Pizzas, House Salad, Wings, Fries

Deluxe Package

\$50/PER PERSON

Assorted Pizzas, House Salad, Wings, Fries, Sliders

Please specify desired wing flavor:

Buffalo, Honey BBQ, Mango Habanero, Teriyaki, Garlic Parm

Please specify desired slider type:

Cheeseburger, Chicken Cutlet, Caprese



*Gratuuity and tax excluded from menu pricing

Catering Menu

Available for pre-order à la carte as standalone options
or alongside any food package



Platters

Small (8-12ppl) | Large (15-25ppl)

Homemade Mozzarella Sticks \$60/\$95

Hand-breaded and fried to a golden crisp, served with marinara sauce

Onion Rings \$60/\$95

Jalapeno Poppers \$60/\$95

Soft Pretzel with Warm Beer Cheese Dip \$55/\$75

Baked pretzel served with a creamy warm beer cheese

Crudit  - Veggie \$70/\$90

Served with dipping sauce

Bacon-Wrapped Scallops \$80/\$120

Served with dipping sauce

Stuffed Mushrooms \$60/\$95

Roasted mushrooms filled with a savory spinach and cheese blend

Assorted Fruits \$65/\$95

Fresh seasonal fruits

Caprese Skewers \$55/\$75

Skewered cherry tomatoes, mozzarella, and basil drizzles with balsamic glaze

Mezze Mediterranean Platter \$85/\$110

Hummus, babaganoush, tzatziki sauce & pita bread

Cheese Platter \$90/\$120

Assortment of American and imported cheeses, berries, grapes and crackers

Cheese & Meat Combo Platter \$100/\$130



Salads

Small (8-12ppl) | Large (15-20ppl)

House \$45/\$70

Mixed greens, cucumber, red onions, tomatoes and peppers

Greek \$55/\$85

Romaine lettuce, feta cheese, red onions, black olives, cucumbers, tomatoes and extra virgin olive oil

Caesar \$50/\$75

Romaine lettuce, radicchio, parmigiana, cesar dressing with homemade croutons

Goat & Apple \$55/\$90

Fresh goat cheese with red onion, baby arugula, tomatoes, green apples and walnuts

Caprese \$55/\$80

House made mozzarella cheese, tomatoes, fresh basil with extra virgin olive oil and balsamic vinegar



Wings

Small (8-12ppl) | Large (15-18ppl)

Bone-in Wings \$70/\$120

Boneless Tenders \$60/\$95

*Buffalo, Honey BBQ, Teriyaki,
Garlic Parm, Chipotle, Mango Habanero*

1 Sauce per order

Sliders

Small (9 sliders) | Large (18 sliders)

Cheeseburger \$80/\$110

Angus prime beef cheeseburger

Chicken Cutlet \$80/110

Chicken cutlet, bacon, pepper jack cheese

Caprese Slider \$70/\$95

House made mozzarella, tomato, fresh basil

Fries

Small (8-10ppl) | Large (15-18ppl)

Regular \$45/\$65

Truffle \$55/\$80

Cajun \$55/\$80

Paninis

*Served On Our Freshly Baked
Homemade Bread*

Small (8) \$65 | Large (15) \$130

Chicken Avocado

Grilled Chicken, Fresh Spinach, Avocado, Swiss Cheese

Buffalo Chicken

Chicken Breast, Buffalo Sauce, Fresh Mozzarella, Arugula

Turkey & Brie

Lean Turkey Breast, Brie, Sliced Apples, Cranberry Sauce

Veggie Pesto

Roasted Veggies, Fresh Mozzarella, Tomato, Pesto





Wood Fired Pizza

Gourmet Pizzas | Large 16" | 8 Slices

Margherita \$26

Tomato, fresh mozzarella, basil, extra virgin olive oil

Pesto Pizza \$33

Basil, spinach, ricotta cheese, garlic, parmigiano, extra virgin olive oil

Chipotle Chicken \$34

Chicken with chipotle sauce, arugula, cherry tomatoes, lemon dressing, extra virgin olive oil

Napoli Blaze \$34

Fresh mozzarella, crispy bacon, and a drizzle of hot honey

Prosciutto & Arugula \$33

Prosciutto di parma, arugula, shaved parmigiana, tomato sauce upon request

Primavera \$31

Eggplant, mushroom, zucchini, roasted red peppers, tomato, garlic, fresh mozzarella

Mushroom & Truffle \$33

Mixed mushroom, parmigiana with truffle oil

Meat Lovers \$31

Bacon, pepperoni, sausage and fresh mozzarella

Buffalo Chicken \$31

Buffalo sauce, grilled chicken, fresh mozzarella

White Clam \$35

White chopped local caught clams marinated in seasonings and garlic oil



Cheese \$20

+\$3.50 Sausage, Pepperoni, Bacon, Meatballs, Bacon, Spinach, Eggplant, Olives,
Onion, Roasted Red Pepper, Mushroom, Peppers, Zucchini, Jalapenos, Prosciutto,
Chicken, Artichokes, Broccoli Rabe, Arugula

***Small 12" Gluten free crust available +\$4.00**

Dessert

Desserts feed 4-6 people

Fresh Dessert Pizza \$11-\$15

Fresh fried dough with powdered sugar
Add on: Nutella, Strawberries, Bananas

S'more Kits \$13

Graham crackers, 2 chocolate bars, marshmallows, roasting sticks



*Gratuity and tax excluded from menu pricing

STEP 4: UPGRADE YOUR EVENT!



AESTHETIC

Table Cloths	\$5 per table
<i>solid black, red/white gingham, green gingham</i>	
Mason Jar & Candle Centerpiece	\$5 per table
Amber Votive & Candle Centerpiece	\$5 per table
Floral Centerpiece	*price varies*
Hanging Lanterns	\$175 per event
Image/Slideshow/Logo on TV	\$50 per event
20"x30" Welcome Sign on Easel	\$35 per event
Buffet Menu & Signage	\$75 per event
Elevated Tableware	\$4 per person

ELEVATED

Champagne Toast	\$23/Wyclef \$40/Mio Netto
<i>15 pours per bottle</i>	
Signature Drink w/ Signage	\$50 per signature drink
Coffee Station	\$3.50 per person
<i>Minimum Headcount of 50</i>	

EXPERIENTIAL

Jumbo Jenga	\$30 per event
Cornhole	\$35 per event
Giant Connect Four	\$30 per event
Pong Table	\$50 per event
Trivia for 1 hour	\$300 per hour
<i>3 rounds, 10 questions/round</i>	
Karaoke for 1 hour	\$125 per hour
<i>Add a Karaoke host for +\$50</i>	
Photobooth with Custom Banner	\$350 per event
DJ or Band	*price varies*
Face Painting	*price varies*
Balloon Making	*price varies*



Get your dessert from Forever Sweet Bakery and get 10% off!

(203)-939-9600 | 235 Main Avenue | Norwalk, CT. 06851

www.ForeverSweetBakery.com



CUSTOM TV DISPLAY

MASON JAR + CANDLE



NASH ROOM

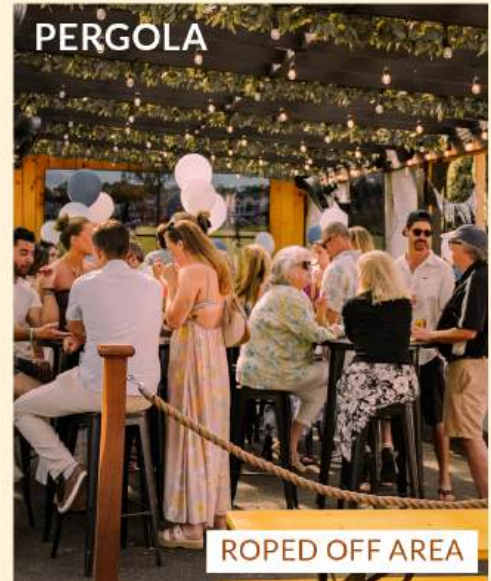
HANGING LANTERNS
CUSTOM FLORAL CENTERPIECES

AMBER VOTIVES
GINGHAM TABLE CLOTHS



NASH ROOM

THEME PARTY ENHANCEMENTS



PERGOLA

ROPED OFF AREA



JUMBO JENGA

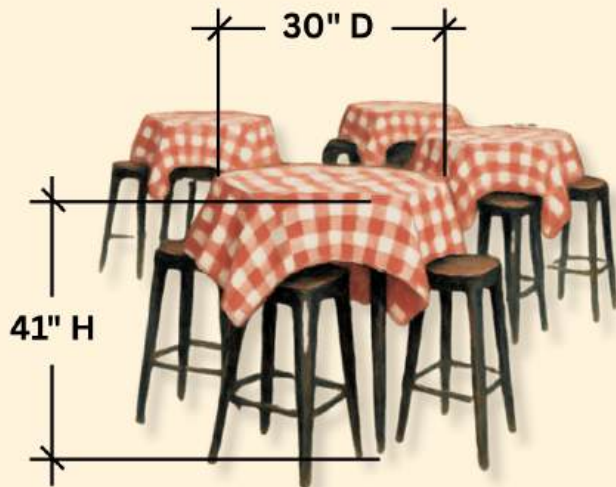
CUSTOM FLORAL
CENTERPIECES



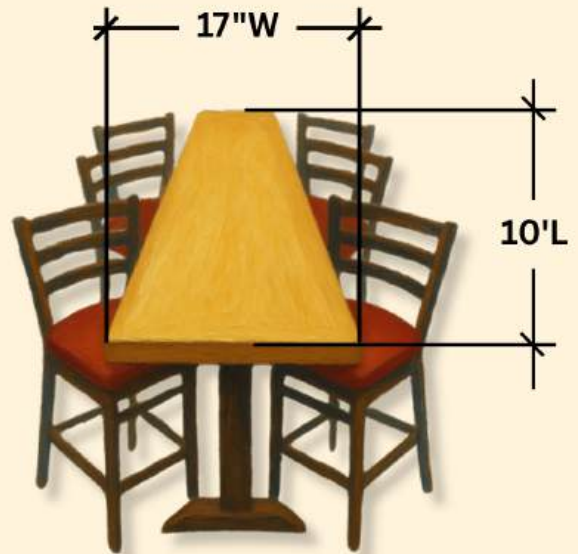
PERGOLA

PONG TABLE

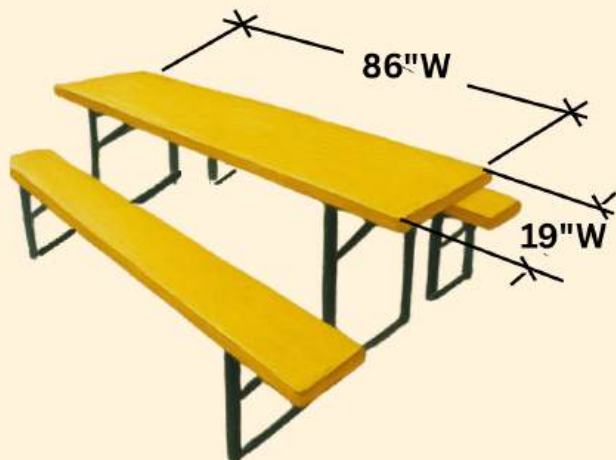
FURNITURE SPECIFICATIONS



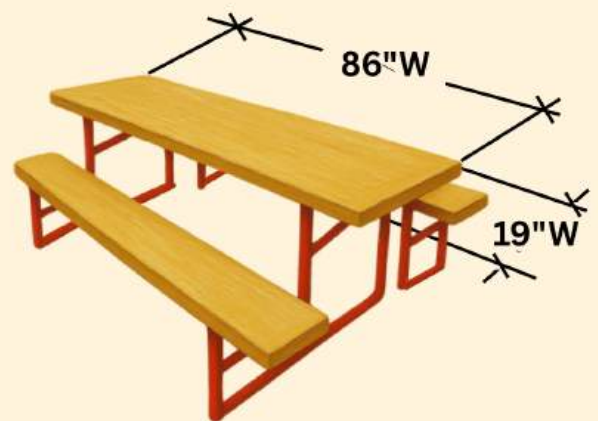
Round Cocktail Tables



Wood Bar Height Tables



Wood Picnic Tables
(Green & Yellow)



Wood Picnic Tables
(Raw Wood & Red)

CHECK US OUT!

For live music & events, visit 314BeerGarden.com/Events

For the 314 Menu, visit 314BeerGarden.com/Menus

 @314BeerGarden





314

BEER GARDEN