



# 314

## BEER GARDEN

### PRIVATE EVENTS

WE HOST. YOU PARTY.

PRIVATE PARTIES

CORPORATE EVENTS

CELEBRATIONS

314 WILSON AVE  
NORWALK, CT 06854

UPDATED  
JUNE 2026

**READ THIS  
PAGE!**

# 314 Party Options

20 Adult Minimum | 3 Hour Minimum

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

## **STEP 1: CHOOSE YOUR SPACE**

\*Rental fees vary by time and party size

- 1. Bar Corner**
- 2. Pergola**
- 3. Nash Room**

## **STEP 2:**

### **CHOOSE A DRINK PACKAGE**

#### **1. *Open Bar Package***

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

#### **2. *Minimum Bar Spend***

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

## **STEP 3:**

### **CHOOSE A FOOD PACKAGE**

#### **1. *Food Package***

Packages priced per person. Unlimited food replenishment throughout event

#### **2. *Pre-order by item from Catering Menu***

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

**Last step! Select your upgrades from our upgrade list!**

## Party FAQ's

### **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





# Party Information

**READ THIS  
PAGE!**

*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

## **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

## **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!

## **Gratuities**

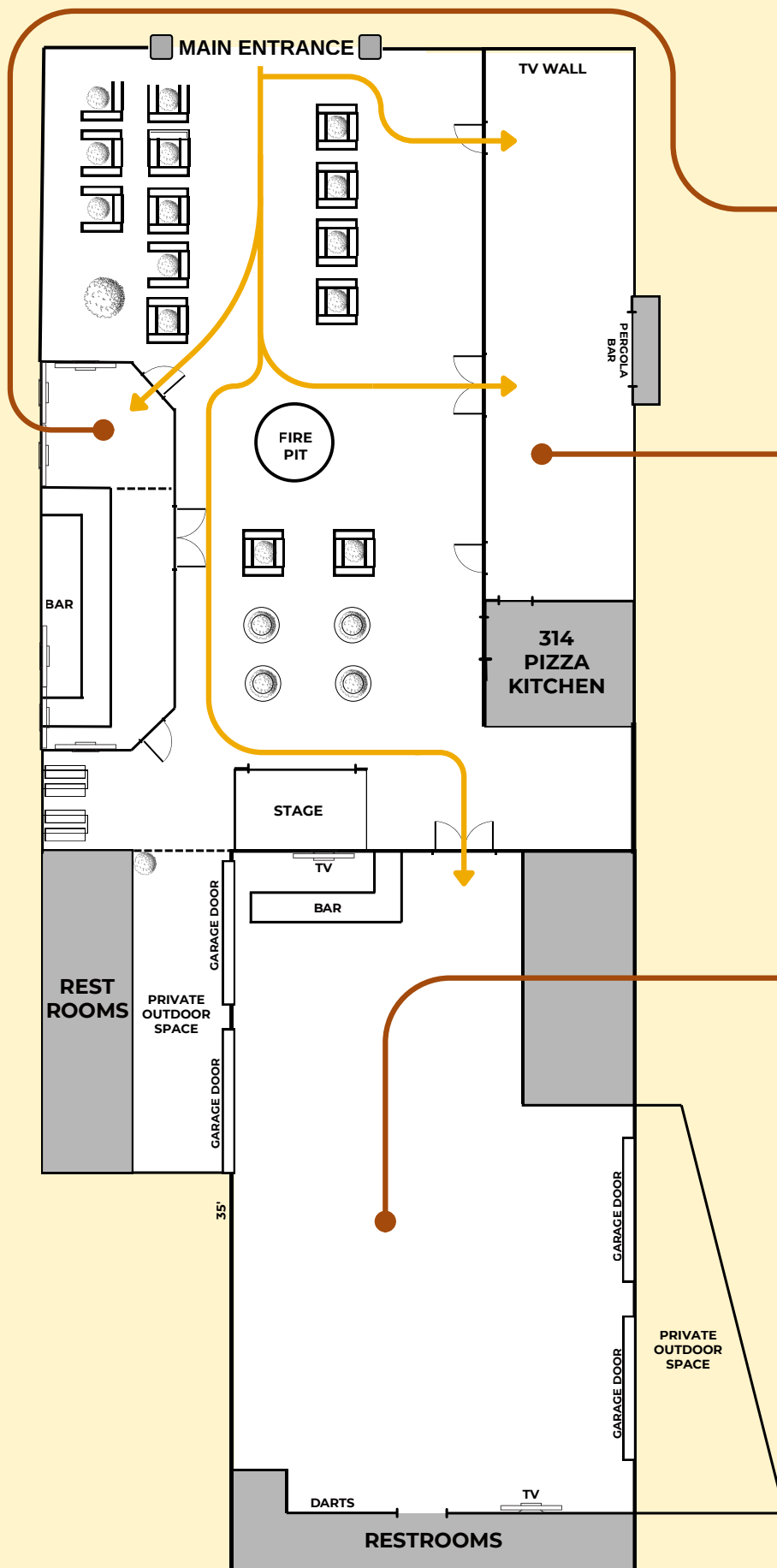
20% gratuity for drinks will be added, 18% gratuity for food will be added

## **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



## BAR CORNER

- Up to 30 guests
- Semi-private section
- High-top seating & standing room
- Main bar access

## PERGOLA

- Up to 80 guests
- Communal tables & high tops
- Perfect for larger, social gatherings

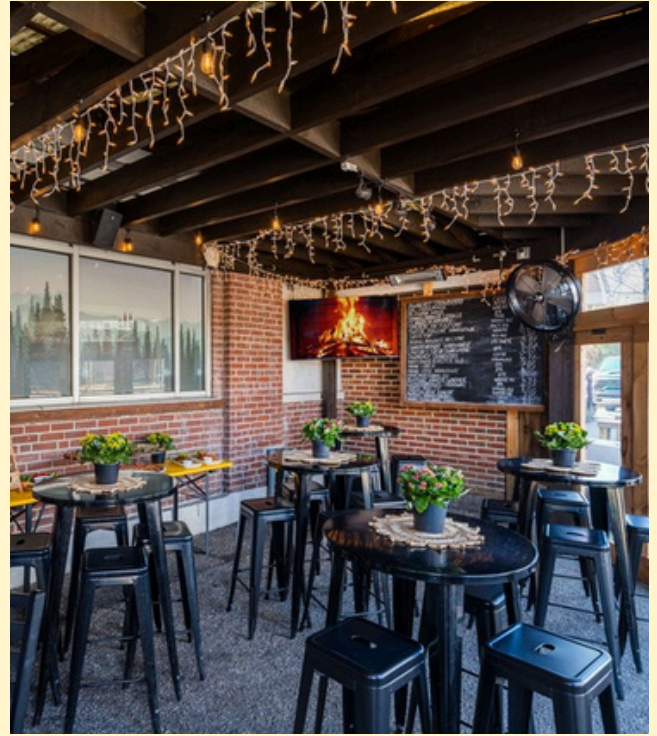
## THE NASH ROOM

- 50 to 130 guests
- Private bar and restrooms
- Custom layout
- Private indoor & outdoor space
- Ideal for private events

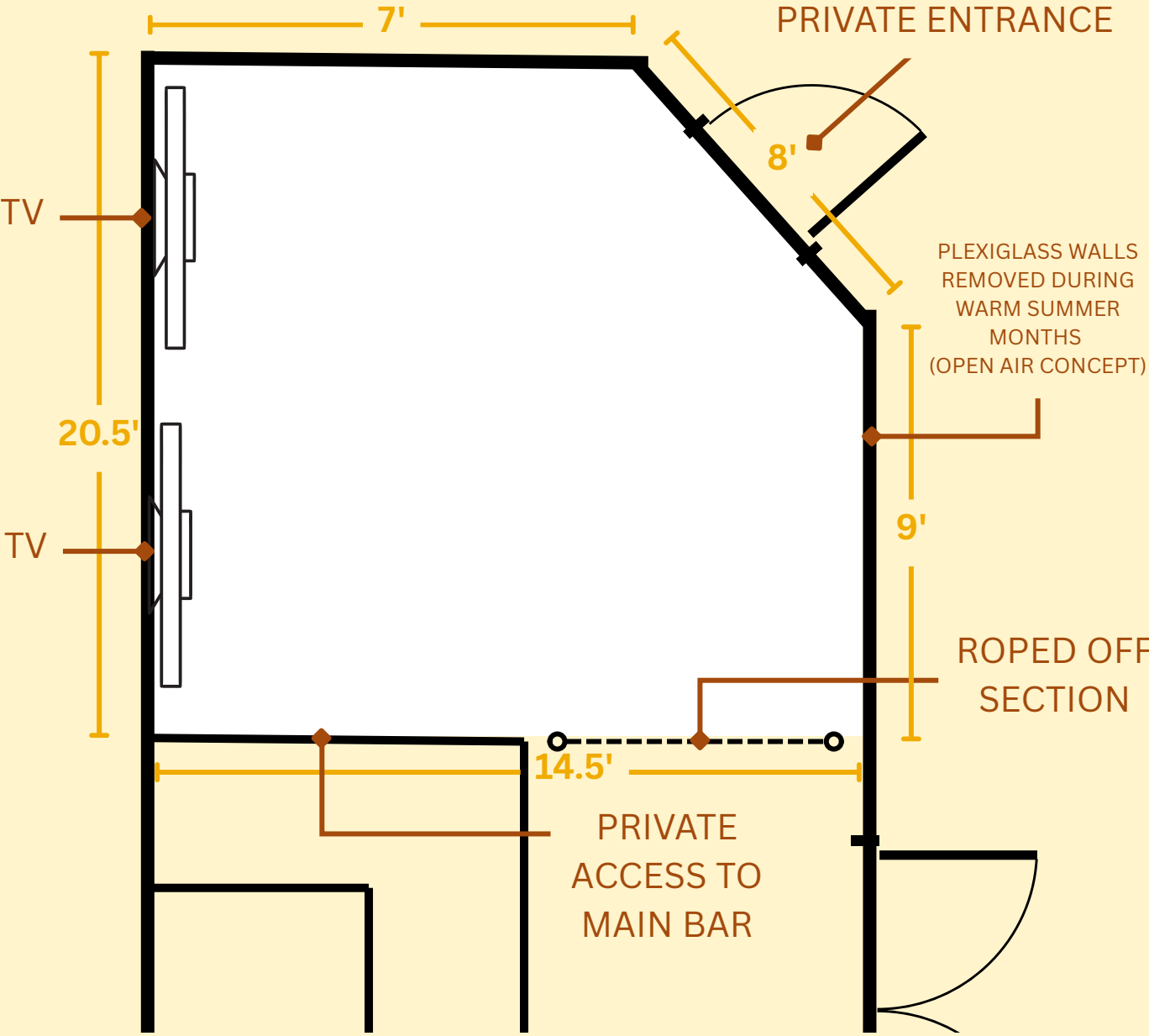
# The Bar Corner

Up to 30 Guests

*Rental fee varies by size and duration of the gathering*



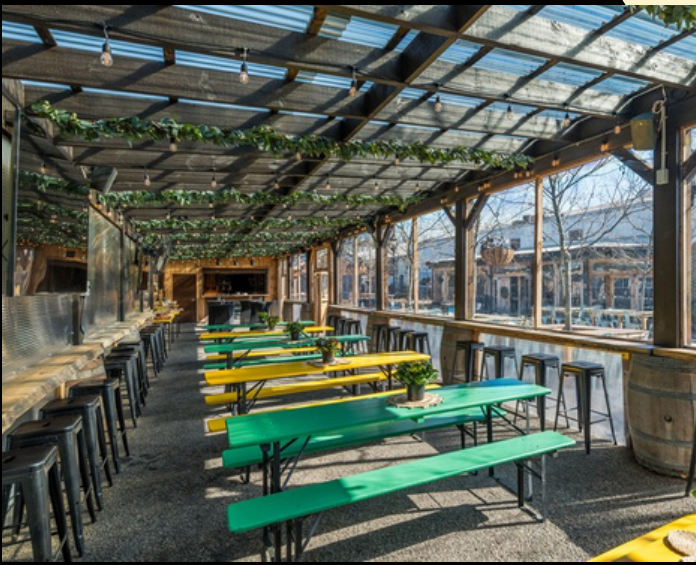
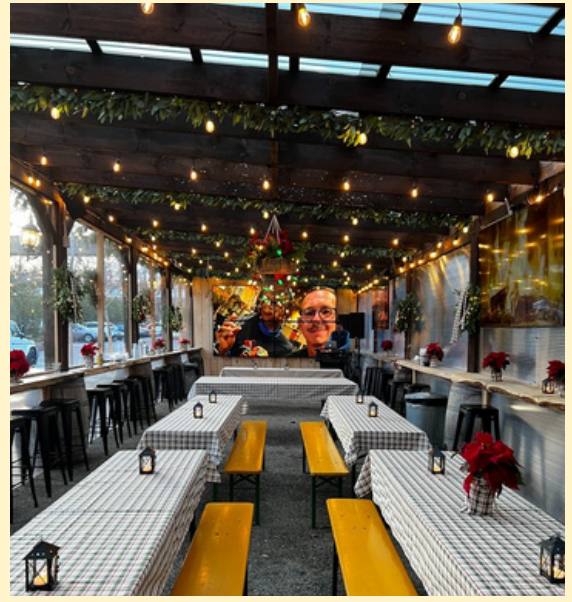
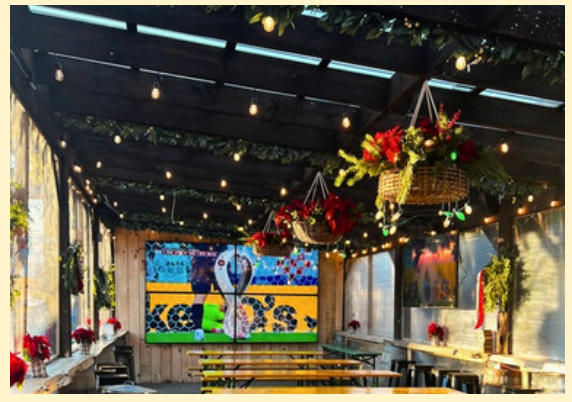
# The Bar Corner Layout



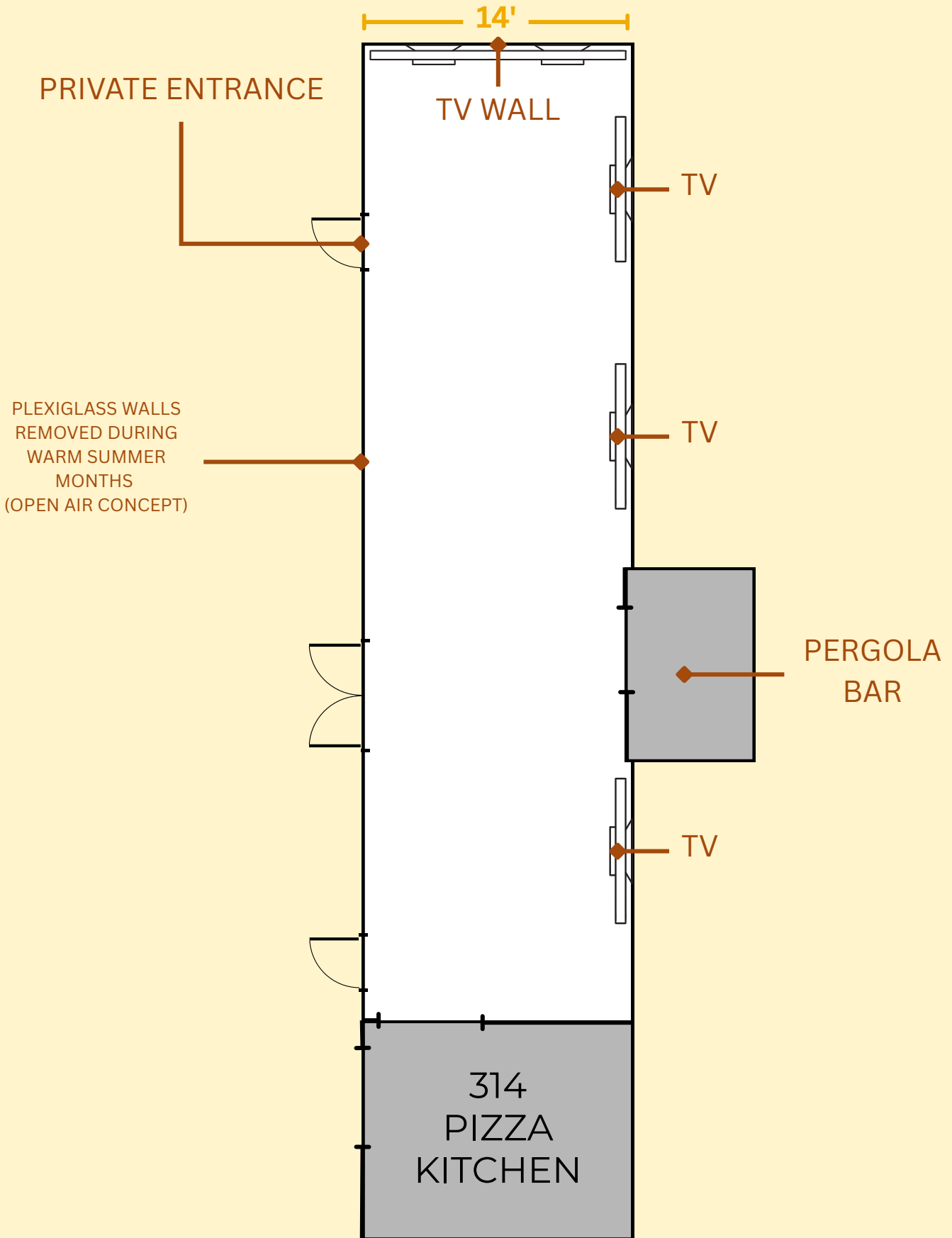
# The Pergola

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*

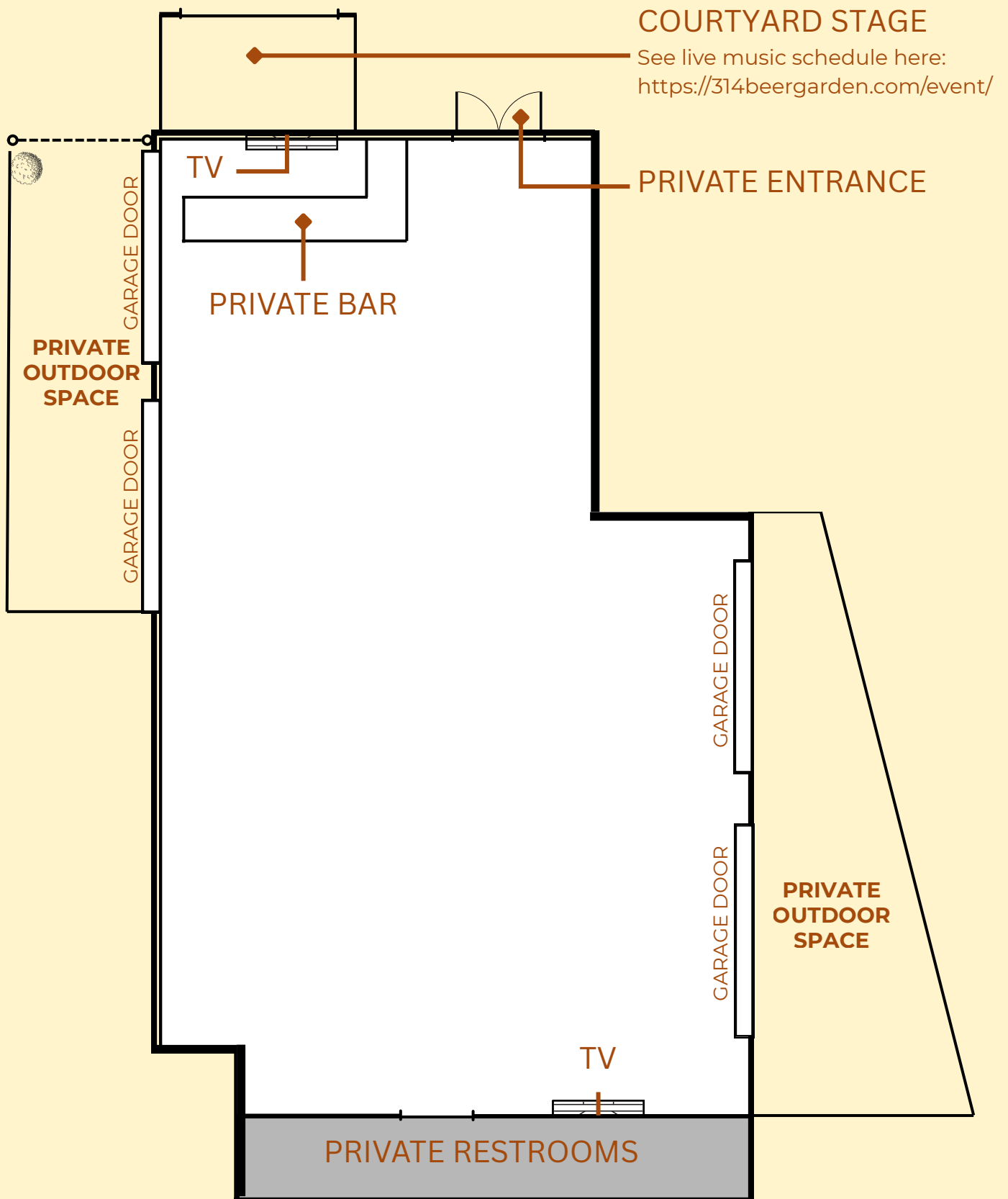
*Equipped for live entertainment*

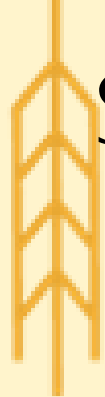
*Heat & AC*

*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.*

\*Gratuity 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*



\*Gratuity 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*



## 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*

## 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*



# 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

<b>Table Cloths</b> <i>solid black, red/white gingham, green gingham</i>	\$5 per table
<b>Mason Jar &amp; Candle Centerpiece</b>	\$5 per table
<b>Amber Votive &amp; Candle Centerpiece</b>	\$5 per table
<b>Floral Centerpiece</b>	* price varies*
<b>Hanging Lanterns</b>	\$175 per event
<b>Image/Slideshow/Logo on TV</b>	\$50 per event
<b>Adjustable Easel for Guest Signage</b>	\$10 per event
<b>Buffet Menu &amp; Signage</b>	\$75 per event
<b>Elevated Tableware</b>	\$4 per person



## ELEVATED

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



## EXPERIENTIAL

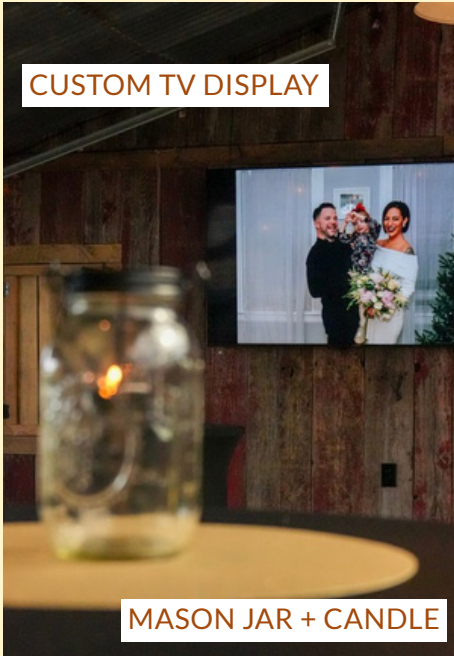
<b>Jumbo Jenga</b>	\$30 per event
<b>Cornhole</b>	\$35 per event
<b>Giant Connect Four</b>	\$30 per event
<b>Trivia for 1 hour</b> <i>3 rounds, 10 questions/round</i>	\$300 per hour
<b>Karaoke for 1 hour</b> <i>Add a Karaoke host for +\$50</i>	\$125 per hour
<b>Photobooth with Custom Banner</b>	\$350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



CUSTOM TV DISPLAY

MASON JAR + CANDLE



NASH ROOM

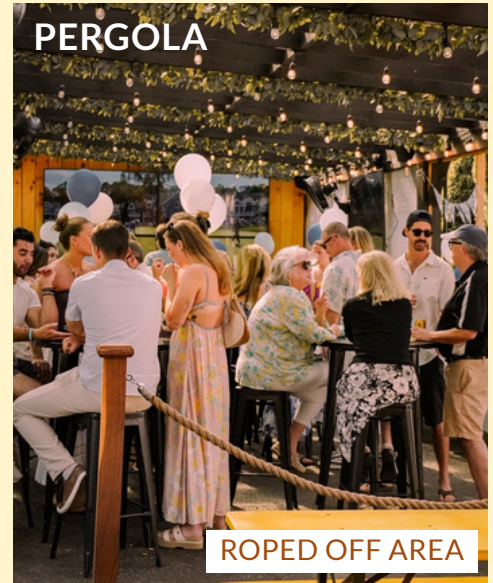
HANGING LANTERNS  
CUSTOM FLORAL CENTERPIECES

AMBER VOTIVES  
GINGHAM TABLE CLOTHS



NASH ROOM

CUSTOM FLORAL CENTERPIECES



PERGOLA

ROPED OFF AREA



GIANT CONNECT FOUR

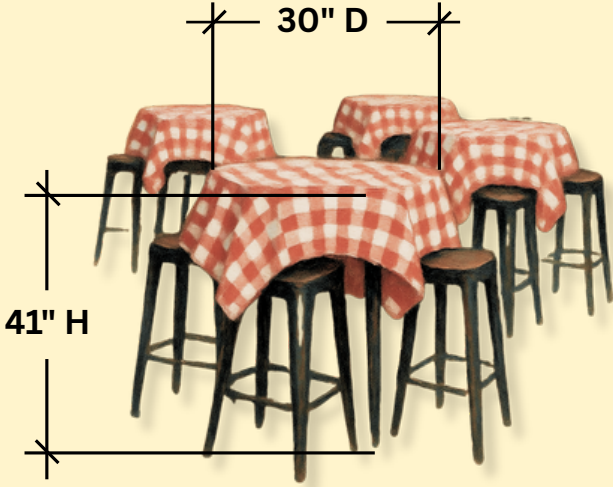


BAR CORNER

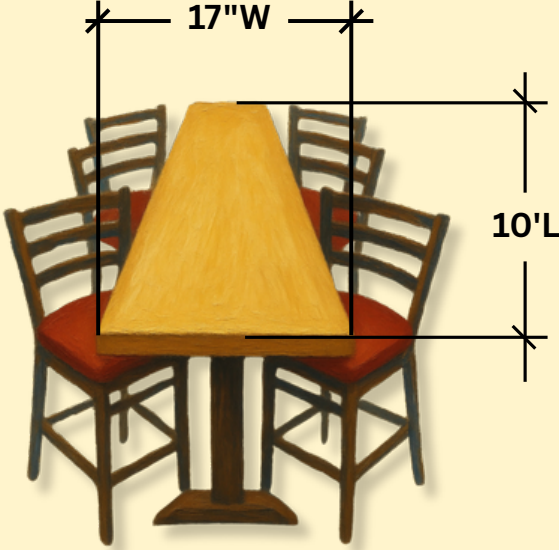
BUFFET TABLE

CUSTOM FLORAL CENTERPIECES

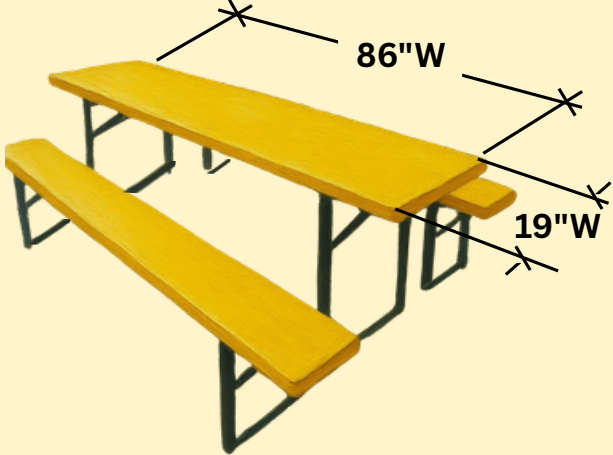
# Furniture Specifications



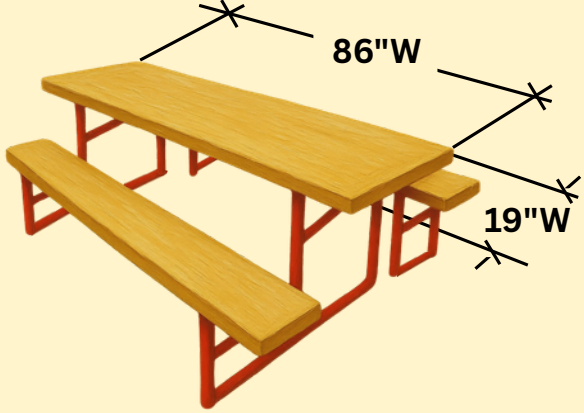
Round Cocktail Tables



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](http://314BeerGarden.com/Events)

For the 314 Menu, visit [314BeerGarden.com/Menus](http://314BeerGarden.com/Menus)

 @314BeerGarden

