

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!

Gratuity

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

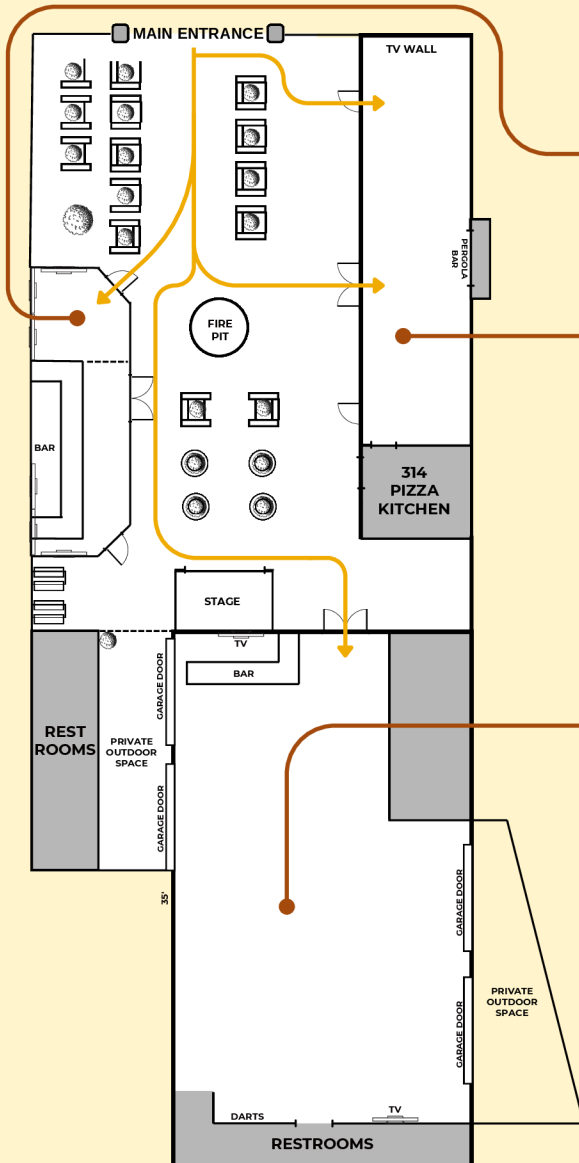
Event Coordination

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

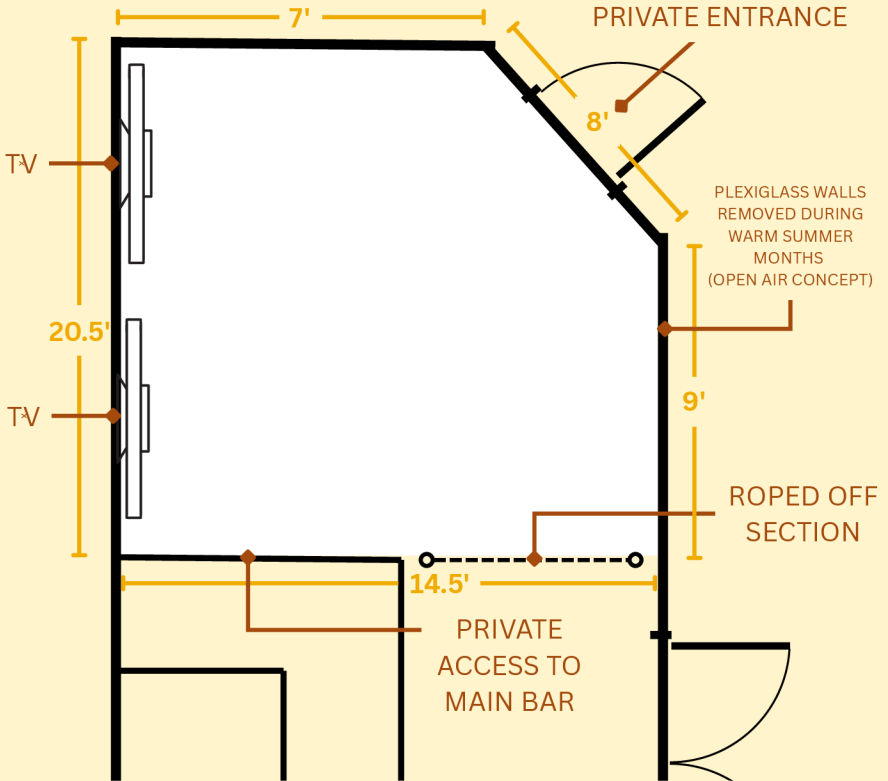
The Bar Corner

Up to 30 Guests

Rental fee varies by size and duration of the gathering



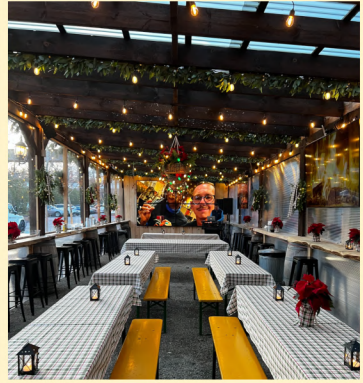
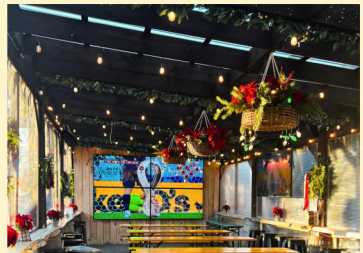
The Bar Corner Layout



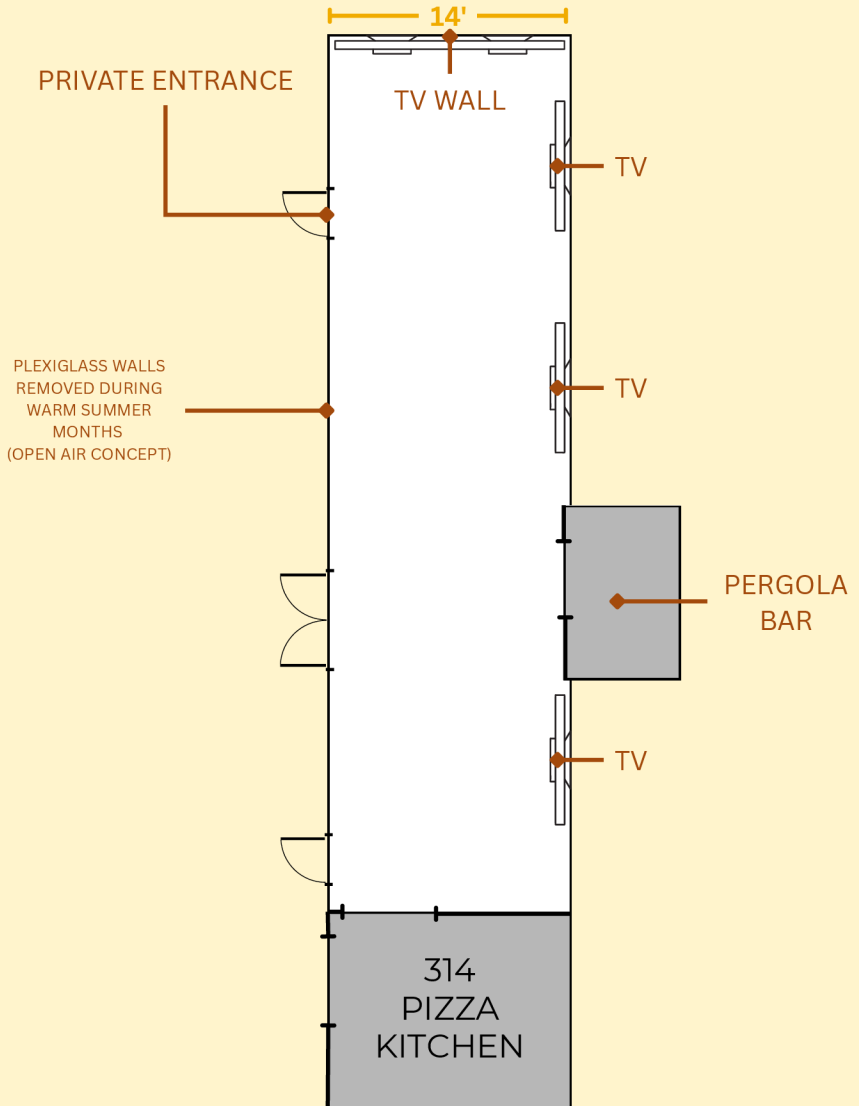
The Pergola

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

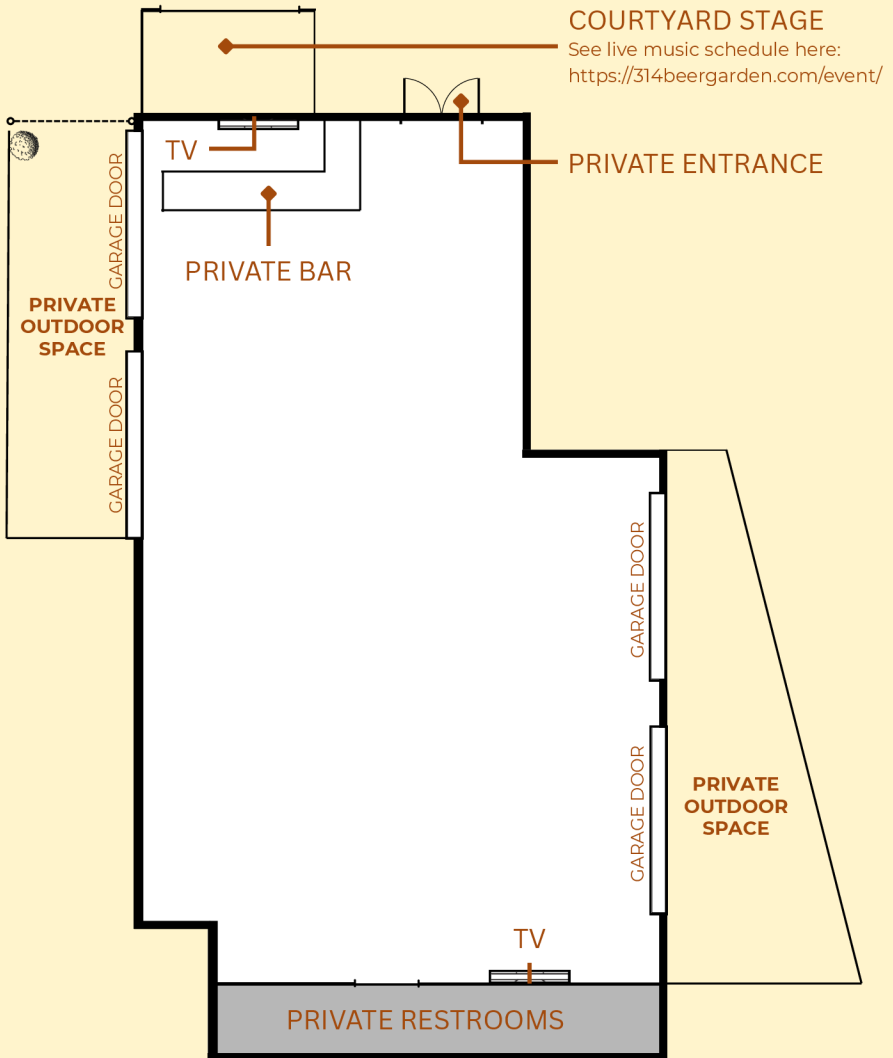
Equipped for live entertainment

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

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

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

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

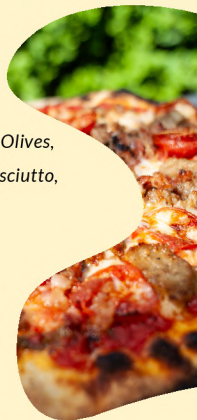
Fresh Dessert Pizza \$11-\$15

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 ➤

Table Cloths <i>solid black, red/white gingham, green gingham</i>	\$5 per table
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
Adjustable Easel for Guest Signage	\$10 per event
Buffet Menu & Signage	\$75 per event
Elevated Tableware	\$4 per person



➤ ELEVATED ➤

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



➤ EXPERIENTIAL ➤

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



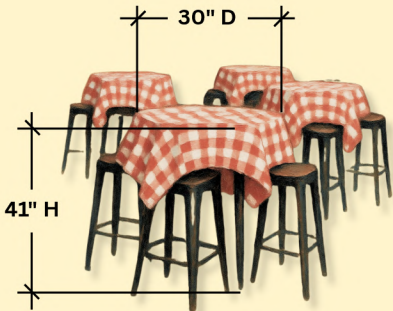
Get your dessert from Forever Sweet Bakery and get 10% off!

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

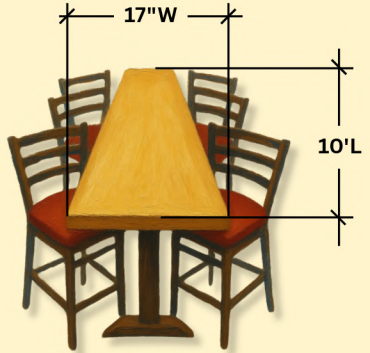
www.ForeverSweetBakery.com



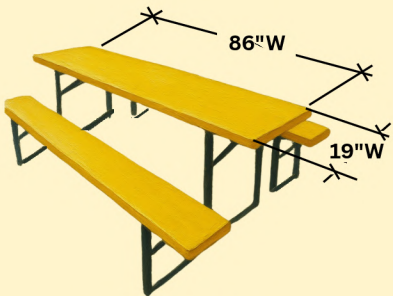
Furniture Specifications



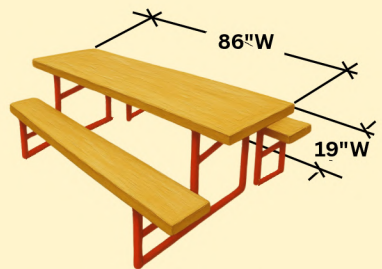
Round Cocktail Tables



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

