GWR DISTILLING CO 610 ANDERSON ST CHARLOTTE, NC 28205 (704) 469-9330



CONTACTS: BRIAN DONOVAN & EMILY SIMPSON BRIAN@GWRDISTILLING.COM EMILY@GWRDISTILLING.COM

THE BARREL ROOM IS LOCATED IN THE BACK OF THE DISTILLERY HERE AT GWR NODA. NOT ONLY IS GREAT WAGON ROAD THE OLDEST DISTILLERY IN MECKLENBURG COUNTY; IT'S THE FIRST IN NORTH CAROLINA TO HAVE ITS OWN TASTING ROOM AND PRIVATE EVENT SPACE. ADD SOME WARM IRISH HOSPITALITY TO THE MIX AND YOU'VE GOT A SPOT UNLIKE ANY OTHER IN THE CAROLINAS.

PRIVATE EVENT PRICING

Our private event space is lined with barrels of our aging award-winning whiskey. The speakeasy vibe and having our own aging whiskey barrels heavily present has received awesome feedback from our guests. The aesthetic of the space appeals heavily to any whiskey lover. There are options available for us to cater any event or bring in a caterer from outside our establishment for a small fee. Room rates include space rental, private bar access, and bartenders, the number of which depend on your party size.

BAR OFFERINGS

Beverages are charged per consumption. "Open Bar" option can be discussed upon booking. 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!



AVAILABLE AT GWR & THE BARREL ROOM

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.



Drumlish Poitin 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.

BARREL ROOM RESERVATION

CAN ACCOMMODATE 25-60 GUESTS

Private access to our entire barrel room with full-service bar amenities and a Smart TV to share slideshows and presentations! The Barrel Room provides cushioned and comfortable leather couches and chairs. A full bar is available with craft cocktails highlighting our handcrafted spirits, as well as beer and wine.

Standard Rate: \$150 per hour

Fri & Sat Rate:

\$200 per hour*

\$150 non-refundable deposit required upon booking. Gratuity and Food & Beverage Tax applied to catering and bar subtotal *2 hour minimum required for booking *Food & Beverage minimums determined before booking

> Quinn's Carolina Whiskey Aged In New American White Oak Barrels, Spicy And Buttery On The Nose. Finishes With Flavors Of Cherry And Butterscotch.

<u>֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎֎</u>





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.

704 Gin

Slightly off dry, moderate juniper and coriander botanical focus. Juniper, coriander, orris root, angelica root, cardamon, citrus peel, liquorice root

IN-HOUSE CATERING MENU

Each item lists serving size, 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.).

The Barrel Room permits parties to use outside catering services upon request, minimum spending limit agreed upon booking must still be met.



Each priced to feed about 25 excluding Wraps which are sold individually.

HOUSE SAI	AD	
Salad mix, tomat	o, cucumber, onion,	, choice of dressing.

ROASTED VEGGIE BOARD 90 Assorted roasted vegetables (Depending on availability).

 CAPRESE
 75

 Tomato, mozzarella cheese, Italian seasoning,



\$12 per person without drink ticket package | \$34 per person with drink ticket package Please choose three flatbreads from the options listed below. House Salad included with package.

BBQ CHICKEN FLATBREAD

House-Made BBQ Sauce with Grilled Chicken, Onion and Mozzarella Cheese

THE ITALIAN FLATBREAD Red Onion, Pepperoni, Spicy Italian Sausage, Marinara Sauce

and Mozzarella Cheese

CHEESE FLATBREAD

Salamander Pizza Sauce, 3-Cheese Pizza Blend, Italian Seasoning

MARGARITA FLATBREAD

Sliced Tomato, Basil, Pesto Swirl, Mozzarella Cheese, Sun-Dried Tomatoes & Olive Oil

GHIGKEN BAGON RANGH

Ranch Base, Chicken, Bacon, Four Cheeses

CHICKEN WHITE

Olive Oil Base, Minced Garlic, Chicken and Broccoli

Beverages (included): Coke, Diet Coke, Sprite, Water Bottles. Drink Ticket Package Add-On: Two drink tickets provided for each guest; valid for GWR Signature Cocktails (must limit to two options), House Wines and Domestic Beers

网络匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈匈





5 PIZZA PACKAGE

\$14 per person without drink ticket package \$34 per person with drink ticket package

Please choose five 14" signature pizzas from the pizza selections listed below. House Salad included with package.

7 PIZZA PACKAGE

\$16 per person without drink ticket package \$36 per person with drink ticket package

Please choose seven 14" signature pizzas from the pizza selections listed below. House Salad included with package.

Beverages (included): Coke, Diet Coke, Sprite, Water Bottles. Drink Ticket Package Add-On: Two drink tickets provided for each guest; valid for GWR Signature Cocktails (must limit to two options), House Wines and Domestic Beers

PIZZA SELECTIONS

GHEESE PIZZA

Salamander Pizza Sauce, 3-Cheese Pizza Blend, Italian Seasoning

GHIGKEN AND WAFFLE PIZZA

Mozzarella and Cheddar Cheese, Waffles, Chicken and Bacon

PEPPERONI PIZZA

Salamander Vodka Pizza Sauce, Cheese, Pepperoni, Asiago, Italian Seasoning

MEAT LOVERS PIZZA

Salamander Vodka Pizza Sauce, Pepperoni, Sausage, Bacon, Chicken, Ground Beef, Ham

DILL PICKLE PIZZA

Garlic and Olive Oil Base, Pizza Cheese, Chopped Dill Pickles, Italian Seasonings

BUFFALO GHIGKEN PIZZA Buffalo Sauce, Chicken, Pizza Cheese, Blue Cheese Crumbles, Blue

Cheese Dressing
MARGHERITA PIZZA

Salamander Vodka Pizza Sauce, Pizza Cheese, Asiago, Tomato, Fresh Basil, Fresh Mozzarella, Asiago

THE MEXICAN PIZZA Salsa, Pizza Cheese, Fajita Chicken, Green and Red Peppers, Onions NY WHITE PIZZA Garlic and Olive Oil Base, Mozzarella Cheese, Italian Seasonings

NODA FUNKY PIZZA Salamander Vodka Pizza sauce, Spinach, Pizza Cheese, Roma Tomatoes, Pesto Swirl and Italian Seasonings

HALF HOT PIZZA Salamander Vodka Pizza Sauce, Banana Peppers, Sausage, Ground Beef

VEGGIE LOVERS PIZZA Salamander Vodka Sauce, Onions, Green & Roasted Red Peppers, Roma Tomatoes, Banana Peppers, Olives

BBQ CHICKEN PIZZA Chicken, BBQ Sauce, Banana Peppers, Onions, Bacon, Pizza Cheese, Asiago, Shredded Cheddar

HAWAIIAN PIZZA Apricot Spread, Pizza Cheese, Ham and Pineapple

IRISH REUBEN PIZZA Salamander Vodka Pizza Sauce, Swiss Cheese, Pizza Cheese, Corned Beef, Sauerkraut, TI swirl

THE AUSTRIAN PIZZA Salamander Vodka Pizza Sauce, Cheese, Tuna, Pepperoni, Asiago, Italian Seasoning

THE GERMAN PIZZA Salamander Vodka Pizza Sauce, Pizza Cheese, Cheddar Cheese, Ground Beef, Onion, Green Peppers, Potatoes





entrees

BACON WRAPPED PORK TENDERLOIN

Rosemary, garlic, olive oil rub. Served with roasted parmesan rosemary potatoes. *Feeds up to 18.*

1**82**

BACON WRAPPED BEEF TENDERLOIN

Rosemary, garlic, olive oil rub. Served with roasted parmesan rosemary potatoes. *Feeds up to 18.*

399



\$150 set up fee

COOKOUT PACKAGE WITH CHICKEN

\$18 per person without drink ticket package \$38 per person with drink ticket package

(Additional \$2 per person for each additional side)

Includes 12 chickens with your choice of one side (baked beans, coleslaw, macaroni salad or potato salad) served with rolls & butter and chips.

COOKOUT PACKAGE WITH BRISKET

\$20 per person without drink ticket package \$39 per person with drink ticket package

(Additional \$2 per person for each additional side)

Includes beef brisket with your choice of one side (baked beans, coleslaw, macaroni salad or potato salad) served with rolls & butter and chips.

Beverages (included): Coke, Diet Coke, Sprite, Water Bottles. Drink Ticket Package Add-On: Two drink tickets provided for each guest; valid for GWR Signature Cocktails (must limit to two options), House Wines and Domestic Beers

Gluten Free and Vegan option available upon request. Pricing is subject to taxable service fee and sales tax.

CORPORATE AND SOCIAL EVENTS

WHEN PLANNING AN EVENT OR GATHERING, WE KNOW IT CAN BE OVERWHELMING, SO LET US HELP YOU! GIVE US THE PARAMETERS - FOOD, GOAL ATMOSPHERE, NUMBER OF GUESTS - AND WE'LL TAKE IT FROM THERE TO DESIGN A CATERED EVENT WITH FOOD AND BEVERAGES ALL OF YOUR GUESTS WILL TALK ABOUT.