



The year your team *earned a night off.*

A long farm table. A crackling fire & a cold pint. A space full of your people.

\$34

starting price per guest,
food & beverage

15–200 guests

from an intimate dinner to
the whole ballroom.

4 hrs

of party time, one plan,
one coordinator

Oct–Feb

2026 dates open to book

375 MADRID ROAD · WAYNESBORO, VIRGINIA 22980

A sample holiday party menu

Dinner at the Farm

SAMPLE MENU - FINAL MENU CONFIRMED DURING BOOKING

Menu is shown from the Holiday Standard Package, \$44/guest. Other package options are listed below.

To start • CHOOSE TWO

Soft Pretzel Bites

with beer cheese & whole-grain mustard

Warm Spinach Salad

with bacon & apple cider dressing

ALSO CHOOSE FROM House Wings or Tenders (choice of two sauces) · Loaded Tater Tots or Fries (with cheddar, scallions & house sauce) · Seasonal Garden Salad (with cider vinaigrette) · Spinach & Artichoke Dip (with crostini) · Charcuterie & Cheese Board (local selections, pickles & crostini) · Crab or Shrimp Dip (with toasted baguette (seasonal availability))

The main event • CHOOSE TWO

Sliced Smoked Brisket

Herb-Roasted Chicken Breast

ALSO CHOOSE FROM Slow-Smoked Pulled Pork (slider rolls or bowls, pickles & sauce) · Buttermilk Fried Chicken (thighs or tenders) · Creamy Mac & Cheese (plain or lightly topped) · Herb-Roasted Chicken Quarters · Pork Loin (with house glaze) · Blackened Chicken Breast · Seasonal Pasta (with vegetables, or with a light protein)

On the side • CHOOSE ONE

Garlic Mashed Potatoes

ALSO CHOOSE FROM Roasted Seasonal Vegetables · Creamy Coleslaw · Braised Greens · Green Beans · Roasted Root Vegetables · Brussels Sprouts · Cornbread · Dinner Rolls · Upgraded Mac & Cheese (bacon, beer cheese, smoked cheese, scallions & zesty sauce)

Something sweet • CHOOSE ONE

Warm Seasonal Cobbler

ALSO CHOOSE FROM Bread Pudding (with whipped cream) · Cookie & Brownie Platter

In your glass: two drink tickets per guest.

House beer, Hermitage Hill cider, or soft drinks & non-alcoholic options.

From our brewery & cider house

Suggested pairings. Pours rotate with the season; your coordinator confirms what's on tap for your date during booking process.

Britchin' Brown Ale

BEER

Honey, light caramel, hints of biscuit

Sliced smoked brisket • pretzel bites with beer cheese

Amber Lager

BEER

Honey, biscuit, gentle malt

Herb Roasted Chicken

Sly Dry

CIDER

Pure apple, crisp and dry

Spinach salad with feta & strawberries

Green Apple

CIDER

Tart green apples, semi-sweet

Warm bread pudding

Night Latch Stout

BEER

Bakers chocolate and roasted coffee

Brownie Bites

Stable Craft Soda

NON-ALCOHOLIC

Root Beer • Ginger Beer

Pairs with anything

Dietary needs: vegetarian, vegan and allergy-friendly plated entrées are available on request (limited quantity; your coordinator will confirm what can be accommodated). Hermitage Hill ciders are naturally gluten-free, made in a facility that also handles gluten-containing ingredients.

WHAT'S INCLUDED

From Our Farm to Your Table

Three ways to gather. Each one comes with your own space, a scratch kitchen, and beer and cider from the farm.

	Holiday Value	Holiday Standard	Holiday Premium
	\$34 / GUEST MINIMUM 15 GUESTS	\$44 / GUEST MINIMUM 15 GUESTS	\$65 / GUEST MINIMUM 20 GUESTS
TO START	2 of 5 shareables	2 of 8 shareables	3 of 12 shareables
MAIN COURSES	2 of 4	2 of 10	2 of 14, incl. roast beef, NY strip & salmon
SIDES	1 of 5	1 of 10	2-3 of 14
DESSERT	Holiday Cookies or Brownie Bites	Bread pudding, Warm Seasonal Cobbler or Cookie & Brownie platter	Individual Holiday Desserts or a Dessert station
BEVERAGE	2 drink tickets per guest*	2 drink tickets per guest* <i>Optional: 90-minute beer & cider timed bar, +\$30 per guest</i>	Two-hour timed beer & cider bar <i>Room time matches bar time</i>
FOOD & BEVERAGE FOR 25 GUESTS	\$850	\$1,100	\$1,625
FOOD & BEVERAGE FOR 40 GUESTS	\$1,360	\$1,760	\$2,600

*House beer, Hermitage Hill cider, or soft drinks / non-alcoholic options. Per-guest prices cover the food & beverage component. Sales tax (5.3% Virginia, 6% Augusta County meals tax), a 20-25% gratuity/service charge, a 5.9% processing fee, the event space and any add-ons appear as their own lines in your itemized quote, so you see the full picture before you commit.

Every package brings — *whichever you choose*



Your own private room

Your own space on the farm, sized to your guest count



Scratch-made food

Cooked from scratch, right here on the farm



House beer & cider

Brewed and pressed on the farm, with craft soda for everyone else



A dedicated coordinator

One person to plan with, from first inquiry to last pour.



Up to 4 hours

Time to arrive, toast, linger. Extensions can be arranged in advance.



Holiday set-up

Christmas trees and a red velvet Santa chair are available for your room.

one plan, one package price, one place to be

THE ROOMS

Three rooms. One farm. All your people.



Brewers Club Up to 32

Intimate & Private.
Made for leadership dinners, close-knit teams & clients worth impressing.



Cider House Up to 75

Relaxed & Roomy
Made for full-team parties, mixed crowds, & people who like to mingle.



Saddleback Ballroom Up to 200

Festive & Spacious
Made for the whole company: 4,000 square feet, your own bar, & a patio to step out on.

BEYOND THE TABLE

Make it a team moment

Optional extras, added to your plan. Outdoor activities are weather permitting.

Private Brewery Tour

\$12 PER GUEST

30–45 minutes behind the scenes, souvenir glass for every guest.

Cornhole Golf

\$250

Nine-hole tournament across the farm, perfect for teams of 4–6.

Hi Striker

\$250

Ring the bell. Friendly, state-fair-style competition (patio only).

Sand Volleyball

\$250

Professional court and balls, steps from the Cider House.

S'mores Station

\$10 PER GUEST

Build-your-own, with extra-long sticks at the fire pits.

Souvenir logo glass

\$8 PER GUEST

A keepsake for every place setting.



Stay the night.

Farm suites sit steps from the taproom, so the evening can last as long as the conversation does. Options include private hot tubs and fireplaces. stablecraftbrewing.com/book-a-suite

Good to know up front

- ◆ Parties are contracted for up to 4 hours. Extra time can be added if arranged and paid for in advance.
- ◆ Final menu selections and your guaranteed guest count are due 14 days before the event.
- ◆ Linens are not included in the Saddleback Grand Ballroom or the Brewers Club.
- ◆ Rooms are offered as set up; changes to the standard layout carry a fee.
- ◆ No outside food or alcohol (Virginia ABC regulations).
- ◆ Private events run Wednesday–Sunday. Closed Thanksgiving Day (Nov 26), Dec 24, Dec 25 and Jan 1.

PEACE OF MIND

Plan *with confidence*

- ✓ **Itemized before you commit.**
Your quote shows every line: food, drink, room, taxes and fees before you decide.
- ✓ **Live availability.**
See open dates and book in real time. Nov–Dec 2026 dates are open.
- ✓ **Everyone has something to eat and drink.**
Vegetarian, vegan and allergy-friendly plated entrées on request; cider, craft soda and non-alcoholic options.
- ✓ **A coordinator, start to finish.**
One dedicated event coordinator, through our TripleSeat event system
- ✓ **A room that fits.**
15 guests or 200, with the right space and no paying for more room than you need.
- ✓ **An experienced farm venue.**
Weddings, rehearsal dinners, corporate gatherings and holiday parties are what this barn is built for.



“It was a very easy, flawless experience for me. All I really had to do was pick out what food I wanted on our menu!”

BRITTANY · 5-star Google review of a company Christmas party, December 2018

RECOGNIZED BY VIRGINIA

2022

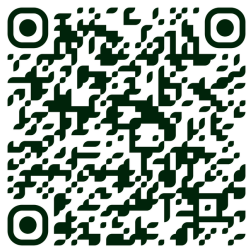
Green Brewery of the Year
Virginia Green Travel Alliance

2026

Silver Medal
Virginia Craft Beer Cup

2025

Bronze Medal
Virginia Craft Beer Cup



SCAN TO SEE OPEN DATES

Hold *your date.*

Choose your date, space and menu in our booking portal

- BOOK** portal.tripleseat.com/direct_bookings/n6qz8xb16xm0
- EMAIL** guestservices@stablecraftbrewing.com
- CALL** 540-490-2609
- VISIT** 375 Madrid Road, Waynesboro, Virginia 22980

TERMS TO CONFIRM: DEPOSIT AND RESCHEDULING POLICY

Please refer to the booking platform to review our deposit, fees, and rescheduling policy. Please contact with any questions.