

Host Your Next
Private Event at Killjoy

The Guide



Options for Intimate Gatherings

6-30 Guests





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Front Private Room

Capacity: 30 Guests or Less (Seats 15-20)

Rear Private Room

Capacity: 20 Guests or Less (Seats 12-15)

Rental Fee

\$150 for Two Hours

Please Note:

Exclusive use of our patio (capacity: 40 guests) is only available when you are reserving our entire venue for your special event.

Minimum Beverage Spend

\$250: Sunday-Thursday

\$500: Friday & Sunday

Options for Larger Gatherings 30-125 Guests



30-125 Guests

PRIOR TO OPENING, TWO-HOUR MINIMUM

Rental Fee

\$300 for Two Hours

Staffing Fee

\$25 per Hour per 20 Guests

Minimum Beverage Spend

\$500 per Hour: Sunday–Thursday
\$1,000 per Hour: Friday & Saturday

Cleaning Fee

\$150 (Additional charges may occur for excessive decorations or guest damages.)



30-125 Guests

**DURING BUSINESS HOURS:
PRIVATE BUY-OUT, TWO-HOUR MINIMUM**

Rental Fee

\$150 per Hour

Staffing Fee

\$25 per Hour per 20 Guests

Minimum Beverage Spend

\$500 per Hour: Sunday–Thursday
\$1,500 per Hour: Friday & Saturday

Cleaning Fee

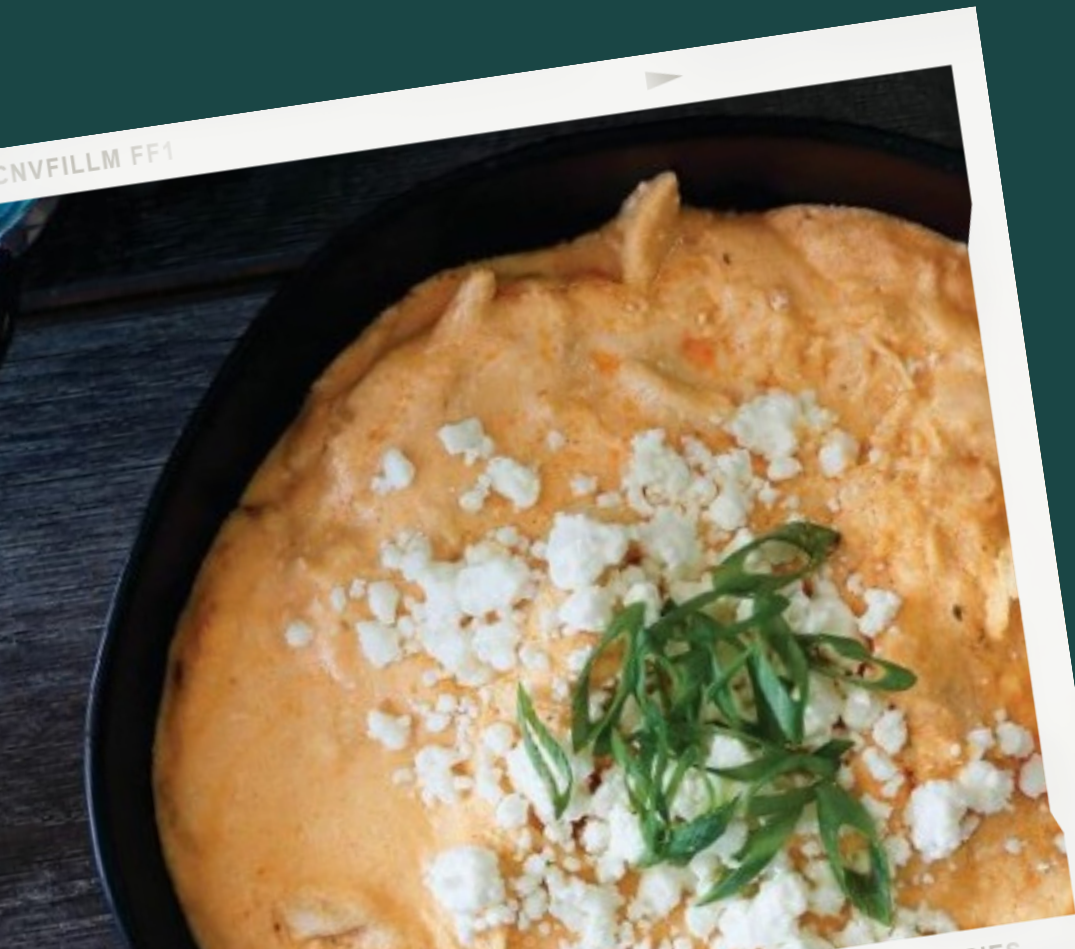
\$150 (Additional charges may occur for
excessive decorations or guest damages.)



The Best Cocktails are
Paired with Tasty Bites

Catering Options

\$350 Minimum Order &
Seven Days Advance Notice Required



Tasty Trays

CHARCUTERIE (MEAT & CHEESE · VEGGIE & CHEESE)

Serves 15 · \$270

Each charcuterie tray features Pimento Cheese and local cheeses, cured meats, seasonal fruits, Guinness Grain Mustard, Mrs. Ruth's Jams, artisan crackers, and other fresh accompaniments.

The Veggie & Cheese option comes with all the delicious fixings as the Meat & Cheese option, however, the cured meats are swapped out for tasty seasonal vegetables paired with hummus and ranch dressing.

FRUIT TRAY (VG, GF)

Serves 20 · \$99

Beautiful display of fresh seasonal selections such as strawberries, melons, blueberries and pineapple



Sharable Dips

WARM SPINACH & ARTICHOKE DIP (VG, GF)

Serves 25 · \$87

Artichoke hearts, fresh spinach, cream cheese, sour cream, and Romano cheese; pita points

WARM SWEET ONION DIP (VG, GF)

Serves 25 · \$87

Sweet onion, shallots, sour cream, cream cheese, sherry; pita points

WARM BUFFALO BLEU DIP (GF)

Serves 25 · \$87

Ranch, cream cheese, white meat chicken breast, Frank's hot sauce, bleu cheese crumbles; tortilla chips

Bite-Size Noshes

SHRIMP COCKTAIL (GF)

Serves 10 (3 per Guest) · \$75

NC Shrimp, Bloody Mary cocktail sauce, lemon wedges

CAPRESE SKEWER (VG, GF)

Serves 20 (2 per Guest) · \$56

Fresh mozzarella, cherry tomatoes, fresh basil, balsamic reduction

CHICKEN SALAD

Serves 10 (2 per Guest) · \$49

Tarragon, onion, celery, phyllo cup

CLASSIC PIMENTO CHEESE (VG)

Serves 10 (2 per Guest) · \$49

Cheddar pimento cheese, Roma tomato, farm white bread

SIGNATURE HAM ROLLS

Serves 12 (2 per Guest) · \$56

Virginia shaved ham, butter, brown sugar

MINI BLTs

Serves 10 (2 per Guest) · \$49

Applewood smoked bacon, Roma tomato, arugula, balsamic drizzle

More Bite-Size Noshes

BBQ SLIDERS

Serves 10 (2 per Guest) · \$62

Smoked overnight, secret rub, Eastern NC sauce, hand cut Southern slaw, potato roll

SEARED BISTRO FILET

Serves 10 (3 oz. per Guest) · \$87

Cast iron seared, broiled to perfection, horseradish cream, rolls

WARM BOURBON MEATBALLS

Serves 20 (3 per Guest) · \$81

Sweet Italian sausage & chuck blend, Kentucky Bourbon

CHICKEN TZATZIKI (GF)

Serves 10 (2 per Guest) · \$62

Skewered chicken breast, special seasoning, finger-licking Tzatziki sauce

MINI CHICKEN & WAFFLES

Serves 10 (2 per Guest) · \$56

Brined chicken breast, Belgium waffle, applewood smoked bacon, authentic maple syrup. 100% addictive!

FRIED GREEN TOMATOES (VG)

Serves 10 (2 per Guest) · \$56

Buttermilk, pimento cheese dollop

Let's Party!

When you're ready to book your next celebration, please visit us online:

KilljoyCocktail.com/private-events

