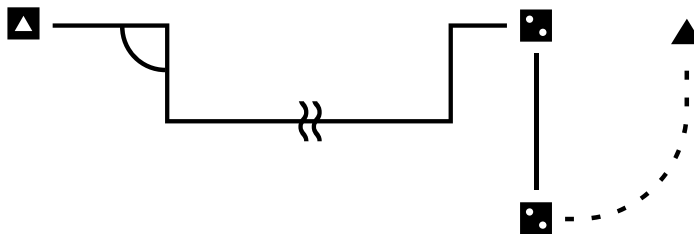


PROT▲GONIST



Event Packet

LOWER SOUTH END

WE BELIEVE BEER IS A CATALYST FOR COMMUNITY.

Curated for the curious and brewed for the bold. It's not just our beer that invites you in, we offer spaces that can accommodate events from small groups up to 600 people – from small happy hours to entire facility rentals for corporate events or weddings.

Here at Protagonist we believe in the social power of beer. Where everyone has a space to relax, connect, learn, and enjoy because when you gather it matters. Our dedicated event team is here to bring your vision to life in a unique and powerful way.

- Conveniently located in the heart of LoSo
- State of the Art A/V capabilities
- Mezzanine space with private bar and fireplace
- Craft beer, wine, and spirits
- Free guest parking

Not having your event with us?

Ask about how we can bring the beer to you with select beer catering services.

PRIVATE EVENT SPACES

Mezzanine

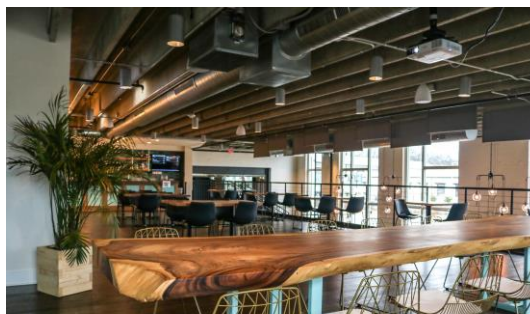
(975 square feet, 100 guests)

Enjoy private access to the entire second floor including a full bar, fireplace nook, and projector TV

not wheelchair accessible

Sunday-Thursday 150/hr + Food & Bev Minimum

Friday & Saturday 250/hr + Food & Bev Minimum



Barrel Room

(750 square feet, 40 guests)

A fully private space surrounded by glass garage doors that provide a backdrop of our brew house and access to the patio. Projector TV & Microphone available

wheelchair accessible

Sunday-Thursday 100/hr + Food & Bev Minimum

Friday & Saturday 200/hr + Food & Bev Minimum



Entire Facility

(21,000 square feet, up to 478 guests)

Large crowds welcomed. Your guests will have access to our Main Bar, Mezzanine, Pizza Bar, Barrel Room, and patio areas

Rates Starting at: \$1,000 per hour

in addition to minimum spend



SEMI-PRIVATE SPACES

“The Owner’s Table”

Enjoy an intimate gathering around a 14 ft. live edge wooden table in our Mezzanine

Hourly Rates Apply on Weekends

Patio Space

Available for parties from 20-200. Prices vary depending on size and day

Minimum Spend Required

Gratuities 20% based on total bill including room rate and bar consumption

Cancellation Fee: Refer to contract

Furniture Removal/Rearrangement Fee: \$200 if applicable

Security Deposit: 25% at booking

Food and Beverage Tax: 8.25%

Cocktail Hour

Open Bar

All drinks ordered are charged on one tab

Drink Tickets

Each guest is given a pre-determined number of tickets to be redeemed at the bar

Tea and Coffee Station (2 hours)

\$3 per guest

Selections

Protagonist Beers Only

\$10 per hour

Protagonist Beers & House Wines

\$12 per hour

Protagonist Beers, House Wines, & Spirits

\$28 per hour

CATERING

Serves ~10 | 20 Guests

Small Bites

Fruit Display 80 | 40

Seasonal Fruit served with hazelnut spread

Fruit and Cheese Display 60 | 120

Seasonal Fruits paired with different cheeses, hazelnut spread, and house made dough points

Charcuterie 70 | 140

A mix of meats and cheeses served with jam and house made

For Starters

Cheesy Bread 25 | 50

House-Made pizza dough smothered and seasoned with freshly grated Mozzarella and served with marinara

Pesto and Goat Cheese Bread Sticks 33 | 66

House-Made pizza dough coated with Pesto and fresh Goat Cheese, served with marinara

Beer Cheese Dip 20 | 40

Made with house beer and melted cheese, served with pretzel bites

Bruschetta 35 | 70

Lightly toasted garlic bread topped with diced tomatoes, balsamic, and basil

Mains

Served Buffet Style

Meatballs 80 | 160

Secret recipe, topped with marinara and parmesan cheese

Mac 'n' Cheese 50 | 100

A classic crowd pleaser

Add Sausage or Bacon \$20

Pesto Pasta Salad 50 | 100

served cold

Pesto pasta served with veggies and feta cheese

Salads

Cesar Cardini 35 | 75

Chopped romaine lettuce, grated parmesan, house-made croutons, tossed in cesar dressing.

Bob Ross 45 | 90

Spring mix, dried cranberries, red onion, chopped pecans, house-made creamy balsamic vinaigrette

Will Hunting 45 | 90

Spring Mix, red onion, bacon, dried cherries, chopped pecans, sliced apple, gorgonzola, house-made apple cider vinaigrette

Jack Dawson 35 | 70

Iceberg, roma tomatoes, red onions, black olives, shredded mozzarella, house croutons

TERMS & AGREEMENTS

Billing: All billing is due directly following the event. We do not accept prepayments for events. Protagonist will require a Credit Card Authorization Form from the contact at the time of booking to remain on file and only used in the event of a short-notice cancellation or if payment for damages arises.

Security Deposit: Upon execution of this Agreement, a \$100 security deposit is required for all events to confirm the reservation. The security deposit will be deducted from your final bill, net of any damages, theft, or breach of contract that occur.

Types of Payment: We accept all major credit cards. We do not accept checks.

Hourly Room Rate: This rate is charged per hour and is decided by the Event Manager before the contract is presented. The hourly rate is not charged during setup/breakdown.

Setup Fee: Should a client require extensive setup or clearing of furniture provided by Protagonist, there will be a fee of \$200 applied. The Event Manager will notify the client if this fee is applicable to the event.

Bartender Fee: We charge a staffing fee of \$20/bartender, we require (1) bartender per 30 guests to ensure quality service.

Duration of Event: Once a start/end time for an event is agreed upon between venue and client, guests will have 30 minutes to disperse. Should the client desire additional time, (if available) subsequent fees may apply. *Staff will alert guests of a last call for bar services 15-20 minutes before the end time to allow attendees ample time to conclude event*

Audio/Visual: Protagonist happily provides microphone, projector, and speaker capabilities at no charge. It is required that the client check compatibility should they want to use these items and inform the Event Manager of ALL audio/visual needs before the event.

Decorations: Most decorations are allowed in our private event spaces. Extensive decor must be discussed with the Event Manager prior to the event. Prohibited decorations include the following: glitter, confetti, tape on walls, nails/hooks. All decorations must be removed directly following the end of the event without leaving damages.

Special Requests: We are happy to assist you with any special requests you might have.

Guest Belongings: Protagonist and Staff are not responsible for belongings lost, damaged, stolen, or left behind. All belongings should be picked up within 24 hours of the event.

Damages: The event host is responsible to pay for, and/or repair, any damages made to the facility from the start of setup through the end of cleanup.

Wine: All wine/champagne not provided by Protagonist is subject to a corkage fee of \$15 per bottle and must be approved prior. Any outside wine that is sealed at the end of the event will not be subject to a corkage fee.

Liquor: Liquor is to be provided by Protagonist only. If the event staff suspects liquor has been brought in and being consumed by guests, or if they deem alcohol consumption to be in excess, the staff ha

TERMS & AGREEMENTS

(cont.)

the authority to close down all alcohol services and/or evict inebriated guests from the premises. Guests who become loud, boisterous, or disorderly may not be allowed to remain on the premises.

Headcount: A final guarantee is required five days prior to the event.

Gratuity: 20% of the final bill will be added to the check for gratuity.

Tax: 8.25% tax will be applied to all food and beverage.

Cancellations/No Show: Client hereby acknowledges that by reserving Protagonist event space in accordance with this contract, the client expressly agrees to the following Cancellation/Short-Notice Cancellation Policy to compensate Protagonist for lost revenue and costs associated with a Short-Notice Cancellation by client, regardless of the reason for the cancellation.

Should the client cancel within 72 hours of the scheduled date and time or no show, the client is responsible to pay for a cancellation fee of (\$100) plus (75%) of the bill.

Should the client cancel within one week (7) days of the scheduled date and time, the client is responsible for a cancellation fee of (\$100).

All cancellation fees are due and payable immediately upon notice of this cancellation. If client has a credit card on file with Protagonist, the client hereby authorizes Protagonist to charge any cancellation fees in accordance with this contract to the client's credit card. If no card is on file, Protagonist will issue an invoice to the client for the cancellation fee which shall be due and payable upon receipt.

Refunds: After payments have been made, refunds will not be given unless Protagonist management decides otherwise. Host must contact the manager for refunds.

Force Majeure: No damages shall be due for a failure of performance occurring due to acts of God, inclement weather, war, government regulation, disaster, pandemics, or strikes which make performance impossible.

Miscellaneous Provisions: This contract is made to be performed in Mecklenburg County and shall be governed and construed in accordance to North Carolina Law. By executing this agreement, the client consents to the exercise of personal jurisdiction over it by the courts of the State of North Carolina. This contract is the entire agreement between the parties, superseding all prior proposals both oral and written, negotiations, representations, commitments and other communications between the parties, and may only be supplemented or changed in writing, signed by a representative of the group and the Event Manager. In the event that litigation arising from or associated with this contract, the parties agree that the prevailing party therein shall recover its attorney's fees and costs incurred therein. Any legal action in connection with this agreement shall be brought or maintained only in the courts of the State of North Carolina and only in Mecklenburg County.

EVENT SERVICES CONTRACT

Three Pillars Brewing LLC dba Protagonist Beer

Event Name: _____

Event Type/Occasion: _____

CONTACT INFO

Name: _____

Phone: _____ Email: _____

Number of Guests: _____

Which Event Space?

MEZZANINE BARREL ROOM COVERED PATIO UNCOVERED PATIO WHOLE FACILITY OTHER

Caterer: _____

Drink Package/Budget: _____

A/V Needs: _____

CREDIT CARD INFO

Type of Card: _____

Card Number: _____ CVV: _____ Expiration Date: _____