



HOST YOUR EVENT

at

BLUE BEE
CIDER®

RICHMOND, VA





ABOUT THE VENUE

Welcome to Blue Bee Cider, Richmond's original urban cidery, now offering a captivating venue nestled near Libbie Mill Midtown. Our passion for artisanal cider shines through as we meticulously craft seasonal blends using Virginia's finest heirloom apples, resulting in unique flavors that delight the palate.

Step into our warm and inviting space, where cider enthusiasts and novices alike are welcome to indulge in a rich cider experience. Whether you're exploring our offerings through flights, tastings, glasses, or carafes, each sip promises to transport you back to the generations-old orchards of Virginia. As you savor the essence of our orchard-inspired ciders, you'll find that our venue echoes the same spirit of tradition and hospitality. With its inviting ambiance and adaptable spaces, it's not just a place for exceptional beverages – it's a destination where cherished moments are nurtured and celebrated.

Our venue boasts the flexibility to host events for up to 125 guests, making it the perfect setting for a myriad of occasions. From intimate showers—be it baby or wedding—to vibrant happy hours, productive business meetings, or memorable corporate gatherings, our space adapts to suit your needs.

With its cozy atmosphere and versatile layout, our venue sets the stage for unforgettable moments and meaningful connections. Come, join us, and immerse yourself in the unparalleled charm and flavor of Blue Bee Cider. Whether you're here to celebrate, collaborate, or simply unwind, Blue Bee Cider invites you to savor the moment in a space that feels like home.



The Lounge features an eclectic mix of cozy leather couches, vintage chairs, and a repurposed church pew, creating a relaxed, stylish setting for intimate gatherings. Ideal for casual events, this unique space offers comfort and character.

(Max 25 people)



Full buyouts of Blue Bee Cider are perfect for medium-scale or fully private events. We offer this package if your event exceeds the maximum occupancy of The Lounge, or if you want your event to be completely private with the ability to utilize the entire space without interruption.

(Max 125 people)

The Lounge

(Food & beverage minimum)

Monday - Thursday (\$50 per hour)

Friday (\$100 per hour)

Saturday (\$175 per hour)

Sunday (\$150 per hour)



Full Buyouts

(Food & beverage minimum)

Monday - Thursday (\$100 per hour)

Friday - Sunday (\$300 per hour)

** Seasonal Discounts May Apply **





PRICING INFO

Prices are fixed and exclude taxes & gratuity.

A 6% sales tax applies to cider, wine, nonalcoholic beverages, snacks, and merchandise. A 25% gratuity charge will be added to the final bill.

To reserve space, a non-refundable deposit of \$50 (The Lounge) or \$250 (Full Buyout) is required.

A refundable damage deposit/hold of \$100 (The Lounge) or \$500 (Full Buyout) will be collected at signing of a contract. This deposit is fully refundable if no damage occurs to the property or if the event is canceled within the contract guidelines.



BEVERAGE OPTIONS

Blue Bee Cider encourages you to enjoy our award-winning ciders! We offer a few different service options:

Open Bar: You keep a tab open and your guests can get unlimited cider, wine, & non-alcoholic beverages. We then will close you out at the end of the event.

Consumption limit: You set the limit on your tab and we will provide you with regular updates. Once the limit has been reached, guests pay as they go, individually. If you wish to extend the limit, we're happy to accommodate. Tax and gratuity are not factored into reaching the limit.

Tab bar: Your guests will pay as they go, individually. We can provide individual tabs to guests, as well.

Blue Bee Cider has the licensing to also offer other outside wine products (such as cider, wine, sparkling wine, champagne) for clients. If the client would like to have these options, Blue Bee Cider will provide them at an additional cost.



F. A. Q.'s

Catering & Food

Q: Do you have food?

A: Yes! We have a small menu of foods that we have sourced primarily with local makers. Our menu consists of pizzas crafted by Billy Pie and small bites like pimento & crackers, hummus & pita chips, and chips & salsa. These options are great for smaller or more casual events. Purchasing from our small food menu will go towards the food & beverage minimum. **Our food options include both gluten free and vegan options.**

Q: Do you allow outside food?

A: Yes! You may bring your own food or have it catered. If you're having your event catered, the catering company must be approved by us first and have a walk through to ensure they understand the space. We do welcome food trucks; they just need to be considered complete mobile food units and need to be properly registered in Henrico County and/or City of Richmond or have temporary permits to do so. We suggest requesting this information from the food vendor before booking with them.

Q: Do you have a kitchen?

A: No, we do not have a kitchen or space to store food. However, catering is welcome to use our warehouse area for plating and food prep. Before you book your caterer, we encourage you to schedule a walkthrough of the facility with the venue Event Coordinator and the catering coordinator. We want to ensure your event works for everyone! Hosts are welcomed and encouraged to join in the initial meeting, but not required.

Decorating

Q: Can we decorate?

A: Absolutely! We kindly ask that you refrain from affixing anything to the walls unless you're using painter's tape, as regular tape and alternatives may peel off the paint. Our priority is to maintain the integrity of the building, so please avoid activities like drilling, nailing, or hammering that could cause permanent changes to the structure. You're more than welcome to decorate the space to your heart's content, ensuring it adds to the ambiance with a touch of charm!

Q: Who can decorate?

A: Our staff is there to make sure everything is running smoothly on the venue and bar service side of things. If you have something simple like flower vases as centerpieces, then Blue Bee staff is happy to position those for you. Anything more elaborate than that is the responsibility of the host. For wedding related events, most hosts have a family member, friend, or hired professional take care of the decorating.



F. A. Q.'s cont'd

Rentals

Q: Can we rent additional furniture?

A: Yes! Please ask for our preferred vendors list.

Q: Can rentals stay throughout the weekend?

A: Depends on the availability of the following days. If other programming has been scheduled, we may not be able to accommodate overnight rentals. Please discuss this with the Events Coordinator before signing your contract or renting additional event accoutrements

Entertainment

Q: Can we have a band or DJ?

A: Yes! Before you sign a contract with a band or DJ, you must schedule an appointment for them to have a site visit. They will need to ensure they can work with the space given.

Q: Do you provide A/V equipment?

A: We do not provide A/V equipment. You are welcome to bring your own or rent from a local provider.

Parking and Transportation

Q: What is the parking situation for this venue?

A: Our property is equipped with 30+ parking spaces! In addition to our parking lot, we have additional parking located at 2221 Edward Holland Dr (the Colliers building).

Q: Can we rent a bus?

A: Sure thing! The one our clients use most is James River Transportation. For bus parking, we can typically accomodate in our large, open parking lot depending on availability and time of day.



F. A. Q.'s cont'd

Outside Alcohol

Q: Does Blue Bee Cider provide beer, liquor, and wine?

A: Blue Bee Cider can provide wine products (i.e. cider, wine, mead, sake, champagne) but cannot provide beer and liquor. Beer and liquor must be provided by the client or vendor.

Q: Am I allowed to bring in my own alcohol?

A: Yes! You may bring beer & spirits, but all wine products must be purchased through us. Due to our ABC licensing, we cannot serve other types of alcohol, such as beer and spirits. In order to serve outside alcohol at your event, you must either obtain an ABC banquet license or hire a vendor that has an ABC banquet license. You can sign up for one here:

<https://www.abc.virginia.gov/licenses/get-a-license/banquetlicenses>

If you choose to bring in outside alcohol, the food & beverage minimum rental will convert to a flat rate.

Q: Can I bring in my own alcohol if my rental is for The Lounge?

A: Outside alcohol is only permitted for full buyout contracts. The Lounge is not eligible for Banquet ABC licenses.

Timeframes

Available timeframes vary based on day of the week and previously scheduled events. Contracted timeframes must include set up and breakdown and will be charged the hourly rate (i.e. 12-1 pm set up; 1-3 pm event; 3-4 pm break down). You may choose your preferred timeframe, but it must fall within the cidery operation hours. You may discuss your timeframe with the Event Coordinator before booking your event. You may not arrive earlier than the start time provided in your contract and must leave no later than the end time provided in your contract. Set up of events cannot start before operating hours and breakdown of events cannot end after operating hours. Added time must be within current operating hours. Last call will be 30 minutes before end of event time.