There's no shortage of places to call your own at Crooked Hammock

Taproom

72 GUEST CAPACITY

Tortuga Island

85 GUEST CAPACITY

Beer Happy

60 GUEST CAPACITY

Fireplace

24 GUEST CAPACITY

Beer Garden

80 GUEST CAPACITY

Cocktail

60 GUEST CAPACITY

Screened in Porch

30 GUEST CAPACITY

Front Patio

44 GUEST CAPACITY

Book Your Party Today

SCAN HERE FOR EVENT REQUEST FORM

4924 Hwy 17 S,
North Myrtle Beach, SC 29582

NMBCrookedEvents@lavidahg.com

Private Parties & Packages

Crooked Hammock Brewery
North Myrtle Beach

Here's how it works

Make selections for Food, Drinks and add on any Extras that you'd like. Then we'll help you choose the ideal space to host your party and take care of the rest.

The Social: $15 per person

Choose 2 Dips or 1 Premium Option
Choose 2 Finger Foods

The Cookout Spread: $22 per person

Choose 2 Dips or 1 Premium Option
Pick 1 Meat, Pick 1 Sandwiches, Pick 2 Sides

Kids Buffet $16

drink and ice cream sundae included

Pick 2 Mains, Pick 2 Sides

Desserts $3 per person per item

$6 per person for a selection of three

Beverage Packages

Basic Bar Package
Crooked Hammock Draft Beers, 2 Wine Choices, and Rail Drinks
1 hour $18pp | 2 hours $30pp | 3 hours $36pp

Premium Bar Package
Crooked Hammock Draft Beers, 4 Wine Choices, and Full Bar
1 hour $24 | 2 hours $34pp | 3 hours $40pp

At Cost Bar Package
Open bar until cash amount reached | Set by host

Cash Bar
Individual tabs for Guests

Open Bar
Tab paid at conclusion of event by host

Add $2/person Non-Alcoholic Beverage package to any party buffet
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Lemonade, Root Beer, Sweet and Unsweet Iced Tea

Dips

Smashed Avocado topped with pico served with house fried tortilla chips

Spicy Queso Blanco served with house fried tortilla chips

Cauliflower Hummus topped with chimichurri served with carrots, cucumbers, cherry tomatoes, and grilled sourdough toast

Fresh Herb Ranch served with carrots, celery, cucumbers, cherry tomatoes, radishes

Premium

Build Your Own Nacho Station house fried tortilla chips, pico de gallo, add smashed avocado, corn and black bean salsa, chipotle crema, sour cream, spicy queso blanco
Add Pulled Chicken Upcharge $2 per person

Skillet Baked Crab Dip topped with old bay and herb parmesan, served with grilled sourdough toast

Finger foods

Crispy Buffalo Chicken Eggrolls with blue cheese or ranch dressing,
both dressings upcharge $.50/person

Smoked Pork Tostadas pulled pork, tortilla rounds, smashed avocado, cilantro

Honey BBQ Meatballs ground beef, pork, cheddar and onions slow baked and tossed in honey bbq sauce

Bacon Fried Mac & Cheese Bites four cheese mac and cheese with crispy bacon, battered and fried

Pigs in a Hammock all beef hot dogs hand rolled in puff pastry, topped with everything seasoning and served with beer mustard

Slow Cooked Wings cooked for hours so they can be crispy and fall off the bone, Naked, Buffalo, Honey BBQ, or Old Bay, served with ranch or blue cheese
both dressings upcharge $.50/person

Caramel Bacon Ends braised slab bacon nubs coated in caramelized sugar and black pepper

Garlic Shrimp Skewers with chimichurri, cherry tomato and radish

Meats

Sticky Lager Chicken grilled boneless chicken thighs infused with Four Tires American Lager

Honey BBQ Riblets tender pork ribs, slow roasted with our signature rub

Grilled Cheddar Meatloaf studded with white cheddar and roasted garlic

Honey Fried Chicken Breast buttermilk breaded chicken cutlet tossed in orange honey glaze

BBQ Pulled Pork Shoulder slow cooked and hand pulled, honey bbq on the side

Premium Meat
Upgrade $3 per person

Honey Glazed Salmon salmon filet seared and baked with orange honey

Grilled Filet Tip skewers with chimichurri sauce

Sandwiches

Hammock Sliders grilled meatloaf, caramelized onions, american cheese, hawaiian rolls

Backyard Burger Sliders 2oz burger patties, american cheese, hawaiian rolls

Honey Fried Chicken Sliders buttermilk fried chicken, orange honey, hawaiian rolls

Buffalo Fried Chicken Sliders buttermilk fried chicken, buffalo sauce, blue cheese, hawaiian rolls

Pulled Pork Sliders slow cooked, topped with honey bbq and coleslaw

BLT Chicken Salad Pinwheels smoky chicken salad, crispy bacon, lettuce, tomato, herb tortilla wrap

Seasonal Grilled Cheese Squares griddled challah, seasonal fruits and cheese

Sides

Key Lime Coleslaw tart, crunchy, refreshing

Mac and Cheese Casserole corkscrew pasta, 4 cheese sauce, buttered bread crumb topping

Crispy Brussels Sprouts tossed in roasted garlic seasoning, cherry tomatoes, balsamic reduction

Scratch Made Cornbread served warm with honey butter

Garden Salad cherry tomatoes, cucumbers, radish, dressing selection of one: creamy ranch, strawberry balsamic, or lemon vinaigrette upcharge $.50/person, per dressing

Crooked Caesar Salad romaine, pretzel croutons, parmesan, caesar dressing, radish

Fire Roasted Street Corn Salad charred corn, chipotle crema, herb parmesan, cilantro and scallions

Seasonal Grilled Vegetables we'll pick out something fresh, cut it, season it, and grill it just right

Kids Buffet

Mains
Chicken Fingers, Grilled Cheese, Grilled Chicken, Hot Dogs, Buttered Noodles, or Mac and Cheese

Sides
Corn Bread, Veggie Sticks and Ranch, Seasonal Fruit, Seasonal Grilled Vegetables, Buttered Noodles, Mac and Cheese, or Hammock Fries

Desserts

Double Chocolate Brownies

Fresh Baked Cookies we'll have a few varieties available and always the classic chocolate chip

Build Your Own Hot Mess funnel fries, caramel sauce, ice cream, whipped cream

S'mores Nachos cinnamon sugar tortilla chips, campfire marshmallows, dark chocolate sauce, graham streusel, chocolate chips, whipped cream

Add Ons

Dips $1 per person per selection

Premium Dips $3.50 upcharge

Finger Foods $3 per person

Mini Sandwiches $4 per person per selection

À la carte Kids Meal $11

Additional Side $2 per person

Additional Meats $8 per person per selection

Additional Premium Meat $10 per person per option