



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 100 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 100 people)

The Lounge

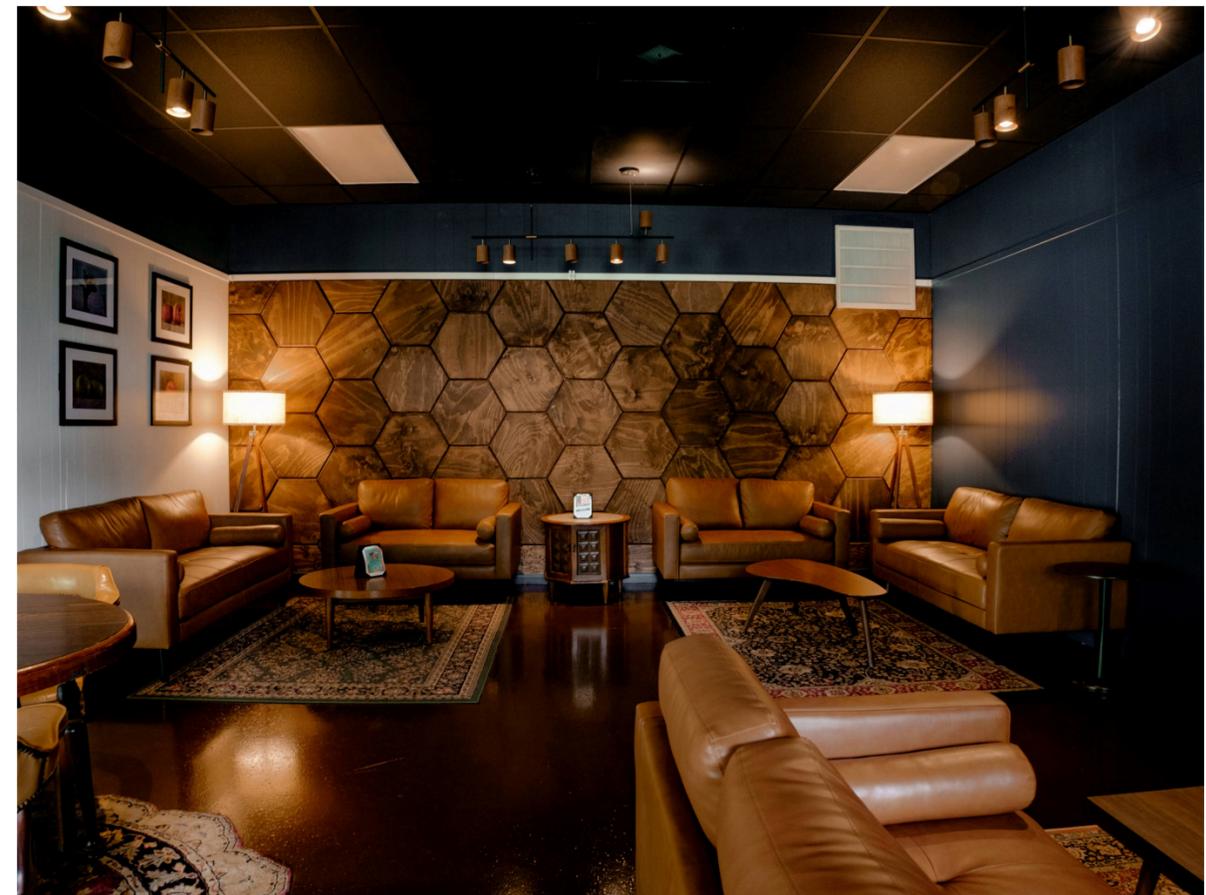
(Food & beverage minimum)

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)





PRICING INFO

Prices are fixed and exclude taxes & gratuity.

A 6% sales tax applies to cider, wine, nonalcoholic beverages, and merchandise. A 4% meals tax will be applied to all food. 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.

Example:

Lounge rental on a Saturday from 12-4 pm [12-1pm set up, 1-3pm event, 3-4pm clean up].
\$700 food & beverage minimum, plus applicable taxes & 25% gratuity = TOTAL



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.



FOOD OPTIONS

Catering & Food

Q: Do you have food?

A: Yes! We now provide two options {below}. Purchasing from our food menu will go towards the food & beverage minimum.

Q: Do you allow outside food?

A: As of January 1, 2026 we are no longer permitting outside food; however, we are open to having a conversation based on individual needs.

Q: When do I need to decide on the menu?

A: We ask that you decide on the food option and have the final headcount one week prior to the event. Changes may not be made to the headcount or menu after this timeframe.

Grazing Table

\$15 pp

The Grazing Table is perfect for light hors d'oeuvres including but not limited to:

Assorted Cheeses & Cured Meats

Fruits & Veggies

Dips/Spreads & Crackers

Various Desserts

& More!

Pizza Buffet

\$20 pp

Guests can enjoy a variety of Billy Pie and/or Udderless pizzas. You can choose up to four varieties & a dessert is included! We do offer gluten free & vegan options.

Please ask for the current pizza menu!



F. A. Q.'s

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 accoutrement.

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. We do, however, have a t.v. you can utilize.

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 accommodate in our large, open parking lot depending on availability and time of day.

Timeframes

Available timeframes vary based on the day of the week and existing bookings.

Contracted timeframes must include all setup and breakdown time and are charged at the hourly rate (e.g., 12–1 pm setup, 1–3 pm event, 3–4 pm breakdown). Event times must fall within cidery operating hours and may be discussed with the Event Coordinator prior to booking.

Guests may not arrive before the contracted start time and must depart by the contracted end time. Setup cannot begin before operating hours, and breakdown must conclude by the end of operating hours. Last call will be 30 minutes prior to the event end time.

Full buyouts are available only before 1:00 pm, after 5:00 pm, or as an all-day buyout.



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.

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.

Discounts

Q: Do you offer discounts or special rates for non-profits?

A: Although we do not offer discounts or special rates for non-profits, we can remove the sales tax from the tab total if we receive your sales tax exempt form. If you're working with a budget, hosting an event during the week can be an affordable option!