



PARKER'S

EVENT CENTER



PACKAGES & MENU OPTIONS

PARKERSGRILLEANDTAVERN.COM

(440) 933.9400
32858 WALKER ROAD
AVON LAKE, OH, 44012

TABLE OF CONTENTS

EVENT CENTER PACKET

PARKER'S
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TAVERN



PAGE 3 **EVENT ROOMS**
GUIDELINES, PRICING & FEES

PAGE 5 **HEAVY APPETIZERS**
MENU SELECTIONS

PAGE 8 **BUFFET**
SELECTIONS

PAGE 9 BUFFET WITH TWO ENTREES

PAGE 10 LIGHT LUNCH BUFFET

PAGE 11 **PLATED**
PACKAGES

PAGE 12 PLATED PACKAGE A

PAGE 13 PLATED PACKAGE B

PAGE 14 PLATED PACKAGE C

PAGE 15 A LA CARTA CATERING FOR OFFSITE CATERINGS

PAGE 16 **BAR**
PACKAGES

PAGE 17 BAR PACKAGES BASED ON CONSUMPTION

PAGE 18 ALL-INCLUSIVE BAR PACKAGES

PAGE 19 **FAQ'S**



PARKER'S
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TAVERN

EVENT ROOMS

GUIDELINES, PRICING & BREAKDOWN

EVENT ROOMS

GUIDELINES & PRICING

EVENTS BEFORE 3 PM REQUIRE \$1,000 FOOD & BEVERAGE MINIMUM

TUESDAY THROUGH SUNDAY / MINIMUM OF 25 GUESTS

HOST YOUR NEXT EVENT ON OUR GORGEOUS PATIO!

\$5,000 MINIMUM

LAKE ROOM (SMALL PDR)



ROOM FEE FOR LAKE ROOM \$125

- Accommodates 25 people buffet style.
Up to 32 people with a plated package selection.
Up to 36 people with heavy appetizers.
- Room has a full functioning, built-in bar.
- Entrance through the main dining room.

\$750 FOOD & BEVERAGE TUESDAY, WEDNESDAY, THURSDAY & SUNDAY | \$1,000 FOOD & BEVERAGE MINIMUM FRIDAY & SATURDAY

WALKER ROOM (LARGE PDR)



ROOM FEE FOR WALKER ROOM \$150

- Accommodates 48 people buffet style.
56 people with a plated package selection.
60 people with heavy appetizers.
- Portable bar option (for beer & wine only) –
attendants get mixed drinks / Cocktail orders from
our main bar & serve to guests in the event room.
- Room has its own private entrance and coat rack
accommodations.

\$750 MINIMUM TUESDAY, WEDNESDAY, THURSDAY & SUNDAY | \$1,500 MINIMUM FRIDAY & SATURDAY

PARKER ROOM (WHOLE PDR)



ROOM FEE FOR PARKER ROOM \$275

- Accommodates up to 120 people buffet style.
130 people with plated package selection.
175-200 people with heavy appetizers.
- Room has built-in bar.
- Room has its own private entrance.
- Room has coat check accommodations.

\$1,500 FOOD & BEVERAGE MINIMUM TUESDAY, WEDNESDAY, THURSDAY & SUNDAY | \$2,000 FOOD & BEVERAGE MINIMUM FRIDAY & SATURDAY

NO GLITTER OR CONFETTI IN ANY OF OUR EVENT SPACES. \$100 CLEAN UP FEE IF USED.

MENU SELECTIONS & PRICING SUBJECT TO CHANGE WITHOUT NOTICE.
ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE + SALES TAX.

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HEAVY APPETIZERS

MENU SELECTIONS



HEAVY APPETIZERS MENU SELECTIONS



FRESH FRUIT PLATTER	\$4 / PERSON
VEGETABLE CRUDITE w/ ranch*	\$4 / PERSON
DELUXE VEGETABLE CRUDITE	\$7 / PERSON
Displayed in a wine box, with regular hummus, red pepper hummus, & ranch.	
CHEESE & FRUIT DISPLAY w/ crackers*	\$6 / PERSON
ASSORTED ARTISAN MEAT & CHEESE DISPLAY	\$12 / PERSON
BUFFALO CHICKEN DIP w/ warm pita.....SERVES ~ 20 PPL	\$80 PLATTER
SERVES ~ 40 PPL	\$150 PLATTER
SERVES ~ 50-60 PPL.....	\$225 PLATTER
SERVES ~ 100 PPL	\$300 PLATTER
BUFFALO CAULIFLOWER w/ house-made ranch	\$4 / PERSON
SHRIMP COCKTAIL*.....	\$4 / PERSON
MINI LAMB CHOPS*	\$5 EACH
MINI CRABCAKES*.....	MARKET PRICE
CRAB STUFFED MUSHROOMS*.....	MARKET PRICE
SAUSAGE STUFFED MUSHROOMS*.....	\$4 EACH
PRIME BURGER SLIDERS w/ American cheese*.....	\$5 EACH
FILET MIGNON SLIDERS w/ a creamy horseradish sauce	\$9 EACH
PULLED PORK SLIDERS*.....	\$4.50 EACH
SOFT PRETZELS w/ warm cheese dip*.....	\$3 EACH
CHICKEN TENDERS w/ bleu cheese dip*.....	\$3.50 EACH
CHICKEN SATAY w/ a thai peanut sauce on the side*.....	\$3.50 EACH
TENDERLOIN CROSTINIS w/ creamy horseradish sauce*.....	\$4 EACH
VEGETABLE SPRING ROLLS w/ sweet chili sauce	\$3 EACH
SALMON, TOAST POINTS + DILL SPREAD	MARKET PRICE
CHICKEN & WAFFLE SKEWERS DRIZZLED w/ a hot honey	\$6 EACH
SPICY SAUTEED SHRIMP w/ crostini's.....SERVES ~ 20 PPL	\$100
SERVES ~ 40 PPL	\$200
SERVES ~ 60 PPL	\$300
SERVES ~ 80 PPL	\$400

HEAVY APPETIZERS MENU SELECTIONS

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FLATBREAD

EACH FLATBREAD IS CUT INTO 14 SMALL SQUARE PIECES

- MARGHERITA FLATBREAD **\$13 EACH**
- BUFFALO CHICKEN FLATBREAD **\$13 EACH**
- BBQ PULLED PORK FLATBREAD **\$13 EACH**
- ROASTED VEGETABLE FLATBREAD **\$13 EACH**
- PROSCIUTTO & FIG FLATBREAD w/ goat cheese & arugala **\$17 EACH**



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BUFFET
SELECTIONS



BUFFET SELECTIONS

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MINIMUM OF 25 PEOPLE

BUFFET WITH TWO ENTREES

LUNCH \$28 | DINNER \$38 PER PERSON

FIELD GREENS SALAD WITH RANCH + HOUSE VINAIGRETTE DRESSINGS ON THE SIDE, AND INCLUDES ROLLS + BUTTER

ENTREES SELECT TWO

OR SELECT THREE FOR AN ADDITIONAL \$5/PERSON.

- PASTA PRIMAVERA
Vegetable medley & tomato cream sauce
- FOREST MUSHROOM CHICKEN
Grilled chicken breasts & mushroom cream sauce
- CHICKEN PICATTA
- BAKED SALMON
Lemon beurre blanc sauce
- CHICKEN MAC N' CHEESE
- BEEF STROGANOFF
House made peppercorn cream sauce
- ROASTED PORK LOIN
- MARINATED SKIRT STEAK
FOR AN ADDITIONAL \$8/ PERSON
- GRILLED BEEF TENDERLOIN
(ADDITIONAL PRICE PER PERSON
– MARKET PRICE)
- PRIME RIB
(ADDITIONAL PRICE PER PERSON
– MARKET PRICE)

ACCOMPANIMENTS SELECT ONE VEGETABLE & ONE STARCH

VEGETABLE

- GARLIC GREEN BEANS
- VEGETABLE MEDLEY
- SEASONED QUINOA & RICE BLEND
with vegetables

STARCH

- SMASHED RED SKINS
- SMASHED CAULIFLOWER
- PASTA PRIMAVERA
Vegetable medley & tomato cream sauce

ASSORTED DESSERT TRAY

AN ASSORTMENT OF COOKIES, BROWNIES & LEMON SQUARES.

DRINKS

- SOFT DRINKS
- ICED TEA
- COFFEE

INCLUDES: GREENS SALAD, ROLLS, TWO ENTREES & ASSORTED DESSERT TRAY

BUFFET SELECTIONS



MINIMUM OF 25 PEOPLE

LIGHT LUNCH BUFFET

\$22 PER PERSON

- TURKEY CLUB SANDWICHES
- CHICKEN SALAD ON CROISSANTS
- PASTA SALAD
- FIELD GREENS SALAD
Ranch & house vinaigrette dressings on the side.
- ASSORTED BREAKFAST PASTRIES
Beignets, mini muffins, assorted strudels, chef's selections.

DRINKS

- SOFT DRINKS
- ICED TEA
- COFFEE

ADD ONS

ASSORTED FRESH FRUIT & CHEESE PLATTER	\$4 / PERSON
CORNED BEEF HASH	\$3 / PERSON
SCRAMBLED EGGS	\$3 / PERSON
SAUSAGE	\$4 / PERSON
BACON	\$4 / PERSON
HOMEFRIES	\$3 / PERSON
PANCAKES	\$3 / PERSON
GRILLED CHICKEN BREAST with whiskey peppercorn cream sauce	\$6 / PERSON
VEGGIE WRAPS	\$4 EACH
CHICKEN & WAFFLE SKEWERS DRIZZLED w/ a hot honey	\$6 EACH

GLUTEN FREE SANDWICHES AVAILABLE BY REQUEST

Please specify the number of gluten-free sandwiches needed, as well as what type of sandwich.



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**PLATED
PACKAGES**
SELECTION



PLATED PACKAGES

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PACKAGE A

\$45 PER PERSON

SALAD

- MIXED FIELD GREENS SALAD
Tomatoes, onions, cucumber & house vinaigrette.

ENTREES

- 6 OZ FILET MIGNON
- MUSHROOM CHICKEN
- SALMON
With lemon beurre blanc sauce

ACCOMPANIMENTS SELECT ONE VEGETABLE & ONE STARCH

VEGETABLE

- STEAMED BROCCOLI
- VEGETABLE MEDLEY
- GARLIC GREEN BEANS
- ROASTED CORN FIESTA BLEND

STARCH

- SMASHED RED SKIN POTATOES
- SMASHED CAULIFLOWER
- AU GRATIN POTATOES
(\$3 / person upcharge)

DESSERT

- NEW YORK CHEESECAKE

DRINKS

PACKAGE INCLUDES TWO BOTTLES OF BANQUET WINE!

- SOFT DRINKS
- ICED TEA
- COFFEE

PLATED PACKAGES

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PACKAGE B

\$55 PER PERSON

SALAD SELECT ONE

- CAESAR SALAD
Parmesan cheese, house made croutons & Caesar dressing
- WEDGE SALAD
Bacon, egg, tomatoes & blue cheese dressing
- MIXED FIELD GREENS SALAD
Tomatoes, onions, cucumber & house vinaigrette

ENTREES SELECT THREE

- 8 OZ FILET MIGNON
- SALMON
With lemon beurre blanc sauce
- MUSHROOM CHICKEN
- CHICKEN PICATTA
- BLACKENED GROUPER

ACCOMPANIMENTS SELECT ONE VEGETABLE & ONE STARCH

VEGETABLE

- STEAMED BROCCOLI
- VEGETABLE MEDLEY
- GARLIC GREEN BEANS
- ROASTED CORN FIESTA BLEND

STARCH

- SMASHED RED SKIN POTATOES
- SMASHED CAULIFLOWER
- MAC N' CHEESE
- AU GRATIN POTATOES

DESSERT SELECT ONE

- NEW YORK CHEESECAKE
- MIXED BERRIES
- BREAD PUDDING (Of the day)

DRINKS

- SOFT DRINKS
- ICED TEA
- COFFEE

PACKAGE INCLUDES TWO BOTTLES OF BANQUET WINE!

PLATED PACKAGES

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EXCLUSIVE PACKAGE

PACKAGE C

\$62 PER PERSON

APPETIZER SELECT ONE

- VEGETABLE CRUDITE
- CHEESE & FRUIT DISPLAY

SALAD SELECT TWO

- CAESAR SALAD
Parmesan cheese, house made croutons & caesar dressing
- WEDGE SALAD
Bacon, egg, tomatoes & blue cheese dressing
- MIXED FIELD GREENS SALAD
Tomatoes, onions, cucumber & house vinaigrette

ENTREES SELECT THREE

- 10 OZ FILET MIGNON
- 14 OZ NEW YORK STRIP
- MUSHROOM CHICKEN
- CHICKEN PICATTA
- PRIME RIB
- BLACKENED GROUPER
- SALMON
With lemon beurre blanc sauce
- PORK CHOP
With coffee & molasses glaze

ACCOMPANIMENTS SELECT ONE VEGETABLE & ONE STARCH

VEGETABLE

- STEAMED BROCCOLI
- VEGETABLE MEDLEY
- GARLIC GREEN BEANS
- ROASTED CORN FIESTA BLEND

STARCH

- SMASHED RED SKIN POTATOES
- SMASHED CAULIFLOWER
- MAC N' CHEESE
- AU GRATIN POTATOES

DESSERT SELECT ONE

- NEW YORK CHEESECAKE
- WHIPPED CREAM CHOCOLATE CAKE
- BREAD PUDDING (Of the day)

DRINKS

- SOFT DRINKS
- WINE
- ICED TEA / COFFEE

PACKAGE INCLUDES TWO BOTTLES OF BANQUET WINE!

A LA CARTA CATERING OPTIONS

AVAILABLE IN 1/2 OR FULL PANS

1/2 PANS SERVE 15-20 PEOPLE --- FULL PANS SERVE 35-40 PEOPLE
ONLY AVAILABLE FOR OFF-SITE CATERINGS

VEGETABLE

GARLIC GREEN BEANS	HALF PAN \$100 / FULL PAN \$180
VEGETABLE MEDLEY	HALF PAN \$100 / FULL PAN \$180
STEAMED BROCCOLI	HALF PAN \$100 / FULL PAN \$180
CAESAR SALAD	HALF PAN \$80 / FULL PAN \$150
FIELD GREENS SALAD (CHOICE OF 2 DRESSINGS).....	HALF PAN \$80 / FULL PAN \$150

STARCH

SMASHED CAULIFLOWER	HALF PAN \$120 / FULL PAN \$200
SMASHED REDSKIN POTATOES	HALF PAN \$120 / FULL PAN \$200
ROASTED REDSKIN POTATOES	HALF PAN \$80 / FULL PAN \$140
MAC N' CHEESE	HALF PAN \$180 / FULL PAN \$270
PASTA SALAD	HALF PAN \$80 / FULL PAN \$140
PASTA PRIMAVERA IN A CREAMY BLUSH SAUCE	HALF PAN \$180 / FULL PAN \$270

PROTEIN

PORK TENDERLOIN	HALF PAN \$150 / FULL PAN \$280
BBQ PULLED PORK W/ COLESLAW ON THE SIDE	HALF PAN \$100 / FULL PAN \$180
CHICKEN PICCATA	HALF PAN \$140 / FULL PAN \$260
FORREST MUSHROOM CHICKEN W/ PEPPER CREAM SAUCE	HALF PAN \$140 / FULL PAN \$260
BAKED SALMON W/ LEMON BUERRE BLANC SAUCE	HALF PAN \$140 / FULL PAN \$260
BEEF TENDERLOIN (SLICED, W/ AU JU)	MARKET PRICE – PLEASE INQUIRE FOR COST, PER TENDERLOIN

PARKER'S
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BAR PACKAGES

SELECTION

BAR PACKAGES

CHARGED BASED ON CONSUMPTION

IT IS NOT NECESSARY TO SELECT A BAR PACKAGE FOR EVENTS UNDER 30 PEOPLE.
IF YOU DO NOT SELECT A PACKAGE, WE WILL CHARGE FOR WHAT IS ORDERED,
BASED ON RESTAURANT PRICING.

BELDEN PACKAGE

MIXED DRINKS **\$6.50 / DRINK**

- VODKA Svedka
- GIN Bombay Dry
- RUM Bacardi Silver

ROCKS **\$8.50 / DRINK**

- WHISKEY Canadian Club
- SCOTCH Dewar's
- TEQUILA Mi Campo Silver

MARTINI UP **\$10 / DRINK**

AVON LAKE PACKAGE

MIXED DRINKS **\$8 / DRINK**

- VODKA Svedka / Tito's
- GIN Bombay Dry / Tanqueray
- RUM Bacardi Silver / Captain Morgan's
- WHISKEY Canadian Club / Jack Daniel's

ROCKS **\$10 / DRINK**

- SCOTCH Dewar's / Johnny Walker Red
- TEQUILA Mi Campo Silver / Jose Cuervo
- BOURBON Jim Beam

MARTINI UP **\$11.5 / DRINK**

PARKER'S PACKAGE

MIXED DRINKS **\$9.50 / DRINK**

- VODKA Tito's / Grey Goose / Ketel One
- GIN Tanqueray / Beefeaters / Bombay Sapphire
- RUM Bacardi Silver / Captain Morgan's
- WHISKEY Jack Daniel's / Maker's Mark / Jameson

CUSTOMIZE LIQUOR SELECTIONS IN THIS PACKAGE

ROCKS **\$11.50 / DRINK**

- SCOTCH Dewar's / Johnny Walker Re or Black
- TEQUILA Mi Campo Silver / Jose Cuervo / Patron Silver
- BOURBON Bulleit / Woodford Reserve

MARTINI UP **\$13 / DRINK**

MIMOSA BAR

\$35 BOTTLE OF BUBBLES

- YOU ARE ONLY CHARGED FOR HOWEVER MANY BOTTLES OF BUBBLES ARE OPENED
- INCLUDES FRESH BERRIES
- GALVANIZED BUCKETS FOR BUBBLES
- GLASS CARAFE'S FOR JUICES

ALL-INCLUSIVE OPEN BAR PACKAGES



PRICED PER PERSON, PER HOUR.
DRINK TICKETS ALSO AVAILABLE FOR PRE-PURCHASE.

DRINK TICKETS

TICKETS GOOD FOR BEER & WINE	\$7 / TICKET
TICKETS GOOD FOR BEER, WINE & AVON LAKE LIQUOR PKG	\$8.50 / TICKET

BELDEN LIQUOR PACKAGE PER HOUR + DOMESTIC BEERS & HOUSE WINES

1 ST HOUR	\$16.50 / PERSON
EACH ADDITIONAL HOUR AFTER THE FIRST HOUR	\$8 / PERSON

AVON LAKE LIQUOR PACKAGE PER HOUR + DOMESTIC BEERS & HOUSE WINES

1 ST HOUR	\$18 / PERSON
EACH ADDITIONAL HOUR AFTER THE FIRST HOUR	\$9.50 / PERSON

PARKER'S LIQUOR PACKAGE PER HOUR + DOMESTIC BEERS & HOUSE WINES

1 ST HOUR	\$19.50 / PERSON
EACH ADDITIONAL HOUR AFTER THE FIRST HOUR	\$11 / PERSON

WE RESERVE THE RIGHT TO CHARGE **\$100 / HALF HOUR** FOR ANY EVENT PAST 11 PM.
ALL DAY EVENTS ARE ALLOWED **THREE HOURS** FROM START TO FINISH.
ALL EVENTS AFTER 4 PM ARE ALLOWED **FOUR HOURS** FROM START TO FINISH.

An outdoor event at Parker's Grille & Tavern. The scene is set under a wooden pergola with string lights. Numerous guests are seated at round tables with white tablecloths, engaged in conversation and dining. The tables are decorated with floral centerpieces. In the background, a white truck with 'TENSKI Truck Rental' branding is parked. Large clusters of white and yellow balloons are positioned around the event area. The overall atmosphere is festive and social.

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EVENT FAQ'S



HOW EARLY CAN I GET IN ON THE DAY OF MY EVENT?

The room will be available to you 1 hour prior to your start time to get in and decorate, etc. (Weddings are an exception – please inquire about timing). If you require earlier access to the event space (more than the 1 hour prior allowed time frame), it will be an additional \$50 per half hour. Early access is maxed out at 2 hours total, & also depends on other events booked prior that day. The early access charge will be added to your final check.



IS THERE A ROOM RENTAL FEE?

Yes, the room rental fee ranges from \$125 - \$275 depending on the space you rent. For room rental fees, please refer to page 4 of this packet.



HOW MANY PEOPLE CAN BE SEATED PER TABLE?

Our round tables can accommodate up to 9 people per table. We only have round tables for seating. We do have 3 high top tables that can be added in the bar area of our event space for cocktailing.



IS THERE A CHARGE FOR LINENS?

No, the price of linens is included in your room rental. You have the choice of standard black linens or white upon request.



DO YOU PROVIDE CENTERPIECES FOR THE TABLES?

Yes. If you do not bring in your own, you may use our centerpieces which entail candles in a round clear candle holder on top of a round mirror. No charge to use ours. We do need to know in advance if you wish to use them. If your are bringing in your own centerpieces, please make sure they do not contain any confetti. We do not allow any balloons with confetti in them. \$100 clean up fee will apply if used.



CAN I BRING IN CUPCAKES OR DESSERTS?

Yes. The charge is \$1.50/person to bring in your own desserts. We do not limit the number of desserts you are allowed to bring in. We will waive the per person dessert fee if you provide paper plates, forks and napkins for us to serve the desserts on that you bring in. If you would like our staff to cut & serve a cake brought in, a \$50 cake-cutting fee will apply.



CAN I HOOK UP MY OWN MUSIC TO PLAY?

We do not have the capability to hook up outside music to our system, however; you are more than welcome to bring in your own Bluetooth speakers and sync your music through them. Otherwise, the music played in the event spaces is the same music that is piped through to the restaurant.



CAN I HAVE A DJ OR BAND?

Yes, to both. We just ask that the bass is not too loud so it does not disturb restaurant guests. Live bands tend to have a harder time controlling sound levels, so we ask to just keep this in mind when booking. If it appears to be too loud we will just ask the DJ or band members to lower the volume.



CAN I CUSTOMIZE A MENU?

Yes. If you have something in mind, but do not see what you're looking for in one of our packages, we can price anything out for you. As long as we can get the product in, we can do it. You can also build your own package with heavy apps, full pans of mac n' cheese/ smashed redskin potatoes/ etc. Ask about pricing for what it is you're looking for.



HOW MANY HEAVY APPETIZERS SHOULD I SELECT?

If you are only doing heavy appetizers, we suggest selecting 7-9 different apps for a good variety. We can help with increments for the apps you select, based on your headcount. Some apps are more popular than others, or might be special order, so our suggestion would be higher on certain apps. If you are having a buffet or plated dinner but would like to offer some appetizers before lunch or dinner, we suggest selecting 2-4.



CAN I ORDER MORE FOOD IF I RUN OUT OF SOMETHING?

Yes- but only if it is a food item that crosses over to our regular menu. If it is something that is a special order, you will not be able to order more.



WHEN DO I NEED TO FINALIZE MY MENU?

We require your menu selections 10 days prior to your event to assure enough time for ordering.



IMPORTANT: WHEN DO I NEED TO GIVE MY FINAL HEADCOUNT?

A final headcount must be given no later than two days prior to your scheduled event date. If it is an event larger than 100 people, we require your final headcount 7 days prior. We require a final headcount for any of our buffet or plated packages. You will be charged the final headcount in which you confirm. Any discrepancy in headcount will be charged to reflect your guaranteed headcount on your final bill.



WHAT ARE THE OPTIONS & PRICING FOR KIDS MEALS?

Kids under 8 can order off our regular kids menu the day of (\$7/kids meal). If you want to include kids in any buffet package, the cost for kids under 8 is discounted \$8 from the package price. Please make sure your final head count does not include kids under 8. We will assume your final headcount for buffet/ plated packages is all adults.



DO I HAVE TO SELECT A BAR PACKAGE?

No. The bar portion for every event is completely customizable. You can select a package if you would like to know what you're spending out the door, but it is not necessary. However, we advise you to select a bar package for larger drinking crowds. Based on consumption liquor packages means we charge per drink, based on what your guests order.

If you decide to limit offerings to beer & wine and do a cash bar for liquor, no problem. If you decide to do drink tickets, we will give the host the drink tickets to disperse accordingly to their guests. Any unused drink tickets at the end of the event can be cashed in. If you do not want to cover any alcohol, we will do a cash bar and your guests can pay on their own by cash or start a tab with a credit card.



CAN A CASH BAR CONTRIBUTE TO MY FOOD & BEVERAGE MINIMUM?

Absolutely. If your food and beverage minimum is \$1,000 and you have \$750 in food, any alcohol purchased by your guests can contribute to the \$250 needed to reach your room minimum. If you are not doing an open bar, you do not need to select any kind of bar package.



WHAT ARE MY WINE OPTIONS FOR AN OPEN BAR?

You have the option to offer your guests to order from our list by the glass, or pre-select varietals and be charged by the bottle. Keep in mind our wines by the glass range from \$8-\$20/glass. If you want to control your bar spend, we suggest selecting our wines by the bottle. House Wines by the bottle are \$35 each, and you pay for whatever is opened. Whatever is opened and not fully consumed by the conclusion of your event, you can take home with you.

Varietals for wine by the bottle (\$35) are: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Grigio and Moscato.



DO YOU CATER OUTSIDE EVENTS OR OFFER OUTSIDE SERVICES?

Yes, we do! We do a ton of off-site caterings. We offer it all! From a large pick-up order, drop off & set up orders, cook & serve on-site with a chef, help with serving and/ or clean up, to bartending. You do not have to order food from us to use us for any services. Please inquire about attendant pricing for your next event.



DO YOU REQUIRE A DEPOSIT?

No. If you decide to book a date for an event, we do not require any deposits to be made. We do require you to fill out our event CC authorization form and send back to us to secure and confirm a date. Any restaurant buyout events do require a deposit- please inquire about cost.