



The TavernDowntown PrivateParty Packages

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Banquet Policies

The Tavern Downtown is the ideal setting to hold special events and private parties. From small private events, to larger corporate celebrations, our expertise and setting allows for the best patron experience. We also offer top of the line audio and visual equipment to suit your entertainment needs. Any listed package can be customized by our Sales and Events Manager to fit the needs and/or wishes of our customers.

Regulations: The Tavern Downtown requires a total guest count to be confirmed no later than seven days before the date of your event. We will set, staff and prepare food for the number of guests that you have guaranteed, so please try to be as accurate as possible. If the attendance of guests falls short of the given count, you will be responsible for 100% of the guaranteed number. If the attendance falls short of the minimum number of guests required for a party package, you will be charged for the minimum number of people required as well as the room charge.

Billing: A banquet event order will be drawn up by our Sales and Events Manager for the Event Host to review which includes all associated costs and fees. A final bill will be presented at the end of the function as well as which time payment is required in full. Payment can be made by cash, credit card, or certified check.

Deposits: A non-refundable 20% deposit must accompany all room reservations at the time of booking. The deposit will then be deducted from the final bill on the day of the event.

Charges: An hourly Room Rental Fee is applicable for all private events. Please contact our Sales & Events Manager for pricing.

Menu Information: We require all menu and bar selections one week prior to your event.

Cancellation Policy: We require one week's notice for cancellation. Cancellation within one week is subject to loss of deposit and/or 100% billing.

*****All functions at The Tavern Downtown are subjected to a 6.35% Sales Tax and 18% House Charge*****

Open Bar Packages

The Tavern Beverage Packages are based on a per person cost and require a ten person minimum guarantee. Bar Packages require a two hour minimum. Prices below require a food accompaniment. If ordering ONLY a Bar Package, a \$2 up charge per person, per hour will be added.

Beverage Package #1

House Wine, Domestic Draft Beer, Soda & Juice – \$10/first hour, \$9 each additional hour

Beverage Package #2 House Wine, Well Liquors, All Draft Beers, Soda & Juice – \$11/
first hour, \$10 each additional hour

Beverage Package #3

House Wine, Well Liquors, All Draft Beers, All Bottled Beers, Soda & Juice – \$15/first
hour, \$12 each additional hour

Beverage Package #4

Wine, Call Liquors, All Draft Beers, All Bottled Beers, Soda & Juice – \$17/first hour, \$14
each additional hour

Beverage Package #5

Wine, Top Shelf Liquor, All Draft Beers, All Bottled Beers, Soda & Juice – \$24/first hour,
\$21 each additional hour

****Shots are not included in bar packages. Martinis, Red Bull, On The Rocks drinks and
LIT's are only included in Bar Package #5. Specials/Discounts/Hoppy Hour Pricing
cannot be combined with Open Bar Packages. Tax and Gratuity are not included in
Open Bar Package Pricing****

The Tavern Lunch Buffet Packages

All Cocktail Receptions Are A Two Hour Time Duration

*Minimum of 25 people, does not include tax or gratuity

All include Vegetable Crudit , Bread Service, Coffee and Tea

The Tavern Lunch Buffet:

(\$22/person)

One Salad

One Pasta

One Entr e

Two Sides

One Dessert

The Downtown Lunch Buffet:

(\$26/person)

One Salad

One Pasta

Two Entr es

Two Sides

One Dessert

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(\$26/person)

One Salad

One Pasta

Two Entr es

Two Sides

One Dessert

Lunch Buffet Selections

Salads:

Field Green Salad

Field Greens, Carrots, Cucumbers, Tomatoes & Onions Served with Balsamic or Blue Cheese Dressing

Caesar Salad

Hearts of Romaine, Garlic Croutons and Parmesan Cheese

Tomato & Cucumber Salad

Vine Ripened Tomatoes, Cucumbers and thinly sliced Onion tossed in a light vinaigrette

Pastas

Penne ala Vodka

Penne Pasta tossed in a light Tomato and Cream Sauce

Farfalle Pesto

Bowtie Pasta tossed with a Pesto and Parmesan Sauce

Baked Rigatoni

Rigatoni Pasta tossed in our homemade Marinara Sauce and baked with a layer of Mozzarella Cheese

Entrees:

Baked Stuffed Chicken Breast

Chicken Breast stuffed with Ricotta Pesto and Sundried Tomatoes

Southern Fried Chicken

All white meat filets southern dredged and fried hard and topped with a southern chicken gravy

Assorted Wraps and Paninis

Chef's selections of assorted wraps and sandwiches, vegetarian and meat selections

Skirt Steak

Grilled marinated Skirt Steak sliced and submerged in its natural juices

Sides:

Rice Pilaf

Roasted Red Bliss Potatoes

Seasonal Vegetables

Macaroni and Cheese

Desserts:

Warm Apple Crisp

Triple Chocolate Cake

Assorted Italian Cookies

*lunch selections can be substituted for dinner selections for an additional cost

The Tavern Dinner Buffet Packages

All Cocktail Receptions Are A Two Hour Time Duration

*Minimum of 20 people, pricing does not include tax or gratuity

All include Vegetable Crudit , Assorted Fruit and Cheese Platter, Bread Service, Coffee and Tea

The Tavern Package:

(\$30/person)

One salad

One Pasta

One Entrée

Two Sides

One Dessert

The Downtown Package:

(\$35/person)

One Salad

One Pasta

Two Entrees

Two Sides

One Dessert

**Please inquire for pricing to add additional options*

Dinner Buffet Selections

Salads:

Field Green Salad

Field Greens, Carrots, Cucumbers, Tomatoes & Onions Served with Balsamic or Blue Cheese Dressing

Caesar Salad

Hearts of Romaine, Garlic Croutons and Parmesan Cheese

Tomato & Cucumber Salad

Vine Ripened Tomatoes, Cucumbers and thinly sliced Onion tossed in a light vinaigrette

Southwestern Chopped Salad

Chopped Greens, Bell Peppers, Tomatoes, Corn and Black Beans tossed in a creamy Cilantro Lime Dressing

Sundried Tomato Pasta Salad

Fusilli Pasta, Cherry Tomatoes and Kalamata Olives tossed in a Sundried Tomato Dressing

Pastas:

Penne ala Vodka

Penne Pasta tossed in a light Tomato and Cream Sauce

Farfalle Pesto

Bowtie Pasta tossed with a Pesto and Parmesan Sauce

Cavatelli Primavera

Cavatelli Pasta tossed with mixed vegetables, white wine cream sauce and topped with Parmesan Cheese

Penne a la Checca

Diced native tomatoes, fresh Mozzarella, Basil, and Extra Virgin Olive Oil tossed with Penne Pasta

Baked Rigatoni

Rigatoni Pasta tossed in our homemade Marinara Sauce and baked with a layer of Mozzarella Cheese

Entrees:

Baked Stuffed Chicken Breast

Chicken Breast stuffed with Ricotta Pesto and Sundried Tomatoes

Chicken Parmesan

Seasoned and Breaded Chicken Breast baked with our homemade Marinara Sauce and Mozzarella Cheese

Cranberry and Apple Stuffed Pork Loin

Roasted Pork Loin stuffed with Croutons, Apples, Walnuts, Cranberries and Shallots topped with a Maple &

Rosemary Glaze

Citrus Salmon

Seared Salmon topped with a Citrus Glaze

Skirt Steak

Grilled marinated Skirt Steak sliced and submerged in its natural juices

Sides:

Rice Pilaf

Roasted Red Bliss Potatoes

Seasonal Vegetables

Twice Baked Potatoes

Macaroni and Cheese

Desserts:

Warm Apple Crisp

Triple Chocolate Cake

Assorted Italian Cookies

Party Platters

****All Party Platters are Available in Full or Half Trays. Full Trays Feeds 20-25 people, Half Trays Feed 10-15 people****

Appetizers:

Fried Mac & Cheese Bites: Handmade with cheddar cheese and elbow macaroni, which are then breaded and deep fried until golden brown \$70/\$40

Spring Rolls: Hand rolled wonton wrappers filled with shredded carrots, sprouts, and cabbage with a light teriyaki sesame sauce \$70/\$40

Veggie Pot stickers: Handmade light flour dumplings filled with cabbage, carrots, & sprouts which are then lightly fried \$70/\$40

Empanadas: Handmade empanadas filled with choice of chicken, beef, shrimp, or turkey chili and served with a chipotle aioli dipping sauce \$80/\$40, \$90/\$45, \$90/\$45, \$80/\$40

Grilled Chilled Shrimp Cocktail: Spice rubbed and grilled shrimp cocktail served with a chipotle cocktail sauce \$140/\$75.

Jerk Shrimp Skewers: Fresh shrimp marinated in homemade Jamaican Jerk wet rub and grilled to perfection. Topped with a jalapeno pineapple sauce \$140 /\$75.

Tavern Wings: Our famous wings topped with any of our 20 signature flavors! \$120/ \$65

Tavern Wingless: Our no bone wings served up with any of our 20 signature flavors! \$120 /\$65

Fried Mozzarella Sticks: Mozzarella Sticks served with our signature marinara \$65 / \$40

Buffalo Chicken Dip: Our secret recipe filled with thick pieces of white breast meat, creamy cheese blends, and our buffalo sauce. Served with pita chips \$75 / \$40

Hummus Platter: Our Chick pea and red pepper based hummus served with pita chips \$75 / \$40

Guacamole, Salsa Fresca, and Sour Cream Platter: All three served with our house made tortilla chips \$80 / \$45

Tavern Nachos: Our tavern nachos served on a sheet tray topped with bacon, fresh jalapenos, tomatoes, and scallions. Served with salsa and sour cream. \$80 / \$45 Add grilled chicken, pulled pork, turkey chili or loaded for additional cost

Fried Green Beans with Sea Salt: Spin on edamame, but with green beans! Served with a curry ranch dipping sauce \$50 / \$25

Stuffed Mushrooms: Mushroom caps filled with bacon, potato, leek, and cheese \$80/ \$45

Fish Tacos: Baked fish shredded and topped with lettuce, tomatoes, red onion and salsa \$90/ \$50

Fried Calamari Lightly battered calamari & Banana peppers with chipotle aioli & marinara dipping sauces \$150 / \$80

Platters:

Vegetable Crudit : Fresh cut veggies stacked high and served with an herb feta dipping sauce \$ 75 / \$40

Fruit and Cheese Platter: Assorted fresh fruits, cheeses and crackers \$80 /\$45

All in One Crudité Platter: fresh vegetables and fruits, , and fine cheeses and cracker varieties \$80 /\$45

Roasted Tomato Bruschetta: Roasted tomatoes, fresh mozzarella, fresh basil, and sliced garlic topped with a lemon balsamic glaze over a toasted baguette toast point \$100 / \$55

Sliders:

Cheeseburger: topped with ketchup and mayo \$90 / \$50

Blackened Chicken: topped with sriracha ranch, lettuce and tomato \$90 / \$50

Pulled Pork \$90 / \$50

Veggie Burger: topped with guacamole and tomato \$90 / \$50

Turkey Burger: topped with pickled onion and garlic mayo \$90 / \$50

Meatball Sliders: Topped with marinara and mozzarella cheese \$90 /\$50

Salads:

Field Green Salad: Field Greens, Carrots, Cucumbers, Tomatoes & Onions Served with Balsamic or Blue Cheese Dressing \$40 / \$25

Caesar Salad: Hearts of Romaine, Garlic Croutons and Parmesan Cheese \$45 / \$30

Tomato & Cucumber Salad: Vine Ripened Tomatoes, Cucumbers and thinly sliced Onion tossed in a light vinaigrette \$55 / \$35

Sundried Tomato Pasta Salad: Fusilli Pasta, Cherry Tomatoes and Kalamata Olives tossed in a Sundried Tomato Dressing \$65 / \$45

Entrees:

Cranberry and Apple Stuffed Pork Loin: Roasted Pork Loin stuffed with Croutons, Apples, Walnuts, Cranberries and Shallots topped with a Maple & Rosemary Glaze \$105/ \$55

Sausage and Peppers: Hot and sweet sausage cooked down with onions, green and red peppers in a merlot marinara \$80 /\$45

Baked Stuffed Chicken Breast: Chicken Breast stuffed with Ricotta Pesto and Sundried Tomatoes \$90 /\$50

Chicken Parmesan: Seasoned and Breaded Chicken Breast baked with our homemade Marinara Sauce and Mozzarella Cheese \$90 / \$50

Eggplant Rollatini: Eggplant stuffed with ricotta, mozzarella and parmesan cheese, topped with marinara sauce \$70 / \$40

Tortellini Pasta Primavera: Tri colored tortellini in a red creme sauce with seasonal roasted vegetables \$65 /\$35

Cajun Chicken Alfredo: Cajun chicken tossed in an Alfredo sauce with red peppers, white onions, celery and penne pasta \$90 / \$50

IPA Fish and Chips- Our IPA beer battered cod served fried to a golden brown \$90 / \$50

Citrus Salmon: Seared Salmon topped with a Citrus Glaze \$110 / \$ 60

Tavern Meatloaf: Thick cut moist meatloaf topped with our brown ale mushroom gravy \$80 / \$45

Skirt Steak: Grilled marinated Skirt Steak sliced and submerged in its natural juices \$105 / \$55

Assorted Wraps and Paninis: Chef's selections of assorted wraps and Paninis, vegetarian and meat selections \$80 / \$45

