



Contact Information For Your Banquet Needs

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The Pub & Restaurant



Entrée Choices



*Include:
Dinner Rolls
Choice of salad: Tossed or Caesar
Up to two sides depending upon description*

\$22 Plated

Choice of two:

- ◆ **Hickory Chicken:** *Marinated and grilled in our signature barbeque sauce, then smothered in sautéed onions, peppers, & melted Monterey Jack cheese. .*
- ◆ **Almond Crusted Haddock:** *Breaded in almonds and brushed with a Beurre Blanc Sauce, topped with a lemon garnish.*
- ◆ **Sliced Beef Brisket:** *Our famous Pulled Beef Brisket topped with a Garlic Horseradish sauce.*
- ◆ **Portabella Chicken Pasta:** *A fresh portabella mushroom marinated in balsamic dressing then tossed with grilled chicken and a homemade Alfredo sauce. Served with salad only.*

\$27 Plated

Choice of two:

- ◆ **Bruschetta Salmon:** *Fresh Salmon topped with homemade cherry tomato bruschetta.*
- ◆ **Sweet Bleu Beef Medallian:** *A 4 ounce beef medallion topped with chunky bleu cheese and your choice of a delicate chocolate sauce or sweet sautéed onions.*
- ◆ **Hawaiian Chicken & Shrimp:** *Grilled chicken and sautéed shrimp in a honey teriyaki wine sauce cooked with sautéed onion, green pepper, and pineapple and sprinkled with toasted coconut shavings. Served with salad only.*
- ◆ **Spinach and Ricotta Stuffed Chicken:** *Grilled chicken stuffed with spinach and ricotta and baked to perfection.*

{Prices are subject to change and do not include taxes and gratuity}

The Pub & Restaurant



Entrée Choices Continued



Vegetarian Dishes

Can be used with any price grouping

- ❖ **Vegetarian Tortellini:** Asparagus, scallions, red pepper and mushrooms all tossed with butter, white wine and garlic. Served over cheese filled Tortellini. With salad only.
- ❖ **Portabella Parmesan Linguine:** Linguine topped with a balsamic marinated portabella and melted provolone cheese. With salad only.

Side Dishes:

All entrees should be served with one starch and one vegetable unless otherwise stated. Choose according to your entrée description.

- **Baked Potato:** Served with butter and sour cream.
- **Sweet Potato:** Served with butter and brown sugar.
- **Red Skinned Mashed Potatoes:** A Pub favorite!
- **Seasoned Roasted Red Potato Wedges:** Cooked in our special garlic butter.
- **Steamed Broccoli:** Steamed in your choice of plain butter or garlic butter.
- **Caramelized Carrots:** Caramelized in butter and sugar.
- **Italian Vegetable Medley:** A mix of broccoli, cauliflower, mushrooms, zucchini, squash, red pepper, artichoke, and olives tossed in a homemade Italian dressing.
- **Green Bean Almandine:** Made with Amaretto and topped with almond slivers.
- **Asparagus:** Sautéed with white wine and vinegar.

**Open and Cash bar options
are available upon request!**

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The Pub & Restaurant



Appetizer Trays:



*Each tray includes sixty pieces unless stated otherwise
and are designed to serve thirty guests.*

- *Vegetable Display: A variety of great dipping vegetables, served with ranch dressing. **Market Price***
- *Fresh Fruit Display: Created with the seasons ripest fruits and served with a sweet cream cheese dip. **Market Price***
- *Asparagus Chicken Puffs: Prepared with curry seasoning. **\$50***
- *Miniature Southwest Egg Rolls: Served with Homemade Avocado sauce. Available vegetarian. **\$65***
- *Grilled Pork Wings: Thirty pieces tossed in your choice of signature sauce. Choose from House Hot, Sesame Ginger, Spicy Barbeque, or Honey Habanera. **\$70***
- *Gourmet Cheese Display: Choose two; White or Yellow Cheddar, Swiss, Mozzarella, or Gouda. Served with a variety of crackers. **\$75***
- *Miniature Crab Cakes: Served with Homemade Tartar Sauce. **\$80***
- *Buffalo Wings: Large chicken wings tossed in your choice of signature sauce. **\$100***
- *Traditional Bruschetta: A platter of our homemade bruschetta, made with fresh tomato and basil. Served with French bread, feta and mozzarella cheeses on the side. **\$115***
- *Stuffed Mushroom Caps: Stuffed with basil, tomato, and sausage. Available vegetarian. **\$115***
- *Crab & Spinach Dip: A platter of our signature dip served with French bread on the side. **\$140***
- *Jumbo Steamed Shrimp Cocktail: One hundred twenty pieces served cold with homemade cocktail sauce. **\$220***
- *Wrap or Club Pieces: Your choice of Grilled Chicken with White Cheddar, Turkey with Provolone, or Ham with Swiss. **\$230***
- *Miniature Italian Stromboli's: Thirty of our fresh homemade stromboli's rolled with ham, capicola, sausage, Monterey Jack and Mozzarella. Finished with Italian seasonings and served with homemade marinara. **\$240***
- *Coconut Shrimp: One hundred twenty pieces of freshly baked coconut shrimp served with a homemade pineapple sauce. **\$240***

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The Pub & Restaurant



Desserts...\$7 per person



Triple Chocolate Cake
Peanut Butter Madness Cake
Lemon Poppy Seed Cake with Amaretto Glaze
Plain Cheesecake with Raspberry or Blueberry Topping
Oreo Cheesecake
Pumpkin Cheesecake
Apple Pie with Cinnamon Crumble Topping

Dessert Tray...\$70

Each tray includes sixty pieces and is designed to serve thirty guests.

A decadent mixture of our miniature dessert specialties to consistently include: miniature brownies, chocolate chip cookies, and banana foster bites. To complete your dessert tray, a fourth dessert choice is offered per season as follows; key lime tarts for springtime, strawberry tarts for summertime, pumpkin cookies for fall time, and cream puff pastries for winter time.

Children's Menu

Includes...Dinner Rolls and One Side

Grilled Cheese: Two slices of our white bread with your choice of cheese; American, Swiss, or Provolone.

Macaroni & Cheese: A famous favorite served in a bowl!

Cheezy Pita Pizza: A freshly baked local pita with our homemade marinara and mozzarella cheese to top.

Veggie Plate: An assortment of our fresh vegetables with Ranch dressing to dip.

Pasta: Your choice of our homemade Marinara or Alfredo sauce.

Can also be served Plain, with Butter, or with Parmesan cheese.

Hot Dog: An American favorite, simple dog on a roll.

Chicken Tenders: Served with your choice of Ranch, Honey Mustard, or BBQ Sauce.

Grilled Chicken Breast: Grilled to perfection.

Ham & Swiss or Turkey & Provolone Wrap: Wrapped in flour tortilla.

Cheeseburger: Served small and simple, topped with American Cheese.

Choice of toppings; Lettuce, Tomato, and Pickle available.

\$12 per Child with Salad or \$8 per Child with no Salad

{Prices are subject to change and do not include taxes and gratuity}

The Pub & Restaurant

Banquet & Private Dining

Contract & Information



Reservations & Initial Deposit

A Banquet or Private Dining reservation can only be held for a maximum of seven (7) days without a deposit. Once we've received a signed contract and the \$100.00 initial deposit, your function is firmly booked and we will hold the date for you. If we do not receive the contract and \$100.00 initial deposit we may release the date and time to another customer after the seven days have passed. The \$100.00 initial deposit is not refundable.

Additional Deposit & Cancellations

Additional deposits are required to confirm your reservation. A Room Fee will be added to your final invoice presented at the end of the event. A 25% of the total estimated price of the event, as specified below, is due thirty (30) days prior to the event, or immediately if this contract is signed within thirty (30) days of the event. The total estimated price is subject to change as you make changes or additions to the menu.

*If you cancel less than thirty (30) days prior to your event, all deposits are non-refundable. If you cancel less than 48 hours prior to your event, you will be charged 100% of the total estimated price of the function. **Initial** (_____)*

*This agreement is void if it cannot be performed due to any "Act of God" or cause beyond **The Pub & Restaurant's** control. If food or services specified cannot be furnished due to such circumstances, at **The Pub & Restaurant's** sole discretion, other food and services may be substituted at prices ordinarily charged for them, but not in excess of the agreed upon price.*

Minimums, Menu Selection & Changes

***The Pub & Restaurant** requires a minimum of 15 people to reserve the banquet room, and a **food minimum of \$10 per person**. This minimum does not include beverage, 6% sales tax, 20% gratuity, service charges (room and labor), or any special arrangements that are added to all bills. For groups between fifteen (15) to twenty (20) guests ordering off of our restaurant menu, we do add a service charge to the event and only offer a specific specialized menu in the months of November through April on the days of Monday through Thursday. Banquets occurring on the weekend, Friday through Sunday, must pre-order a specific menu from the Banquet Packet and follow the above specifications.*

***The final menu and guaranteed head count is due (30) days prior to your event.** If a final guaranteed head count is not received, the most recent number of guests specified will be the final guaranteed head count. If the menu includes a choice of entrée, the Banquet Manager must be advised of the exact number of each entrée at this time. For a buffet with two choices of entrée, the entrée preparation will*

be divided fifty-fifty according to the number of guests. If there is a need for more of a specific item, an extra charge will be added. We will do our best to accommodate guests above and beyond your considered final count, however, the choice of entrée will depend upon availability and appropriate charges will be applicable. You will be responsible for the charges associated with the final guaranteed headcount or the actual number of guests, whichever is greater.

Initial (_____)

Quoted menu prices will be honored once the signed contract and 25% deposit on the total price is received. We strive to accommodate our guest's requests, but your additions or substitutions may require additional costs.

*Any "special" arrangements made through **The Pub & Restaurant** (i.e., floral, specialty cakes, party rentals, etc.) will be added to the final invoice given at the end of the event, along with a 10% surcharge. **Payment is nonrefundable if contracted services cannot be canceled.***

The banquet room has an open bar set up fee of \$60. For a cash bar, the banquet room has a \$110 bar set up fee for fifteen (15) to forty-five (45) guests. For a cash bar with forty-six (46) to eighty-five (85) guests, there is a cash bar set up fee of \$160.

*The charge of \$350.00 for weddings includes the room, set-up, chairs, a runner, and staffing. Other charges may be incurred depending on the size of the ceremony, time and date in addition to the food and beverage charges. **The Pub & Restaurant's** banquet room is suitable for ceremonies for fewer than 50 guests.*

Your reservation is for three hours from the scheduled starting time. If there is no event booked after your event in the space, you may extend your event at a cost of \$100 per hour. These arrangements are made on a case-by-case basis, and need to be discussed with the Lead Staff on the premise at the time of your event. All events must end by 11p.m. Any leftover food can be bagged, with a bagging fee of 5% of the total cost of the event charged to the final invoice.

Limitations & Payment

*No food or beverage may be consumed in the restaurant other than that provided by **The Pub & Restaurant**. **Pennsylvania State Liquor Control Board regulates the service and sale of alcoholic beverages. As a licensee, The Pub & Restaurant is responsible for the administration of these regulations. No alcoholic beverages may be brought in or removed from the event space.***

Initial (_____)

*Should **The Pub & Restaurant** find that any customer or guest has brought any type of alcohol onto the premises, or allows anyone under the Pennsylvania legal drinking age of 21 to consume any alcoholic beverage, the Restaurant reserves the right to close the bar immediately and/or terminate the function entirely at the customer's expense. Every guest must have a valid I.D. in their possession to be served. **The Pub & Restaurant** reserves the right to refuse to serve alcohol to any of your guests if, in **The Pub & Restaurant's** sole determination, they are intoxicated. **The customer agrees that they assume responsibility for all criminal and civil fines, loss of business, assessments and liability incurred by The Pub & Restaurant as a result of violating any of the above provisions.** Initial (_____)*

You agree that you are responsible for the behavior of your guests, including payment for any damages resulting from guest behavior. The Pub & Restaurant is not responsible for the security or loss of personal items brought onto the premises.

Initial (____)

Payment in full is due immediately upon completion of the event. Under Pennsylvania law, any person who refuses to pay or leaves without paying for food or beverage at a restaurant is guilty of a crime.

Initial (____)

Tax exempt organizations must furnish a certificate of exemption to the restaurant in advance of the event.

Please check with the Banquet Manager before purchasing and/or affixing any decorations. We are more than happy to accommodate special requests for flowers and additional decorations, at additional charges. Subject to event scheduling, by arrangement only, we do allow our guests into the banquet room prior to a scheduled event. We do not allow confetti, flower petals, rice, silly string, or other things of this nature. Please do not tape, nail or wire anything to the walls, floors, ceilings, etc. Any damages to the premises or equipment of **The Pub & Restaurant** will be charged to the host of the event. Charges for additional cleanup or damages will be assessed to the final billing if these requirements are not honored. We do decorate **The Pub & Restaurant** during the holiday season.

Initial (____)

Signature: _____

Date: _____



The Pub & Restaurant takes pride in its personality and professionalism with a menu that consists of finer casual cuisine.

Phone 717-334-7100
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