



TAVERN
HOSPITALITY
GROUP

TAVERN UPTOWN • TAVERN DOWNTOWN • TAVERN LOWRY • COWBOY LOUNGE

BANQUET MENU

TAVERN WASH PARK • TAVERN TECH CENTER • SOILED DOVE UNDERGROUND



EVENT POLICIES AND GUIDELINES

CONFIRMATIONS/DEPOSITS/PAYMENT: One-third of the food and beverage minimum, if applicable, or estimated total cost and a signed contract are required to reserve the space. Remaining event balance is due on or before the day of the event. Deposits are non-refundable. Any exceptions to these payment arrangements must be accepted in writing and approved by the Tavern Hospitality Group.

ATTENDANCE GUARANTEE: An attendance guarantee is required five business days prior to event. If a guarantee is not submitted, you will be charged for the guest count on your contract.

FOOD AND BEVERAGE MINIMUM: If a minimum is required to reserve space privately, the minimum must be met in food and beverage EXCLUDING TAX AND SERVICE CHARGE; however, should the total for food and beverage fall below the required minimum EXCLUDING TAX AND SERVICE CHARGE, a room rental fee will be added to bring the total to the required minimum.

MENU SELECTIONS: Menu selections must be made at least two weeks prior to event.

PLATED MEALS: Groups of 30-50 guests may order from a limited menu of three to five items off the restaurant menu. Groups of 51-150 guests may order from a limited menu of up to three items off the restaurant menu. Plated meal selections must be determined two weeks in advance and the final quantities of each selection five business days prior to the event.

TAX AND SERVICE CHARGES: All food and beverage prices are subject to a 20% service charge and applicable sales tax. Groups requesting a sales tax exemption must provide their tax exemption letter with federal tax ID prior to the scheduled event.

DAMAGES: Client agrees to be responsible for any damage to the premises or equipment by guests and outside groups contracted by host during the event.

OUTDOOR PARTIES: In the event of inclement weather preventing a scheduled event, client agrees to reschedule or hold event indoors based on availability. Tent rental is available at an additional cost with appropriate advance notice.

*For Tavern Uptown or Tavern Wash Park, three business days are required to replace the rooftop of the main patio, and an \$800 labor charge will be assessed.

OUTSIDE FOOD AND BEVERAGE: Outside food of any kind is not permitted with the exception of specialty desserts from a licensed business. There will be a \$1 per person charge for cakes that are cut in-house or specialty desserts displayed on our platters. Alcoholic beverages, including wine, may not be brought into the restaurant from an outside source.

AUDIO/VISUAL: Please provide audio or visual material one week before event to allow for adequate testing and, if necessary, altering of material. Within 72 hours we are not responsible for audio/visual materials. An in-house graphic artist is available to assist with multimedia needs for an additional cost.

ADDITIONAL SERVICES: A coat check attendant or additional door attendant (one door attendant per event is included) are available for an additional \$100 per attendant at the Soiled Dove Underground and Cowboy Lounge.

EVENT COORDINATOR: A professional Event Coordinator is available to assist you with all your event service needs, such as linens, specialty cakes, florist services, table displays, coordinating a live band or DJ with our in-house talent buyer, audio/visual equipment, and more.

ROOM SET UP: To modify the existing room layout at the Soiled Dove Underground, a labor charge of \$150 will be assessed for partial room modifications (i.e., moving existing tables and replacing with banquet tables) and \$300 for the full room change.

CONTACT INFORMATION:

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APPETIZER BUFFET

Minimum Order of 25 Guests

Select appetizers may be passed for a labor charge of \$65.

PHILLY CHEESESTEAK SANDWICHES \$4.5 per person

Thinly sliced beef on an Amoroso roll with white American cheese, peppers and onions.

BUFFALO EGGROLLS \$3.5 per person

Buffalo chicken, bleu cheese and mozzarella fried crispy. Served with gorgonzola cucumber sauce.

BEEF AND CHICKEN SKEWERS \$4.5 per person

Teriyaki-marinated beef and tender strips of chicken marinated in a spicy Asian sauce, skewered and grilled. Served with our Thai chili sauce.

KOBE SLIDERS \$3.5 EACH

Kobe beef mini-burgers with lettuce, American cheese and Tavern sauce.

CLASSIC SLIDERS \$3.5 per person

Our classic beef mini-burgers with grilled onions and American cheese.

HOT WINGS \$4.25 per person

Lightly breaded chicken wings tossed in our own medium wing sauce and accompanied with bleu cheese dressing, carrots and celery.

CHICKEN TENDERS \$4.25 per person

Tender hand-battered strips of deep-fried chicken served with carrot sticks, celery sticks and ranch dressing.

COCONUT SHRIMP \$6.5 per person

Large tiger shrimp hand-coated with coconut, then flash-fried and served with Thai chili sauce.

CHEESE AND FRUIT \$4 per person

An array of cheeses with assorted crackers and fresh seasonal fruit.

VEGETABLE CRUDITÉS \$2.25 per person

A selection of fresh cut seasonal vegetables served with ranch dressing.

CHIPS AND SALSA \$2 per person

Our own Tavern tortilla chips served with our house-made salsa.

Add our chilled queso dip \$1.5 per person

Add fresh guacamole \$1.5 per person

PIGS IN A BLANKET \$3.75 per person

Served with spicy beer mustard.

STROMBOLI \$3.5 per person

Choose any 2 of the following: garden vegetable; spicy sausage; grilled chicken and buffalo sauce; goat cheese and roasted red peppers; pesto chicken and artichokes. Served with pizza sauce for dipping.

CHEESE QUESADILLA \$3 per person

Flour tortillas stuffed with melted pepper jack, cheddar, refried beans and black-bean and corn pico. Accompanied with sour cream and salsa.

Add chicken 75¢ per person

ARTICHOKE DIP \$3.25 per person

Fresh spinach and artichoke hearts blended with herbs, spices and cheeses, served with our own Tavern tortilla chips, carrots, celery, broccoli and grilled garlic bread.

VEGETABLE SPRING ROLLS \$4 per person

Served with Thai chili sauce and wasabi mustard.

BLEU CHEESE-STUFFED MUSHROOMS \$3.75 per person

Button mushrooms baked with bleu cheese.

CRAB-STUFFED MUSHROOMS \$4.25 per person

Button mushrooms stuffed with a creamy crab filling.

CHORIZO-STUFFED MUSHROOMS \$3.75 per person

Button mushrooms stuffed with spicy chorizo sausage and topped with a chipotle aioli.

HUMMUS AND VEGETABLE TRAY \$3.75 per person

Served with flatbread, broccoli florets, red and green bell peppers, carrots and celery.

CRAB RANGOONS \$4.50 per person

Creamy blue crab filling stuffed inside a fried wonton pocket. Served with Thai chili sauce.

VEGETABLE POTSTICKERS \$4.25 per person

Hot and spicy steamed potstickers stuffed with vegetables. Served with Thai chili sauce and wasabi mustard.

JACK DANIELS B-B-Q SMOKIES \$3.75 per person

Spicy sausages simmered in our Jack Daniels honey B-B-Q sauce.

PREMIUM PASSED APPETIZERS

4 Items for 1 hour \$15 per person • 4 Items for 2 hours \$25 per person
Selections include labor charge

HONDASHI SEARED AHI

on wonton cracker with pepper confetti and wasabi cream

GRILLED BEEF TENDERLOIN

on bleu cheese crostini with balsamic onion marmalade

CRAB-STUFFED ENDIVE CUP

with lemon aioli

CAPRICE-STYLE BLEND

on bleu cheese crostini

CHORIZO-STUFFED MUSHROOM

KOBE SLIDERS

BACON-WRAPPED SHRIMP

APPETIZER PAIRINGS

TAVERN CLASSIC

\$10 per person

Chips/salsa/guacamole, classic sliders and cheese quesadillas

TAVERN FAVORITES

\$15 per person

Kobe sliders (2), buffalo chicken egg rolls, and Philly cheesesteak sandwiches

TAVERN VEGETARIAN

\$11.75 per person

Vegetable spring rolls, hummus and vegetable, cheese and fruit

THEME BUFFETS

Minimum Order of 50 Guests

All buffets include choice of coffee, tea, soda or iced tea.

CONTINENTAL BREAKFAST \$8 per person

Includes: An array of fresh muffins, bagels and Danish, with an assortment of fresh fruit, orange juice, cranberry juice, and coffee.

Additions (priced per person):

Fresh Belgian Waffles:	\$2
Breakfast Burritos:	\$2.5
Made-to-order Omelet Station:	\$5
Family-Style Scrambled Eggs:	\$2
Homefries:	\$1.5
Choice of:	
Link Sausage, Bacon or Ham	\$1.5

LUNCH DELI (Served until 2pm) \$12 per person

Includes: Luncheon platters piled high with sliced smoked turkey, ham, roast beef, salami, smoked Gouda, cheddar cheese, Swiss cheese and pepper jack cheese; and a selection of breads.

Sides: Tavern chips, pasta salad and a fresh fruit display.

Condiments: Lettuce, tomato, red onion, pickles, pepperoncini, assorted olives, basil pesto aioli, roasted red pepper aioli, Dijon mustard and chipotle aioli.

SOUTHWESTERN \$19 per person

Includes: Hot queso dip, tortilla chips and spicy salsa. Entrees: Shredded chicken, beef fajitas and cheese enchiladas.

Sides: Tavern tequila salad of crisp garden greens with black-bean-corn pico, pepper jack and cheddar cheeses, crispy tortilla strips tossed in a creamy tequila dressing. Spanish rice, spicy black beans.

Condiments: Shredded lettuce, diced tomatoes, red onion, sour cream, salsa, guacamole and warm flour tortillas.

Dessert: Sopapillas

ASIAN \$16 per person

Choose one: Asian chopped salad or egg drop soup

Choose two: Mongolian beef, orange chicken or stir fried vegetables.

Includes: Vegetable fried rice and fortune cookies

SMOKEHOUSE \$23 per person

Choose one: Tossed garden salad or Caesar salad
Entrees: Grilled boneless breast of chicken basted in a honey barbecue sauce, smoked beef brisket, grilled hot links and shredded barbecued pork.

Sides: Baked beans, cole slaw, herb-roasted new potatoes, corn on the cob, and a basket of warm jalapeno cornbread and dinner rolls.

Dessert: Seasonal Cobbler

BACKYARD BARBECUE \$15 per person

Choose any 3: Grilled 8 oz. hand-formed burgers, Chicago dogs, Bratwurst and sauerkraut, Boca burgers, grilled chicken breast.

Includes: Baked beans, cole slaw, Italian pasta salad, Tavern chips and all the appropriate condiments.

ITALIAN \$16 per person

Choose one: Tossed garden salad, Tavern Caprice salad or Caesar salad

Choose two: Vegetable lasagna, meat lasagna, chicken fettuccini, shrimp fettuccini, Frankie rigatoni, chicken parmesan, chicken piccata, cacciatore, or spaghetti and meatballs in a marinara sauce

Includes: Warm garlic bread.

Add Stromboli: \$3.5 per person

KIDDIE BUFFET \$8 per person

Minimum of 20 kids – 13 & under

Includes: Assortment of grilled cheese, classic sliders and cheese pizza.

Served with a fresh fruit display.

ADD ITEMS TO YOUR BUFFET:

Sides: \$2 per person

Salads: \$2.5 per person

Entrée: \$5.5 per person

ENTRÉE BUFFETS

Minimum Order of 50 Guests

Entrée Buffet - \$25 per person • Light Entrée Buffet - \$16 per person

Includes fresh baked rolls and choice of coffee, tea, iced tea or soda.

SALADS

Choose TWO for Entrée Buffet

Choose ONE for Light Buffet

Tossed mixed green salad with a variety of dressings

Warm Spinach Salad

Caesar Salad

Italian-Style Pasta Salad

Tavern Pear Salad

Tavern Caprice Salad

SIDE DISHES

Choose THREE for Entrée Buffet

Choose TWO for Light Buffet

Wild Rice

Garlic Mashed Potatoes with cheddar and chives

Gorgonzola Mashed Potatoes

Chipotle Sweet Potato Mashed

Roasted Rosemary Red Potatoes

Potatoes Au Gratin

Spaghetti with Marinara

Baked Macaroni and Cheese

Jalapeno Cornbread

Cornbread Stuffing

Roasted Fiesta Corn

Sautéed Vegetable Medley

Honey-Buttered Carrots

Roasted Asparagus with Hollandaise

Broccoli au Gratin

Cauliflower Au Gratin

Corn on the Cob

ENTRÉES

Choose TWO for Entrée Buffet

Choose ONE for Light Buffet

Chicken Picatta

Chicken Saltimbocca

Chicken Parmesan

Chicken Marsala

Grilled Cuban Chicken with Mango Salsa

Roasted Barbecue Chicken

Chipotle Chicken Penne

Fettuccini Alfredo with Chicken

Fettuccini Alfredo with Shrimp

Pan-Roasted Salmon with Lemon Dill Sauce

Seared Sea Bass with Herbed Butter

Beef or Vegetarian Lasagna

Pasta Primavera

Kobe Meatloaf

Sliced Roasted Sirloin of Beef au jus*

Smoked Turkey Breast*

Herb-Encrusted Pork Loin*

**A carving station may be added to these items for a \$65.00 additional Chef attendant fee.*

ADD ITEMS TO YOUR BUFFET:

Sides: \$2 per person

Salads: \$2.5 per person

Entrée: \$5.5 per person

SPECIALTY STATIONS

Minimum Order of 75 Guests

We suggest a selection of at least four stations, not including dessert or coffee.

ANTIPASTI STATION \$6 per person

Prosciutto, Salami, Assorted Cheeses
Marinated Olives, Artichokes and Peppers and Hummus
with Flatbread and Crackers

SLIDER BAR \$5 per person

Classic Beef Mini-Burgers (2/person)
Garnish with American, Swiss or
Cheddar Cheese, Tomatoes, Onions, Pickles, Ketchup,
Mustard, Mayo and Tavern Sauce
Tavern Chips
Upgrade to Kobe Sliders - \$8 per person

PASTA STATION \$8 per person

Cheese Ravioli with Pesto Sauce
Grilled Chicken with Penne Pasta
in a Vodka Tomato Cream Sauce.
Served with Grilled Garlic Bread

TACO BAR \$6 per person

Ground Beef and Shredded Chicken
Hard Corn Tortillas and Soft Flour Tortillas
Garnish with Cheddar Cheese, Sour Cream, Guacamole,
Salsa and Jalapenos
Served with Chips & Salsa

IMPORTED CHEESE & FRUIT \$6 per person

An elegant display of Fruit and Cheeses
including items such as:

- Brie en Croute
- Imported and Domestic Cheeses
- Mixed Berries and Seasonal Fresh Fruits

POTATO BAR \$4.5 per person

Mashed Idaho & Sweet Potatoes
Garnish with Cheddar Cheese, Sour Cream,
Chives, Bacon, Marshmallows and Honey Butter.

CARVING STATION

Beef Tenderloin \$14 per person
with Horseradish Sauce and Balsamic Onion Marmalade

Roast Turkey \$8 per person
with Cranberry Walnut Spread

Baked Ham \$8 per person
with Stone Ground Maple Glaze

Herb-Encrusted Pork \$8 per person
with Chimichurri Sauce

Beef Tenderloin \$12 per person
paired with Turkey, Ham or Pork Loin (pre-select one)

All of the above served with Fresh Rolls

*All Carving Station options will incur
Chef Attendant fee of \$65*

CUSTOM SEAFOOD STATION

Shrimp \$30/lb
(approx. 7 people/lb.; 3 shrimp/person)
Minimum of 5 pounds

King Crab Claws \$45/lb
(approx. 4 people/lb)
Minimum of 5 pounds

Cocktail Snow Crab Claw \$40/lb
(approx. 7 people/lb.; 3 claws/person)
Minimum of 5 pounds

*All of the above served over shaved ice with
lemons & cocktail sauce*

Seafood Ceviche \$1.75 each
Served in a shot glass with a crispy wonton
Minimum of 50 pieces

Hondashi Seared Ahi Tuna \$40/lb
with Wasabi aioli on a fried wonton
Minimum of 5 pounds

SWEET TOOTH

Minimum Order of 25 Guests

DESSERT STATION \$3.25 per person

Assortment of Mini Dessert Delicacies including Brownies,
Cookies and Dessert Bars

PREMIUM SELECTION DESSERTS \$5 per person

Chocolate Covered Strawberries, Raspberry Tarts
and Chocolate Mousse Tarts

COFFEE/CORDIAL BAR \$2.5 per person

Regular & Decaffeinated Coffee
and Select Teas
Shaved Chocolate, Whipped Cream,
Cinnamon Sticks, Chocolate Covered Spoons,
Flavored Syrups

Cordials charged on consumption

CHOCOLATE FOUNTAIN

Minimum Order of 25 Guests

CHOCOLATE FOUNTAIN \$125

Choose from Milk Chocolate, White Chocolate or
a variety of chocolate colors.

*Package includes eight pounds of chocolate
and wooden skewers.*

DIPPING DELICACIES

Choose foods for drizzling under the flow of chocolate:

Strawberries	Nutter Butter Cookies
Fresh Melon	Pound Cake
Cherries	Oreos
Pineapple	Rice Crispy Treats
Marshmallows	Donut Holes
Pretzels	Shortbread Cookies

Select 4 delicacies: \$4 per person

Select 6 delicacies: \$6 per person

Select 10 delicacies: \$10 per person

BEVERAGE OPTIONS

CASH BAR

Guests are individually responsible for their own beverages.

OPEN BAR

One master bill is created. All beverages are placed on this bill and paid for by host.

LIMITED HOSTED BAR

Limited bar on specified beverages for a predetermined period of time or dollar amount.
Cash bar available to guests for items outside the specified beverages.

DRINK TICKETS

Three different levels of drink tickets are available.

House:

Domestic drafts, house wine and well brand cocktails

Call

All bottled and draft beers, house wine and call brand cocktails
(i.e. Stoli, Absolut, Beefeater, Tanqueray, Jim Beam, Jack Daniels, Jose Quervo and Sauza)

Premium

All bottled and draft beers, premium wine selections and premium brand cocktails
(i.e. Grey Goose, Ketel One, Bombay Sapphire, Chivas, Crown Royal and Maker's Mark)