



Private Party Information

Room Fees (for four hour block):

The *Rox Room* – holds up to 40 guests. (\$55)

The *Loft* – holds up to 80 guests. (\$90)

Both Areas (*Entire Upstairs*) – (\$130)

Additional time can be added for an hourly rate

Bar Setup \$50 (recommended for parties of 50 or more guests)

All fees are subject to change based upon party size.

Cake fee \$15

Bring your own cake & we'll do the rest!

Soft Drink and Coffee Package \$1 per guest

Includes unlimited sodas, teas & coffee.

Unlock the **Pool Tables** for all night play \$20!

*A 20% gratuity is added to all food orders and hosted alcohol for private events

*Room Fee must be paid in advance to guarantee your reservation and is *nonrefundable* if event is canceled with less than 30 days notice.

All parties of 25 or more guests **MUST** order from the “Bulk Appetizer” list or “Dinner Buffet” selection. All food orders and final guest count must be received 7 days in advance.

We strive to provide an excellent experience but last minute changes to your headcount and food order can impact this, so please be mindful of this when finalizing your order. Total charges will be based on the finalized event order.

Please ask if you would like to decorate – **no helium balloons or confetti are allowed on premises at any time**



BAR BEVERAGE OPTIONS

Bar Setup in Event Area...\$50

(Recommended for larger parties, easier and quicker to get your beverage)

Or

Cocktail Service

(No bar setup, servers will take drink orders and bring them to guests)

BAR PAYMENT OPTIONS

You can...

1. Host a *full open bar* or a *partial open bar* (with wine and beer only), in which the hosting party pays for the entire bar tab.
2. *Dedicate a budget*, paid for by the hosting party, for alcohol (for example: \$250 to be used by the guests) and after the budget is met, the guests pay for their own drinks.
3. Give each guest "*drink tickets*" in which the hosting party pays for those 2 drinks. Guests then pay for additional drinks individually.
4. Have each *guest pay their own* alcoholic beverage tab.
5. Hosted wine can be provided by the glass or by the bottle, liquor bottles and kegs are also available for purchase with advance notice. Price depends on selection.



APPETIZER MENU

Angus Beef Sliders (50)...\$105

BBQ Pork Sliders (50)...\$105

Quesadillas (50)...\$100
Choice of Cheese, Chicken or Steak

Chicken Tenders (50)...\$65
Choice of ranch, buffalo or BBQ sauce

Street Tacos (50)...\$105
Choice of Chicken, Steak, or Pork

Fish Tacos (50)...\$125

Buffalo Wings (50)...\$70
Choice of BBQ, Buffalo or House Spice

Jalapeno Poppers (50)...\$60

Mozzarella Cheese Sticks (50)...\$60

Cream Cheese Wontons (50)...\$55

Tomato Basil Bruschetta (50)...\$45

All prices listed above are based upon the quantity (ie. (50) = 50 pieces)

Domestic & Imported Cheese Board (50 guests)...\$100

Fresh Crudités with dip (30-40 guests)...\$75

Fresh fruit tray (50 guests)...\$100



Dinner Buffet Selections

*All Hot Buffets Selections are served with a
Field Green Salad, Two Sides and Choice of Dessert*

❖ **Choice of Two Entrées \$22.95 per person**

**Plus tax and 20% Gratuity*

Sliced Sirloin Steak – Served in a Mushroom Demi-Glaze (add \$1/person)

Atlantic Salmon Filet – Seared Salmon in a Chardonnay Cream Sauce (add \$2/person)

Mahi Mahi – Blackened and served with a lemon buerre blanc sauce

Herb Encrusted Roasted Pork Loin

Chicken Marsala – Pan Seared Chicken Breast in a Sweet Marsala & Mushroom Sauce

Lasagna – Vegetable or Meat options, with Ricotta & Mozzarella Cheeses

Tomato Cream Penne Pasta with Grilled Chicken and Mushrooms

Sides

Choice of Two

Garlic Bread

Roasted Red Potatoes

Rice Pilaf

Sautéed Vegetables

Dessert

Cheesecake

Brownie