



PACKAGE

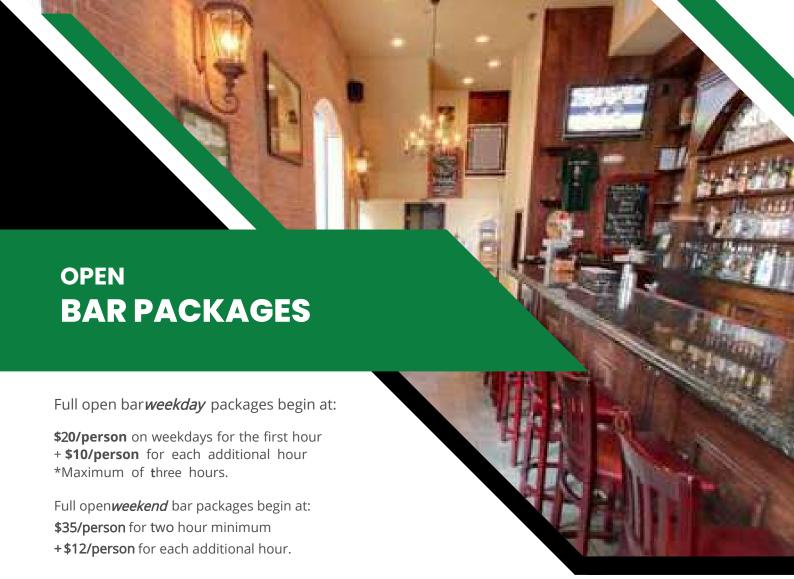
Let us make your event special

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FINN MCCOOLS ALE HOUSE EVENT PACKAGES

Presented is a basic outline of what we offer for group packages at Finn McCools Ale House. Most of our parties fit comfortably within this framework, but we pride ourselves in our protean nature, and are happy to adjust within our means to meet any specific requests that you may have. We can always increase or decrease the scope of the event based upon customer desire... no party is too large or too small for us to rise to the occasion!





This base package includes:

All House Beer

House Wine (Red/White)

Well Liquor (neat, on the rocks, or single, classic mixer; no specialty cocktails)

For an additional \$5.00 per person, our expanded open bar package offers, call liquors, craft cans, wine, specialty cocktails/sangria, etc.

**For simpler needs, we also offer "Open Beer & Wine" packages. Prices vary based on date and time frame.

CONSUMPTION BAR

Rather than an open bar, groups may purchase by consumption for whichever they prefer on one tab for their event. For any reserved space there must be one tab/one card on file for the entirety of purchases, as well as a contract assuring a guaranteed minimum spend (based upon length and size of space reserved) or a food/buffet package with associated room fee.



Stationary Buffet items are for a minimum of 50 people. All platters are replenished throughout the course of the event, until 30 minutes prior to end.

TIER 1

\$12/person

Pick three items from "Snacks" menu

TIER 2

\$15/person

Pick two items from "Cocktail Hour" Pick Two Items from "Snacks"

TIER 3

\$18/person

Pick two items from "Cocktail Hour" Pick two items from "Snacks" Pick four individual "Sammich" items Cookies/Desserts also included.

<u>A la Carte -</u> serving sizes are estimated based on average consumption. Buffet packages are strongly recommended for groups above 50. All orders must be made 72hrs+ prior to event.

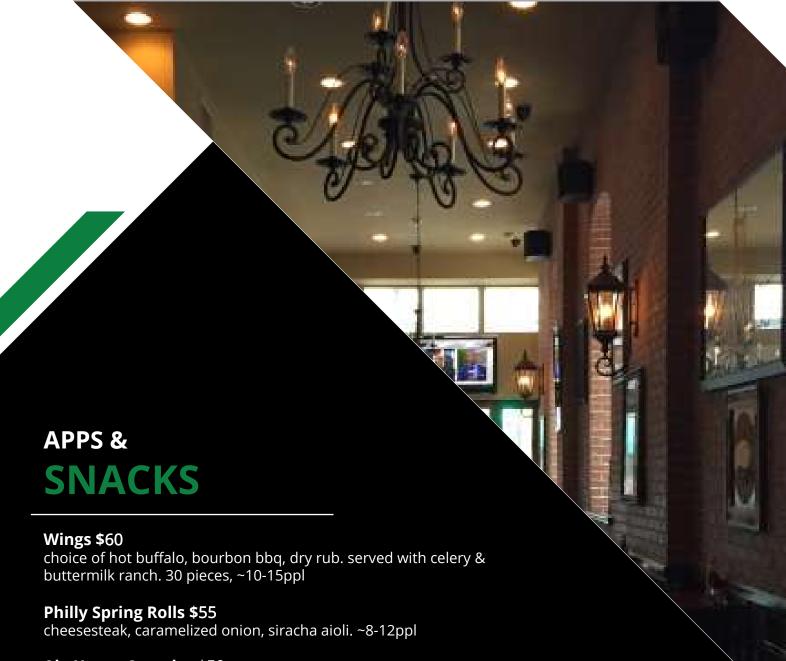


Veggies & Dip \$30

raw & grilled vegetables (seasonal and local as available), ranch, smoked red bell romesco. ~12-15ppl

Mezze Platter \$45

hummus, white bean & rosemary dip, marinated olives, pepper shooters, fresh mozzarella, peppadews, roasted mushrooms, crostini. ~12-15ppl



Ale House Sampler \$50

chicken tenders, fried mozzarella, french fries. ~10-15ppl

Crostini \$30

pick any one of the following options. 20-24 pieces, ~8-12ppl

- Roasted tomato bruscetta
- "Italian hoagie"
- Chorizo & black bean dip
- Mushroom & Fontina

Skewers \$20/Vegetable, \$30/Meat

pick any one of following options. 16 pieces, ~8-12ppl

- Peri Peri Chicken
- Korean Pork
- · Teriyaki Beef
- BBD Tofu & Grilled Veg
- Tomato & Basil Caprese

SAMMICHES

Sliders \$70

Pick any 1-2 of the following, served on mini brioche. 30 pieces total. ~10-15ppl

- Cheeseburger w/ Fried Onions
- Reuben w/ Kraut & Russian Dressing
- Pulled Pork
- Black Bean Veggie Burger w/ Pepper Jack & Garlic Aioli

Cold Sandwich Tray \$70

Pick any 1 - 2 of the following, served on long roll unless otherwise noted. custom options available upon request. 18 sandwiches total, each cut in half. ~12-18ppl

- Turkey Special: pastrami spiced turkey breast, kraut, swiss, spicy mayo (marbled rye)
- Vegetarian Hoagie: grilled zucchini, roasted peppers, mozzarella, basil pesto

Hot Sandwich Tray \$80

Pick any 1 - 2 options, served on long roll. custom options available upon request. 18 sandwiches total, each cut in half. ~12-18ppl

- Spicy Chicken 'Cheesesteak': pepper jack cheese, fried onions, pickled jalapeno
- Philly Cheesesteak: grilled onions, cheese wiz
- · Vegetarian Mushroom 'Cheesesteak': fried onions, smoked gouda sauce, arugula
- French Dip: slow cooked beef, swiss, au jus
- Italian Sausage: roasted bell peppers, onion, provolone, marinara sauce



fee. This is for private use of a section of our space for a designated amount of time, and will include all costs for set up/break down, and additional labor required to execute the event. Room fee is variable based on size of party, area of restaurant/bar, time of day/day of week, and total event length/duration. Smaller groups that do not require a specific amount of time or separate section of the bar will not require room fee, but this may not guarantee a table/space upon arrival.

Daytime events ending by 5pm do not carry a room fee unless they require complete buyout of the space, or if they are structured to carry drink specials with individual guest tabs.

Suggested guest number for buyouts: Finn McCools Ale House 75-125. Room 12 Lounge 75-125

ADDITIONAL COSTS

PA State and Philadelphia Liquor taxes are exclusive. Tax exempt organizations please provide your tax exempt number prior to the event. 20% Service Charge is applied to the pre-tax total.

DEPOSIT & PAYMENT TERMS

50% deposit is required to finalize any provided contracts. All major credit cards accepted for deposit payment, but business/organization check is preferred. Changes to menu, party size, and event time may be made up to 72hrs prior to engagement. If an event is cancelled with less than 72hrs notice, then entirety of deposit will be applied towards a future event. Final balance, including any additional consumption, is due upon completion of event. All checks made payable to Finn McCools Ale House, 118 S. 12th St, Philadelphia, PA 19107. W-9 and Federal Tax ID# available upon request