



Thank you for considering The Taverne of Richfield for your special event! Originally built in 1886, the Taverne has been host to countless social events, special occasions, & community balls over the years. Our location in the heart of Richfield & our close proximity to the interstate ensures you & your guests an easy travel destination for your event. We have 3 private dining rooms available to host a wide range of events as well as a garden terraced patio.

The Grand Ballroom: Located upstairs, this ballroom can accommodate up to 120 for dinner or community social events. The room features an all wood ceiling built by a master boat builder in 1886 to resemble an upside down hull of a large sailing vessel. The room is soft toned in neutral colors and boasts a large wooden dance floor. Ideal for weddings, corporate gatherings, & community social events.

The Underground Martini Lounge: Situated just 5 steps down from the main entrance, this cozy martini bar can accommodate up to 50 of your guests for dinner. The built in bar features imbedded photos signed by local celebrities that have visited the Taverne over the years. Plush leather couches offer a comfortable spot to enjoy some wine or after dinner drinks. This intimate setting will assure the right tone is set for your special event!

(*The Underground Martini Lounge is open to the public every Thurs. Fri. & Sat. night for tapas, cocktails, & live music & is therefore not available for private parties during the hours of 7:30 - 12:00, however, we welcome your party to stay and listen to the music.)

The Rose Room: Located across from the Grand Ballroom, the Rose Room offers more intimate seating for smaller gatherings. Able to comfortably seat 25 for dinner, this room is perfect for family dinners or corporate presentations to smaller groups.

In considering us for your special events, rest assured that our ownership, management, service, & culinary team will go out of our way to make your event memorable. Not only is your special occasion being held at the Taverne of Richfield, you will be hosting your event at an
HISTORICAL LANDMARK!

General Banquet Booking Guide

What we need from you:

Approximate Guest Count on day of booking
 Exact Guest Count 7 days prior to event
 Buffet or Plated Menu Choices
 Time of Arrival
 Time of Meal Service
 Whether or not you want bar service



Deposit:

\$50 for the Rose Room

\$100 for the Martini Lounge

\$200 for the Ballroom

(for parties over 70 guests, we will require a 50% deposit with your guest count 7 days prior to the event)

Keep in mind your deposit is used only to secure the date for you, it will be subtracted from your final bill at the end of the night.

Cancellations: In the event that your banquet should be cancelled, your deposit is not refundable. If your cancellation occurs within 7 days of the event, you are responsible for any food that was purchased for your event.

A 20% gratuity will be automatically assessed to your bill on the subtotal before taxes

* Please note there will be a \$20.00 cleanup fee to your bill if you choose to use confetti

Forms of payment : cash, check, Visa, Mastercard, Discover, American Express.

*** Please make checks payable to Food Coma LLC***

Incentive program: Receive a \$25.00 gift card to the Taverne of Richfield if you pay for your event with cash or check.

Meet your Professional Banquet Coordinators

Sonya Raybould



info@taverneofrichfield.com

Jackie Wainilko



taverneofrichfield@aol.com

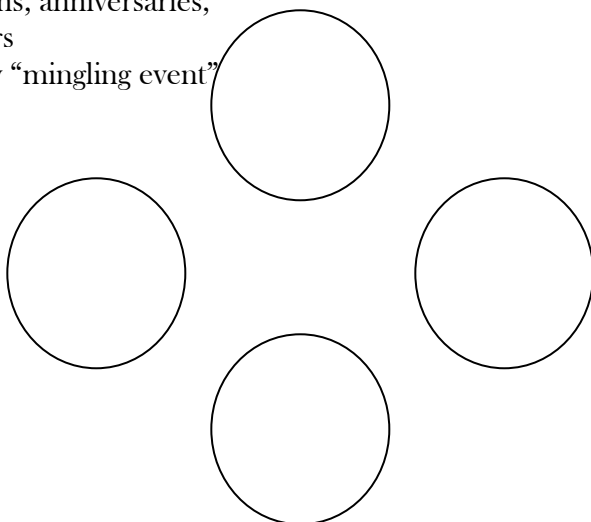
Room Setup

Scattered Round

tables (seat 7-10 each)

Great for weddings, class reunions, anniversaries, showers

Or any "mingling event"



King's Table

(seats 4 on long side 1 on short side)

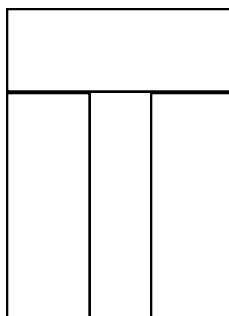
Great for Wedding Rehearsals, Showers or any face to face gathering



U - Shape

(seats 5 on long side 4 on short side)

Great for business meetings, committee meetings or family dinners



**We also offer classroom style seating for seminars, head tables for the bridal parties, cake tables, gift tables, P.A. system, projector screen in the ballroom and much more

Decorations

The Taverne staff will supply basic centerpieces, however guests are welcome to decorate their banquet room, or bring decorations with instructions for the staff to decorate. Please let your banquet coordinator know if you would like to come early to decorate. (**Note that use of confetti is to be determined by the banquet coordinator and will assess a clean up fee of \$20.00)

Linens

Will be white tablecloths with white napkins. Colored napkins or tablecloths can be supplied for a minimal charge. (.20 per napkin, 2.50 per tablecloth)

Skirting and Chair Covers

Skirting will be applied to all buffets, gift tables and cake tables free of charge upon request. Chair Covers are available in multiple styles for a minimal charge.

Hors d'oeuvres

Pricing per head - Minimum of 50 pieces of each item

(We recommend that when ordering hors d'oeuvres, you should plan on serving at least 3 per head)

Dazzling Buffet or Stationed Tables

1.20 per piece

Wings hot, mild, BBQ or teriyaki

Stuffed Mushrooms w/
Andouille Sausage and Cheddar and mustard Cream

Swedish Meatballs

Assorted Fresh Sushi with
Wasabi, Soy sauce and ginger

1.60 per piece

Stuffed Mushrooms with
Crabmeat and Bleu cheese

Fried Cajun Jumbo Shrimp w/
cocktail sauce

Smoked Salmon w/ Dill Caper
Creme Fraiche on Cucumbers

Stuffed Jalapenos with Goat Cheese
& Pancetta with Pineapple Chutney

2.10 per piece

Silver Dollar Crabcakes w/ Roasted
Red Pepper Aioli

Grilled Prociutto Wrapped As-
paragus w/ Balsamic Glaze

Bacon Wrapped Water Chestnuts

Sauerkraut Balls with honey mustard

3.20 per piece

Bacon Wrapped Sea Scallops

Iced Jumbo Shrimp Cocktail with
Fresh Lemon Wedges

Cold Displays

(These will be served in platter form. Price is based on 25 guests)

Fresh Vegetable Display with Ranch Dipping Sauce - 50.00

Pickled Vegetable Display- Olive selection, Pickled Cauliflower, Mushrooms, Pepperoncini
75.00

Domestic Cheese Cubes with Crackers - 50.00

Imported Artisan Cheese with Crackers - 75.00

Bruschetta Display w/ Crostinis, Tomato Concasse, Herbed Olive Oil, Balsamic Reduction,
and shaved parmesan - 50.00

Fresh Hummus w/ pita points & Olive Oil - 75.00

Charcuterie platter of fine Meats and breads - 175.00

Smoked Salmon Display w/ egg, capers diced red onion, Cream Cheese and Crostini -
175.00

Banquet Packages for the Taverne of Richfield

The Following Pages contain packages especially tailored for certain types of parties. There are no substitutions on the packages we have prepared, however, we have designed them with you in mind. Keep in mind that these packages will save you money. We have compiled them from banquets we have done in the past, and hope you find one that suits you. If not, feel free to skip to page 15 to “build your own” buffet or plated meal.

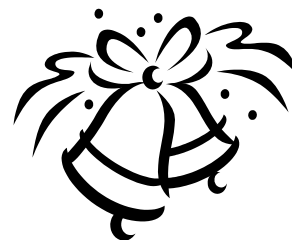
Please note that the minimum amount of people for buffet options is 25 people.

Plated options must be pre-ordered for parties over 25 people and a limited menu is required for any party over 18 people

Thank you!

Sonya Raybould & Jackie Wainilko
Banquet Coordinators
Taverne of Richfield

Your Special Day.....Taverne of Richfield Weddings
Let your new life begin with the Taverne! We have a beautiful
Ballroom to suit up to 120 of your family members and closest
friends. From lighting under your gift and cake tables, to our
beautiful food displays your day will be the most memorable of
your life!



Package A -	Package B -
Cocktail Hour - (Appetizers will be displayed on a rotunda or butlered by our staff - per your request)	Cocktail Hour - (Appetizers will be displayed on a rotunda or butlered by our staff - per your request)
Imported Artisan Cheese Display with Crackers Fresh Hummus with Olive Oil & Pita Points Stuffed Mushrooms with Crabmeat and Bleu Cheese Pickled Vegetable Display Grilled Prosciutto Wrapped Asparagus w/ Balsamic Glaze	Domestic Cubed Cheese Display with Crackers Fresh Hummus with Olive Oil & Pita Points Stuffed Mushrooms with Andouille Sausage & Cheddar Fresh Vegetable Display with Ranch Dip
Dinner <i>Plated Option-</i> (Please have guests RSVP dinner choices)	Dinner <i>Plated Option-</i> (Please have guests RSVP dinner choices)
Bread and Butter Tossed Salad w/ Choice of Balsamic Vinaigrette, Italian, Ranch Dressings Herb Roasted Chicken Salmon w/ Mustard and Honey Sauce Prime Rib with Horseradish and au jus All above served with Potato Cake and Snow Peas w/ Carrots **Vegetarian option per request	Bread and Butter Tossed Salad w/ Choice of Balsamic Vinaigrette, Italian, Ranch Dressings Chicken Marsala Baked Atlantic Cod with Parmesan Crusted Tomato Hanger Steak with Mushroom Sauce All above served with Mashed Potatoes & Green Beans Almondine **Vegetarian option per request
<i>Buffet Option -</i>	<i>Buffet Option -</i>
Bread and Butter Tossed Salad w/ choice of Balsamic Vinaigrette, Italian, Ranch dressings Herb Roasted Chicken Salmon w/ Mustard and Honey Sauce Prime Rib in Au jus with Horseradish Sauce (add \$50.00 for Prime Rib to be chef attended) Roasted Redskin Potatoes Snow Peas and Carrots	Bread and Butter Tossed Salad w/ choice of Balsamic Vinaigrette, Italian, Ranch dressings Chicken Marsala Baked Atlantic Cod with Parmesan Crusted Tomato Carved Roast Beef in Au jus Mashed Potatoes Green Beans Almondine

Package A = 36.00 ++ per guest and saves you 3.10 per head

Package B = 28.00 ++ per guest and saves you 3.40 per head

All bars are consumption or cash bars based on your decision. The final bar bill will be applied to your final bill



The Party Package –

Great for your Anniversary, Birthday Party, Retirement, or Reunion

Plated Dinner Option (Have guests RSVP their dinner Choices)	Buffet Dinner Option
Bread and Butter	Bread and Butter
Tossed Salad with Choice of Balsamic Vinaigrette, Italian or Ranch	Tossed Salad with Choice of Balsamic Vinaigrette, Italian or Ranch
Chicken Roulade - Stuffed with Cranberries, Herbs, Breadcrumbs and Goat Cheese	Roasted Redskin Potatoes
Hanger Steak with Mushroom Demi	Green Beans Almondine
Fried Lake Erie Walleye with Remoulade	Rigatoni with Marinara and Meatballs
*Each served with Mashed Potatoes and Green Beans Almondine	Herb Roasted Marinated Chicken
Party Punch Table Punch with Sherbert Cookies and Brownies (Spiked punch = \$30.00 per bowl)	Carved Roast Beef in au jus
Unlimited Coffee, Tea and Soda	Party Punch Table Punch with Sherbert Cookies and Brownies (Spiked punch = \$30.00 per bowl)
	Unlimited Coffee, Tea, and Soda

Each package is priced at \$23.00 ++ per guest and saves you \$4.00 per guest

We will happily provide a gift table and a cake table. You are welcome to bring your own cake, Our staff will cut and serve your cake for you.

Enhance your party with our **“Rotunda of Appetizers”**
(A circular display of appetizers that will kick your party off right!)

Unlimited Hummus & Pita Points
Unlimited Cheese and Crackers
Unlimited Bruschetta on Crostinis
Stuffed Mushroom Caps with Andouille Sausage and Cheddar (2 per guest)
Swedish Meatballs (2 per guest)
Silver dollar Crabcakes with Remoulade (1 per guest)

Add 14.00 per guest for the Rotunda of Appetizers, only valid with package

CORPORATE PACKAGES

THE TAVERNE OF RICHFIELD IS AN IDEAL PLACE TO HOLD YOUR CORPORATE EVENT. FROM FORMAL DINNERS, LUNCHEONS, MEETINGS, SPEECHES AND PRESENTATIONS, OUR STAFF WILL TREAT YOUR CLIENTS AND OUT OF TOWN GUESTS WITH THE UTMOST PROFESSIONALISM AND COURTESY.

The “ABC” Menu is ideal for corporate Dinner Settings
Pick which package suits your event best and up to 3 entrees
(Must Have RSVP, or 1 entrée without RSVP)
Vegetarian Options Always available upon Request

A.

1. Filet

Grilled for flavor then pan roasted with bordelaise sauce

2. Halibut

Pan roasted halibut with roasted red pepper & lobster fume

3. Pretzel Crusted Salmon

with a Mustard infused Honey Sauce

4. Lobster Gnocchi

House made ricotta gnocchi with lobster & tossed with roasted tomatoes, corn, fresh basil, cognac, & cream

Sides Pick Two:

Asparagus, garlic mashed potatoes, roasted red skin potatoes, or broccoli
 (sides served family style at table.)

Salad or Soup Included

Soup Choice:

Soup of the Day

Lobster Bisque

Salad Choice:

Chopped Salad : Chopped Romaine with Tomatoes, Cheddar Cheese, Bacon and Topped with Crispy fried Onions. Tossed in Parmesan Peppercorn Vinaigrette

Roasted Beet Salad: Over mixed greens with Danish bleu cheese, olive oil, candied pecans, & grained mustard orange vinaigrette.

Dessert Options:

Cheese Cake, Carrot Cake, OR Bananas Foster

Total Cost for Option A: \$46.00 plus tax & gratuity

CORPORATE PACKAGES CONTINUED....**B.****1. Walleye**

Served with a lemon, basil, white wine sauce with blistered tomatoes

2. Hanger Steak

Tender sliced hanger steak grilled & topped with shitake mushroom, sake, soy reduction

3. Marinated Pecan Crusted Chicken

Lemon, parsley, & garlic marinated chicken pressed w/crushed pecans & topped w/bruleed goat cheese & a sage brown butter sauce

Sides Pick Two:

Garlic mashed potatoes, roasted red skin potatoes, Broccoli, green beans (sides served family style at table.)

Soup OR Salad:

Soup:

Lobster Bisque or soup of the day

Salad:

House salad with choice of dressings on table.

Dessert Options:

Carrot cake, OR Chocolate Mousse

Total cost for option **B**: \$33 plus tax & gratuity.

CORPORATE PACKAGES CONTINUED....

C.

1. Ricotta Cheese Gnocchi

Fresh house made gnocchi with blistered tomatoes, fresh basil,
& spinach, in a saltwater broth with shaved parmesan

2. Schnitzel

Pounded veal lightly breaded & pan fried with lingonberry gastrique

3. Chicken Parmigiana

Pounded breast of chicken lightly breaded & pan fried w/roasted tomatoes & provolone
cheese & served over linguini marinara

4. Taverne Burger

Black Angus ground beef topped with a fried egg, crispy coppa, spicy Asian aioli, &
served with pommes frites

Sides pick two:

Garlic mashed potatoes, green beans, OR broccoli

House salad with choice of dressings on table

Dessert Options:

Chocolate Mousse OR Apple Walnut Pie

Total Cost for Option C: \$ 26 plus tax & gratuity

Bread & Butter are included with meal.

Add house wines by the glass \$6 or bottle \$20.

Include wines bottled by Raywood:

Chardonnay, Merlot, & Cabernet Sauvignon

See Next page for Corporate Luncheon Information

CORPORATE PACKAGES CONTINUED....

The Conference Package

This package is especially designed for the morning to afternoon seminars and conferences. Let us take care of your group from as early as 7:30 am - 4:00 pm. Just let us know what times you would like for each Course, and we will keep the interruptions limited.

Pre - Meeting

Assorted Juices

Coffee, Hot Tea

Breakfast Pastry Assortment

Fresh Fruit Display

Lunch

Turkey Wrap - Shaved Turkey Breast folded into a flour tortilla with basil aioli, lettuce, tomato, & avocado. Served with Pasta Salad

Chicken Salad Wrap - Made with green apples & walnuts, wrapped with Avocado and Swiss cheese. Served with Pasta Salad

Taverne Salad with Chicken - Served with White French Dressing

Slow Roasted Pulled Pork Sandwich - With Cole Slaw & Cheddar Cheese on a Kaiser Roll, Served with Pasta Salad

(Vegetarian Option -

Mediterranean Wrap-Hummus, Cucumber, Tomato, Putanesca, mixed greens, and Feta. Served with Pasta Salad.)

Afternoon Wrap Up

Cookies & Brownies

Iced Tea

Lemonade

Coffees Refreshed

Conference Package is 21.00 per guest, and includes your tax and gratuity. Keep in mind however, numerous servers are required to take care of your party throughout the day, please feel free to tip extra for your servers.

The Social Luncheon Package:

Meeting some friends for lunch? This package is for the small groups of 12 or more such as Ladies Luncheons, Alumni, and Small Social Clubs. With this package, you know exactly how much you will be paying for lunch so you don't have to wait for separate checks.

Luncheon Starts with Tossed House Salad and your choice of dressing

Choose from:

1/2 Chicken Parmesan

Lightly Breaded Chicken Breast pan fried & served over Linguini Marinara with Roasted Tomatoes, Topped with Provolone Cheese

Taverne Meatloaf

Savory House Made Meatloaf with Mashed Potatoes & Mushroom Gravy

Potato Crusted Walleye Sandwich

Walleye fried Golden Brown & Served on a Kaiser Roll with house Remoulade. Served with French Fries

Angus Cheese Burger

8 oz. Char-grilled Black Angus patty served on a Kaiser Roll with American Cheese

*Taverne Salad with Chicken
Served with White French Dressing*

Unlimited Coffee, tea and Soda included

*Package is 14.00 per guest and includes tax and gratuity.
saves each guest \$2.50 each*

*Baby Showers, Bridal Showers, Christenings,
Communion and Baptisms..... A room full of your
closest loved ones celebrating the changes in your life!*

Package Limited to Saturday and Sundays 11:00 am - 3:00 pm

Greeting Hour

Domestic Cheese and Crackers

Fresh Fruit

Fruit Juices

Coffee

Brunch Buffet

Bread and Butter

Tossed Salad with Choice of Dressings

Crispy Bacon

Hash Browns

Mushroom and Swiss Quiche

Fried Buttermilk Chicken

Coffee, Tea, and Soda Included

Children under 10 years old

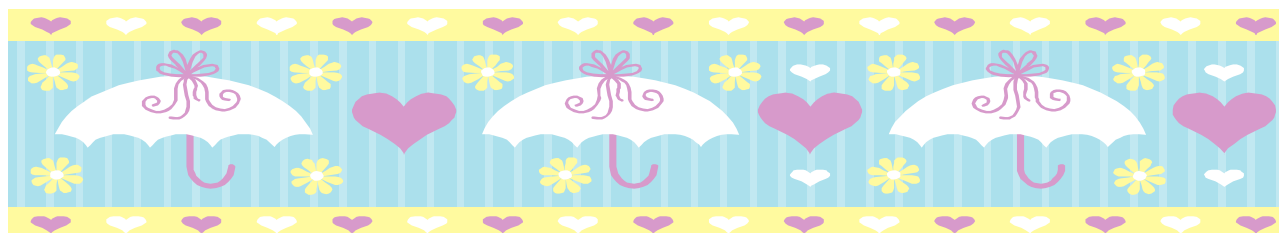
Buffet will be 40% off

or

Served Kid's French Toast with bacon 7.00

Package Price 16.00 ++ per guest (saves 2.00 per guest)

Minimum of 20 guests for package





**How about a Party in the
Martini Lounge!!!
Great for After work parties,
Networking, Bachelor and
Bachelorette ,
Surprise Birthday Parties and
Much More!**

The Martini Lounge is open to the Public Thursday - Saturday from 7:30 - Midnight. It is available for Private Parties Sunday - Wednesday and on nights we have bands, you can reserve the room up until 7:30, and are more than welcome to stay and enjoy the music!

The 'Tini Lounge Light Appetizer Package

Cheese Plate with Crackers
Vegetables with Ranch
Assorted Pizzas
Assorted Sushi
Buffalo Wings
Silverdollar Crabcakes

15.50 ++ per guest

Maximum of 50 guests

Bar is on location in the Martini Lounge and can be used as a Cash Bar, Consumption Bar, or Ticketed Drink System.

Build Your Own Banquet

Didn't see what you wanted in our Packages?
Feel Free to Create your own Buffet or Plated
Meal. Plated Meals are limited to 3 Entrée
Choices per party and requires an RSVP.

Buffets are limited to parties of 25 or more.
Plated options must have RSVP for parties of 25
or more and a limited menu is required for
parties of 18 or more.

*Start customizing your
banquet now.....*



Buffet Options

Pricing is based on 25 guests

Salad Selection

- **Tossed Garden Salad with Cucumbers, Red Onion, Tomato and Selection of 3 Dressings37.00 per bowl**
- **Mediterranean Pasta Salad45.00 per bowl**
- **Grained Mustard Potato Salad40.00 per bowl**
- **Fresh Fruit Salad.....62.50 per bowl**
- **Cole Slaw40.00 per bowl**
- **Ask about our Seasonal Salads!**

Piping Hot Soups 75.00

- **Roasted Apple Butternut Squash**
- **Chicken Noodle**
- **Broccoli Cheddar**
- **Beer Cheese**
- **Potato Leek**
- **Roasted Beet**

Vegetable Options

- **Glazed Carrots 37.50 per pan**
- **Green Beans Amandine40.00 per pan**
- **Broccoli.....50.00 per pan**
- **California Medley50.00 per pan**

Starch Options

- **Garlic Mashed Potatoes.....50.00 per pan**
- **Rice Pilaf.....50.00 per pan**
- **Herb Roasted Fingerling Potatoes.....75.00 per pan**
- **Herb Roasted Redskin Potatoes.....50.00 per pan**
- **Savoy Potatoes (a Creamy, Cheesy souffle).....62.50 per pan**
- **Yams.....50.00 per pan**

Buffet Options Continued

Pan serves 25 people

Entrées

Pastas - 125.00 per pan

- **Traditional Meat Lasagna Marinara**
- **Vegetable Lasagna Alfredo**
- **Baked Penne with Meatballs and Marinara**

Chicken - 150.00 per pan

- **Buttermilk Fried Chicken**
- **Chicken Marsala**
- **Stuffed Chicken Cordon Bleu topped with Bechamel**
- **Chicken Saltamboco with Prosciutto, Sage, Gruyere Cheese and Pesto**

Beef - 175.00 per pan

- **Braised Beef Short Ribs in Pan jus**
- **Roast Beef Au jus**

Pork -175.00 per pan

- **Pulled Pork with Barbecue sauce**
- **Cranberry and Potato Stuffed Pork Loin with Mushroom Veloute**

Seafood -200.00 per pan

- **Seafood Pasta with Scallops and Scampies in lemon butter**
- **Broiled Atlantic Salmon with Honey Mustard Sauce**
- **Baked Atlantic Cod with Parmeson and Roasted Tomato Crust**

Chef Carved Items

- **Cranberry Potato Stuffed Pork Loin (175.00)**
- **Herb Crusted Turkey Breast (125.00)**
- **Prime Rib of Beef au jus with Horseradish Sauce (175.00)**
- **Leg of Lamb with Gremolata (225.00)**

Served Dinner Options

**(All Come with Bread and Butter and a Tossed Salad
Sub Soup for Salad 3.00 a head)**

Must have RSVP for parties of 25 or more.

**Choose Up to 3 Entrees - Choose 1 starch and 1 vegetable
(pastas excluded)**

Pasta

- **Linguini Alfredo.....16.00**
add chicken + 3.00, add Shrimp+5, add vegetable+2.00
- **Chicken Parmesan over Linguine Marinara.....18.00**
- **Ricotta Gnocchi.....18.00**
- **Tuscan Pasta with Sausage, Banana Peppers, Tomatoes,
and Goat cheese in a Vodka Sauce.....21.00**

Chicken

- **Chicken Cordon Bleu.....19.00**
- **Chicken Marsala.....21.00**
- **Balsamic Glazed Chicken.....18.00**
- **Herb Marinated Airline Chicken.....20.00**

Beef

- **6 oz. Filet Mignon w/ Bordelaise Sauce.....30.00**
- **Delmonico with Bleu Cheese Soubis.....28.00**
- **Braised Beef Short Ribs.....24.00**
- **Shnitzel with Lingonberry Gastrique.....19.00**

Pork

- **Cranberry Potato Stuffed Pork Loin.....25.00**
- **Pork Chops.....24.00**

Seafood

- **Potato Crusted Walleye with Lemon Basil Buerre Blanc
.....24.00**
- **Pan Seared Scallops.....26.00**
- **Broiled Salmon with Honey Mustard sauce.....24.00**
- **Baked Atlantic Cod with Parmesan Tomato Crust.....20.00**

***Please note that all steaks will be cooked at Medium**

Lunch Options 11:00 - 3:00

Served Lunches may choose 5 Sandwiches or Entrees from the Lunch Menu

Lunch Buffet

Pricing Based on 25 guests

Soup and Salad Buffet

Your choice of 2 soups and a Salad bar with an assortment of toppings to include: Cheese, Tomatoes, Cucumbers, Onions, Bacon, Mushrooms, Olives, Beets, and Croutons.

Italian, Balsamic, and Ranch Dressings

Rolls and Butter

225.00++

Pasta Bar

Penne and Macaroni Noodles

Marinara Sauce

Alfredo Sauce

Cheese Sauce

200.00++

Pasta bar with Meatballs and Grilled Chicken

250.00++

Deli Tray

Fresh sliced Ham, Turkey, Roast Beef

Fresh Sliced Swiss, Cheddar, Smoked Mozzarella

Tomato, Onion, Lettuce Pickle

Selection of Breads

Selection of Housemade Aiolis and Mustard

225.00++

Add - ons

Chicken Parmesan 150.00

Meatloaf 150.00

Pulled Pork w/ buns 150.00

Cole Slaw 40.00

Grain Mustard Potato Salad 40.00

The Taverne Breakfast Buffet 14.95 per guest
Available until 2:00 pm, minimum of 20 guests

Toast with Butter and Jelly

Fresh Fruit Salad

Breakfast Pastries

Hash Browns

Bacon

Quiche - add up to 3 ingredients

Broccoli, Roasted Red Peppers, Bell Peppers, Onion, Mushroom, Sun Dried Tomatoes, Spinach, Bacon, Cheddar Cheese, Swiss Cheese, or Feta

Dessert Options

Fresh Baked Cookie Platter 25.00
(Sugar, Chocolate Chip, and Oatmeal)

Brownie Platter 25.00

Bite Sized Cheesecakes 40.00

Whole Cheese cake on Dessert Table (serves 16) 60.00
or served 5.00 each

Whole Carrot Cake on Dessert Table (serves 16) 60.00
or served 4.00 each

Warm Apple Crisp, Peach Cobbler, or Berry Cobbler
(Buffet only, serves 25) 75.00

Bars

Your bar will be stocked with your choices of the following:

- **Domestic Beers** (\$3): Budweiser, Bud Light, Coor's Light, Miller Light, Sam Adams
- **Imported Beers** (\$4): Corona, Heineken, Labatt Blue
- **Well liquors** (\$5): vodka, rum, gin, bourbon, tequila, scotch
- **Call Brands** (\$6): Absolut Vodka, Jim Beam Bourbon, Cuervo Tequila, Beefeater's Gin, Captain Morgan's Rum, Canadian Club Whiskey, Dewar's Scotch
- **Premium Brands** (\$7): Grey Goose Vodka, Crown Royal Whiskey, Tanquery Gin, Johnny Walker Black Scotch, Bacardi Rum, Jack Daniel's Bourbon
- **House Wine** (\$6): Vista Point Merlot, Vista Point Chardonnay, Beringer White Zin, Raywood Cabernet
- **Premium Wine** (\$7): Sommerau Castle Reisling, Bolla Pinot Grigio, Angeline Pinot Noir
- **Party Punch** with Sherbert \$20 per bowl Non-Alcoholic, or Spiked punch \$50 per bowl spiked with Champagne, Vodka, Peach Schnapps, and Raspberry liqueur. Each bowl serves about 40 guests. Punch bowls will be setup near drink station or dessert table for guests to help themselves.

Cash Bar: Your guests will be responsible for the payment of their own beverages.

Consumption Bar: Your bartender will keep a tab on how much your party consumes. The tab will be added to your final bill.

Ticketed Bar: Your guests are limited to a certain number of drinks per person, for which they will receive tickets. Tickets provided by the Taverne

You can choose any of the listed liquors, beers, and wines for your bar. If you do not see a particular item that you wish to have at your bar, we will be happy to add that onto your bar.

There will be a \$50.00 bartender fee for any bar bill under \$350.00 (excluding cocktail service) Cocktail service will only be provided for parties under 25 people.

Please note that your party can be provided with unlimited Coffee, Tea and Soda at \$1.00 per head. This will be set up on a station for your guests to help themselves.