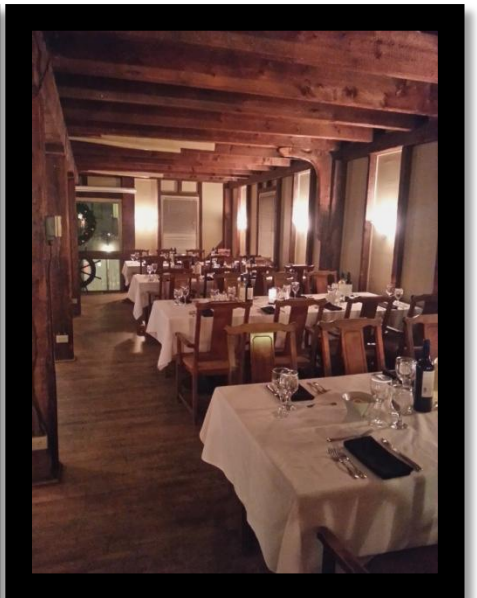


THE TAP ROOM CATERING MENU



THE LOWER DECK TAP ROOM

(Multi-Use Venue)

It's more than great food and service ... It's the experience!

Thank you for considering The Lower Deck for your future event. Whether your function is for 10 guests or 10,000 guests, we will provide you with a memorable experience at either our location or the site of your choice

The Lower Deck consists of three floors: The Pub - Live entertainment. The Beer Market - Mouth-watering cuisine, and The Tap Room - Our multi-use venue that includes a private function room overlooking the Halifax waterfront.

From meetings, conventions and conferences to weddings, private parties and outside catering functions, our professional catering team is fully equipped to deliver the best experience for you and your guests. The following pages include a variety of menu items and sample menu ideas that suit any budget. We will be happy to assist you in choosing the most suitable selection and if there are items you wish to see, just ask and we will do our best to accommodate to create the perfect menu for you!

We pride ourselves on attention to detail, and will work with you on the planning process; no question is too big or too small. Our mission is for you to relax, be worry free, and for you and your guests to have a memorable experience.

Please call 902.422.1289 for any queries or special requests you may have.

Yours in hospitality,

Allison Fougere

Marketing and Event Coordinator

GETTING STARTED – MENU CREATION

Where to start

Planning a party can be intimidating and determining a starting point just as challenging. Some points to think about are:

1. **FORMAT:** Format is a great place to start for many events: are you looking for a relaxed, casual evening or more formal service? Is it a networking, social event where guests are supposed to mingle, or is it a structured gathering with a set agenda? Think about how you want your guests to feel and the type of environment you would like to be in.
2. **TIME OF DAY:** Time of day is another consideration. Will your guests be expecting a meal or will snacks suffice? Do you need to offer food at all?
3. **TIME OF YEAR:** Season is yet another factor – do you need warm comfort food or lighter fare?

FINGER FOODS

How do you determine what to serve?

A casual event could call for Nachos and Sweet and Sour Meatballs, but if you're planning the company retirement reception, Bacon-Wrapped Scallops and Lobster Tail Lollipops would be more appropriate. An after-work event means you will be serving hungry guests looking for substantial items such as Lower Deck Mini Burgers while an evening event will require only light snacks of Spanakopita and Crab Sushi.

How much to serve, you ask? Time of day is the primary determining factor. If you are hosting an event over a meal period, your guests will be expecting to be fed accordingly. Allow 10 to 12 hors d'oeuvres per person if you're serving over a meal time and make them substantial. Include Lower Deck Minis and Quinoa Rolls to help fill the void. Mid afternoon coffee break gatherings should offer four to five pieces per person and should be more snack oriented. If it's an evening affair, your guests will probably have dined before coming so two to three hors d'oeuvres per person should be fine. Go light with Mango Curry Chicken Vol au Vents or Bruschetta so your guests aren't ready to bed before they're ready to leave. Remember, this is a guide and you know your guests best. If your event is a gathering of vegetarians, obviously the distribution is going to be different.

Should food be served and if so, when? Again, format is an important factor. If you're planning a casual, drop-in event, it's a good idea to have some items, like a Veggies and Dip Tray, set out for early arrivals to snack on, and you may want to consider setting your choices up in a buffet format, so guests can help themselves as they like. For more formal gatherings, you will want to arrange to have items circulated among guests, ensuring everyone has the chance to try everything. We will work with you to arrange timing for delivery so an assortment of items is available throughout the event.

SERVED MEALS

If you plan to offer a meal for your gathering, the same types of factors should be considered in planning your menu. The following pages offer the building blocks for menus we have had great success with in the Tap Room.

How do you determine what to serve? A casual event could call for The Backyard BBQ Buffet, but if you are planning the client appreciation event then the Maritime Kitchen Party may be more appropriate. A lunch and learn means you could be serving our Seafood Chowder and Deli Sandwiches while an evening event will require something more substantial, such as a Tap Room Striploin. If it is winter, you will want to offer comfort food options like Roast Turkey Dinner, but in the middle of July, salads and corn on the cob would fit the bill. This is another situation where knowing your guests is important – if you're entertaining clients from out of town, offer something with a Maritime flavor, like Maritime Mussels and Pan-Fried Haddock.

How much to serve, you ask? Time of day is the primary determining factor. Breakfast and lunch events tend to be light, offering a single course with potentially a dessert for your lunch menu. Dinner options usually offer three to four courses.

What about options? It's difficult to satisfy everyone's taste, so give some thought to who has been invited. Be aware of any dietary restrictions, such as vegetarians, gluten allergies, or special needs your guests may have and be sure to talk to us about accommodating them. Do you have kids in the group who will require a smaller portion or an alternative meal? These are all details that, when dealt with in advance, will make your event run smoothly.

Should food be served or is a buffet better? As is the case with cocktail receptions, format is a key factor in determining service style. A casual gathering where guests are encouraged to interact and socialize may be best served using a buffet format. If your event is more structured and a formal agenda needs to be accommodated, a table service may be a better option for you. Consider a combination of the two, with appetizers and entrees being served and dessert offered in a buffet format. Again, think of the feeling you want your guests to have and we will help you find the best format to fit the occasion.

OFF-SITE CATERING

While we do have a beautiful space in our third-level Tap Room to host your event, we can also bring any event to you. Cocktail receptions or served meals can be accommodated at the location of your choice, and we'll even help with arranging any rentals you may require.

Whatever your event, we will work with you to make it perfect. Use this information to get a head start on your planning, or leave it all to us. Call and tell us what you want to do and we'll put together some ideas to get you started, and work with you until you're satisfied and your guests have left happy.



APPETIZERS

(MINIMUM ORDER OF 3 DOZEN PER ITEM IS REQUIRED PER ORDER)

SEAFOOD

Lobster Tail “Lollypops” ✨

Steamed lobster half tail basted with seasoned butter. \$9.95/each

Maple Glazed Salmon

Marinated salmon skewered and baked in maple until tender.
\$34.99/dozen

Pan Seared Cajun Scallops

Digby scallops dusted with Cajun spice, seared and served on pita rounds with guacamole and salsa. \$24.99/dozen

Bacon Wrapped Scallops ✨

Digby scallops wrapped with bacon and highlighted with a maple syrup grain mustard glaze. \$24.99/dozen

Pancetta Wrapped Scallops

Done as our traditional style except wrapped with Pancetta – a cured Italian bacon.
\$34.99/dozen

Coconut Shrimp

Jumbo shrimp battered and seasoned with shredded coconut and served with a mango ginger chutney. \$21.99/dozen

Tandori Shrimp Stick ✨

Jumbo shrimp marinated in mild and spicy curries, garlic, chilies, olive oil, cayenne pepper and honey, served with Tzatziki or Thai and cucumber sauce. \$17.99/dozen

Crab Cakes

House-made and served with a lemon honey curry sauce. \$27.99/dozen

Crab Stuffed Mushroom

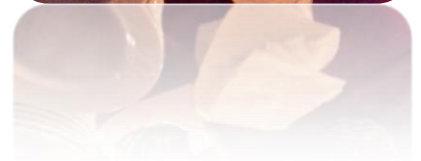
Sautéed button mushrooms with our dill seasoned crab mix. \$15.99/dozen

Fresh Steamed Mussels

Choice of Maritime or Belgian. \$3.99 per ¼ lb

Lobster Profiteroles

Bite-size pastry shells filled with a mixture of lobster, house-made mayonnaise, sour cream, red onion, celery, dill and salt and pepper. \$34.99/dozen



Chilled Shrimp Cocktail ✨

Cocktail-sized chilled shrimp arranged with lemon and cocktail sauce. \$16.99/dozen

Smoked Salmon Canapé

Traditional smoked salmon served on toasties with a horseradish cream cheese and red onion.
\$25.99/dozen

Raw Oysters

Chilled shucked oysters served on ice, with lemon, horseradish and Tabasco. \$ Market Price

BEEF

Ginger Beef Skewers ✨

Tender beef strips marinated in soya and garlic then grilled with honey ginger glaze. \$2.99/each

Lower Deck Minis

Bite sized burgers served with our house-made burger sauce and garnished with lettuce, tomato and pickle. \$29.99/dozen

Sweet and Sour Meatballs

An all-time favorite. \$7.99/dozen

Keith's IPA Meatballs

Ground beef blended with Alexander Keith's IPA and mixed with savory spices. \$9.99/dozen

Pepperoni & Cheese Tray - Small-\$69.99, Large-\$118.99

CHICKEN

Mango Curry Chicken Vol au Vents

Diced grilled chicken and mango in a curry cream sauce served in a mini puff pastry cup.
\$19.99/dozen

Asian Chicken Satay ✨

Chicken breast marinated in ginger, garlic and soya. \$16.99/dozen

Chicken Wings

Choice of Mild, Hot, or Thai. \$17.99/pound

PORK

Keith's BBQ Back Ribs

Baby back pork ribs with house made Keith's Red BBQ sauce. \$3.25/each

Bacon-Wrapped Pork Tenderloin Skewers

Two-bite bacon-wrapped pork tenderloins baked in a peppered molasses sauce. \$29.99/dozen

VEGETARIAN

Quinoa Rolls

Soft white tortillas stuffed with high protein quinoa, roasted corn, black beans, spinach, bell peppers, cheese and spices. Fried until golden brown and served with spinach chive aioli. \$13.99/dozen

Vegetable Spring Rolls

Crisp vegetables, ginger, and sesame served with a sweet and spicy Thai sauce.
\$18.99/dozen

Spanokopita

Phyllo pastry stuffed with spinach and feta cheese. \$24.99/dozen

Bruschetta

A bite size version of an old favorite topped with feta. \$7.99/dozen

Fresh Fruit Skewers ✨ 🌱

Strawberry, pineapple, cantaloupe and honeydew with French vanilla yogurt. \$28.99/dozen

Assorted Imported and Regional Cheese and Fruit

Brie, smoked Gouda, mozzarella, Swiss and cheddar garnished with fresh fruit and served with crackers. Small-\$52.99 Large-\$87.99

Veggies & Dip

Assorted fresh garden vegetables accompanied by Ranch dressing. Small-\$29.99 Large-\$49.99

Nacho Chips and Salsa

Made fresh daily. \$1.99/person

Fresh Fruit Tray

An assortment of seasonal fruit served with chocolate ganache. Small-\$59.99 Large-\$118.99

✨ Gluten free 🌱 Vegan

FULL SERVICE MENU OPTIONS

Create your own personalized menu from the options below. Select one from each category, and if you would prefer to have more than one option from a category on your menu, talk to us about how to accommodate the various dietary needs in your group.

SOUPS

Soup du Jour

Leave it to us to decide, or make a request for your favourite soup. \$4.99

Tap Room Seafood Chowder

Our own tried and true recipe with shrimp, scallops, clams, haddock and potatoes simmered with onions, bacon and cream served with steamed mussels. \$7.99

SALADS

Caesar Salad

Chopped bacon, fresh parmesan and house made croutons. Tossed in our own garlic dressing. \$6.99

Baby Spinach & Portobello Salad

Baby spinach, smoky bacon, grilled Portobello mushrooms, thin red onion and fresh orange slices, tossed in our citrus vinaigrette and topped with toasted sunflower seeds and crumbled goat cheese. \$5.99

Sail Loft Mesclun Salad

Fresh mesclun mix greens tossed with roasted red peppers, house pickled cucumbers, cherry tomatoes served on grilled asparagus and topped with a balsamic and fresh basil vinaigrette. \$5.99

ENTREES

Grilled Haddock

Fresh haddock grilled and topped with our house-made cream sauce accented with lemon, spinach and feta. Served with wild rice pilaf and fresh seasonal vegetables. \$16.99

Pepper-Crusted Salmon

Fresh salmon, pepper crusted and pan seared, topped with mango, ginger and lime coulis served with wild rice pilaf and seasonal vegetables. \$21.99

Jumbo Shrimp

Jumbo shrimp sautéed with peach chutney, fresh ginger and scallions served with wild rice pilaf and fresh seasonal vegetables. \$17.99

Seafood Grill

Charbroiled salmon, jumbo shrimp, and Digby scallops with pan-fried haddock in a lemon-tarragon veloute. Served with wild rice pilaf and seasonal vegetables. \$29.99

Lobster and Chicken Asiago

A chicken supreme, stuffed with a mixture of local lobster and asiago cheese, accented with smoked paprika. Served with a pernod garlic cream sauce, wild rice pilaf and seasonal vegetables. \$21.99

Sail loft Stuffed Chicken

Boneless chicken breast stuffed with pancetta, roasted red pepper, smoked apple wood cheddar and fresh basil leaf. Served with a Keith's White and roasted apple sauce, wild rice pilaf, and fresh vegetables. \$17.99

Tap Room Striploin

Alberta AAA striploin prepared to your liking and topped with marchand de vin sauce. Served with roasted garlic red skinned mashed potatoes and fresh vegetables. \$26.99

DESSERTS

Blueberry Grunt

Traditional Nova Scotia delight of hot biscuits on a bed of rich blueberry sauce served with French vanilla ice-cream and accented with fresh cream. \$5.99

Apple Crumble

Fresh apples sliced and baked with a cinnamon crumble topping. Served with fresh cream. \$5.99

Chocolate Pecan Pie

Served with dark rum and Chantilly cream. \$6.99

New York Cheesecake

Choose from either warm blueberry sauce or mango-coconut rum sauce with raspberry coulis garnish. \$6.99

Chocolate Fantasy Torte

Rich chocolate cake layered with chocolate ganache and buttercream icing. \$6.99

Lemon Torte

Made with fresh lemons and served with raspberry coulis. \$6.99

Crème Brulee

A familiar favourite garnished with caramel sauce. \$6.99

BREWMASTER'S MENUS

The Lower Deck is proud to partner with the Alexander Keith's Brewery to provide a unique dining experience utilizing a variety of the finest local and imported draughts. Each dish is a sumptuous blend of traditional tastes accented with a draught. During the preparation process, any significant alcohol content is burned off, leaving only a savory combination of flavours. Draught connoisseurs may wish to consider pairing each course with the appropriate draught, for a full Brewmaster experience. *Confirmed minimum of 20 people*

BREWMASTER'S BEGINNER

Roasted Squash and Pear Pale Ale Soup - Pureed squash and pear simmered with Keith's India Pale Ale, cream and ginger, sprinkled with cheddar cheese and chives.

Keith's Cider Peppercorn Pork- Peppercorn seared pork tenderloin topped with a Cider citrus demi-glaze. Served with garlic mashed potatoes and fresh seasonal vegetables.

Guinness Stout Chocolate Cake - A rich chocolate cake filled with Guinness infused chocolate mousse. Topped with crème anglaise and Belgian chocolate.

\$27.99 per person (\$33.09 per person including sample draught per course)

BREWMASTER'S PREMIUM

Hoegaarden Seafood Medley - Fresh scallops, haddock, mussels and sautéed vegetables in a Hoegaarden broth, served over wild rice.

Shock Top Braised Chicken - Bacon wrapped boneless chicken breasts marinated in Shock Top, and topped with a beer and honey demi-glaze. Served with rosemary roasted potatoes and fresh seasonal vegetables.

Alexander Keith's Red Bread Pudding – Crusty French bread with cinnamon, fresh cream, granny smith apples and plump golden raisins macerated in Keith's Red and served with butterscotch sauce and whipped cream.

\$26.99 per person (\$32.09 per person including sample draught per course)

BREWMASTER'S CONNOISSEUR

Alexander Keith's Light Harvest Bisque – Roasted seasonal vegetables simmered with Alexander Keith's Light, maple syrup and a hint of cinnamon.

Stella and Strawberry Peppered Salad - Fresh mixed greens, strawberries and bell peppers, drizzled with our Stella Artois pepper vinaigrette.

Keith's Red Surf and Turf - Keith's Red infused battered prawns, BBQ pork ribs, and beef skewers. Served with rice pilaf and fresh seasonal vegetables.

Guinness Chocolate Mousse Pate – A blend of rich chocolates accented with the coffee flavors of Guinness served on a pool of crème anglaise.

\$35.99 per person (\$41.09 per person including sample draught per course)

LOBSTER DINNERS

LOBSTER MENU #1

Heated Lobster Dinner / 1 ½ lb Lobster

Fresh Maritime lobster steamed to perfection served with drawn butter, piping hot baked potato, fresh steamed vegetables, and warm rolls.

Blueberry Grunt

Traditional Nova Scotia delight of hot biscuits on a bed of rich blueberry sauce served with French vanilla ice-cream and accented with fresh cream.

Based on market price

LOBSTER MENU #2

Cold Lobster Dinner / 1 ½ lb Lobster

Fresh Maritime lobster steamed and chilled served with drawn butter, creamy potato salad, tangy coleslaw, and fresh rolls.

Cheesecake

New York style cheesecake accented with rich blueberry sauce.

Based on market price



BUFFETS

RISE AND SHINE BUFFETS

The Continental

An assortment of fresh fruit, muffins, danishes and croissants served with butter and preserves, water, juices, coffee and tea. \$10.99/person

The Deluxe Breakfast

Start your day off with scrambled eggs, bacon, sausage, French toast and breakfast potato, an assortment of fresh fruit, danishes and croissants served with butter and preserves, water, juices, coffee and tea. \$14.99/person

LUNCH BREAK BUFFETS

The Soup and Sandwich Shop

Lunch is easy with our roasted corn and potato chowder, rolls, crackers and an assortment of sandwiches (choose three from: ham and cheese, chicken salad, roast beef, smoked meat, seafood salad, egg salad), water station, coffee and tea. Finish with our sweet tray. \$15.99/person (1.5 sandwiches per person)

Lunch at Sea

All aboard for our house made seafood chowder, with rolls, crackers, garden and Caesar salads, water station, coffee and tea. Finish with our sweet tray. \$16.99/person

The Executive Lunch

Savor our pesto chicken penne, grilled maple salmon, wild rice and baby spinach salad with blueberry vinaigrette, water station, coffee and tea. Finish with our sweet tray. \$22.99/person

Home on the Range

Chow down with our hearty Steak and Pale Ale Chili accompanied by rolls and butter, and crisp garden and Caesar salads, water station, coffee and tea. Finish with assorted sweets. \$16.99/person

Mediterranean Cruise

Cruise through your lunch with a selection of Chicken Caesar and Roast Beef and Feta Wraps served with our own Greek Salad, water station, coffee and tea. Assorted sweets to finish. \$18.99/person

DINNER BUFFETS

Maritime Kitchen Party Buffet

Create your own Maritime hospitality with garden salad, coleslaw, potato salad, corn on the cob, rolls and butter, mussels, boiled 1 ¼ lb lobster with drawn butter, and assorted sweets. Based on market price.

Carved Roast Hip of Beef Buffet

Carve up a party with garden and spinach salads, mustard and herb wrapped hip of beef, roasted red and white nugget potatoes, seasonal vegetables, rolls and butter, rum spiked apple crumble*, tea or coffee.
\$29.99/person

Holiday Celebration Buffet

Satisfy everyone's taste with maple baked fillets of salmon, garden and Caesar salads, herb roasted turkey with gravy, summer savory dressing and cranberry sauce, garlic red skinned mashed potato, seasonal vegetables, rolls and butter. Save room for rum spiked apple crumble,* tea and coffee. \$34.99/ person (turkey only option - \$29.99 per person)

Privateers' Bounty Buffet

It's a treasure of hot house tomato salad with pesto balsamic, blueberry spinach salad, baked Atlantic salmon with wildberry and red onion chutney, grilled chicken tortellini, wild rice pilaf and seasonal vegetables, rolls and butter followed by a fresh apple crisp, tea and coffee.
\$26.99/ person

Sunshine Savoir Faire Buffet

Brighten the mood with marinated vegetable salad, Caesar salad, Tandoori chicken with grilled peach and cilantro, herb-crusted haddock with lemon beurre blanc, wild rice, seasonal vegetables and rolls and butter. Finish with strawberry shortcake, tea and coffee. \$29.99 / person

Backyard BBQ Buffet

Invite family and friends for Privateers' own house made burgers, Oktoberfest sausage, kaiser buns, rolls and condiments, baked potato, Caesar salad, assorted sweets and sliced watermelon. \$24.99 / person

*Alternate desserts available. Contact us for details.

LATE NIGHT BUFFETS

Poutine Bar

Have guests that are out of town or want to feed your guests at the end of a good night? Satisfy their cravings with a build your own Canadian traditional poutine. Includes Fries, mozzarella cheese, and gravy (additional toppings available) \$7.99 /person

Perogie Station

Always a crowd pleaser, potatoes and cheese perogies are sure to be a great late night snack. Load them up with your choice of sour cream, bacon, sautéed onions, and more! \$4.99/person

DELI STYLE SANDWICH TRAYS

Choice of 3 per tray

Seafood Salad

A blend of baby shrimp, haddock and scallops, with fresh dill and scallions.

Roasted Vegetable Wrap

An assortment of fresh grilled vegetables accented with pesto mayo and wrapped in whole wheat flour tortilla.

Mango Curry Chicken Salad:

Diced, grilled chicken breast, with sweet mango, tossed in a light curry aioli.

Black Forest Ham and Smoked Mozzarella:

Shaved black forest ham with locally smoked mozzarella, alfalfa sprouts and Dijon mustard.

Shaved Roast Beef and Cheddar

Roasted beef sirloin and sliced old cheddar with a grainy mustard mayo blend. \$5.99/person (1 sandwich per person)

Make your own Sandwich Tray

Ham, roast beef and turkey, with mozzarella, Swiss and cheddar cheeses, garnished with pickle, red onion, sliced tomato, green leaf lettuce, mayonnaise and mustard served with fresh assorted breads. \$6.99/person (1 sandwich per person)

SOUPS, SALADS AND PICNIC ITEMS

Minimum order of 20 people or 3 dozen per item

Seafood Chowder

Served with rolls and butter. \$7.99/person

Roasted Corn and Potato Chowder

Served with rolls and butter. \$4.99/person

Steak and Pale Ale Chili

Served with rolls and butter. \$5.99/person

Hot from the Pot

Choose from a selection of soups, served with rolls and butter. \$5.99/ person

Salads

Choose from Caesar, Garden, Spinach. \$2.99/person
Red Skinned Potato Salad. \$2.99/person
Marinated Vegetable Salad. \$2.99/person
Hot House Tomato Salad with Pesto Balsamic. \$2.99/person
Traditional Coleslaw. \$1.99/person

BBQ Ribs

Baby back pork ribs with house made Keith's Red BBQ sauce. \$2.99 each
Rolls with butter \$5.99/dozen
BBQ Roast Beef on a Bun \$6.99 per person

Fresh Fruit Skewers

Strawberry, pineapple, cantaloupe and honeydew with French vanilla yogurt. \$28.99/dozen

FLAVORFUL FINISHES

Assorted Cheese and Fruit

Brie, smoked Gouda, mozzarella, Swiss and cheddar garnished with fresh fruit and served with crackers.
Small-\$52.99 Large-\$87.99

Assorted Mini Cheesecakes

Enjoy a selection of cheesecakes served bite size. \$24.99/dozen

Chocolate Fountain

Pound cake, strawberries, pineapple, banana, melons and marshmallows ready for dipping in a rich dark Callibaut chocolate fountain. \$59.99/ 25-30 people
*Minimum order of 75-90 people

Assorted Sweets

A delightful combination of Double Chocolate Brownies, Carrot Spice Cake, Nanaimo Bar and assorted cheesecake Squares.
\$2.99/person

Chocolate Dipped Strawberries

Fresh strawberries dipped in rich dark chocolate. \$19.99/dozen



BEVERAGES

(TAXES NOT INCLUDED)

Domestic Beer \$5.00

Premium Beer \$5.87

Import Beer \$6.52

Coolers \$6.53

Liquor (1oz) \$4.78

Liqueurs (1oz) \$5.22

Soft Drinks \$2.17

Bottled Water \$2.83

Bottled Juices \$3.04

Coffee/Tea \$1.99

WINE SELECTION

White Wine

Jackson Triggs Pinot Grigio	\$5.87 glass	\$14.57 ½ liter	
Villa Mura Pinot Grigio	\$6.52 glass	\$16.09 ½ liter	\$32.17 liter
Hardy's Riesling Gewurstraminer	\$7.50 glass	\$30.00 bottle	
Santa Rita Grand Sauvignon Blanc	\$7.50 glass	\$30.00 bottle	
Rawson Retreat Chardonnay	\$7.50 glass	\$30.00 bottle	
Masi Modello Bianco	\$7.50 glass	\$30.00 bottle	

Red Wine

Jackson Triggs Shiraz	\$5.87 glass	\$14.57 ½ liter	
Villa Mura Rosso	\$6.52 glass	\$16.09 ½ liter	\$32.17 liter
Santa Rita Grand Merlot	\$7.50 glass	\$30.00 bottle	
Rosemount	\$7.50 glass	\$30.00 bottle	
Alambrado Malbec	\$7.50 glass	\$30.00 bottle	
Siete Soles Cabernet Sauvignon	\$7.50 glass	\$30.00 bottle	

Champagne available – please inquire

ADDITIONAL BAR DETAILS

- * Please note that all wines requested outside of those noted above are sold by the bottle only and must be pre-ordered. Client agrees to pay for all bottles ordered.
- * All in house events are under The Tap Room liquor license. Last call is at 11:45PM for in house bar.
- * Bartenders are charged at \$15/hour for a minimum of 3 hours - Off Site Catering.
- * Minimum bar sales of \$300.00 required for all bar set ups - Off Site Catering
- * Cash and host bars may operate under The Tap Room Catering liquor license if we are providing the liquor service - Off Site Catering.
- * All prices are subject to applicable taxes and 15% gratuity

ADDITIONAL FUNCTION DETAILS

- ❖ Minimum guarantee of sales and/or room rental fee apply for all in house events. Please call for current rates as they will vary throughout the year.
- ❖ In order to provide you with the best service, we advise you to submit your menu selections and final event details seven (7) days prior to the event date
- ❖ Final Guaranteed number of guests must be confirmed 1 week before the event date. The guaranteed number of people will be the amount charged unless the numbers are increased, in which case the increased number will be charged.
- ❖ Off Site Catering delivery fee applies to all off site orders.
- ❖ Required rentals charged at current rental company prices.
- ❖ Staff services at \$15/hour for a minimum of 3 hours - Off Site Catering.

- ❖ All prices are subject to applicable taxes and 18% gratuity (no gratuity will be charged on rentals).
- ❖ Please note: Prices and Items subject to change without notice.
- ❖ Due to health regulations, the removal of any food and beverage products after a function is prohibited.
- ❖ Due to fire regulations, function attendance shall not exceed licensed maximum capacities.
- ❖ The Lower Deck is a smoke-free environment. Designated smoking areas are provided outside of the property.
- ❖ The customer is responsible for the conduct of their guests and for the costs of any damages caused by attendees as assessed by the Lower Deck.
- ❖ The Lower Deck is not responsible for any damaged, lost or stolen articles

SPECIAL REQUESTS

- ❖ Special menu requests for vegetarian, vegan or health related meals must be received no later than five (5) business days prior to the function.
- ❖ Requests for special meals must be accompanied by the person's name and specific instructions. The Lower Deck will try to accommodate persons with food allergies; however, cannot guarantee that meals will be one hundred percent (100%) free from traces of allergens

CHANGES & CANCELLATIONS

- ❖ Cancellations from the time the signing of the contract to 7 days prior to event, a \$500 deposit is charged to the credit card on file.
- ❖ Cancellation of a confirmed event less than three (3) days is subject to 100% of the event price stated on contract

CONTRACT

- ❖ The Function Contract is your guarantee of services and prices. The Lower Deck must receive a signed copy of the contract and billing information before the booking is considered definite.
- ❖ An initial deposit consists of credit card information. In the event of cancellation, a \$500 deposit is held.

Live entertainment available!
Please ask about booking one of our talented bands, solo musicians, or DJs.