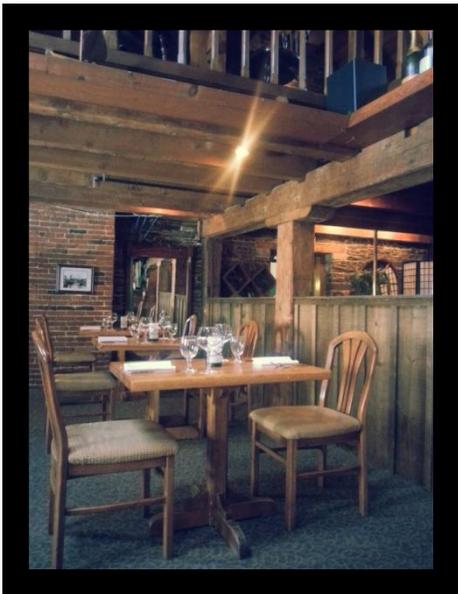


# THE TAP ROOM CATERING MENU



# 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.

We pride ourselves on attention to detail, and will work with you on the planning process; no question is too big or too small because our mission is for you to relax 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,

Jaime Hatt,  
Marketing and Event Coordinator

# 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

**Crab Sushi** ✨

Carrot, cucumber and rice wrapped in knori paper with crab served with pickled ginger, wasabi and soya. \$18.99/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

**Teriyaki Ginger Meatballs**

Ground beef blended with lemon grass, ginger and garlic tossed in teriyaki sauce. \$11.99/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

*Confirmed minimum of 20 people*

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.

## 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.

Peppercorn Leffe Pork Tenderloin - Peppercorn seared pork tenderloin topped with a Leffe citrus demi-glaze. Served with garlic mashed potatoes and fresh seasonal vegetables.

Alexander Keith's Dark Ale Chocolate Cake - A rich chocolate cake filled with Alexander Keith's Dark Ale 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.

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

Alexander Keith's Dark Ale Bread Pudding – Crusty French bread with cinnamon, fresh cream, granny smith apples and plump golden raisins macerated in Keith's Dark Ale and served with Keith's Dark infused 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.

Keith's Dark Ale Chocolate Mousse Pate – A blend of rich chocolates accented with the coffee and chocolate flavours of Keith's Dark Ale served on a pool of crème anglaise.

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

## 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 / 1½ 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

### **A Taste of the Orient**

Tease your appetite with either our California-Style Sushi Roll, or Vegetable Spring Rolls and then satisfy it with a Teriyaki Vegetable Stir-fry served over wild rice, water station, coffee and tea. Assorted sweets will complete the meal. \$19.99/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/per 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/per 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 fresh fruit crumble\*, tea and coffee. \$26.99/per person

### **Sunshine Savoir Faire Buffet**

Brighten the mood with marinated vegetable salad, Caesar salad, Tandori 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 per 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 per person

\*Alternate desserts available. Contact us for details.

## **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

### **Flambé Station**

Cherries, peppered strawberries, bananas, mangoes and pineapple flambéed in Grand Marnier and served in a cookie tart. Topped with real whipped cream. \$20.99/ dozen

\* Minimum order of 10 dozen. \$25/hr fee for Chef

### **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**

### **Domestic Beer \$5.00**

(Keith's, Keith's Light, Blue, Labatt Lite, Olands, Schooner, Bud Light)

### **Premium Beer \$5.87**

(Bud Light Lime, Beck's, Keith's Red, Michelob Ultra)

### **Import Beer \$6.52**

(Guinness)

### **Coolers \$6.52**

(Smirnoff Ice, Smirnoff Cranberry and Lime)

### **Liquor (1oz) \$4.78**

(Smirnoff Vodka, Tanqueray Gin, Captain Morgan Rums, Seagrams VO Rye, Bells Scotch)

### **Liqueurs (1oz) \$5.22**

(Bailey's, Kahlua, Grand Marnier, Frangelico)

### **Soft Drinks \$2.17**

(Coke, Diet Coke, Sprite, Ginger Ale, Soda Water)

### **Bottled Water \$2.83 (Dasani)**

### **Bottled Juices \$3.04**

(Orange, Tomato, Ice Tea, Lemonade)

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 |
| Hardy's Riesling Gewurstraminer  | \$7.50 glass | \$30.00 bottle  |
| Santa Rita Grand Sauvignon Blanc | \$7.50 glass | \$30.00 bottle  |
| Hardy's The Riddle Chardonnay    | \$7.50 glass | \$30.00 bottle  |
| Goats Do Roam                    | \$7.50 glass | \$30.00 bottle  |

### Red Wine

|                            |              |                 |
|----------------------------|--------------|-----------------|
| Jackson Triggs Shiraz      | \$5.87 glass | \$14.57 ½ liter |
| Villa Mura Valpolicella    | \$6.52 glass | \$16.09 ½ liter |
| Santa Rita Grand Merlot    | \$7.50 glass | \$30.00 bottle  |
| Bodegas Cabernet Sauvignon | \$7.50 glass | \$30.00 bottle  |
| Noemie Vernaux Pinot Noir  | \$7.50 glass | \$30.00 bottle  |
| Alambrado Malbec           | \$7.50 glass | \$30.00 bottle  |

## 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 18% 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 15% 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 for in the event of cancellation, a \$500 deposit is held.

***Live entertainment available!***  
***Please ask about booking one of our talented bands or a solo musician.***