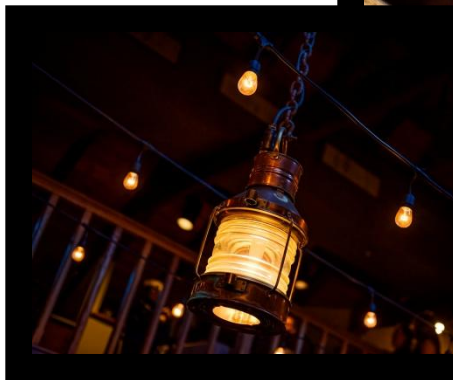
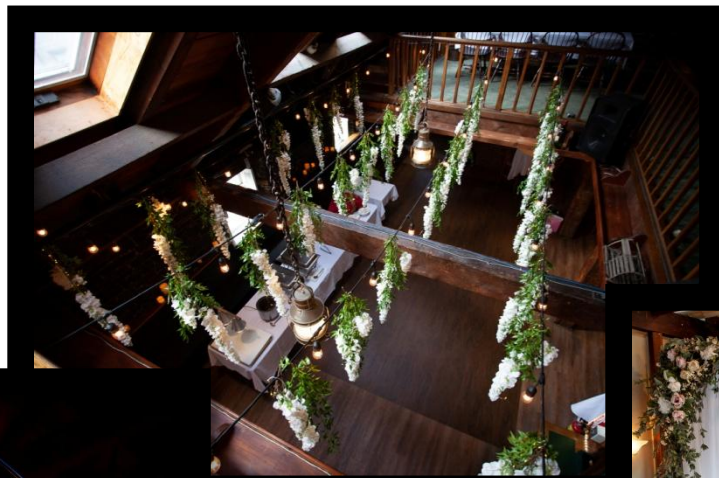


THE TAP ROOM CATERING MENU



THE
LOWER DECK
PUB • BEER MARKET • TAP ROOM

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,

Kelsey MacKenzie

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 Tap Room Meatballs, but if you're planning the company retirement reception, Bacon-Wrapped Scallops and Lobster Sticks 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 Bruschetta Bites.

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 Haddock Bites or Mini Chicken Pot Pie 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, 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 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 page offers 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 Bacon Wrapped Scallops 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 will 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

Maple Glazed Salmon Sticks ✨

Marinated Atlantic salmon in local maple syrup, skewered, and baked until tender.

\$39.99/dozen

Bacon Wrapped Scallops ✨



A Nova Scotia favorite of our fresh Atlantic scallops wrapped in bacon and then tossed with local maple syrup and grainy mustard with just a hint of lemon to finish them off.

\$33.99/dozen

Tropical Coconut Shrimp

Hand battered shrimp with a Shocktop beer batter, rolled in shredded coconut and fried golden. Served with a mango, ginger, and lime coulis.

\$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.

\$21.99/dozen

Buffalo Shrimp



Butterflied shrimp, gently hand breaded in Japanese panko crumbs. Fried golden brown and served with our spicy buffalo dipping sauce.

\$16.99/dozen

Shrimp & Crab Cakes

A delightful blend of shrimp and crab tossed lightly together, seasoned with a hint of dill, and rolled into mini cakes. Breaded with cracker crumbs, and fried. Served with our house-made cilantro and lime aioli.

\$15.99/dozen

Chilled Shrimp Tray ✨

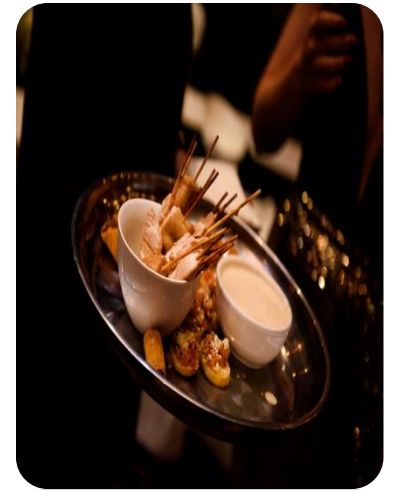
Cocktail-sized chilled shrimp served with our signature Shocktop beer cocktail sauce.

\$14.99/dozen

Smoked Salmon Canapé

Local smoked salmon rolled onto a garlic topped crustini, with a sour cream, goat cheese, and dill spread. Finished with red onion, capers, and lemon zest for the ultimate treat.

\$29.99/dozen



Lobster Skewers

Fresh ½ lobster tails basted in lemon garlic butter, pan fried, and served hot on a skewer
\$10.99/each

Haddock Bites

Nova Scotia haddock dipped in a crispy batter and fried. Served with our house-made tartar sauce.
\$12.99/dozen

BEEF

Ginger Beef Skewers



Marinated tenderloin beef tips in a sweetened ginger glaze, baked in the oven to perfection.
\$34.99/dozen

Lower Deck Minis



A favorite here - bite sized burgers served with our house-made burger sauce and garnished with lettuce, tomato and dill pickle.
\$29.99/dozen

Tap Room Meatballs



You cannot go wrong with these. Choose from three flavors:
- Keith's IPA BBQ sauce
- Sweet & Sour
\$9.99/dozen

Mini Beef Wellington

Sautéed beef with onion, garlic, and mushrooms, wrapped tightly in puff pastry and then baked in the oven.
\$29.99/dozen

Pizza Rolls



All your favorite pizza ingredients rolled into bite-sized portions. Served with donair sauce.
\$18.99/dozen

CHICKEN

Chicken Satay Skewers



Chicken breast marinated in teriyaki sauce and sesame oil.
\$21.99/dozen

Chicken Pot Pie

The mini version of our chef's house-made chicken pot pie. Served piping hot in a tart shell.
\$16.99/dozen

Chicken Wings

Choice of Mild, Hot, or Thai sauce on the side.
\$19.99/dozen

PORK

Bacon-Wrapped Pork Lollipops



Two-bite bacon-wrapped pork tenderloins wrapped in bacon and glazed with a peppered molasses reduction.

\$19.99/dozen

Jamaican Jerk Pork

Bite sized pieces of pork tenderloin marinated in Hill's Jamaican Jerk Sauce. Drizzled with a Stella beer reduction that has been mixed with pureed apples and ginger.

\$21.99/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 cilantro & chive aioli on the side.

\$13.99/dozen

Veggie Burger Sliders

House-made with our unique blend of herbs and spices, chickpeas, lentils, black beans and rolled oats. Topped with tzatziki, homemade pickles, and spring lettuce.

\$21.99/dozen

Vegetable Spring Rolls



Crisp vegetables, ginger, and sesame served with a sweet and spicy Thai sauce.

\$19.99/dozen

Spanokopita

Phyllo pastry stuffed with spinach and feta cheese.

\$19.99/dozen

Bruschetta Bites



A bite size version of an old favorite topped with feta.

\$9.99/dozen

Fried Mac & Cheese

Mac & Cheese wedges fried golden and served with our caramelized red onion ketchup.

\$14.99/dozen

Sweet Potato Pancakes



Shredded sweet potato, formed into pancakes and pan seared. Served with apple cinnamon chutney.



\$12.99/dozen

Falafel Balls



House made, breaded and fried to perfection. Served with a red curry dipping sauce.

\$12.99/dozen

 Gluten free  Vegetarian



Room Favorites

THE BOARD ROOM:

All the cold sharing plates for your group. A small board will typically feed 15-20 people, and a large board will typically feed 25-30 people.

Pepperoni & Cheese

Local Brother's pepperoni, with cheddar, and mozzarella cheese, served with Oktoberfest mustard.

Small - (15-20 ppl.): \$74.99

Large - (25-30 ppl.): \$124.99

Veggie:

Fresh vegetables including broccoli, cauliflower, carrots, celery, and cucumber. Served with ranch dressing.

Small - (15-20 ppl.): \$34.99

Large - (25-30 ppl.): \$64.99

Fresh Fruit

A seasonal variety of fresh fruits including watermelon, cantaloupe, honeydew melon, kiwi, pineapple, and strawberries. Served with a tangy yogurt, honey, and mint dip.

Small - (15-20 ppl.): \$69.99

Large - (25-30 ppl.): \$129.99

Cheese

A selection of Chef's choice domestic and imported cheese garnished with fresh melons and a selection of crackers.

Small - (15-20 ppl.): \$89.99

Large - (25-30 ppl.): \$159.99

Smoked Salmon

A whole side of Atlantic salmon, accompanied with lemons, capers, red onions, crackers, garlic topped crostinis, and house made dill and goat cheese chevre.

\$189.00 – (40-50 ppl.)

Classic Charcuterie

A selection of Italian styled meats, including Genoa salami, peppered pancetta, kolbassa, mortadello, and pate accompanied with chef's choice of two cheeses, house made pickles, and our own tomato basil jam and red onion chow. Served with both crostinis, and crackers.

Small (50 ppl.): \$120.00

Large (100 ppl.): \$229.99

FULL SERVICE MENU OPTIONS

Create your own three course from the menu 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.

**We can accommodate up to two Appetizers (Soups &/or Salads),
four Mains (Entrees), and two Desserts per menu.**

SOUPS

Soup du Jour

\$5.99/person

Choose from

- Roasted corn and potato chowder
- Beef barley
- Creamy broccoli & cheddar
- Tomato parmesan & basil
- Butternut squash & roasted apple (Vegan ,Gluten Free)
- Seafood chowder (+2.00/person)

SALADS

Garden Salad

Blend of artisan greens, fresh tomatoes, cucumbers, shredded carrot, and thinly sliced red onion. Drizzled with our house-made strawberry vinaigrette.

\$5.99/person

Caesar Salad

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

\$5.99/person

Baby Spinach Salad

Baby spinach, red onion, tomato, mushrooms, blueberries and goat cheese, all tossed in our house-made ranch dressing.

\$5.99/person

ENTREES

Grilled Haddock

Pan-fried haddock coated in cracker crumbs, fried golden, and served with a light tomato and dill cream sauce. Served with baked basmati rice pilaf and fresh seasonal vegetables.

\$21.99/person

Grilled Salmon

Fresh grilled salmon with a light refreshing cucumber salsa. Served with baked basmati rice pilaf and fresh seasonal vegetables.

\$24.99/person

Blueberry Chicken

Fresh grilled chicken breast with a wild mushroom and blueberry demi-glaze. Served with baked basmati rice pilaf and fresh seasonal vegetables.

\$18.99

Sail loft Stuffed Chicken

Boneless chicken breast hand rolled and breaded, then stuffed with pancetta, roasted apples, garlic, soft brie cheese, and fresh basil. Topped with a roasted red pepper sauce, and served with baked basmati rice pilaf and fresh seasonal vegetables.

\$22.99/person

Tap Room Striploin

Triple A 10oz. striploin steak with a rich Nitro stout reduced demi-glaze, with just a hint of rosemary. Served with roasted potatoes and fresh seasonal vegetables. (Medium doneness only for groups over 10 ppl.)

\$24.99/person

Carved Roast Beef

Slow cooked with a mustard and rosemary crust and drizzled with a rich Nitro stout demi-glaze. Served with roasted potatoes and fresh seasonal vegetables.

\$18.99/person

Citrus Vegetable Spaghetti

A sweet potato and zucchini spaghetti dish scented with orange and ginger, topped with zesty roasted vegetables and grilled seasoned tofu.

\$18.99/person

DESSERTS

Blueberry Grunt

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

\$6.99

Apple Crumble

Fresh Granny Smith apples sliced and baked in dark rum and cinnamon. Served with fresh cream.

\$7.99

New York Cheesecake

Choose from either warm blueberry sauce or deliciously sweet cherry.

\$8.99

Gluten Free Chocolate Peanut Butter Cheesecake

Our gluten free option of cheesecake, brownies and peanut butter all molded into one.

\$9.99

Crème Brulee

A light but tasty finish, from traditional, to orange-creamsicle, let's talk about what flavor you would like to have!

\$7.99

BUFFETS

All buffets are a minimum of 25 people.

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.

\$11.99/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.

\$21.99/person

LUNCH BREAK BUFFETS

The Soup and Sandwich Shop

Lunch is easy with your choice of soup, crackers and an assortment of sandwiches (choose three from: ham and swiss, chicken salad, roast beef and cheddar, egg salad and roasted vegetable wrap), water station, coffee and tea. Finish with our mini cheesecake selection.

\$19.99/person (1.5 sandwiches per person)

The Nova Scotian

Your choice of garden or Caesar salad served with freshly baked rolls and butter, our Signature Seafood Chowder, mini house-made fishcakes and our zesty red tomato chow, water station, coffee and tea. Finish with our rich chocolate brownies.

\$19.99/person

The BBQ

Crisp garden salad topped with a house-made strawberry vinaigrette served with freshly baked rolls and butter, pulled pork sliders, grilled BBQ chicken breast and red skinned potato salad, water station, coffee and tea. Finish with our rich chocolate brownies.

\$24.99/person

The Italian

Compliment our delicious thick meat lasagna with Caesar salad, garlic bread, water station, coffee and tea. Finish with our rich mini cheesecake selections.

\$19.99/person

DINNER BUFFETS

Maritime Kitchen Party Buffet

Nothing like a good ol' east coast kitchen party. Impress your friends with garden salad, coleslaw, potato salad, corn on the cob, mussels simmered in Alexander Keith's IPA, garlic butter and lemon, a 1 ¼ lb. boiled lobster with drawn butter, fresh baked rolls, and blueberry grunt for dessert *.

Based on market price.

Roast Hip of Beef Buffet

Carve up a party with garden and spinach salads, mustard and herb wrapped hip of beef, roasted nugget potatoes, seasonal vegetables, rolls and butter, and rum spiked apple crumble*.

\$32.99/person

Have your own chef carve: add 2.99/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, mashed potato, seasonal vegetables, rolls and butter. Save room for rum spiked apple crumble*.

Turkey only option: \$34.99/person

Turkey & Salmon: \$39.99/person

Privateers' Bounty Buffet

A seafood treasure trove of Atlantic salmon, topped with wild berry chutney, a creamy shrimp cheese tortellini, baked basmati rice, seasonal vegetables, a hot house pesto tomato salad, spinach salad with ranch dressing, rolls, and butter. This is finished off by our own signature blueberry grunt with whip cream*.

\$39.99/person

Little Italy

Take a trip with us. Delicious meat and cheese lasagna, cheese tortellini with peppers and onion in a zesty tomato sauce, baked basmati rice pilaf, Caesar salad, garden salad, and garlic bread. Top this buffet off with a rich tiramisu.*

\$37.99/person

Backyard BBQ Buffet

Invite family and friends over to Privateers' for some of the best ribs in the city. Half rack of BBQ ribs, BBQ chicken breast, baked potato, corn on the cob, coleslaw, garden salad, rolls, and butter. End the night with strawberry shortcake with our house-made biscuits*.

\$35.99/person

The Lobster Shack

Hot or cold lobster, your choice! Fresh Nova Scotia 1 ½ pound boiled lobsters with red skinned potato salad, coleslaw, corn on the cob, and fresh baked rolls and butter. End your meal with delicious apple crumble and whip cream!

Based on market price*.

*Coffee & Tea Station upon request for all buffets.



LATE NIGHT BUFFETS

AVAILABLE UNTIL 11:00PM

Poutine Bar

Have guests that are out of town? Satisfy their cravings with a build your own Canadian traditional poutine. Includes crisp hot fries, cheese curds and beef gravy (additional toppings available \$).

\$8.99/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, caramelized onion, bacon and green onions! There is always the option to add more toppings as well!

\$6.99/person

Mini Slider Station

You will be the talk of the office after this late night snack! Tiny toasted buns with little mini slider patties, topped with our tangy house made burger sauce, lettuce, tomato, and pickles.

\$29.99/dozen

Pulled Pork Slider Station

Our zesty barbequed pulled pork served on mini slider buns with swiss cheese and caramelized onion. A delicious end to the evening.

\$32.99/dozen

Nacho Bar

Our famous nachos served late night, with onions, red & green peppers, banana peppers, caramelized onions, tomatoes and cheese. Topped with a drizzle of pesto oil to finish the plate off, these are sure to be a crowd pleaser.

\$14.99/plate

Pizza Station

Fresh baked 16" pizza with our house-made pizza sauce.

Vegetarian: \$26.99

Pepperoni: \$26.99

Works: \$29.99 (Onion, peppers, pepperoni, bacon, mushroom)

Cheese: \$22.99

Meat Lovers \$32.99 (Pepperoni, Bacon, Ham, Ground Beef)

DELI STYLE SANDWICH TRAYS

Choice of 3 per tray

\$8.99/person (1 sandwich per person)

Add soup for \$5.99/person

Add seafood chowder for \$7.99/person

Chicken Salad

Diced chicken with celery, green onion, lettuce, and a zesty garlic aioli.

Roasted Vegetable Wrap

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

Egg Salad

A creamy blend of boiled eggs and mayo, with a hint of minced onion and dill.

Black Forest Ham and Swiss

Thin shaved black forest ham, Swiss cheese, lettuce, tomato, and mustard.

Shaved Roast Beef and Cheddar

Thin sliced roast beef and sliced old cheddar with a grainy mustard mayo blend, topped with tomato.

Turkey

Thin sliced turkey, monetary jack cheese, lettuce, tomato, and mayo

Make your own Sandwich Tray

Ham, roast beef, turkey, 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)

FLAVORFUL FINISHES

Assorted Mini Cheesecakes

Enjoy a selection of cheesecakes served bite size.

\$24.99/dozen

Assorted Sweets

A delightful combination of lemon squares, date squares, raspberry squares, cheesecake squares and double chocolate brownies.

\$3.49/person

Chocolate Dipped Strawberries

Fresh strawberries dipped in rich dark chocolate.

\$24.99/dozen



Potato Chips

A selection of potato chips for your late night snacking
\$3.99/person

Pretzels

\$4.99/person

Popcorn

Kettle corn, or movie theater popcorn, it's up to you!
\$4.99/person

Assorted Ice Cream Treats

\$7.99/person

Nacho Chips & Salsa

\$3.99/person

Hummus with Grilled Pita Bread (15 people)

\$29.99

BEVERAGES

(TAXES NOT INCLUDED)

Domestic Beer \$5.22

Premium Beer \$6.52

Local Draught \$5.22/\$6.52/\$20.88

Specialty Draught \$5.65/\$7.17/\$22.60

Import Draught \$6.52/7.83/26.08

Cider \$6.74

Coolers \$6.96

Liquor (1oz) \$5.00

Liqueurs (1oz) \$5.43

Soft Drinks \$2.61

Bottled Water \$3.04

Bottled Juices \$3.48

Coffee/Tea \$1.99

WINE SELECTION

White Wine

Jackson Triggs Pinot Grigio	\$6.74 (1 glass)/ \$18.70 (3)/ \$50.30(8)
Hardy's Riesling Gewürztraminer	\$7.83 glass \$31.32 bottle
BV Coastal Chardonnay	\$7.83 glass \$31.32 bottle
Footprint Sauvignon Blanc	\$7.83 glass \$31.32 bottle
Il Padrino Pinot Grigio	\$7.83 glass \$31.32 bottle

Red Wine

Jackson Triggs Shiraz	\$6.74 (1 glass)/ \$18.70 (3) / \$50.30 liter
Dona Paula Malbec	\$7.83 glass \$31.32 bottle
BV Coastal Merlot	\$7.83 glass \$31.32 bottle
Deakin Estate Pinot Noir	\$7.83 glass \$31.32 bottle
Raymi Cabernet	\$7.83 glass \$31.32 bottle

Champagne available – please inquire

RENTALS

NAPKINS



PINK



NAVY BLUE

17 X 17 DINNER NAPKINS

\$0.75/PIECE +TAX

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 \$20/hour for a minimum of 3 hours - Off Site Catering Only
- * Minimum bar sales of \$300.00 required for all bar set ups - Off Site Catering Only
- * Cash and host bars may operate under The Tap Room Catering liquor license if we are providing the liquor service - Off Site Catering Only
- * 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 one 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 \$20/hour for a minimum of 3 hours - Off Site Catering Only

- ❖ 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
- ❖ Changes to the catering menu items and prices are subject to change at anytime

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.