COCKTAIL & BAR OPTIONS

*Call for pricing

CASH BAR — Guests will be responsible for their own drinks, with options available for table-side service, a private bar service or from out full-service bar

DRINK CHIPS — Guests will be given a predetermined amount of drink chips upon their arrival. Any remaining drink orders the guest will be responsible for themselves.

OPEN BAR – All alcoholic beverages for guests will be included in dinner pricing.

*Approximately \$26.95 per person, for a 3 hour period.

For each hour greater, add an additional \$9.95 per person.

Open Bar will be an additional gratuity charge

BANQUET ROOM INFORMATION

The Banquet Room seats 60 guests comfortably.

The Stanley Room (2nd Dining Room) seats 40 guests comfortably.

All parties, regardless of size are by default booked in the Banquet Room. If multiple parties are booked at the same time, we reserve the right to move parties to our Stanley Room.

We can also accommodate parties of up to 100 guests as both rooms are connected.

When booking your party, keep in mind such things as, cocktail periods, gift tables, AV equipment & table arrangements. We will accommodate these requests prior to the event. At your request, linen table cloths will be provided for an additional charge of \$15 per room.

Upon booking your event, we do not require a deposit. However, we ask for a credit card number to be kept on file.

CANCELLATION POLICY

Customers have until 24 hours prior to the event to make any changes in the number of guests that will be attending. At the time of the event, your party will be charged according to the number of guests committed at the time of booking. However if there is a discrepancy to the number of guests, the difference, less 50% will be given back in the form of a gift card.

For example: If you planned for 40 guests at \$25 per person and only 32 guests arrive, you will be charged for the 40 guests, but you will also receive a gift card in the amount of \$100.00

THE BLACK ROCK TAVERN PROMISE

We pride ourselves on providing the best experience possible to you & your guests. Each party is a unique experience of its own. We strive to accommodate any & all requests within reason to make every event an event to remember! We are willing to work with any budget, so don't hesitate to communicate to us your concerns.

Thank you for choosing Black Rock Tavern & Restaurant for your event!



BANQUET MENU

Dinner Parties · Bereavements · Showers Rehearsal Dinners · Birthdays · Reunions Business Meetings & More

WWW.BLACKROCKTAVERN.COM

76-78 Main St., Thomaston, CT, 06787 (860) 283-4447

APPETIZERS OR PASSED HORS D'OEUVRE'S

Appetizers can be added to a buffet or served family-style Passed Hors d'oeuvre's will be an additional gratuity charge

Assorted Buffalo Wings (Buffalo, Teriyaki, Honey BBQ & More)

Boneless Buffalo Wings

BRT Overloaded Nachos

Fried Calamari

Bruschetta Crostini or Tomato & Mozzarella Caprese

Stuffed Mushrooms (Spinach & Sausage, Crab or Cheese Stuffing)

Mozzarella en Carozza

Lobster Mac & Cheese Tartlets

Pulled Pork Sliders or Chicken Skewers (Teriyaki, or Barbeque)

*Choose up to three for approximately \$4.95 per person

A LA CARTE ITEMS

Mini Maryland Crab Cakes, Clams Casino or Sirloin Kabobs

*Approximately \$1.95 each

Asian Shrimp Cocktail & Oysters Rockefeller

*Approximately \$2.25 each

Bacon Wrapped Sea Scallops

*Approximately \$2.65 each

ASSORTED TRAYS & PLATTERS

*Priced to accommodate number of guests

Fresh Fruit Platter or Vegetable Platter Antipasto Platter Cracker & Artisanal Cheese Tray Cured Meat & Charcuterie Tray

FAMILY-STYLE. "CHOICE OF" OR SEATED DINNER

Entrée choices can be customized to guest requests *Call for pricing

Family-Style A choice of salad or soup is served to each guest individually, followed by large serving bowls of appetizers, entrees or both, to be served to the table. Guests will pass around and serve themselves

"Choice of" Guests will be given a choice of salad or soup followed by a choice of two or three predetermined entrees. Guests will make their selection at the time of the event.

Seated Dinner Guests will be served predetermined courses.

BLACK ROCK BUFFET MENU

Buffets require a minimum of 20 adults.

BASIC BUFFET ASSORTMENT

Garden Salad or Caesar Salad (with choice of two salad dressings)

Penne a la Vodka, Penne Pomodoro or Baked Mac & Cheese Lemon Chicken Français or Chicken Marsala (Chicken Piccata, Chicken Florentine or Chicken Saltimbocca also available) Roasted Potatoes (mashed potatoes or rice pilaf) Seasonal Vegetables or Haricot Verts

Bread & Butter Coffee, Tea & Soft Drinks included *Approximately \$24.95 per person

ADDITIONAL BUFFET MENU ITEMS

New England Baked Scrod or Baked Stuffed Filet of Sole (Baked Tilapia Bruschetta or Haddock Provencale)
Roasted Eggplant Parmesan or Baked Lasagna Bolognaise
Yankee Pot Roast, Honey-Glazed Baked Ham or Roast Pork Loin
*Add an additional \$4.95 per person per item

Sliced Sirloin with Pan-Gravy or Braised Beef Short Ribs (Mushroom Marinated Flank Steak or Garlic & Herb Hanger Steak) Lemon-Pepper Salmon or Filet of Salmon Piccata Baked Stuffed Shrimp

*Add an additional \$6.95 per person per item

Grilled Lemon Swordfish (seasonal)
Filet of Beef au Poivre
Prime Rib of Beef au Jus
*Add an additional \$8.95 per person per item

DESSERT MENU OPTIONS

*Priced to accommodate number of guests

Baked Cookie & Brownie Tray Granny Smith Apple Crisp Assorted Flavor Ice Cream Parfaits Chocolate Lava Cake, Cheesecake or Carrot Cake