



Meadville Tap Room Rentals

The Tap Room in Meadville is a private and exclusive space perfect for rehearsal dinners, corporate meetings, holiday parties, or any special event. The beautiful fully enclosed timber frame room features a glass floor over looking the brewery with high top seating for 40 guests.

Personal, dedicated service included.

Costs

To reserve the Tap Room for a private event we required your group to meet a **Food & Beverage Spending Minimum**. This is a set amount which your group agrees to spend in food & beverage throughout the course of your event. If the minimum is not met any remaining balance will be billed as a "room rental fee."

Private Party Food & Beverage Minimums

Lunch

private lunch parties are considered from noon-4pm

Monday-Friday: \$500 / Saturday & Sunday \$650

Dinner

Sunday-Thursday: 5pm-9pm \$850

Friday: 5pm- 10pm \$1,750

Saturday: 5pm-10pm \$2,000

Booking and Confirmation

- Private event reservations are not guaranteed until page 2 of this packet is completed and returned. Please review packet in its entirety
- A valid credit card with corresponding name and address are required at the time of booking.
- There is no deposit charged, we hold the credit card on file for cancellation, incidentals, and to assure we have a method of payment that meets our minimum.
- Menu selections, final guest counts, and confirmations are due no less than 1 week prior to your event date.
- You will be granted access to the room no more than 30 minutes prior to your reserved time slot.

Choosing Your Menu

Please **select 4 entrees** for your limited menu. We will print this limited menu for your guests to choose from during the course of your private event. **Appetizer, side salad, and dessert courses** can be added at your discretion. Final menu selections and accurate guest counts are required no less than 7 days of your scheduled event.

Lunch options are only available **before 4pm**.

Guests with dietary restrictions may have the full menu made available. Allergies and dietary restrictions will be handled on an individual basis during service.

Children under the age of 10 may choose to order from our children's menu.

Host's Name: _____ Type of Event: _____

Date and Time Frame: _____ Guest Count: _____

Contact Phone # _____ Email: _____

Address: _____

_____ Billing Zip: _____

Credit Card # : _____ Exp Date: _____ CVV: _____

Signature: _____

** signature agrees to the contractual obligation to satisfy all spending minimums, fees, and policy outlined in the following form. Please review packet in it's entirety*

Menu Selections

(menu selections are required no less than 1 week prior to event)

Appetizers: Choose up to 4

1. _____ 4. _____
2. _____
3. _____

Side Salad: Choose 1 Garden Caesar None

Entrees / Lunch:

1. _____
2. _____
3. _____
4. _____

Desserts:

1. _____
2. _____

Entree Options

*Entrees are sold at menu cost. Plated with standard accompaniments.
Please choose up to 4 options*

New York Strip

10oz Angus strip steak grilled to request. Served with garlic green beans and homemade mashed potatoes | \$42

Lamb Chops

6 single bone lamb chops seared with rosemary garlic served over house risotto. Accompanied with asiago roasted asparagus, garlic cream sauce, and Todd's peppers | \$39

Marsala Chicken

Crispy fried chicken breast with portobello mushrooms and marsala gravy over mashed potatoes with garlic green beans | \$25

Pineapple Chicken

Twin grilled chicken breasts glazed with sweet chili BBQ over garden rice, topped with homemade pineapple salsa. Accompanied with steamed broccoli | \$26

Chicken Caprese

Floured chicken breasts sautéed and topped with fresh mozzarella, roasted tomatoes, fresh basil, and balsamic glaze. Served over house risotto | \$28

Tipsy Chicken

Panko fried chicken over linguini spun with vodka marinara with fresh mozzarella and basil | \$26

Vegetable Stir Fry

Stir fried veggies tossed with lo mein noodles, house sticky sauce, scallions and sesame seeds. Choice of crispy tofu or grilled chicken | \$26

Tortellini Alfredo

Tri color cheese tortellini in cajun asiago cream sauce with spinach, mushrooms, and roasted tomatoes. Accompanied with garlic toast | \$20.5

Lobster Mac & Cheese

Cavatappi noodles in house beer cheese with shrimp and lobster. Finished with melted cheddar and Asiago. | \$28

Shrimp & Scallops

Seared sea scallops and scampi shrimp over rosemary garlic risotto finished with a asiago cajun cream, accompanied with steamed broccoli | \$36

Blackened Salmon

Faroe Island salmon fillet cajun seasoned served over garlic sautéed spinach and garden rice with asiago asparagus | \$31

Appetizer Selections

Priced per person. Served Family Style. Choose up to 4

Pub Pretzels | \$2.5

served with homemade beer cheese

Spinach Artichoke Dip | \$3.5

Served with tortilla chips

Shark Bites | \$6

battered fried shrimp bites paired with cajun
seared ahi tuna

Lamb Lollipops | \$6

single bone lamb chop served with risotto,
garlic sauce, and todd's peppers

Zucchini Planks | \$3.5

served with marinara

Sticky Chicken | \$3.5

chicken tenders with house sticky sauce
scallions and sesame seeds

Salad Course

\$5 per person

served to each adult guest, please choose 1.

Garden

served with ranch or Italian

or

Caesar

-served with croutons Parmesan and house dressing

Dessert Course

\$8 per person

ordered and served individually, please choose 2.

Peanut Butter Pie

Cheesecake

Italian Lemon Cake

Lunch Options

Lunch options are only available for events occurring between 12-4pm

Please choose up to 4 options

We will kindly decline modification with the exception of those necessary for allergies

Classic Burger

1/2# locally raised beef cooked to medium. Served with American cheese, lettuce, tomato, onion, and pickle on the side. Served with homemade chips. | \$18

Lamb Gyro

Shaved lamb on warm naan flatbread with cucumber sauce, lettuce, tomato, onion, and feta cheese. Served with homemade chips. | \$17

Cranberry Chicken Salad Croissant

Homemade cranberry and pecan chicken salad with lettuce and tomato on a toasted croissant. Served with homemade chips. | \$15

Fish Sandwich

Beer battered cod on a toasted hoagie roll served with homemade tartar. Served with homemade chips. | \$19

Turkey Club

Turkey breast with bacon, swiss, lettuce, tomato, and cranberry mayo on a toasted croissant. Served with homemade chips. | \$15

Honey Tender Wrap

Crispy chicken in a grilled garlic herb wrap with lettuce, tomato, bacon, cheddar cheese, and honey mustard. Served with homemade chips. | \$16

TC Duo

A small plate featuring a blackened sea scallop and scampi style shrimp over house risotto. Garnished with asparagus spears and asiago cajun cream sauce. | \$19

Shrimp Tacos

3 flour tortillas with fresh slaw, crispy fried sticky shrimp, and homemade pineapple salsa. | \$16

Brew House Salad

Spinach and spring greens with fresh tomato, cucumbers, and onions topped with french fries, and cheddar cheese. Served with choice of Italian or ranch dressing and grilled chicken or crispy tofu | \$22

BLT Caesar Salad

Romaine with parmesan, croutons, tomatoes, bacon, and homemade caesar dressing. Served with choice of grilled chicken or crispy tofu. | \$21

Cancellations, Service Policies, and Other Fees

- * Private Event reservations are not guaranteed until the completion and the return of this packet.
- * Accurate guest counts and final menu selections are due no later than 7 days before your scheduled event.
- Failure to provide menu selections and confirm guest count can result in loss of reservation and or the charge of a cancellation fee.
- Private party reservations that cancel within 7 days of their scheduled event will be charge a **cancellation fee** equal to 50% off the agreed spending minimum.
- All guests should expect to pay applicable sales tax, as well as **20% gratuity in addition to the spending minimum.**
- If your group spends less than the agreed food & beverage minimum, the remainder will be billed as a **“room rental fee”** in order to meet the agreed minimum.
- Food & Beverage minimums include only food & beverages ordered and consumed on site.
- Merchandise, Gift Cards, and Carry Out (food & beer) may not be used to meet your minimum obligations.
- **Private events are billed as one tab.** We will not separate checks prior to food and beverage minimums being satisfied.
- Full menu for private events is optional for groups of less than 20 people.
- All beverages are billed at menu cost.
- Alcohol service is optional. We will not however, limit our selection of beverages offered at our bar.
- All beverage service will accumulate on the host tab until all spending minimums have been satisfied.
- Separate checks for alcohol will only be offered after food and beverage minimums have been satisfied.
- **appetizer courses** will be charged the per person price for **all expected guests regardless of actual attendance.**
- Any outside food/ desserts will result in a **\$100 convenience fee.**
- Outside wine or champagne will result in a **\$40 corkage fee** per bottle.
- Use of **helium balloons, glitter, and confetti is prohibited.** The use of these items will result in a **\$250 cleaning fee.**
- * A valid credit card, with corresponding address is required to reserve our private event space.
- * This credit card will be responsible for meeting spending minimums, as well as any cancellation or additional fees if necessary.
- Spending minimums are subject to change during holidays, local events, high volume dates, and over time.
- Menu items and costs, including minimums are subject to change over time.
- We will always uphold the LCB standards for Responsible Alcohol Service. We will not serve anyone who appears to be visibly intoxicated for any reason. All guest should expect to have to show proper ID.
- Planning and coordination for events is done on priority basis based on the date of the event.
- **We do not offer guaranteed table arrangements, or extra tables** due to space restrictions.
- **Parties of over 40 will have increased spending minimums of \$100 per guest over the 40 person maximum.**

Please contact Management with any questions or concerns: **814-807-1005**

Please send completed contracts to: **tcmeadville@gmail.com**