



2021 PRIVATE EVENTS IN 'THE PARLOR'

The Parlor was created as an oasis for beer enthusiasts. Designed with a speakeasy format in mind, the Parlor is warm, inviting, and begs you to cozy up to the fireplace.

- Completely private space, separate from the main dining area
- Brick-lined fireplace warms the room during the cooler months
- Accommodates 32 guests for a seated dining event, or 60 guests for a cocktail style event.
- Sound system can be controlled separately to cater to guests' musical preferences
- The Parlor is a below ground, basement space, and is accessible only from the staircase in the restaurant's main entrance area.

The Parlor is available for luncheon and evening gatherings. The Parlor is a subterranean space accessible by stairs only. If your party requires other forms of access, we suggest booking a private room at our sister restaurants **Pascolo Ristorante** and/or **Guild Tavern**. Although often requested, our outdoor Beer Garden space is not available for private events in 2021.

GUEST ARRIVAL TIMES

We offer several guest arrival times for private parties: 5:00, 5:30, 6:00, and 8:00 or after.

RENTAL RATES & AVAILABILITY

A \$250 deposit is required to reserve the private dining room and is 100% refundable until 14 days prior to the event.

ROOM RENTAL FEE

Farmhouse Tap & Grill does not charge a room rental fee. However food & beverage minimum spends do apply. See below for details.

EVENING EVENT MINIMUM FOOD & BEVERAGE SPEND

Food & Beverage minimums are calculated by the total of food and beverage charges before taxes and gratuity are added.

\$3,000 Friday & Saturday Nights - FULL EVENING

\$2,000 Sunday - Thursday Nights - FULL EVENING

****The Parlor is yours for the entire evening, up to our regular closing hour***

\$1,250 Friday & Saturday Nights - PARTIAL EVENING

\$750 Sunday - Thursday Nights - PARTIAL EVENING

****The Parlor is yours exclusively up to 6:30pm. And then opens to the public. Your guests are welcome to stay past 6:30, but the space will no longer be private.***

LUNCH EVENT MINIMUM FOOD & BEVERAGE SPEND

Food & Beverage minimums are calculated by the total of food and beverage charges before taxes and gratuity are added.

\$500 Daily

****The Parlor is yours exclusively for the lunch hour.***

BLACKOUT DATES

Certain black out dates may apply. Dec 24 - Dec 31, 2021 are blackout dates.

**All Large Parties are subject to applicable state and local taxes and 20% service charge*

PLATED LUNCH MENU \$26.95 per person

GUEST CHOICE OF STARTER:

Squash Bisque

celery root chips, roasted squash, pumpkin seed oil

Cheddar Ale Soup

garlic croutons

Kale & Arugula Salad

spiced pecans, apple, buttermilk herb vinaigrette, blue cheese, crispy quinoa

Market Salad

greens, shaved winter veggies, beets, aged cheddar crostini, preserved lemon-herb vinaigrette

GUEST CHOICE OF ENTREE:

LaPlatte River Angus Farm Beef

bacon, arugula, cheddar, pickled red onions

Farmhouse Veggie Burger

kimchi, roasted mushrooms, Champlain Valley Creamery smoked queso

Chicken Salad Salad

Adams' Farm chicken, dried cranberries, toasted almonds, Cabot Clothbound cheddar, mixed greens, cider vinaigrette

Nitty Gritty Corn Cakes

sautéed kale, roasted mushrooms, squash, buttermilk-herb vinaigrette

GRAZING DINNER MENU \$36.95 per person

BUFFET STYLE STARTERS PRE-SET ON THE BIG TABLE:

Pitchfork Farm Beets

Does' Leap feta, orange, toasted pistachios, radicchio, endive, cranberry vinaigrette

Roasted Fall Squash

whipped ricotta, crispy sunchokes, picked herbs, rosemary-pomegranate syrup

Vermont Cheese Board

Bayley Hazen Blue, Champlain Valley Triple Cream, Vermont Shepard Invierno, Blue Ledge Lakes Edge; apple butter, dried fruit, crackers

Blue Cheese Garlic Toast

Red Hen bread, roasted garlic, honey

Maple-Rosemary Nuts (set on the bar)

Maple Chili Chicken Wings

blue cheese dressing

BURGERS & SIDES SECOND COURSE SERVED FAMILY STYLE

Burgers served on platters, cut in half and skewered. Hand Cut Fries & Salad served on the side.

LaPlatte River Angus Farm Beef

bacon, arugula, cheddar, pickled red onions

Farmhouse Veggie Burger

kimchi, roasted mushrooms, Champlain Valley Creamery smoked queso

LUNCH & DINNER ADD-ONS

DESSERT \$4.95 per person

Half Slices of Chocolate Stout Cake With Whipped Cream

OYSTERS ON THE HALF SHELL \$34 per dozen

SHELLFISH PLATEAU \$70 each

Oysters, Littleneck Clams, P.E.I. Mussels, lobster, Hamachi Crudo, Shrimp Cocktail

THANK YOU FOR CELEBRATING WITH US

We're so pleased you'll be joining us for your next event. Just a little bookkeeping before we proceed. Please read and fill out the form below.

Host/Contact: _____ Company: _____

Phone Number: _____ Email: _____

Address: _____

Event Date(s): _____ Guest Count: _____

THE FINE PRINT

- All rates and prices are subject to change.
- Menus are subject to change due to seasonal availability.
- Promotional gift cards, weekly promotions and discounts, coupons, and/or vouchers cannot be used or applied during private functions.
- Parties will be charged for all drinks (beer, wine, cocktails) a la carte. Drinks ordered will be added to the final bill.
- Guest count must be confirmed and guaranteed 72 hours in advance. Your final guest count is the minimum number of guests for which you will be charged.
- We offer bookings for the private dining room on a first come, first serve basis. Please note that the space will not be held for you tentatively or otherwise, until the deposit has been processed.
- A \$250 deposit is required to reserve the room and is 100% refundable up to 14 days before the reserved date of the event. If the event is cancelled within 14 days leading up to the event, the deposit will not be refunded. We will apply 100% of the deposit to your final check at the close of your event.
- Groups will be presented with one check. All bills are subject to applicable state and local taxes and 20% service charge on food and beverage charges. Payment accepted via cash or credit card (Visa, Mastercard, Discover, American Express)

I have read and agree to the terms and conditions stated above.

Event Host/Hostess

Date

The Farmhouse Tap & Grill Manager

Date