



2022 PRIVATE EVENTS IN *THE PARLOR*

The Parlor was created as an oasis for beer enthusiasts. Designed with a subterranean speakeasy in mind, the Parlor is a warm and inviting space.

- 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 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**.

GUEST ARRIVAL TIMES

Guest arrival times can be scheduled anytime between 4:00pm and 6:00pm.

DEPOSIT & ROOM RENTAL FEE

A \$250 deposit is required to reserve the Parlor and is 100% refundable until 14 days prior to the event. The restaurant does not charge a room rental fee. However food & beverage minimum spends do apply. See below for details.

EVENING EVENT MINIMUM FOOD & BEVERAGE SPENDS

Food & Beverage minimums are calculated by the total of food and beverage charges before taxes and gratuity are added. If your bill comes up short, we will issue you a gift card for future use to ensure that the minimum spend is achieved.

Full Evening Minimum

**The Parlor is yours for the entire evening*

\$3,000 Friday & Saturday Nights

\$2,000 Sunday - Thursday Nights

Partial Evening Minimum

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

\$1,500 Friday & Saturday Nights

\$1,000 Sunday - Thursday Nights

Lunch Minimum

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

\$7500 Daily

2022 BLACKOUT DATES

**The Parlor is unavailable for events on these dates. Other blackout dates may apply.*

February 19-25	April 17	May 13, 14, 15	May 20, 21, 22	May 28, 29
June 17,18,19	June 24,25,26	July 1,2,3,4	July 8,9,10	July 15,16,17
July 22,23,24	July 29,30,31	Aug 5,6,7	Aug 12,13,14	Aug 19,20,21
Aug 26,27,28	Sept 3,4,5	October 8, 9, 10	November 24	December 24, 25
December 31				

MENU OPTIONS

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

**Menu items are subject to change, and often do, due to seasonal menu changes*

**Drinks and beverages are not included in menu prices. All drinks and beverages are charged regular restaurant prices, and added to your final bill.*

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 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

CASUAL SIGNATURE BURGERS MENU

\$38.95 per person

STARTERS PRE-SET ON THE BIG TABLE:

Pitchfork Farm Beets

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

Vermont Cheese Board

selection of Vermont artisanal cheeses; 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

Served on platters, cut in half and skewered. Fries & salad served on the side.

LaPlatte River Angus Farm Beef Burger

bacon, arugula, cheddar, pickled red onions

Farmhouse Veggie Burger

kimchi, roasted mushrooms, Champlain Valley Creamery smoked queso

A MORE FORMAL DINNER MENU

\$52.95 per person

STARTERS PRE-SET ON THE BIG TABLE:

Pitchfork Farm Beets

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

Vermont Cheese Board

selection of Vermont artisanal cheeses; 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

ENTREES & SIDES

Served family style in chafing dishes. Specific menu items will be selected and confirmed as your event date nears. Vegetarian / vegan entrees will be plated and offered upon individual guest request, at no additional charge.

One Locally Sourced Meat Entree *such as:*

Adams' Farm Chicken & Biscuits
LaPlatte Beef Yankee Pot Roast
Pulled Vermont Pork with BBQ sauce

One Fish Entree *such as:*

Cast Iron Seared Faroe Island Salmon

Seasonal Sides *such as:*

Roasted Veggies & Kale
Buttermilk Whipped Potatoes
Nitty Gritty Grain Co. Polenta

COCKTAIL PARTY APPETIZERS MENU

\$24.95 per person

STARTERS PRE-SET ON THE BIG TABLE:

Pitchfork Farm Beets

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

Vermont Cheese Board

selection of Vermont artisanal cheeses; 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

LUNCH & DINNER ADD-ONS

Available for any party

DESSERT \$4.95 per person

Half Slices of Chocolate Stout Cake With Whipped Cream

OYSTERS ON THE HALF SHELL \$40 per dozen

SHELLFISH PLATEAU \$75 each (3 days notice)

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

THANK YOU FOR CELEBRATING WITH US!

We are pleased you'll be joining us for your event. Here are a few details to be aware of as we proceed. Please read and fill out the form and sign where indicated below:

Host/Contact: _____ Company: _____

Phone: _____ Email: _____

Event Date: _____ Guest Count: _____

THE FINE PRINT

We offer bookings for the private dining room on a first-come/first-served basis, with a minimum two-week lead time.

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 canceled within 14 days leading up to the event, the deposit will not be refunded except in the case of "force majeure" as described below. We will apply 100% of the deposit to your final check at the close of your event. Please note that the space will not be held for you until the deposit has been processed.

Final guest count must be confirmed 72 hours in advance.

Your final guest count is the minimum number of guests for which you will be charged, but your total bill will not be less than the Food & Beverage minimum (not including applicable taxes, service charge and/or gratuity). All drinks ordered will be added to the final bill.

Promotional gift cards, other promotions and discounts, coupons, and/or vouchers cannot be used as payment for or applied to your bill.

The restaurant has in-force liquor liability insurance and will gladly provide a certificate of liability insurance to our guests. The restaurant and its employees reserve the right to deny service of alcohol to any guests at its sole discretion.

Institutional parties may need to provide the restaurant a certificate of general liability insurance (or event insurance).

You 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.

I have read and agree to the terms and conditions stated in this eight page document.

Event Contact Date

The Farmhouse Tap and Grill Manager Date

“Force Majeure”

Neither Party (the Restaurant or the Guest) shall be liable for delays or any failure to perform due to causes beyond its control, including, but not limited to, severe storm, fire, flood, earthquake, damage or destruction to facilities, health and/or public safety hazards, disease including but not limited to any declared or undeclared quarantine, outbreak, epidemic or pandemic, travel or other restrictions, labor disturbance, war, civil commotion, shortage or unavailability of labor, governmental law, ordinance, order or regulation and may terminate this agreement.

If this Agreement is terminated pursuant to this Force Majeure provision, all deposits and prepayments made by Guest to the Restaurant shall be refunded. The Party invoking this Force Majeure provision may terminate this Agreement upon providing written notice or other reasonable method under the circumstances to the other Party at any time prior to a scheduled event.