

Park Tavern
Social and Corporate Events Guide



Intown Destination. Parkside Charm.

Piedmont Room



The Piedmont Room may be rented for afternoon (before 4:00pm) or evening (6:00pm-11:00pm) events. Fees include ivory table linens, a variety of 60" round, 36" round, high cocktail tables and rectangular tables, gold Chavari chairs with ivory cushions, tea candles and votive holders for guest tables, and optional 12x16 stage.

	<u>Rental Fee</u>	<u>Food & Beverage Minimum</u>
Monday-Thursday	\$1,000	\$4,000
Friday/Sunday Evening	\$2,000	\$7,000

*Additional rental time may be added based on availability for \$500.00 per hour.
Optional Band Riser (up to 12x16') available for \$650.*

Piedmont Garden Tent & Meadow



The Piedmont Garden Tent is a seasonal venue rented from March through November. It is available to host events either before 4:00pm or 6:00-11:00pm.

Fees include Air-Conditioning or Heating if Needed; ivory table linens, a variety of 60" round, 36" round, high cocktail tables and rectangular tables, gold Chavari chairs with ivory cushions, tea candles and votive holders for guest tables, 20x20' dance floor.

Standard Rates: Ideal for Parties of 50-140 Guests

	<u>Rental Fee</u>	<u>Food & Beverage Minimum</u>
Monday-Thursday	\$1,000	\$4,000
Friday/Sunday Evening	\$2,000	\$7,000

With Tent Extension Rates: Ideal for Parties of 120-250 Guests

	<u>Rental Fee</u>	<u>Food & Beverage Minimum</u>
Monday-Thursday	\$2,500	\$7,000
Friday/Sunday Evening	\$3,500	\$11,000

*Additional rental time may be added based on availability for \$500.00 per hour.
Optional Band Staging (up to 12x20') available for \$850.*

Menus

Plated, Active Stations, or Traditional Buffet, our Culinary Team looks forward to preparing a menu built specifically for your preferences.

All of our menus are Market Priced with exact pricing determined 30 days prior to your event. Our expected Market Price (MP) ranges are listed below.

22% Service Charge and 8.9% Sales Tax Applies to All Food & Beverage Pricing.

For Cocktail Hour

Butler-Passed Hors D'oeuvres: *Please Select Four*

Seafood & Poultry:

Smoked Salmon on Cucumber Rounds *with Wasabi-Dill Cream Cheese*
Seared Peppercorn Ahi Tuna on Wonton Chip
Crab Cakes with Remoulade
Shrimp & Grits Shooters
Deviled Eggs with Smoked Salmon and Caviar
Lobster Empanadas
Miniature Lobster Rolls

Vegetarian:

Roasted Corn Cakes with Avocado Relish
Brie en Croute with Raspberry-Almond Filling
Tomato Soup Shooters with Mini Grilled Cheese
Mac & Cheese Fritters *with Red Pepper Sauce*
Pimento Cheese Fritters
Strawberry & Balsamic Crostini *with Whipped Ricotta and Shaved Basil Ribbons*
Georgia Peach Empanada *(Spring/Summer)*
Watermelon, Feta, and Mint Skewer with Balsamic *(Spring/Summer)*
Grilled Peach & Crème Fraîche Crostini *(Spring/Summer)*
Autumn Bruschetta *with Butternut Squash, Apple, Pecans, Goat Cheese and Hot Honey (Fall/Winter)*

Beef and Pork:

Biscuits with Country Ham and Pimento Cheese
Bacon Wrapped Dates stuffed with Goat Cheese
Miniature Beef Wellington
Crostini of Grilled Beef Tenderloin and Horseradish Cream; *Bleu Cheese & Balsamic Drizzle*

Buffet Selections

These displays may be served on their own or accompanied by interactive stations and/or passed hors d'oeuvres

TRADITIONAL BUFFET:

SALADS/VEGETABLES: Select 2 options

Classic Caesar Salad with Herbed Croutons and Shaved Parmesan Cheese
Harvest Salad with Baby Greens, Sliced Granny Smith Apples, Candied Pecans, Shaved Parmesan, Herbed Crouton, Maple Vinaigrette
Roasted Broccolini with Garlic and Sea Salt
Blistered Green Beans; Soy Sauce
Field Greens with Strawberries, Candied Pecans, Goat Cheese; Sweet Peppercorn Vinaigrette

ENTREES: Select 2 options

Chef Travis' "Almost Famous" Fried Chicken
Charred Lemon Chicken Piccata
Chicken Marsala
Cedar Plank Salmon with Citrus Glaze
Braised Beef Short Rib

ACCOMPANIMENTS: Select 3 options

Smoked Gouda & Mushroom Risotto with Asparagus and Tomatoes
Shrimp Linguini with Basil Oil; Sun-Dried Tomatoes and Artichokes
Spinach Ravioli in a Creamy Tomato Sauce
Butternut Squash Ravioli; Brown Butter (Fall/Winter only)
Herb Roasted Fingerling Potatoes
Horseradish & Sour Cream Mashed Potatoes

Buffet Only, Market Price \$55.00-\$57.00 per person

With Passed Hors d'oeuvres and Carving Station, MP \$67.00-\$69.00 per person

SOUTHERN STYLE BUFFET

SALADS/VEGETABLES: Select 2 options

Southern Caesar Salad with Cheese Grit Croutons and Shaved Parmesan Cheese
Spinach Salad with Bacon, Cherry Tomatoes, Red Onion; Buttermilk Herb Dressing
Fire-Roasted Corn with Arugula, Cherry Tomatoes, Avocado; Sweet & Spicy Honey Vinaigrette
Garlic Green Beans
Field Greens with Strawberries, Candied Pecans, Goat Cheese; Sweet Peppercorn Vinaigrette

ENTREES: Select 2 options

Chef Travis' "Almost Famous" Fried Chicken
Cedar Plank Salmon with Citrus Glaze
Braised Beef Short Rib
Bourbon Glazed Pork Tenderloin
Southern Style Chicken & Dumplings

ACCOMPANIMENTS: Select 3 options

Homestyle Mac & Cheese with Bread Crumb Topping
Braised Collard Greens
Jalapeno Cheddar Grits
Herb Roasted Fingerling Potatoes
Horseradish & Sour Cream Mashed Potatoes
Warm Buttermilk Biscuits and Cornbread Muffins; Whipped Butter

Buffet Only, Market Price \$55.00-\$57.00 per person

With Passed Hors d'oeuvres and Carving Station, MP \$67.00-\$69.00 per person

TASTE OF THE MED BUFFET:

SALADS/VEGETABLES:

Spinach and Date Salad with Red Onion, Almonds, Dill, Mint, Feta Cheese
Marinated Tomato and Cucumber Salad with Pickled Red Onion, and Dill (Feta Cheese optional)

ENTREES:

Chicken Breast Kabob marinated in Lemon, Garlic, and Yogurt; Red Peppers, and Zucchini; Tzatziki Sauce
Salmon Kabob with Red Peppers and Zucchini; Fresh Herb Salad; Tzatziki Sauce

ACCOMPANIMENTS, SELECT THREE:

Saffron Basmati Rice with Lemon, Golden Raisins, and Lentils
Crispy Potatoes with Lemon and Yogurt Sauce
Housemade Falafel with Tzatziki Sauce
Roasted Garlic Hummus topped with Zatar Spiced Ground Beef; Warm Pita
Roasted Red Pepper Hummus with Warm Pita
Roasted Eggplant Spread with Date Molasses, Mint, and Feta; Warm Pita

Buffet Only, Market Price \$53-55 per person

With Passed Hors d'oeuvres and Carving Station, Market Price \$65-67 per person

À la Carte Stations

Select a Minimum of 3 if not Paired with one of the Buffets listed on previous page

Carving Station: Choice of Two

Roasted Turkey with Orange Cranberry sauce
Roasted Pork Tenderloin caramelized with a Honey Mustard glaze
Kentucky Bourbon Glazed Boneless Pork Tenderloin
Herb Crusted Prime Rib
Rosemary Crusted Flat Iron Steak
Roasted Fennel Crusted Rack of Lamb
Tuscan Seasoned Whole Roasted Chicken
Cedar Plank Salmon

All served with seasonal vegetables, scalloped potatoes, and appropriate condiments

Pasta Station: Choice of Two

Beef Short Rib Ravioli with Short Rib and Tomato Ragu Sauce
Lobster Ravioli with Vodka Sauce; Lobster Meat Topping
Spinach Ravioli with Tomato Basil Cream; *Cherry Tomatoes & Spinach*
Roasted Pepper Ravioli with Sausage and Peppers in a Spicy Tomato Sauce
Penne Primavera with Broccoli, Squash, Zucchini, and Fresh Peas with Classic Alfredo Sauce
Butternut Squash Ravioli with Sage Brown Butter Sauce (*Fall/Winter*)
Roasted Vegetable Ravioli with Smoked Gouda Mushroom Reduction
Served with Garlic Bread Sticks and Freshly Shaved Parmesan

Asian Station

Select Two: General Tso' Chicken; Orange Chicken; Beef & Broccoli; Sesame Chicken;
Vegetable Lo Mein; Shrimp Lo Mein

Served with:

Sticky Rice or Vegetable Fried Rice
Fortune Cookies

Traditional Take-Out Boxes & Chopsticks

Shrimp and Grits Martini Station

Creamy Stone-Ground Grits with Wild American Shrimp, Caramelized Onions and Roasted Red Peppers,
Finished in a Cream Sherry Sauce
(option to add Andouille Sausage)

Best of the South Bar: Choice of Three

Beef Short Rib Sliders; *Shaved Pickles on King's Hawaiian Rolls*
Baked Mac & Cheese with Bread Crumb Topping
Tail-On Shrimp with Spicy Cocktail Sauce
Crab Hushpuppies
Chicken and Dumplings
Corn Souffle

Greens & Things: Choice of Two

Served with Flatbreads and Crackers
Asian Slaw with Cabbage, Kale, Carrots, Ginger Dressing, and Fried Wontons
Beet Salad with Goat Cheese, Oranges, Pickled Red Onion, Pistachios
Southern Caesar Salad with Cheese Grit Croutons and Shaved Parmesan Cheese
Harvest Salad with Baby Greens, Sliced Granny Smith Apples, Candied Pecans, Shaved Parmesan, Cornbread Croutons,
Maple Vinaigrette
Warm Quinoa Salad with Spinach, Butternut Squash, and Cranberries (*Fall/Winter*)
Arugula Salad with Watermelon, Feta Cheese, Slivered Almonds, Balsamic (*Spring/Summer*)

Slider Bar: *Choice of Two*

All Sliders served on King's Hawaiian Rolls

Served with Truffle Parmesan Tater Tots

Portabella Slider with Goat Cheese, Roasted Red Pepper and Spinach

Braised Beef Short Rib with Shaved Pickles and Cole Slaw

Classic Cuban *with Ham, Roasted Pork, Swiss, Mustard (*served on Cuban Bread)*

BBQ Pork Slider with Cole Slaw and Dill Pickle

Impossible Burger (Plant Based) with Choice of Toppings

Nashville Hot Chicken Slider with Shaved Pickle and Japanese Mayo

Charcuterie Board

Chef's Selection of Meats and Cheeses

Sliced French Baguette, Crackers, Flatbreads

Marinated Olives, Spiced Nuts, Fruit Preserves

Saffron & Spice, *Select Three:*

Spinach and Date Salad with Red Onion, Almonds, Dill, Mint, Feta Cheese

Chicken Breast Kabob *marinated in Lemon, Garlic, and Yogurt; Red Peppers, and Zucchini; Tzatziki Sauce*

Salmon Kabob *with Red Peppers and Zucchini; Fresh Herb Salad; Tzatziki Sauce*

Saffron Basmati Rice with Lemon, Golden Raisins, and Lentils

Crispy Potatoes with Lemon and Yogurt Sauce

Housemade Falafel with Tzatziki Sauce

Suggested Menu Combinations

Chef's Choice Menu

Passed Hors d'oeuvres, Carving Station, Pasta Station & Asian Station
Market Price \$68-71 per person

A Taste of the South

Passed Hors d'oeuvres, Carving Station, Shrimp & Grits Martini Bar, Best of the South
MP \$69-72 per person

South by Southwest

Passed Hors d'oeuvres, Carving Station, Shrimp & Grits Martini Bar, South of the Border
MP \$69-72 per person

A Taste of Italy

Passed Hors d'oeuvres, Charcuterie Display, Carving Station, & Pasta Station
MP \$73-76 per person

All Mom's Favorites

Passed Hors d'oeuvres, Carving Station, Shrimp & Grits Martini Station, Charcuterie Display; & Greens and Things Display
MP \$77-81 per person

Around the World

Passed Hors D'oeuvres, Slider Bar, South of the Border, Shrimp & Grits Martini Bar, Taste of the Med
MP \$81-84 per person

The "Perfect" Menu

Passed Hors d'oeuvres, Carving Station, South of the Border, Best of the South, Pasta Station, Taste of the Med
MP \$86-90 per person

Seated Dinner Menu

All entrée prices include Passed Hors D'oeuvres (selection of four from A la Carte menu) and your choice of salad.

Salad Selections—Select One

Watermelon & Arugula (*Spring/Summer Seasonal Item*)
Feta Cheese, Slivered Almonds, Balsamic

Poached Pear (*Fall/Winter Seasonal Item*)
Baby Greens with Bleu Cheese, Poached Pear, Candied Pecans, Sweet Peppercorn Vinaigrette

Park Tavern's Southern Caesar Salad
Crisp Romaine; Park Tavern's Cheese Grit Croutons; Homemade Caesar Dressing

Seared Tuna
Rainbow Kale, Brussels sprouts, and Cabbage Slaw; Sashimi-Grade Tuna Sliced Thin; Sesame-Ginger Dressing

Harvest Salad
Baby Greens, Sliced Granny Smith Apples, Candied Pecans, Shaved Parmesan, Cornbread Croutons, Maple Vinaigrette

Seated Dinner Entrées—Select up to Three

Miso Glazed Black Cod
MP \$77-81

Blackened Grouper
MP \$76-80

Pan Seared Sockeye Salmon with Lemon Butter & Garlic
MP \$75-79

Pan Seared Jumbo Scallops; Tomato Lobster Sauce
MP \$77-81

Pan-Fried Chicken Marsala; Mushrooms & Marsala Wine
MP Market Price \$68-72

Braised Short Rib with Au Jus
MP \$76-80

Filet Mignon with Herb Compound Butter
MP \$85-89

Greek Style Roasted Cauliflower Steak
Vegan, Gluten Free, Dairy Free
MP \$68-72

DUO Entrées:
Filet Mignon AND Sockeye Salmon
MP \$83-87

Filet Mignon with Compound Herb Butter AND Pan Seared Breast of Chicken
with a Lemon Garlic Cream Sauce
MP \$82-86

Filet Mignon AND Steamed Maine Lobster Tail
MP \$97-102

Entrée Accompaniments - Select Two

Grilled Asparagus with Lemon Zest
Roasted Broccolini
Maple Glazed Carrots

Wild Mushroom Risotto
Au Gratin Potato Stack
Roasted Fingerling Potatoes with Sea Salt & Herbs
Spicy Potatoes Bravas
Creamy 'Smashed' Potatoes

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*Select up to Three Entrées including Vegetarian Option*  
*+ \$8.00 per person surcharge for third non-vegetarian entrée option*

*Select Two Accompaniments to be served with All Entrees*

*Please refer to our Seated Dinner Guidelines for additional details.*

# Bar & Beverage Options

All Open Bar Packages include Non-alcoholic Beverages and Tray-Passed Beverages during Cocktail Reception

## Open Light Bar

**Bottled Beer:** Miller Lite, Bud Light, Coors Light, Michelob Ultra

**Wine:** Woodbridge Chardonnay, Woodbridge Merlot, Woodbridge Cabernet Sauvignon, Woodbridge White Zinfandel, J. Roget Champagne

**29.00 for 3 Hours // \$33.00 for 4 hours**

## Well Brand Open Bar

### **Liquors:**

Tequila: El Jimador Silver

Whiskey: Jack Daniel's

Vodka: White Claw Vodka and White Claw Vodka Flavors (*Pineapple, Mango, Black Cherry*)

Gin: Ford's

Rum: Bacardi

Scotch: Dewar's

**Bottled Beer:** Miller Lite, Bud Light, Coors Light, Michelob Ultra

**Wine:** Woodbridge Chardonnay, Woodbridge Merlot, Woodbridge Cabernet Sauvignon, Woodbridge White Zinfandel, J. Roget Champagne

**\$37.00 for 3 Hours // \$43.00 for 4 Hours**

## Premium Open Bar

### **Liquors:**

**Vodka:** Tito's Homemade Vodka, Absolut, Ketel One, Absolut Flavors

**Tequila:** Camarena Silver

**Gin:** Beefeater, Bombay Sapphire

**Rum:** Diplomatico Planas, Captain Morgan

**Scotch:** Glenlivet, Johnny Walker Black

**Whiskey & Bourbon:** Jack Daniels, Jameson, Wild Turkey and Knob Creek

**Blend:** Crown Royal

**Brandy, Cognac & Liqueur:** Martel, Amaretto, Kahlua, Grand Marnier, Southern Comfort, Rum Chata

**Bottled Beer:** Hard Seltzers, Sweetwater 420, Scofflaw, Bud Light, Miller Lite, Michelob Ultra, Stella Artois

**Wine:** Edna Valley Chardonnay, Joel Gott Sauvignon Blanc, Santa Cristina Pinot Grigio, Oberon Merlot, Louis Martini Cabernet Sauvignon, Bonanza Cabernet Sauvignon, Hangtime Pinot Noir, Gerard Bertrand Cotes de Roses

**Champagne:** Michelle Sparkling Wine

Gourmet Coffee Station; Also includes Red Bull and Ginger Beer

**\$42.00 for 3 Hours // \$46.00 for 4 hours**

## Super Premium Open Bar

**Vodka:** Tito's Handmade Vodka, Absolut Elyx, Grey Goose, Ketel One

**Tequila:** Casamigos, Avion 44 Tequila Anejo, Herradura Silver

**Whiskey & Bourbon:** Whistle Pig 10 Year, Noah's Mill, HillRock, Basil Hayden, Booker's, Jack Daniels Bonded

**Blend:** Crown Royal and Jameson

**Gin:** Hendrick's

**Rum:** Santa Teresa

**Scotch:** McCallan 12

**Brandy, Cognac & Liqueur:** Martel, Amaretto, Kahlua, Grand Marnier, Southern Comfort, Rum Chata

**Beer/Seltzers:** Hard Seltzers; Sweetwater 420, Scofflaw, Miller Lite, Stella Artois

**Wine:** Freemark Abbey Sauvignon Blanc, Stag's Leap Karia Chardonnay, Jermann Pinot Grigio, La Moussier Sancerre, Oberon Merlot, Justin Cabernet Sauvignon, Orin Swift Abstract Red Blend, Moillad Chablis, Barvium Pinot Noir, Rock Angel Rose

**Champagne:** GH Mumm Champagne

Gourmet Coffee Station; Also includes Red Bull and Ginger Beer

**\$44.00 for 3 Hours // \$50.00 per person**

## *À la Carte Beverage Options*

### **Unlimited Non-Alcoholic Beverage Package**

*This package must be purchased if you opt not to serve any of the Open Bar options listed above.*

\$6.00 per person for events 1-3 Hours

\$12.00 per person for events 3+ Hours

Includes assorted sodas, juices, coffee, iced & hot tea

### **Drink Tickets:**

**Light Drink Ticket** (good for one beer or house wine) \$7.50 per ticket++

**Well Drink Ticket** (good for one beer, house wine or well liquor) \$8.50 per ticket++

**Premium Drink Ticket** (good for one beer, premium wine or premium liquor) \$9.50 per ticket++

### **Per-Consumption (By the Drink) Service:**

Super Premium Liquor \$13.00, Premium Liquor \$12.00, Well Liquor \$11.00, Premium Wine \$11.00, House Wine \$9.00, Beer \$7.00

**A \$350.00 bartender fee per 100 guests is required for all Bars with Per-Consumption Tabs or Drink Tickets.**

## *Dessert Specialties*

Ice Cream Sundae Station

*Artisanal Chocolate and Vanilla Ice Creams*

*Chopped nuts, cookies bites, warm chocolate and caramel syrups, strawberries, sprinkles and whipped cream*

*\$10.00 per person*

Bananas Foster Martini Station

*Chef-Attended Flambé Station*

*\$10.00 per person*

Housemade Churro Bar

*Cinnamon Sugar Churros served with Nutella and Caramel Dipping Sauces and Whipped Cream*

*\$8.50 per person*

Petite Indulgences Display

*Selection of Miniature Desserts Displayed on Tiered Mirrors & Silver Trays as a self-service station*

*Cheesecake Bites, Death by Chocolate, Key Lime Tarts, Italian Cannoli, Tiramisu*

*\$11.00 per person*

Cheesecake Bar

Create your own dream dessert with New York Style Cheesecakes and Chef's Selection of Seasonal Toppings such as Warm Chocolate Sauce and Caramel Syrup, Gingerbread Crumbles, Cookie Pieces, and Seasonal Fruit Compote

*\$9.00 per person*

# Event Policies

**The signed event contract and full payment of the facility fee are required to reserve any date.**

Upon receiving a contract, you have a 24-hour period to review and return the contract.

Rental fees for any venue are based on a 4-hour event, not including setup or breakdown.

Complimentary self-parking is available for special event guests on event days only. Complimentary self-parking is **not** provided for venue tours, vendor meetings, or other on-site meetings.

21% service charge and 8.9% sales tax applies to all food & beverage purchases. The service charge is subject to sales tax.

A 50% food and beverage deposit is due 30 days prior to the event. This deposit is based on tentative menu selections and an estimated head count. The final head count and remaining balance are due TEN business days prior to the event.

Piedmont Room is not responsible for any items left after an event. Please assign someone to gather and take home all personal belongings.

*Can't Wait to Work with You!*