

*** THE SPLIT RAIL TAVERN ***

CRAFT * HANDMADE * LOCAL

Event Menu

Call: 484-999-8805

Split Rail Tavern's catering menu is designed to accommodate many types of events such as:

Happy Hours

Showers

Rehearsal Dinners

Birthday Parties

Corporate Parties

Holiday Parties

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Event Details:

Client:

From: The Split Rail Tavern

Company: jday111@aol.com, cell: 610-716-3732

Email:

Event:

Date:

Time:

Site: The Split Rail Tavern, Upper Level

Number of Guests:

Please Select From the Following Bar Packages
Alcoholic Beverage Service Based on Two Hours

Wine and Beer Package

2 Whites and 2 Reds Available

Select Bottles and 6 Varieties of Selected Drafts Available

Assorted Non Alcoholic Beverages

\$ 20.00 per guest

Full Open Bar

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Dewars Scotch,

Jack Daniels, Jim Beam, Jose Cuervo

All Wines Available

Select Bottled Beer and All Drafts Available

Assorted Non Alcoholic Beverages

\$ 30.00 per guest

Premium Open Bar

Grey Goose, Bombay Sapphire, Bacardi, Captain Morgan, Makers Mark,

Johnny Walker Red, Bulleit Bourbon, Jameson, Altos Tequila

Signature Cocktails Available

All Wines Available

Select Bottled Beer and All Drafts Available

Assorted Non Alcoholic Beverages

\$ 35.00 per guest

Small Plates Buffet

\$18 per person + tax & gratuity

Includes:

ASSORTED APPETIZERS – Pick 2

- Artichoke Dip served with pita chips
- Mixed Olives
- Roasted Peppers with Goat Cheese and Pine Nuts served with crostini
- Radish & Butter served on crostini
- Wings served with blue cheese dressing
- Mini Crab Cakes served with tartar sauce
- Crudité
- Margarita Flatbread
- Baba Ganoush served with pita chips
- Eggplant Caponata served with crostini
- Curry Chicken Salad served with crostini and pita chips
- Arancini (fried risotto balls)
- Meat Plate (additional charge)
- Cheese Plate (additional charge)
- Meat & Cheese Plate (additional charge)

Pick 1

Soba Noodle Salad

Pasta Salad

Cole Slaw

Broccoli Salad with Cheddar & Bacon

German Potato Salad

Salad – Pick 1

Caesar Salad

House Salad

Spinach Salad

Caprese

Non-Alcoholic Drinks (Soda, Iced Tea & Coffee)

Hot Entrée Buffet

25 Person Minimum

Includes choice of two entrées, salad, two sides and non-alcoholic beverages

Tier 1 - \$21 per person + tax & gratuity

Baked Chicken & Rice Pilaf	Baked Ziti
Penne Ala Vodka	Sausage & Peppers
Eggplant Parmesan	Chicken & Bowtie Pasta

Tier 2 - \$24 per person + tax & gratuity

Chicken Marsala	Flank Steak
Chicken Cacciatore	Braised Brisket
Chicken Piccata	Shrimp Fried Rice

Tier 3 - \$28 per person + tax & gratuity

Braised Pork Chops	Fried Chicken
Salmon Tiki Masala	Short Rib Stroganoff over Egg Noodles
Crab Cakes	

Salad – Pick 1

Traditional Caesar
Mixed Greens Salad
Caprese Salad
Spinach Salad

Sides – Pick 2

Roasted Rosemary Red Bliss Potatoes	Green Bean Almondine
Mixed Vegetable Medley	Mashed Potatoes
Mushroom Rice	Pasta Salad
Cajun Rice	Potato Salad
Broccoli Salad	
Cole Slaw	

TERMS AND CONDITIONS

- I. Patron hires Caterer and Caterer agrees to provide the food and beverages, services and other arrangements for the function at the prices set forth in this agreement and are subject to the terms and conditions set forth herein which the patron is to review. Patron agrees to pay said prices and other charges as described here.
- II. Patron agrees to remit 80% of total estimate with signed contract. Deposit amount as listed on invoice is required as confirmation of order.
- III. Patron agrees to remit final menu choices, estimated guest count and balance due no later than 2 weeks prior to your event date.
- IV. Patron agrees to advise Caterer of any increase over the estimated guest count at least five business days prior to the function date. New count will become the final guest count (minimum billing amount). Full payment based on final guest count and any additional charges incurred are due at least four business days prior to the function date.
- V. Patron is required to submit a credit card with written authorization for the caterer to charge for any additional charges such as: guest count overages, overtime charges, etc. Should the number of guests in attendance at the function be over the final guest count, Patron's credit card will be charged for the extra guests on the day of the event. Caterer will not be required to serve more than three percent over the final guest count.
- VI. Caterer will accept personal and out of state checks up to two weeks prior to the date of the event described herein. Payments after such date must be made by credit card, certified check or wire transfer.
- VII. The function shall begin promptly at the scheduled time and the function room or area shall be vacated at the indicated closing time. Should the time be extended, Patron will bear the additional costs resulting therefrom.
- VIII. Reasonable menu substitutions will be made if necessary. All food and beverage prices quoted are those in effect at the time of the contract is signed and may be subject to increase due to unforeseen changes affecting the market cost of food and beverage.
- IX. Caterer agrees to accommodate special menu requests to the best of its ability, including those related to allergens. Patron understands that caterer's facilities handle all the major allergens, gluten and other ingredients. Because of the potential for cross-contact Caterer does not guarantee that any items will be completely "free" of any ingredient.
- X. Caterer and Patron agree:
 - a. That Patron shall cause the function to be held in an orderly manner.
 - b. That alcoholic beverages will be refused to guests who appear intoxicated.
 - c. That games of chance will not be permitted unless proper written legal permission has been requested and obtained from local authorities by the Patron.
- XI. The Patron agrees to pay for any and all damages and losses to the premises caused by the Patron or the Patron's guests.
- XII. Prior mutual consent in writing is required in case of:
- XIII. Caterer shall not be liable for damage or destruction or loss of property belonging to Patron or Patron's guests which is exhibited, or left on Caterer's premises.
- XIV. Should the caterer be unable to perform for reasons beyond his control, the Caterer shall notify Patron as soon as reasonably possible and shall return any advance deposits to Patron, less any costs incurred prior to cancelation. In this event, the Caterer also agrees to make all reasonable effort to assist the Patron in obtaining an alternate caterer for the function. It is further agreed that should the Patron cancel the function, the patron shall be responsible for and pay the Caterer according to the following terms:
 - a. If cancellation occurs within 72 hours of the event dates; 50% of the total estimated invoice
 - b. If cancellation occurs between the period of more than 72 hours and 7 days prior to the event date; 25% deposit will be retained, but no additional funds will be charged.
 - c. If cancellation occurs more than 30 days prior to the event date, the Caterer will refund all monies collected from the Patron.
- XV. Sales tax is additional unless a valid Pennsylvania Tax Exempt Certificate is provided with the first deposit.

XVI. Patron agrees to pay interest at the rate of 1.5% per month (annual percentage rate of 18%) or, at the maximum rate of interest permitted by law, (whichever is lower) on all delinquent charges PLUS Caterer's reasonable attorney's fees in the event collection of unpaid charges is placed in the hands of an attorney.

XVII. In the event this agreement is signed in the name of the corporation, partnership, association, club or society, the individual signing represents to Caterer that he or she has full power and authority to sign and deliver this agreement.

- a. The supply of food or beverages by anyone other than the Caterer.
- b. The placement of any display on the Caterer's premises or entrances.

XVIII. This agreement contains the entire agreement between the parties. It may not be changed, modified or amended, except by an agreement in writing signed by the party against whom enforcement is sought. This Agreement shall be governed by and construed in accordance with the laws of the State of Pennsylvania.

We are holding these arrangements on a tentative basis. Our services will be considered definite upon receipt of a signed copy of this letter and the below listed deposit. Please note that we will be released from any obligation of service if we have not received a signed copy of this agreement and deposit by **TBD**

Please fill out the below credit card form in the amount of \$ **TBD** , which will be subject to the attached standard Terms and Conditions section and which represents 25% of the estimated total invoice. The balance and the final guest count are due **TBD**.

Client Signature

Print

Date

Sales Manager Signature

Print

Date

CREDIT CARD CHARGE AUTHORIZATION FORM

The Split Rail Tavern

Cardholders Name: _____

Company Name (if applicable): _____

Billing Address: _____

Telephone Number: _____

Date of Event: _____

Location of Event: _____

I, _____(signature)_____, hereby authorize The Split Rail Tavern to

charge my credit card for the amount of \$ _____.

Credit Card # _____

Expiration Date: _____

Would you like to use this card for deposit and final balance? Yes / No

Please submit a copy of both the front and back of credit card to be charged by e-mail or fax to:

jday111@aol.com