



Large Groups and Christmas Parties Basic Information

Christmas Parties: Any group over 20 people requires special pre-arrangements and will be considered a “large group”.

For the 2023-2024 season, we will be limiting Christmas parties to a maximum of 30 people.

We have capacity limits and pre-arranged reservations are required. Please complete and submit our **LARGE GROUP INQUIRY EVENT FORM** ([click here](#)) to request a reservation for your special event. (*You may submit the completed form by email or in person, if easier for you*). One of our Staff/Manager(s)/Owner(s) will contact you to discuss your event and details.

NUMBER OF GUESTS: It is of utmost importance that your confirmed number of guests are accurate at least 10 days in advance. If additional guests arrive (or count increased prior to event), the extra costs will be applied to final bill and are the responsibility of the event host to ensure full payment made by the end of event.

No-Shows: We will allow up to 10% of guests that may be a “no show” for the even host’s final counts in normal circumstances.

However, due to past situations where multiple counts are skewered to less than originally confirmed (by more than 10%, sometimes even 20-50%), **we will be charging \$25++ per every guest that is a no-show; basing it on final confirmed count.** We need to do this as we may have ordered specialty product, prepped based on the final counts, arrange for extra staff, and reserving a larger space than necessary (missing out on other customers), which ends up costing the company \$ due to difference in numbers. **This is why it is so important that counts be confirmed at least 10 days in advance.** In extraordinary circumstances, please contact us immediately so we can try to adjust prior to event (if possible).

All bills must be settled by the end of the event, including any gratuity. The event host will be held responsible for any differences.

EVENT OPTIONS:

Please note these options depend on size of your event group. Menu prices before tax and gratuity. Menu subject to change, without notice.

Off menu. Guests choose from the current menu. Menu prices apply. Please keep in mind that all off menu items are plated through kitchen (that also has the rest of the Pub orders to make). We try to limit to approx. 25 - 30 people or less for off menu choices. Our menu subject to change, without notice.

Limited menu. Offer your guests a couple of specific choices, if required. Menu prices (or quoted price) applies. This is useful to budget cost for event host, when applicable. Please see "off menu".



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Buffet option will not be available for 2023-2024 winter season.

Buffet. We will offer a buffet to larger groups, usually over 25-30 people. Costs will be determined based on size of group. We prefer host pay for all food costs, when buffet. A deposit (1/2 of quote) will be required when booking event. (See Terms and Conditions).

An example holiday dinner buffet may include: Carved roast beef, beef gravy, horseradish, turkey (pre-cut), turkey gravy, turkey stuffing, mashed potatoes, Chef's vegetable, mixed green salad (dressings), Caesar salad (please note, we may use greens when romaine not available), cranberry sauce, bread & spread and an assortment of mini-bite-sized desserts.

We do charge a \$50 carving fee and \$15 corking fee (where applicable).

Special Diets. If you require a special diet for a person or two, please make arrangements for meal prior to event for those specific guests. We do not typically cater the entire buffet for one special diet guest. We may suggest you choose an option off the current menu.

HOST Bar. The cost of all beverages ordered, at the event, will be charged to the HOST tab, to be settled at end of event. Guests can typically choose whatever they prefer, off the beverage menu.

LIMITED HOST Bar. This can be done through drink tickets. The host is responsible, at host's own cost, to provide their guests with as many "tickets" as they'd like. One ticket is equivalent to one drink from the beverage menu, at menu price, and will be added to the host tab, to be settled at end of event. The host has control over how many tickets they wish to provide (and pay for). The host must clarify with server, at the start of event, what the tickets look like and IF limited to certain types of beverages (such as glass beer, wine, single ounce, and non-alcoholic beverages) or can be off full beverage menu. Once the guest has no further drink tickets, it then turns to a cash bar basis for that guest.

CASH Bar. Each individual guest must pay for their own beverages, at menu prices. They can choose from the beverage menu, as appropriate. Sometimes, if larger groups, cash per service (guests pay cash per drink service) may be required, instead of individual tabs. Any beverages not paid for at end of event (such as walk-outs) is expected to be paid by host at end of event.