



The Mural Room at The Pub & Restaurant



Website:
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Banquet Manager:
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Mailing Address:
*20-22 Lincoln Square
Gettysburg, PA 17325*

The Pub & Restaurant



Plated Entrées



Includes:

House Salad with Dinner Rolls

Homemade Honey Cinnamon and Roasted Red Pepper Butter

Add \$1 for Caesar Salad

Up to two sides depending upon description

Soda and Iced Tea included

Choose two entrées from either price group:

\$25

- ◆ **Hickory Chicken:** *Marinated and grilled in our signature barbeque sauce, then smothered in sautéed onions, peppers, & melted Monterey Jack cheese. **
- ◆ **Parmesan Encrusted Mahi Mahi:** *baked to perfection and served with our creamy lime cilantro sauce on the side.*
- ◆ **Sliced Beef Brisket:** *Our famous Sliced Beef Brisket served with a creamy Horseradish sauce on the side. **
- ◆ **Blackened Chicken Pasta:** *Chicken blackened with Cajun & Old Bay seasonings with sautéed spinach, mushrooms, and diced tomatoes, served over whole wheat rotini with homemade Alfredo sauce. Served with salad only.*

\$30

- ◆ **Chicken Chesapeake:** *Grilled chicken topped with crab imperial and broiled to perfection. **
- ◆ **Bruschetta Salmon:** *Fresh Salmon topped with homemade cherry tomato bruschetta. **
- ◆ **Crab Cake:** *Two 4-oz. crab cakes, breaded, seasoned with Old Bay, Pan seared and baked to a golden crisp. Served with salad and one side only.*

****Prepared gluten-free upon request only. Please notify Banquet Manager of any dietary restrictions in advance, so that we may prepare your guest's meal properly.***

{Prices are subject to change and do not include taxes and gratuity}

The Pub & Restaurant



Plated Entrées Continued



Vegetarian Dishes

\$25

- ❖ **Stuffed Pepper:** Red & Green Peppers stuffed with rice pilaf, mushrooms, onions, celery, broccoli & cauliflower, topped with pepper jack & feta cheese crumbles. Served with salad and one side only. *
- ❖ **Eggplant Rollatini:** Grilled eggplant filled with ricotta & mozzarella cheese and spinach. Topped with homemade marinara sauce. Served with salad and one side only. *

Side Dishes:

- **Red Skinned Mashed Potatoes:** A Pub favorite!
- **Sweet Potato Mash:** Our homemade secret recipe!
- **Baked Potato:** Served with butter and sour cream.
- **Rice Pilaf:** Long-grain rice with orzo pasta & special seasonings.
- **Garden Medley:** Zucchini, Red Peppers & Carrots cooked in olive oil and drizzled with balsamic vinegar.
- **Green Bean Almondine:** Steamed and topped with garlic butter & almond slivers.
- **Asparagus:** Steamed and lightly seasoned with salt & pepper (Plated Only).

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The Pub & Restaurant



Dinner Buffet Station



Includes:

House Salad with Dinner Rolls

Homemade Honey Cinnamon and Roasted Red Pepper Butter

Add \$1 for Caesar Salad

Choose two sides from previous page

Soda and Iced Tea included

Choose from two entrees:

\$25 per person

- ◆ ***Hickory Chicken:*** *Marinated and grilled in our signature barbeque sauce, then smothered in sautéed onions, peppers, & melted Monterey Jack cheese. **
- ◆ ***Pasta Bar:*** *Choose linguine or whole wheat rotini with homemade marinara and Alfredo sauces on the side. Includes freshly grated Parmesan cheese and garlic-buttered bread knots.*
- ◆ ***Sliced Beef Brisket:*** *Our famous Sliced Beef Brisket served with a creamy Horseradish sauce on the side. **
- ◆ ***Parmesan Encrusted Mahi Mahi:*** *baked to perfection and served with our creamy lime cilantro sauce on the side.*
- ◆ ***Vegetarian Stuffed Pepper:*** *Red & Green Peppers stuffed with rice pilaf, mushrooms, onions, celery, broccoli & cauliflower, topped with pepper jack & feta cheese crumbles **

****Prepared gluten-free upon request only. Please notify Banquet Manager of any dietary restrictions in advance, so that we may prepare your guest's meal properly.***

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The Pub & Restaurant



Appetizer Trays:



*Each tray includes sixty pieces unless stated otherwise.
Each tray is designed to serve thirty guests.*

- *The Pub's Bruschetta:* Toasted baguette pieces topped with guacamole, bacon, sprouts, lemon aioli spread & our homemade bruschetta mix. **\$125**
- *Crab & Spinach Dip:* A platter of our signature dip served with toasted baguette pieces on the side. **\$160**
- *Miniature Southwest Egg Rolls:* Served with Homemade Avocado sauce. Available vegetarian. **\$120**
- *Miniature Crab Cakes:* Served with Homemade Tartar Sauce. **\$175**
- *Stuffed Mushroom Caps:* Stuffed with basil, tomato, and sausage. Available vegetarian. **\$120**
- *Buffalo Wings:* Large chicken wings tossed in your choice of signature sauce: house hot, mild BBQ, spicy BBQ, honey habanera, or sesame ginger. **\$175**
- *Jumbo Steamed Shrimp Cocktail:* One hundred twenty pieces served cold with homemade cocktail sauce. **\$220**
- *Sandwich Platter:* Choose club and/or wrap from two of the following: Turkey & Provolone, Ham & Swiss, or Chicken & Cheddar. All sandwiches include lettuce, tomato, & mayonnaise **\$180**
- *Italian Stromboli's:* Thirty of our fresh homemade Stromboli rolled with ham, capicola, sausage, Monterey Jack and Mozzarella. Finished with Italian seasonings and served with homemade marinara. **\$195**
- *Vegetable Display:* A variety of great dipping vegetables, served with ranch dressing. **\$75**
- *Fresh Fruit Display:* Created with the seasons ripest fruits. **Market Price**
- *Cheese Display:* Choose two; White or Yellow Cheddar, Swiss, Mozzarella, or Gouda. Served with an assortment of crackers. **\$75**
- *Salad Bowl:* Choose House, Caesar, or Greek. **\$4 per person**
- *Pretzel Twists:* A Pub favorite smothered in garlic butter with marinara sauce for dipping. **\$60**

{Prices are subject to change and do not include taxes and gratuity}

The Pub & Restaurant



Dessert Slices...\$10 per person

Choose from one variety of cake



*Andes Mint Cake
Triple Chocolate Torte
Peanut Butter Madness Cake
Carrot Cake Supreme
Cheesecake topped with Raspberry Puree*

Miniature Dessert Tray...\$4 per person

*Choose from 3 miniature versions of the above desserts
for a decadent ensemble of sweets sure to end your event with a bang!
Custom made desserts are also available.*

Hot Tea and Coffee Station...\$2 per person

A selection of regular & decaffeinated coffee and a great variety of teas.

Children's Menu

*Includes Dinner Rolls and One Side
(Applesauce, Fries, or Homemade Potato Chips)*

\$8 per child or \$12 per child with salad; Age 12 & Under Only

Grilled Cheese: *Two slices of our white bread with your choice of cheese; American, Swiss, or Provolone.*

Macaroni & Cheese: *A famous favorite served in a bowl!*

Cheezy Pita Pizza: *A freshly baked local pita with our homemade marinara and mozzarella cheese to top.*

Veggie Plate: *An assortment of our fresh vegetables with Ranch dressing to dip.*

Pasta: *Your choice of our homemade Marinara or Alfredo sauce.*

Can also be served Plain, with Butter, or with Parmesan cheese

Hot Dog: *An American favorite, simple dog on a roll.*

Chicken Tenders: *Served with your choice of Ranch, Honey Mustard, or BBQ Sauce.*

Grilled Chicken Breast: *Grilled to perfection.*

Ham & Swiss or Turkey & Provolone Wrap: *Wrapped in flour tortilla.*

Cheeseburger: *Served small and simple, topped with American cheese.*

Choice of toppings; Lettuce, Tomato, and Pickle available

{Prices are subject to change and do not include taxes and gratuity}

The Pub & Restaurant



Plated Lunches



Includes soda, iced tea

\$13.95 per person

Choose from two entrees:

Balsamic Strawberry Chicken

Grilled Chicken breast topped with fresh strawberries, feta cheese crumbles & a balsamic vinaigrette drizzle.

Served with Sweet Potato French Fries

Homemade Tomato Bisque

A large bowl of our creamy Pub favorite, savory & sweet.

Paired with a House or Caesar Salad and a Garlic-Buttered Bread Knot

Turkey Avocado Hummus Wrap

Half of a wheat tortilla wrap, filled with sliced turkey breast, fresh avocado, homemade hummus, baby spinach, red peppers & mozzarella cheese.

Served with Homemade Potato Chips

{Prices are subject to change and do not include taxes and gratuity}

The Pub & Restaurant



Group Buffet Station
Perfect for adults & kids alike!



\$21.95 per person

Includes:
Soft Drinks, Iced Tea & Water
Miniature Cupcakes

Choice of two:

Turkey Wraps (turkey, cheese, lettuce, tomato)

Chicken Tenders with BBQ & Honey Mustard on side

Pasta Marinara with Linguine

Pulled Pork Sandwiches

Choice of two:

House Salad with Assorted Dressings

Garlic-battered Pretzel Twists with Marinara Sauce

Homemade Potato Chips

{Prices are subject to change and do not include taxes and gratuity}

The Pub & Restaurant

Banquet & Private Dining Contract & Information



Reservations & Initial Deposit

A Banquet or Private Dining reservation can only be held for a maximum of seven (7) days without a deposit. Once we've received a signed contract and the \$100.00 initial deposit, your function is firmly booked and we will hold the date for you. If we do not receive the contract and \$100.00 initial deposit we may release the date and time to another customer after the seven days have passed. The \$100.00 initial deposit is non-refundable, but will be credited to your final invoice.

Initial (____)

Additional Deposit & Cancellations

*Additional deposits are required to confirm your reservation. A **Private Dining Room Fee** will be added to your final invoice presented at the end of the event. A 25% of the total estimated price of the event, as specified below, is due four (4) weeks prior to the event, or immediately if this contract is signed within four (4) weeks of the event date. The total estimated price is subject to change as you make changes or additions to the menu.*

If you cancel less than thirty (30) days prior to your event, your 25% additional deposit and any other additional deposits are non-refundable. If you cancel less than 48 hours prior to your event, you will be charged 100% of the total estimated price of the function.

*This agreement is void if it cannot be performed due to any "Act of God" or cause beyond **The Pub & Restaurant's** control, at which time a full refund will be provided to the customer. If food or services specified cannot be furnished due to such circumstances, at **The Pub & Restaurant's** sole discretion, other food and services may be substituted at prices ordinarily charged for them, but not in excess of the agreed price.*

Initial (____)

Dining Room Policies and Fees

The private dining room fee is \$100 per hour. It includes a complete room set up, your private use of the room, and specially-assigned staff to work with you during your event. The starting time and the duration of your event must be approved by the Banquet Manager at least one week before your banquet. The room fee will be charged for the duration of your event from the scheduled starting time. You may extend the duration of your event at additional charge, if there is no other event booked. We cannot guarantee the quality of the prepared food if your party arrives late. All events must end by 11p.m. Please check with the Banquet Manager before purchasing and/or affixing any decorations. We

are more than happy to accommodate special requests for flowers and additional decorations, at additional charges. By permission only, we do allow our guests into the banquet room prior to a scheduled event. We do not allow confetti, flower petals, rice, silly string, or other things that are difficult to clean-up. Please do not tape, nail, or wire anything to the walls, floors, ceilings, etc. Any damages to the premises or equipment of **The Pub & Restaurant** will be charged to the host of the event. **Charges for additional cleanup or damages will be assessed to the final billing if these requirements are not honored.** Any “special” arrangements made through **The Pub & Restaurant** (i.e., floral, specialty cakes, party rentals, etc.) will be added to the final invoice given at the end of the event, along with a 10% surcharge. **Payment is nonrefundable if contracted services cannot be canceled.** We do decorate **The Pub & Restaurant** during the holiday season.

Initial (_____)

Alcohol Services and Charges

Open or cash bar set-up fee is \$75. This fee covers setup and tear down service, bartender, and all glassware. We offer a choice of an **open bar** (the host is responsible for all costs, including the costs of beverages served, all applicable fees, and 20% gratuity), or a **cash bar** (guests will purchase their own drinks, and the host will be responsible for all applicable fees, and 20% gratuity). The choice of wine, beer, and liquor selections must be determined with the banquet manager at least one week before your event. If you would like to opt out of the bar in the banquet room, or your guests are interested in drinks that are not included in the bar upstairs, they are more than welcome to purchase them at the bar downstairs by opening their own tabs.

Initial (_____)

Minimums, Menu Selection & Changes

The Pub & Restaurant requires a minimum of 15 people to reserve the banquet room, and a **food minimum of \$15 per person.** This minimum does not include beverage, 6% sales tax, 20% gratuity, the private dining room fee, or any special arrangements that are added to all bills. For groups between fifteen (15) to twenty (25) guests who would like to order off our downstairs restaurant menu, please be aware that this option is only available Monday thru Thursday, and at the Banquet Manager’s discretion. Banquets occurring Friday through Sunday, must pre-order a specific menu from the Banquet Packet and follow the above specifications.

The final menu and guaranteed head count is four (4) weeks prior to your event. If a final guaranteed head count is not received, the most recent number of guests specified will be the final guaranteed head count. If the menu includes a choice of entrée, the Banquet Manager must be advised of the exact number of each entrée at this time. If there is a need for more of a specific item, an extra charge will be added. We will do our best to accommodate guests above and beyond your considered final count, however, the choice of entrée will depend upon availability and appropriate charges will be applicable. You will be responsible for the charges associated with the final guaranteed headcount or the actual number of guests, whichever is greater.

Initial (_____)

The prices are subject to change due to market price fluctuations. However, once the 25% deposit of the total price and the signed contract are received, the quoted menu prices will be honored. We strive to accommodate our guest's requests, but your additions or substitutions may require additional costs.

Initial (_____)

Limitations & Payment

*No food or beverage may be consumed in the restaurant other than that provided by **The Pub & Restaurant**. Pennsylvania State Liquor Control Board regulates the service and sale of alcoholic beverages. As a licensee, **The Pub & Restaurant** is responsible for the administration of these regulations. Therefore, no alcoholic beverages may be brought in or removed from the event space.*

Initial (_____)

*Should **The Pub & Restaurant** find that any customer or guest has brought any type of alcohol onto the premises, or allows anyone under the Pennsylvania legal drinking age of 21 to consume any alcoholic beverage, the Restaurant reserves the right to close the bar immediately and/or terminate the function entirely at the customer's expense. Every guest must have a valid I.D. in their possession to be served. **The Pub & Restaurant** reserves the right to refuse to serve alcohol to any of your guests if, in **The Pub & Restaurant's** sole determination, they are intoxicated. The customer agrees that they assume responsibility for all criminal and civil fines, loss of business, assessments and liability incurred by **The Pub & Restaurant** as a result of violating any of the above provisions.*

Initial (_____)

*You agree that you are responsible for the behavior of your guests, including payment for any damages caused by the host or guests. **The Pub & Restaurant** is not responsible for the security or loss of personal items brought onto the premises, if the loss is not due to **The Pub and Restaurant's** negligence.*

Initial (_____)

Payment in full is due immediately upon completion of the event. Under Pennsylvania law, any person who refuses to pay or leaves without paying for food or beverage at a restaurant is guilty of a crime.

Initial (_____)

Tax exempt organizations must furnish a certificate of exemption to the restaurant in advance of the event.

Group Name: _____ Event Date: _____

Customer Name Printed: _____

Customer Signature: _____ Date: _____

Private Dining Room Fee \$100 per hour

Manager Signature: _____ Date: _____