



TIMBERCREEK
TAP & TABLE

Private Event Information

Thank you for choosing TimberCreek to host your private event! We look forward to making the planning process stress free and convenient. It is our goal to provide you and your guests with a one of a kind experience in a truly unique atmosphere.

Please read the following information carefully.

- All private events are subject to a food & beverage spending minimum. This is the amount of money your group will need to spend to guarantee the exclusive use of the space for your party.

LUNCH : Daily : \$250

DINNER : Mon-Wed : \$500 / Thurs & Sun : \$1000 /

Fri : \$1500 / Sat : \$2000

***HOLIDAYS AND SPECIAL EVENT DATES WILL REQUIRE A HIGHER SPENDING MINIMUM BASED ON DEMAND. THESE DATES CHANGE ANNUALLY.**

- Guests should expect to pay all applicable sales tax and 20% gratuity in addition to the spending minimum.
- Merchandise and Gift Card purchases do NOT count toward reaching your food & beverage minimum requirements.
- Our private Tap Room features high top tables, private restroom, private bar, and a glass floor over looking our brewing facilities.
- The space will seat a maximum of 50 guests.
- There is no deposit required.
- We will require credit card information at final reservation confirmation and reserve the right to charge the card 20% of the spending minimum for any event cancelled with less than 96 hours notice.
- Menu selections should be finalized 2 weeks prior to the date of your event.
- Final guest count confirmation is required 1 week prior to the date of your event.
- Payment is due in full at the completion of the event.



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Function Name :

Function Date:

Contact Phone & Email :

Contact Address:

Credit Type:

Credit Number & Expiration Date:

*Signature & Today's Date:

*I hereby agree to the food & beverage minimum outlined above for the date of my event, and authorize this card to be charged any rental fee balance. I also authorize the credit card number listed above to be charged and agree to pay 20% of this minimum if the event is cancelled for any reason within 96 hour cancellation deadline. I authorize this card number to be charged any additional convenience, cleaning, or damage fees.

Received by:



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APPETIZER COURSE

ADD AN APPETIZER COURSE

\$5 / PERSON

served family style
CHOOSE 3

PRETZEL STIX

soft pretzels with homemade beer cheese

SPINACH DIP

with homemade parmesan pita chips

PICO CHIPS

homemade potato chips | beer cheese | pico de gallo

BUFFALO CHICKEN DIP

with homemade parmesan pita chips

STICKY FINGERS

hand breaded chicken tenderloins | house sticky sauce | sesame seeds | scallions

CAPRESE STICKS

wood fired pizza dough | garlic oil | fresh mozzarella | roma tomatoes | fresh basil | balsamic glaze

\$8 / PERSON

served family style
CHOOSE 3

LOBSTER NACHOS

lobster | tortilla chips | onion | jalapeños | beer cheese | cheddar | salsa | sour cream

MANGO CHILI DUCK WINGS

duck drumettes | mango chili bbq sauce | scallions

SEAFOOD FONDUE

lobster | shrimp | beer cheese | cheddar | crusted red pepper | pretzel bites

PULLED PORK POUTINE

hand cut fries | white cheddar cheese curds | bbq pulled pork | beer cheese | jalapeños

CREEK FIRE STEAM POT

lobster | shrimp | mussels | beer brats | spicy seafood broth | garlic bread

DESSERT COURSE

FINISH OFF WITH A HOMEMADE DESSERT

\$5 / PERSON

homemade and individually plated
choose 2

Seasonal Cheesecake
Chocolate Cake

Peanut Butter Pie
Cookie Brownie Sundae

ENTREE SELECTION

CHOOSE YOUR ENTREE PACKAGE.
EACH PACKAGE INCLUDES SOFT DRINK SERVICE, SALAD COURSE, AND SIDE DISH

\$25 / PERSON

CHOOSE 3

8oz Sirloin

prime cut | fire grilled to medium | house veggies | potato hash

Fish & Chips

wild cod | house beer battered | fresh cut fries | coleslaw

Gouda Stuffed Chicken Marsala

pan seared | gouda, ricotta, and spinach stuffed | mashed potatoes | mushroom marsala gravy

Vegetable Stir Fry

crispy stir fried veggies | lo mein style sticky noodles | scallions

Tipsy Chicken

panko breaded chicken | angel hair | vodka blush sauce | fresh mozzarella | basil

1/2 Rack of Ribs

slow roasted in house | homemade root beer bbq sauce | french fries | coleslaw

Mango Glazed Chicken

mango chili bbq glazed chicken | jasmine rice | pineapple salsa

Ahi Tuna

blackened | light sear | jasmine rice | house sticky sauce | pineapple salsa | wonton crisps |
ginger | wasabi

\$35 / PERSON

CHOOSE 3

Wild Alaskan Salmon

lemon peppered | garden rice | asiago roasted asparagus

Crab Cakes

oven roasted | garden rice | asiago roasted asparagus | hollandaise

Shrimp & Lobster Angel Hair

shrimp | lobster | mussels | tomatoes | asparagus | angel hair | lemon garlic wine sauce | asiago
cheese | truffle oil

Filet Mignon

7oz center cut | fire grilled to medium | house veggies | potato hash

Lamb Chops

rosemary garlic seared | garlic spread | house marinated peppers | potato hash



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LUNCH SELECTIONS

FOR DAY TIME EVENTS BETWEEN 11AM AND 4PM

\$13 / PERSON

INCLUDES : SOFT DRINKS AND SIDE DISH

CHOOSE UP TO 4

TC CLASSIC BURGER

1/2# locally raised black angus | american cheese | lettuce | tomato | onion | fries or chips

LAMB GYRO

seared lamb | cucumber sauce | lettuce | tomato | onion | feta | warm naan | fries or chips

FREAKY GREEK

roasted chick peas | cucumber sauce | sprouts | tomato | pickled onion | feta | warm naan | fries or chips

BLT CAESAR

whole leaf romaine | bacon | tomato | egg | parmesan cheese | homemade caesar

HONEY TENDER WRAP

crispy chicken | honey mustard | bacon | lettuce | tomato | cheddar | garlic herb wrap

GRILLED CHICKEN SALAD

grilled chicken | mixed greens | tomato | cucumber | onion | olives | cheddar | fries | ranch or balsamic

BIG OINK

house roasted bbq pulled pork | open face texas toast | coleslaw | fries or chips

CRANBERRY CHICKEN SALAD

diced chicken | cranberries | pecans | celery | creamy dressing | garlic toast



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BUFFET OPTIONS

BUFFET SET UPS ARE AVAILABLE FOR BOTH LUNCH AND DINNER.

OPTIONS ARE ORDERED BY THE TRAY.

HALF TRAY CONTAINS APPROXIMATELY 4-6 PORTIONS

FULL TRAY CONTAINS APPROXIMATELY 8-12 PORTIONS

CATERING TRAYS ARE ALSO AVAILABLE FOR PICK UP. PICK UP ORDERS MUST BE PAID IN ADVANCE OVER THE PHONE AND REQUIRE 24 HOURS NOTICE | **814.807.1005**

APPETIZERS

PRETZELS	40 60
SPINACH DIP	45 88
BUFFALO CHICKEN DIP	47 95
LOBSTER NACHOS	61 120
CRAB CAKES	66 128

HANDHELDS

PUB CLUB	52 100
HONEY TENDER WRAP	46 90
BIG OINK	44 86
LAMB GYRO	50 98
WILD SALMON BLT	70 136
FREAKY GREEK	42 82

SIDES

CLASSIC	18 35
fries, chips, coleslaw, rice, hash, veg	
PREMIUM	21 40
sweet fries, asparagus, brussels, poutine	

SIGNATURES

CRANBERRY CHICKEN	40 78
AHI TUNA	70 138
STICKY FINGERS	39 77
SEAFOOD MAC	44 86
MAC ATTACK	30 63
BABY BACK RIBS	95 189
MANGO CHICKEN	85 165
DIABLO TORTELLINI	85 165

SALADS

BREW HOUSE	30 58
SPINACH	45 88
CAESAR	45 88

ADD PROTEINS

CHICKEN	18 34
STEAK OR SHRIMP	37 72

PLEASE ALSO NOTE:

**PRIVATE EVENT RESERVATIONS ARE NOT GUARANTEED UNTIL THE INFORMATION ON PAGE 2 IS COMPLETED AND RETURNED

**HOLIDAY AND SPECIAL EVENT DATES WILL REQUIRE A LARGER SPENDING MINIMUM. THESE DATES CHANGE ANNUALLY.

**MENUS ARE CUSTOMIZABLE TO SUIT DIETARY RESTRICTIONS. PLEASE ASK FOR MORE INFORMATION

**MENU SELECTIONS MUST BE FINALIZED BY THE HOST NO LATER THAN 2 WEEKS PRIOR TO THE DATE OF YOUR EVENT

**GUESTS WILL CHOOSE THEIR ENTREE FROM THE LIMITED MENU SELECTIONS TABLE SIDE DURING THE EVENT

**WE STRONGLY DISCOURAGE OUTSIDE DESSERTS. IF YOU CHOOSE TO BRING YOUR OWN DESSERT YOU WILL BE CHARGED A CONVENIENCE FEE OF \$20.

**OUTSIDE ALCOHOL IS FORBIDDEN ACCORDING TO PLCB CODES

**THE USE OF HELIUM BALLOONS AND CONFETTI OR GLITTER IS PROHIBITED. THE USE OF THESE ITEMS WILL INCUR AN ADDITIONAL CLEANING FEE OF \$100

** PLANNING AND COORDINATION FOR EVENTS IS DONE ON A PRIORITY BASIS BASED ON THE DATE OF THE EVENT.

** PLEASE CONTACT DEVIN OR ROBIN WITH ANY QUESTIONS OR CONCERNS

814.807.1005

DEVIN@TIMBERCREEKTAPANDTABLE.COM

ROBIN@TIMBERCREEKTAPANDTABLE.COM

WWW.TIMBERCREEKTAPANDTABLE.COM