



# TIMBER CREEK

TAP & TABLE

## Meadville Tap Room Rentals

### **About the Space**

The Meadville Tap Room is a private and exclusive space perfect for rehearsal dinners, corporate meetings, holiday parties, or any special event. The fully enclosed timber frame room features hightop table seating for up to 30 guests with a truly unique glass floor overlooking our brewing facilities. Personal, dedicated service included.

### **Costs**

To reserve the Tap Room for your private and exclusive use you must agree to a Food & Beverage Spending Minimum. This is a set amount, outlined below, which your group agrees to spend in food and beverage purchases throughout the course of your event.

### **Private Party Food & Beverage Minimums**

#### ***Lunch***

*lunch parties are considered any event concluding prior to 4pm*

**Daily : \$250**

#### ***Dinner***

*dinner parties are considered any event concluding after 4pm*

**Sunday - Thursday : \$500 / Friday & Saturday : \$1,500**

### **Booking and Confirmation**

- Private parties are not guaranteed until the form on page 2 is completed and returned
- A valid credit card with corresponding name and address are required at the time of booking
- There is no deposit charged. We hold the credit card on file for cancellation, incidentals, and to assure we have a method of payment that meets our minimum
- Menu selections and final head counts are due 1 week prior to your event

### **Choosing Your Menu**

The host will select up to 4 items from the provided selections on page 3. We will create a limited menu from which your guests will order during the event.

Appetizer, salad, and dessert options are also available.

Lunch options for private events are only available from 12pm-4pm

Only groups expecting less than 20 guests may choose to utilize the entire menu

Our Children's Menu is available for guests under 10 years of age

Special accommodation and meal modification can be made on an individual basis for any guest with dietary restrictions.



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Host's Name:

Type of Event:

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Arrival Date & Time :

Guest Count:

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Contact Phone:

Email:

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Contact Address:

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Credit Number:

Expiration Date:

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\*Signature & Today's Date:

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*\*signature agrees to the contractual obligation outlined in the introduction and disclosure section of this form. Please read carefully*

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## Menu Selections

### **Appetizers**

- 1.
- 2.
- 3.

**Salad Course** (+\$5/person)    YES / NO

### **Entrees**

- 1.
- 2.
- 3.
- 4.

### **Dessert**

- 1.
- 2.



## **ENTREE SELECTIONS**

*Entrees are sold at menu cost and plated with standard accompaniments*

### **New York Strip**

10oz hand cut steak with green beans and a baked potato | \$32

### **Vegetable Stir Fry**

Stir fried veggies tossed with lo mein noodles in house sticky sauce, topped with scallions, and sesame seeds. Choice of tofu or grilled chicken | \$25

### **Tipsy Chicken**

Panko fried chicken breast topped with fresh mozzarella over linguini spun in vodka cream sauce, topped with fresh basil | \$26

### **Fish & Chips**

Hand dipped wild caught cod served with fresh cut fries, coleslaw, and house tartar \$22.5

### **Asiago Chicken Marsala**

Crispy fried chicken breast with portobello mushrooms and marsala gravy over mashed potatoes and garlic green beans | \$26

### **Wild Alaskan Salmon**

Wild caught, cajun seared salmon over sautéed spinach, with asiago roasted asparagus | \$27

### **Filet Mignon**

8oz center cut with green beans and a baked potato | \$39.5

### **Lamb Chops**

Full rack of New Zealand lamb chops with green beans and a baked potato | \$35

### **Shrimp & Scallop Risotto**

Blackened sea scallops & scampi shrimp over lobster risotto in lemon sherry cream \$32

### **Ahi Tuna**

Sesame crusted seared rare over wild rice served with wasabi, ginger, and house sticky sauce | \$26

### **Chicken Caprese**

Pan seared chicken breast topped with fresh mozzarella, roasted tomatoes, fresh basil, and balsamic glaze over house risotto | \$28

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## LUNCH

*sandwiches served with homemade potato chips*

### **Tap Head Melt**

Prime rib, ham, turkey, bacon, cheddar, lettuce, tomato, mayo, on toasted sourdough | \$16

### **Grilled Chicken Salad**

Mixed greens, veggies, cheese, french fries, Italian dressing (sub Tofu) | \$18

### **Freaky Greek**

Roasted chick peas & artichokes, cucumber sauce, spinach, tomato, onion, feta, naan | \$13

### **Honey Tender Wrap**

Crispy chicken, honey mustard, bacon, lettuce, tomato, cheddar, garlic herb wrap | \$13.5

### **Lamb Gyro**

Seared Lamb, cucumber sauce, lettuce, tomato, onion, feta, naan | \$15

### **Turkey Club Croissant**

Turkey breast, swiss, bacon, lettuce, tomato, cranberry mayo | \$14.5

### **TC Classic Burger**

8oz locally raised angus, American, lettuce, tomato, onion | \$14.5



## Appetizers

Receive all 3 from selected tier - *Served Family Style*

### **\$8 / Person**

**Pretzel Stix**  
*soft pretzels with  
homemade beer cheese*

**Spinach Artichoke Dip**  
*served warm with tortilla  
chips*

**Pizza Bread**  
*wood fired pepperoni roll  
with marinara*

### **\$10 / Person**

**Sticky Chicken**  
*chicken tenders with house  
sticky sauce, sesame seeds,  
and scallions*

**Pulled Pork Poutine**  
*fresh cut fries with beer  
cheese, bbq pork, cheese  
curds, and jalapeños*

**Belly & Brussels**  
*house glazed pork belly over  
fried brussels sprouts with  
sriracha and feta cheese*

### **\$15 / Person**

**Lamb Lollipops**  
*3 single bone lamb chops  
over risotto*

**Shark Bites**  
*fried shrimp and cajun  
seared ahi tuna*

**Cajun Filet Tips**  
*filet mignon tips broiled in  
cajun garlic butter*

## Dessert

*Add a dessert course  
Individually plated. Choose 2*

### **\$7 / Person**

*Peanut Butter Pie  
Cheesecake  
Italian Lemon Cake*

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## BAR PROCEDURE

Allowing alcohol service at your event is **optional**.

If you choose to allow alcohol service, we will NOT restrict the type of beverage your guests are permitted to order.

Cash bar service is allowable ONLY for groups of less than 20 or AFTER your food & beverage minimum has been met.

Outside liquor and beer is prohibited. Should you choose to provide your own wine or champagne you will incur a \$30 corkage fee per bottle.

All Staff is RAMP certified and will all adhere to all LCB laws and regulations. We will not served visibly intoxicated persons, and all guests should expect to have to show ID



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## Cancellation and Other Fees

- Private party reservations that cancel within 96hrs of their scheduled event will be charged 20% of their food & beverage minimum obligation
- All guests should expect to pay applicable sales tax, as well as a **20% service fee in addition** to the food & beverage spending minimum
- If your group spends less than the agreed food & beverage spending minimum you will be charged the difference as a room rental fee.
- Use of outside food and alcohol is prohibited. Any outside desserts will result in a \$50 convenience fee as we offer dessert for purchase. Outside wine will result in a \$30 corkage fee per bottle.
- **Use of helium balloons and confetti is prohibited.** The use of these items will result in a \$100 additional cleaning fee.

## Disclosure

- Private Event reservations are not guaranteed until the completion and return of the second page of this packet
- Spending minimums are subject to change during holidays and local events
- Private Events may not utilize Happy Hour or other Promotional Pricing
- Menu items and pricing is subject to change without notice
- Food & Beverage minimums include only food & beverages ordered and consumed on site during the event. Merchandise, Gift Cards, and Carry Out food & beer may not be used to meet your minimum obligations.
- Separate checks are only acceptable for groups of **less than 20 guests**
- We will always uphold the LCB standards for Responsible Alcohol Service. We will not serve anyone who appears to be visibly intoxicated for any reason. All guests should expect to have to show proper ID.
- Planning and coordination for events is done on a priority basis based on the date of the event.

Please Contact Management with any questions or concerns:

814-807-1005

TCMeadville@gmail.com