



Tidal Creek Brewhouse

STAGE RESERVATION FORM



DATE OF EVENT: _____ START TIME: _____

RESERVATION NAME: _____

TYPE OF EVENT: _____

NUMBER OF GUESTS: _____ [CAPACITY 16 SEATED OR 25 STANDING]

- ALL EVENTS REQUIRE A 21-DAY NOTICE FOR BOOKING
- A FINAL HEAD COUNT IS DUE 7 DAYS BEFORE EVENT
- **NOTE:** WE MAY NOT BE ABLE TO ACCOMMODATE YOUR GROUP DUE TO INCLEMENT WEATHER
 - WE WILL WORK WITH YOU TO FIND AN ALTERNATE DATE, BASED ON AVAILABILITY
- PRIVATE PARTY/EVENTS ARE HELD IN THE BEER GARDEN STAGE FOR 2 HOURS
 - YOU HAVE A 30 MINUTE SET-UP BEFORE EVENT START TIME _____
 - YOU HAVE A 30 MINUTE CLEAN-UP AFTER EVENT END TIME _____
- CHILDREN & PETS MUST BE SUPERVISED AT ALL TIMES
- FEES:
 - \$150 NON-REFUNDABLE BOOKING FEE IS DUE AT TIME OF RESERVATION
 - \$150 NON-REFUNDABLE SERVICE FEE IS ALSO APPLIED AT TIME OF RESERVATION
 - THERE WILL BE AN ADDITIONAL \$50/HOUR FEE FOR EACH ADDITIONAL HOUR
 - YOU WILL BE INVOICED VIA EMAIL. YOU MAY MAKE PAYMENT ONLINE WITH AN ADDITIONAL 3.5% ADDED OR PAY BY CHECK DUE WITHIN 48 HOURS OF INVOICE
- A 20% GRATUITY WILL BE APPLIED TO FINAL TAB & DEPOSIT FOR FOOD
- CATERING MENU IS AVAILABLE, PLEASE SEE ATTACHED
 - IF YOU ORDER/CATER WITH TCB, YOU WILL GET A \$50 CREDIT TO YOUR FINAL TAB
 - NO OUTSIDE CATERING PERMITTED
 - BIRTHDAY CAKES, ETC. ARE PERMITTED
- NO OUTSIDE ALCOHOL IS PERMITTED
- YOU MAY DECORATE, AND WILL NEED TO CLEAN IT UP
 - NO NAILS, STAPLES PERMITTED; NO CLING-ONS PERMITTED
 - NO GLITTER OR CONFETTI

I HAVE READ, UNDERSTAND AND WILL ADHERE TO THE TERMS OUTLINED ABOVE

SIGNATURE CONSENT: _____

CONTACT NAME: _____

CONTACT PHONE: _____ EMAIL: _____

IS THIS PERSON RESPONSIBLE FOR PAYING FINAL TAB: ____ YES ____ NO

IF NO, PLEASE PROVIDE THE RESPONSIBLE PARTY'S:

NAME _____

EMAIL _____

PHONE _____

NOTES:



Tidal Creek Brewhouse



CATERING AGREEMENT

DATE OF EVENT: _____ FOOD SERVED TIME: _____

RESERVATION NAME: _____

TYPE OF EVENT _____

NUMBER OF GUESTS: _____

- CATERING MENU IS INCLUDED
- MINIMUM OF 10 PEOPLE
- CATERING ITEMS MUST BE SELECTED 14 DAYS BEFORE EVENT, NO CHANGES THEREAFTER
- NO CATERING ITEMS MAY BE ORDERED THE DAY OF EVENT
- 50% NON-REFUNDABLE DEPOSIT IS DUE 7 DAYS BEFORE EVENT
- A FINAL HEAD COUNT IS DUE 7 DAYS BEFORE EVENT, NO CHANGES THEREAFTER
- 20% Gratuity will be applied to final tab & deposit for food
- TAX NOT INCLUDED IN MENU PRICING; WILL BE APPLIED
- YOU WILL BE INVOICED VIA EMAIL. YOU MAY MAKE PAYMENT ONLINE WITH AN ADDITIONAL 3.5% ADDED OR PAY BY CHECK DUE WITHIN 48 HOURS OF INVOICE

I HAVE READ, UNDERSTAND AND WILL ADHERE TO THE TERMS OUTLINED ABOVE.

SIGNATURE CONSENT: _____

CONTACT NAME _____

CONTACT PHONE: _____ EMAIL _____

IS THIS PERSON RESPONSIBLE FOR PAYING FINAL TAB: _____ YES _____ NO

IF NO, PLEASE PROVIDE THE RESPONSIBLE PARTY'S:

NAME _____

EMAIL _____

PHONE _____

NOTES:

CATERING MENU

(All prices are PER PERSON, minimum 10 people)



DOCKSIDE SNACK TRAY | 8 ^{GF/V}

Seasonal fresh vegetables, served with hummus, pimento cheese and pita chips

FREEDOM PIEROGI | 6

Pierogi with sautéed onions, served with sour cream

CHICKEN WINGS | 10 ^{GF}

Grilled or fried chicken wings tossed in your choice of: Buffalo, BBQ, Nashville Hot or Lemon Pepper Dry Rub, served with blue cheese and ranch dipping sauces

BRAT PLATTER | 7

Artisan sausages served with sautéed peppers, onions and potatoes

BREWMASTER BURGER SLIDERS | 9

Ground short rib and brisket* sliders topped with pickles, pulled pork bacon and pimento cheese

FISH BITES | 12

Fried "catch of the day" fish bites served with tarter sauce

MINI CRABCAKES | 12

House-made lump crab cakes with a Chesapeake Bay remoulade

SCALLOPS AND BACON | 12 ^{GF}

Jumbo sea scallops topped with house-made pulled pork bacon served with roasted corn

TIDAL CREEK LOW COUNTRY BOIL | 12 ^{GF}

Steamed shrimp and mussels served with andouille sausage, red potatoes and corn on the cob

SIDES

CREEK FRIES | 4

DESSERT

ASSORTED COOKIES | 3



FOLLOW US



@TIDALCREEKBREW



V- vegetarian GF- gluten free *Consuming raw or undercooked meats may increase your risk of foodborne illness
Prices are subject to change **Please inform bartender of any food allergies**

Adrian Sawczuk, Co-Founder
Dara Liberatore-Sawczuk, Co-Founder
Argus, Brew Dog

Patrick Gibson, Brewmaster
Yon MacIntyre, Chef