

**Tidal Creek Brewhouse** 

# REPORT OF

#### STAGE RESERVATION FORM

	DATE OF EVENT: STAR.T 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 O 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 O YOU HAVE A 30 MINUTE STUP BEFORE EVENT START TIME O YOU HAVE A 30 MINUTE CLEAN-UP AFTER EVENT END TIME CHILDREN & PETS MUST BE SUPERVISED AT ALL TIMES FEES: O <u>\$150 NON-REFUNDABLE BOOKING</u> FEE IS DUE AT TIME OF RESERVATION O THERE WILL BE AN ADDITIONAL <u>\$50/HOUR FEE FOR EACH ADDITIONAL HOUR</u> O 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 O IF YOU ORDER/CATER WITH TCB, YOU WILL GET A \$50 CREDIT TO YOUR FINAL TAB O NO OUTISDE CATERING PERMITTED NO OUTISDE ALCOHOL IS PERMITTED NO OUTISDE ALCOHOL IS PERMITTED NO OUTISDE ALCOHOL IS PERMITTED O NO NAILS, STAPLES PERMITTED; NO CLING-ONS PERMITTED O NO ANILS, STAPLES PERMITTED; NO CLING-ONS PERMITTED O NO GLITTER OR CONFETTI	
	I HAVE READ, UNDERSTAND AND WILL ADHERE TO THE TERMS OUTLINED ABOVE SIGNATURE CONSENT:	
	CONTACT PHONE:	
	IS THIS PERSON RESPONSIBLE FOR PAYING FINAL TAB:YESNO	

IF NO, PLEASE PROVIDE THE RESPONSIBLE PARTY'S:

NAME\_\_\_\_\_

EMAIL\_\_\_\_\_

PHONE\_\_\_\_\_

NOTES:



Tidal Creek Brewhouse



# CATERING AGREEMENT

DATE OF EVENT:FOC	D SER VED TIME:		
RESERVATION NAME:			
TYPE OF EVENT			
NUMBER OF GUESTS:			
<ul> <li>CATERING MENU IS INCLUDED</li> <li>MINUMUM OF 10 PEOPLE</li> <li>CATERING ITEMS MUST BE SELECTED 14 DAYS THEREAFTER</li> <li>NO CATERING ITEMS MAY BE ORDERED THE</li> <li>50% NON-REFUNDABLE DEPOSIT IS DUE 7 DAYS A FINAL HEAD COUNT IS DUE 7 DAYS BEFOR</li> <li>20% Gratuity will be applied to final tab &amp; dep</li> <li>TAX NOT INCLUDED IN MENU PRICING; WIL</li> <li>YOU WILL BE INVOICED VIA EMAIL. YOU MA ADDITIONAL 3.5% ADDED OR PAY BY CHECK</li> </ul>	DAY OF EVENT AYS BEFORE EVENT E EVENT, NO CHANGES THEREAFTER <u>posit for food</u> L BE APPLIED AY MAKE PAYMENT ONLINE WITH AN		
I HAVE READ, UNDERSTAND AND WILL ADHERE TO THE TERMS OUTLINED ABOVE.			
CONTACT NAME			
CONTACT PHONE: EMAIL			
IS THIS PERSON RESPONSIBLE FOR PAYING FINAL TAB:YESNO			
IF NO, PLEASE PROVIDE THE RESPONSIBLE			
PARTY'S: NAME			
EMAIL			
PHONE			

# CATERING MENU

(All prices are PER PORTION, minimum 10)

#### DOCKSIDE SNACK TRAY 8 GF/V

Seasonal fresh vegetables, served with hummus, pimento cheese and pita chips SERVES 2

#### FREEDOM PIEROGI 6

Pierogi with sautéed onions, served with sour cream SERVES 1

#### CHICKEN WINGS 9 GF

Smoked, then 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 SERVES 2

# BRAT PLATTER

Artisan sausages served with sautéed peppers, onions and potatoes **SERVES** 1

7

# BREWMASTER BURGER SLIDERS 9

Ground short rib and brisket\* sliders topped with pickles, pulled pork bacon and pimento cheese SERVES 1

# FISH BITES 12

Fried "catch of the day" fish bites served with tarter sauce SERVES 2



# MINI CRABCAKES 12

House-made lump crab cakes with a Chesapeake Bay remoulade SERVES 2

# PULLED PORK 35/LB

House-made smoked pulled pork served with slider buns, cole slaw & sauces SERVES 6

#### TACO BAR

\*PULLED PORK 40/LB \*CHICKEN 45/LB \*FISH 55/LB

Choice of protein, served with both flour & corn taco shells and toppings SERVES 6

#### CHICKEN SALAD 45/LB

House-made chicken salad served with slider buns SERVES 6











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 Josh Ashley, Chef