Tidal Creek Brewhouse

STAGE RESERVATION FORM

DATE OF EVENT: _____ START TIME: _____

RESERVATION NAME: _____

TYPE OF EVENT: _____

NUMBER OF GUESTS: _____ [CAPACITY 16 SEATED OR25 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 $25 CREDIT TO YOUR FINAL TAB
  - NO OUTSIDE CATERING PERMITTED
  - BIRTHDAY CAKES, ETC. ARE PERMITTED
- NO OUTISDE 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
- MINUMUM 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 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 7

Artisan sausages served with sautéed peppers, onions and potatoes
Serves 1

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

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@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
Josh Ashley, Chef