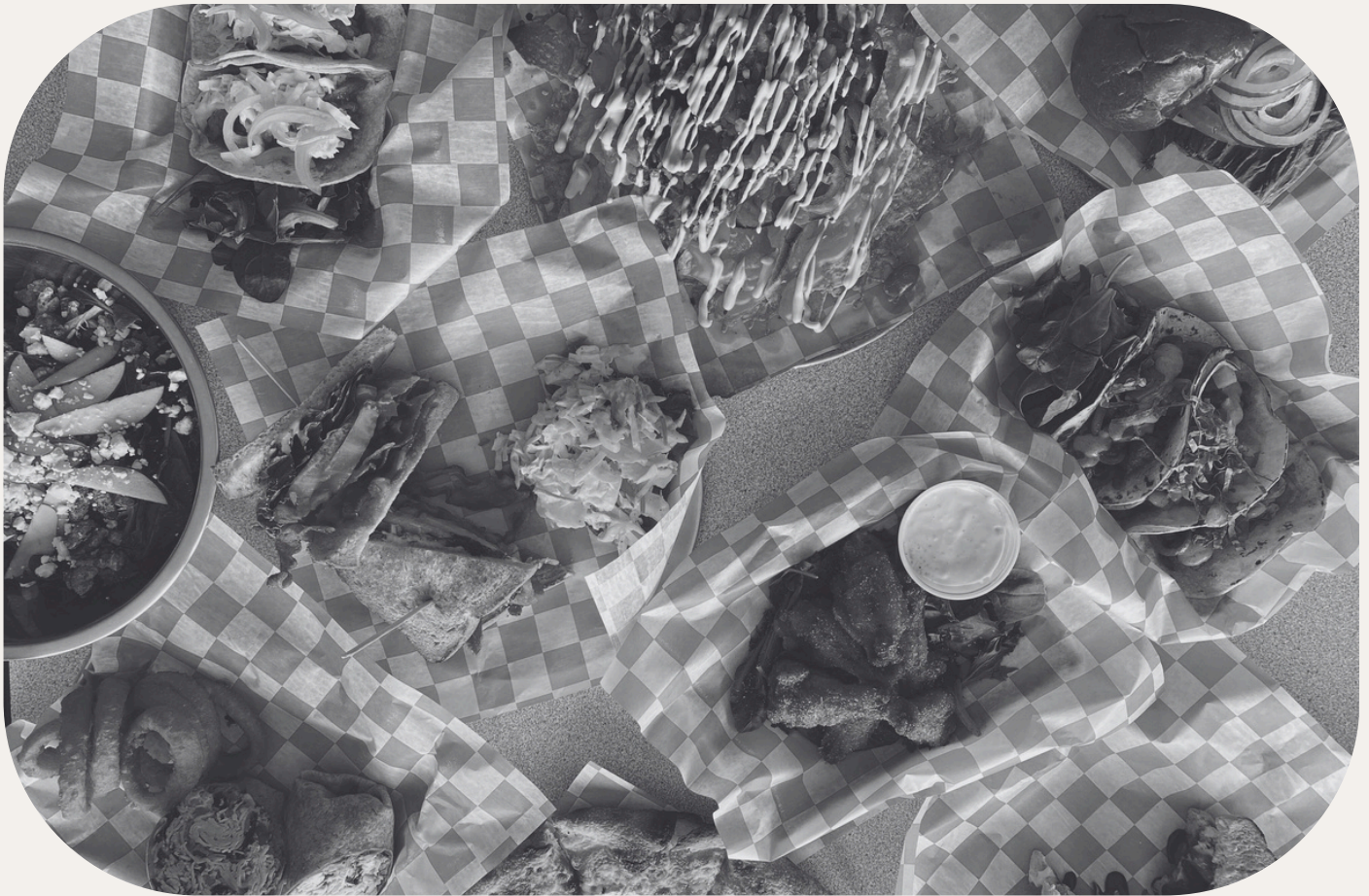




TENTH HOLE TAVERN EVENTS

16 FAIRWAY CROSSING, GLASTONBURY, CT 06033



LET'S CELEBRATE!

THE TENTH HOLE TAVERN IS THE IDEAL VENUE TO HOST YOUR NEXT EVENT. WITH AN INDOOR CAPACITY OF 65 PEOPLE AND AN OUTDOOR PATIO CAPACITY OF 30 PEOPLE, TENTH HOLE TAVERN IS PERFECT FOR BIRTHDAYS, BRIDAL SHOWERS, WORK PARTIES, AND SO MUCH MORE! OUR RUSTIC BAR FEEL ALLOWS FOR A COZY, INTIMATE, AND ENJOYABLE OCCASION. OUR CATERING MENUS PROVIDE EXCITING TWISTS ON TRADITIONAL FOODS, AS WELL AS, THE OPTION TO CUSTOMIZE YOUR OWN MENU! OUR GOAL HERE AT TENTH HOLE TAVERN IS TO PROVIDE YOU AND YOUR GUESTS WITH AN UNFORGETTABLE TIME OF FUN AND COMFORT. IF INTERESTED, PLEASE EMAIL US AT TENTHOLETAVERN@GMAIL.COM.

WE CAN'T WAIT TO MEET YOU!

FREQUENTLY ASKED QUESTIONS



WHAT TIME CAN MY EVENT START AND END?

Rental Cost includes use of both inside and outside dining (weather dependent) for up to four (4) hours, more time may be allowed upon request.

CAN BANNERS, SIGNS, OR OTHER DECORATIONS BE USED IN THE EVENT SPACE?

Absolutely! We love seeing your creativity blossom when celebrating these moments. We can also provide decorations/setup upon request, for additional cost. Please speak to the manager for more information. All decorations must be removed at the conclusion of the event. We hold the right to request an additional clean up fee of \$100.

WHAT IS THE CAPACITY FOR BOTH DINING AREAS?

We can host Sixty-five (65) people comfortably inside and Thirty (30) people outside. Please speak to the manager if your guest count is over these capacity's. We may be able to provide additional options.

Alcohol Packages: For One (1) Hour

Standard Beer and Wine \$10-12 per person

- Each additional hour \$8-10 per person
- Includes Draft Beer
- Speciality alcohol may be ordered upon request, subject to availability

Full Bar Package \$12-14 per person

- Each additional hour \$10-12 per person
- Includes full bar (beer, wine, liquor)
- Speciality alcohol may be ordered upon request, subject to availability

Non-alcoholic Options: \$5 per pitcher

Lemon-lime, Root Beer, Cola, Diet Cola, Ginger-ale, Cranberry Juice, Lemonade, Unsweetened Iced Tea, Homemade Sweet Tea, Seltzer, Tonic

RENTAL POLICIES



PLEASE READ: Any event with a guest count of 25 or more, requires a full space rental. Below are the minimums based on day and time. If your party is 16-24 guests, a \$500 minimum is required. If your party is 15 or less no minimum is required.

Rental Fees/Deposits: 20% Gratuity and 7.35% Sales Tax not included in minimum, four (4) hour rentals

Sunday-Wednesday Anytime:

A minimum of \$1700 is due to rent out indoor dining, as well as, outdoor which may be a shared spaced for golfers Golfers, during course hours. This may include food packages, alcohol packages, and or rental fee. A 20% Gratuity and a 7.35% Sales Tax will be added to the final cost.

Thursday-Saturday before 4pm:

event must be concluded by 4pm

A minimum of \$1700 is due to rent out indoor dining, as well as, outdoor which may be a shared space for Golfers, during course hours. This may include food packages, alcohol packages, and or rental fee. A 20% Gratuity and a 7.35% Sales Tax will be added to the final cost.

Thursday-Saturday after 4pm:

A minimum of \$2500 is due to rent out indoor dining, as well as, outdoor which may be a shared space for Golfers, during course hours. This may include food packages, alcohol packages, and or rental fee. A 20% Gratuity and a 7.35% Sales Tax will be added to the final cost.

Ex: Jane Doe has a total guest count of 50 people. Janes food package comes to \$1000, additionally Jane would like to have the standard bar package for an hour, bringing the total cost to \$1000. The rental fee would be \$500 to satisfy the \$2500 minimum.

For All Events

Due One Week Prior To Event:

- 20% of invoice (does not include 20% gratuity)
- Final guest count
- Final food orders

DINNER CHOICES

Option 1 (Choose One Meat): \$30 per person

- Pork Roast or Grilled Chicken
- Green Salad
- Cheesy Potatoes
- Vegetable
- Rolls and butter
- Assorted Dessert

Option 2: \$22 per person

- Pulled Chicken & Pulled Pork
- Coleslaw
- Baked Beans
- Homemade Cornbread

Option 3: \$18 per person

- Pasta & Meatballs or Meat Sauce
- Green Salad
- Garlic Bread
- Assorted Dessert

Option 4: Taco Bar \$22 per person

Choose Two Tacos or Enchilladas

- Pulled Chicken Tacos
- Pulled Pork Tacos
- Beef Tacos
- Steak Tacos
- Chicken Enchiladas, Beef Enchiladas or Vegetable Enchilada
- Chips & Pico
- Green Salad
- Red Rice

Option 5: \$40 per person

- 12oz Ribeye
- Garlic Mashed Potatoes
- Asparagus
- Salsa Verde
- Green Salad
- Fresh Rolls
- Assorted Desserts

Option 6: \$35 per person

- 12oz NY Strip with Herb Butter
- Asparagus
- Green Salad
- Fresh Rolls
- Assorted Desserts

Option 7: \$35 per person

- Beef Tenderloin
- Seasoned Potatoes
- Green Beans
- Green Salad
- Fresh Rolls
- Assorted Desserts



DINNER CHOICES (CONT.)

À La Carte

Sweet Meatballs \$0.75 per piece

Chicken Wings \$1.50 per piece *(your choice of sauce)*

Buttermilk Tenders \$1.25 per piece *(your choice of sauce)*

Caprese Bites \$2 per piece

Mini Artisan Grilled Cheese with Tomato Jam \$2 per piece

Plain Sheet Nachos \$30 per tray

Pico | Guacamole Crema | Jalapeños

Loaded Sheet Nachos \$50 per tray

Chicken | Jalapeños | Pico | Guacamole Crema

Pinwheel Wraps \$1.25 per piece

Turkey | Ham | Veggie

Sliders \$3-4.00 per piece

Pulled Chicken | Chicken Salad | Turkey | Ham

Wraps \$5 per half

Chicken Salad | Turkey | Ham | Veggie

Salads

Seasonal Salad \$35 per large tray

Mixed greens | Apples | Candied Walnuts | Red Onion | Goat Cheese | Homemade Dijon Dressing

Caesar Salad \$25 per large tray

Croutons | Parmesan Shavings | Homemade Dressing

House Salad \$20 per large tray

Mixed Greens | Tomato | Shaved Onions | Homemade Dijon Dressing



DINNER CHOICES (CONT.)

Pizza

Each Pie is 12"-14" 8 Slices Each

*Gluten Free 8" Cauliflower Crust Available For Additional Cost

OG Pie \$12

Homemade Red or White Sauce | Mozzarella

Ensalada Pie \$20

Olive Oil | Dressed Greens | Pickled Red Onion | Tomatoes | Goat Cheese

Chicken Bacon Ranch \$24

Homemade Red or White Sauce | Mozzarella | Pulled Chicken | Chopped Bacon | Ranch

-Spice it up with Buffalo Chicken-

Pulled Chicken Pie \$22

Homemade Red or White Sauce | Mozzarella | Flavored Chicken

Fresh Ricotta Pie \$20

Homemade Red or White Sauce | Mozzarella | Fresh Ricotta | Honey Drizzle

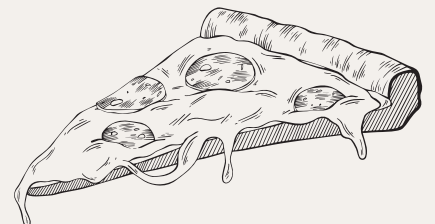
Cheeseburger Pie \$24

Homemade Red Sauce | Mozzarella | Ground Burger | Tomatoes | Shredded Lettuce | Chopped Pickles | Ketchup | Mustard | Mayo

Additional Toppings: Bacon | Pulled Chicken | Pulled Pork | Pepperoni | Sausage | Burger | Tomatoes | Peppers
| Onions | Mushrooms | Jalapeños

additional cost may vary

Chicken Flavors: Mile High | Classic Buffalo | Cajun Honey BBQ | Mango Habanero |
Sweet Chili



Brunch

(available Saturday and Sunday)

Breakfast Buffet \$12 per person

(scrambled eggs, homefries, bacon, sausage)

Breakfast Charcuterie \$12-\$16 per person

(assortment of breakfast pastries or bagels with cream cheese and lox; choose one, fresh fruit, fresh veggies)

Waffle Sliders \$4 per slider

Mimosa Bar \$15 per person

(OJ, Passionfruit Juice, Pineapple Juice, Cranberry Juice)

Bloody Mary Bar \$15 per person

(Homemade Bloody Mary Mix, Celery, Bacon, Olives, Lemon, Lime, Pickles, Cheese, Tomato)



If none of our options are calling your name, lets work together and get our creative juices going! We are happy to accomodate.