

202

SOCIAL HOUSE



special events, private party & catering information

· 202 MARKET STREET · ROANOKE, VIRGINIA 24011 · 540.266.7466 ·
· EVENTS@202SOCIALHOUSE.COM · INFO@202SOCIALHOUSE.COM ·
· WWW.FACEBOOK.COM/202SOCIALHOUSE · IG @202SOCIALHOUSE ·



thank you for considering us for your special event.

Here at 202 Social House, we will do anything we can to ensure your event runs smoothly. Our attentive service staff as well as our exceptional culinary experts are excited to make your event a memorable one. We have multiple rooms and dining areas sure to accommodate your needs & we provide a variety of menu options for you to consider.

We look forward to having you!



event policies

DEPOSIT/ CANCELLATION: 202 Social House reserves the right to charge an initial deposit payable upon signature of this event policy agreement. In the event of cancellation, the event coordinator or manager on duty must be contacted 72 hours prior to the event or a \$250 cancellation fee will be charged to the Client. If cancellation is within 72 hours of the event, 50% of the food and beverage minimum plus tax and gratuity will be charged to the client. If your event is during November 12th through December 31st, 202 Social House will need 7 days notice prior to the event for cancellation or a \$500 cancellation fee will be charged to the client. If cancellation is within 7 days of the event, 50% of the food and beverage minimum plus tax and gratuity will be charged to the client.

GUARANTEED GUEST COUNT: The guaranteed guest count is due from the Client at least three business days in advance of the event. If no guaranteed guest count is received by 202 Social House, 202 Social House will set for and charge for the original guest count estimate, or the actual number of guests in attendance, whichever is greater. 202 Social House cannot ensure additional seating should the actual guest count exceed the guaranteed guest count or room capacity. Every attempt will be made to accommodate additional guests on a space available basis/ however, it is possible a guest may not be seated or served.

GRATUITY: A 20% gratuity is applied to all food, beverage and other charges, where applicable.

AUTHORITY: Any person signing an agreement with 202 Social House in the name of a corporation, association, or society represents to 202 Social House that he/she is authorized to sign the agreement on behalf of the organization. In addition, the signature on this Agreement will act as a signature on file if a credit card is used as a deposit or final payment; therefore, the cardholder must sign this agreement, along with any other responsible parties.

PAYMENT: All payments must be made by: American Express, Mastercard, Visa, or cash. Final payment is due upon conclusion of event. No personal checks. Business checks accepted with prior approval. If minimum spend is not met, the difference will be charged to the card on file as a room fee.

TAXES: Client agrees to pay any and all federal, state, municipal or other taxes imposed on or applicable to event. Groups or organizations claiming exemption from applicable taxes are responsible for providing 202 Social House with a copy of the organization's tax exemption certificate; otherwise applicable taxes will be charged to Client.

FOOD & BEVERAGE: Due to health, safety and liquor laws of each state, all food and beverage must be supplied by 202 Social House, unless approved by the General Manager. A service fee may be charged on items not supplied by 202 Social House. No food or beverage may be removed from the event area at any time prior to or during the event.

SECURITY: 202 Social House reserves the right to inspect and control all events, and may, in its discretion, require security for certain events, particularly those with minors in attendance. The cost of such services will be the Client's responsibility. 202 Social House will not assume any liability for theft or any other type of loss or damage to personal property occurring either prior to, or after the event.

DELIVERIES: With prior arrangement, 202 Social House will accept packages sent no earlier than 3 business days prior to the event. Any shipment prior to such dates, or deemed excessive in size or volume may be subject to storage fees.

DISPLAY & DECORATION: All displays and/or decoration proposed by Client will be subject to prior approval by 202 Social House representative in each instance. Any damage caused to the premises will be the responsibility of the Client. No confetti or sparkles unless approved by management and may be subject to a cleaning fee. No open flames are allowed.

EQUIPMENT: A \$200 nonrefundable fee will be charged for use of 202 Social House's DJ equipment and speakers.

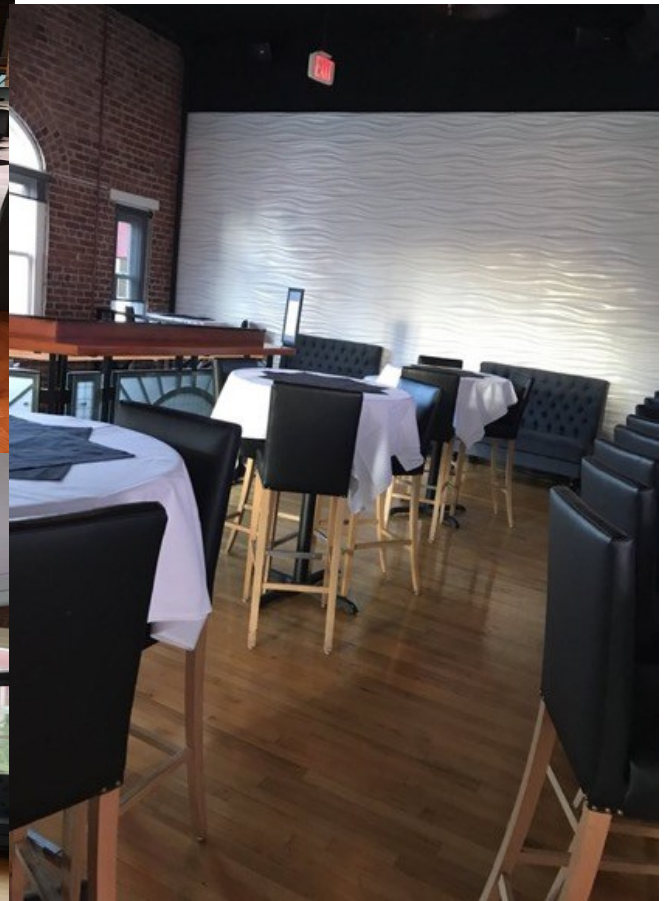
ALCOHOLIC BEVERAGES: 202 Social House strictly adheres to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.

EXCUSED NON-PERFORMANCE: Client agrees and acknowledges that 202 Social House shall be excused from performing any obligations under this Agreement for so long as such performance is prevented, delayed or hindered by an act of God, fire, flood or explosion, strikes, labor disputes, inability to procure labor, equipment materials or surplus, or any other causes beyond its reasonable control. If inclement weather prohibits us from opening, management will contact client in timely manner and vice versa.

*** all pricing and menu items subject to change ***

event room-upstairs bar

- Capacity: Approximately 120 • Features: Large Open Space, DJ Booth with AUX/HDMI Hookups, Elevator Access, Disco Lights • Other Notes: Bathrooms on Second Level, Views of Downtown Roanoke •



*** a minimum food & beverage cost or room fee may apply. ask your event coordinator for details ***

event space-hall of fame

- Capacity: Approximately 50 people. • Features: Private, closed off room. AUX/HDMI Hookups. Handicap Access. Easy access to hallway and restrooms. • Other Notes: Views of Downtown Roanoke. Various HOF Jerseys and 6 HDTV's for viewing of multiple events or channels •



*** a minimum food & beverage cost or room fee may apply. ask your event coordinator for details ***

event space-art bar

- Capacity: Approximately 60 People • Features: Large Open Space, DJ/AUX/HDMI Hookups, Elevator Access, Art Gallery Displays. • Other Notes: Bathrooms on Second Level, Views of Downtown Roanoke. Private TV for viewing of various sporting events or slideshow/presentation use •



*** a minimum food & beverage cost or room fee may apply. ask your event coordinator for details ***

event space-speakeasy

- Capacity: Inside: Approximately 60 people. Outside Patio: 15-20 people. • Features: Private, closed off room. AUX/HDMI Hookups. Handicap Access. Private Back Patio & Outdoor Seating. • Other Notes: Back parking lot access. Specialty Bourbon Bar with Craft Cocktail Menu capabilities. Private TV for viewing of sporting events or slideshow/presentation use •



*** a minimum food & beverage cost or room fee may apply. ask your event coordinator for details ***

platters/trays/& more

small feeds up to 40 guests medium feeds up to 75 large feeds up to 90 guests
v-vegetarian

CAPRESE SALAD SKEWERS (v) small-\$85 large-\$170
grape tomatoes, fresh mozzarella, basil, & olive oil with a balsamic reduction

VEGETABLE PLATTER (v) small-\$ 75 medium-\$100 large-\$150
assorted vegetables
served with ranch or bleu cheese

FRUIT PLATTER (v) small-\$ 75 medium-\$100 large-\$150
assorted seasonal fruit
special requests taken at market value

CHEESE PLATTER (v) small-\$80 medium-\$110 large-\$160
assorted cheeses
examples: smoked cheddar, swiss, Monterey jack
special requests taken at market value

COMBO PLATTER (v) \$200
assorted vegetables, fruit, & cheeses *special requests taken at market value*

SMOKED CHICKEN CROSTINI small-\$140 large-\$300
sliced baguette, smoked chicken breast, and pickled onion

CHICKEN TENDERS tray-\$150
tenders served with choice of ranch, bbq, or honey mustard

BUILD YOUR OWN NACHO BAR (v) small-\$70 large-\$140
corn tortilla chips, lettuce, tomatoes, jalapenos, & house made cheese sauce
add chili \$40 add salsa & sour cream \$30 add chicken \$45
add guacamole \$35 add steak \$50 add refried beans \$30

CRAB DIP small-\$150 large-\$300
served with tortilla chips

BUFFALO CHICKEN DIP small-\$90 large-\$180
served with tortilla chips

202 SIGNATURE BONE-IN WINGS tray- \$150
choice of 202 social house signature sauce, buffalo, spicy asian, bbq, spicy garlic parmesan, hot honey, lemon pepper (dry rub), old bay (dry rub) or salt/pepper/garlic (dry rub). Served with ranch or bleu cheese.

MARKET STREET PREZELS small-\$130 large-\$280
soft pretzel sticks served with house made cheese sauce

PHILLY CHEESE EGGROLLS small-\$160 large-\$360
fried eggrolls stuffed with steak, provolone & american, served with house made cheese sauce and chipotle ranch

SPRING ROLLS (v) small-\$120 large-\$270
fried vegetarian spring rolls served with hot honey & house made boom boom sauce

hors d'oeuvres/starters

Choose 3 for \$50/person, 4 for \$55/person, 5 for \$65/person 6 for \$70/person

All pricing is before tax & gratuity and are subject to change. Premium options have additional costs/person
v=vegetarian

202 SIGNATURE BONE-IN WINGS

choice of 202 social house signature sauce, buffalo, spicy asian, bbq, spicy garlic parmesan, hot honey, lemon pepper (dry rub), old bay (dry rub) or salt/pepper/garlic (dry rub). Served with ranch or bleu cheese.

SHRIMP COCKTAIL (+\$3/person)

seasoned shrimp served with house cocktail sauce and lemon slices

BBQ SHRIMP

shrimp sautéed in spicy/tangy house BBQ sauce.

BBQ SLIDERS

202 social house signature house made pulled pork served with warm slider rolls

STEAK SLIDERS (+\$3/person)

shaved steak served with warm slider rolls

BUILD YOUR OWN GRILLED SHRIMP TACOS

soft flour tortillas, shrimp, lettuce, tomatoes & jalapeños

CRAB DIP (+\$5/person)

served with tortilla chips

MARKET STREET PRETZELS (v)

soft pretzel sticks served with house made cheese sauce

PHILLY CHEESE EGGROLLS

fried eggrolls stuffed with steak, provolone & American cheeses. served with house made cheese sauce and chipotle ranch

LAMB CHOP LOLLIPOPS (+\$9/person)

bite-size lamb on the bone, broiled to perfection in assorted spices, served with honey brown savory gravy

MINI MARYLAND STYLE CRAB CAKES (+\$9/person)

mini, jumbo lump crab cakes with remoulade

banquet dinner-tier 1

tier 1
choose 2 entrees, 2 sides, & 1 dessert
\$70/person

all pricing is before tax and gratuity

ENTREES

GARLIC HERB BEEF TENDERLOIN

thinly sliced, slow roasted to perfection

LAMB CHOP LOLLIPOPS

bite-size lamb on the bone, broiled to perfection in assorted spices, served with honey brown savory gravy

CHICKEN CORDON BLEU

fried chicken breast, seasoned & stuffed with swiss cheese & black forest ham, served with a house alfredo sauce

CHICKEN FRIED CHICKEN

fried chicken breast smothered in white pepper gravy

HERB SEASONED PORK LOIN

pork loin seasoned with fresh herbs, drizzled with honey brown savory gravy, cooked at a high temperature to capture the flavor of the seasoning

CHEESE TORTELLINI STROGANOFF

blanched cheese tortellini, tossed in house made stroganoff sauce

PASTA PRIMAVERA (V)

assorted fresh vegetables with house made marinara sauce, over linguine

CAPRESE PASTA (V)

cavatappi pasta seasoned with a mild spice, with fresh mozzarella cheese, ripened grape tomatoes, topped with basil & balsamic reduction

CHARGRILLED CHICKEN

chargrilled chicken breasts topped with our signature 202 Social House sauce

SOUTHERN GLAZED SALMON

seasoned salmon filet topped with a southern glaze

MINI MARYLAND STYLE CRAB CAKES

mini jumbo lump crab cakes with remoulade

banquet dinner-tier 1 continued...

SIDES

BROCCOLI & CARROTS

SEASONAL VEGETABLE MEDLEY

MACARONI -N- CHEESE

BAKED BEANS

MASHED POTATOES

GREEN BEANS

CARROTS

BROCCOLI

DESSERTS

COOKIE & BROWNIE TRAY

assorted cookies and brownies

PETIT FOURS

assortment of mini cakes

CAKE & PIE TRAY

a mix of sliced desserts; options include NY cheesecake, flourless chocolate torte (gf), chocolate peanut butter pie, limoncello cake, Belgian chocolate mousse

BANANA PUDDING

house made banana pudding

OREO MOUSSE

house made oreo mousse

desserts subject to availability

banquet dinner-tier 2

tier 2
choose 3 hors d'oeuvres, 2 entrees, 2 sides, & 1 dessert
-or-
choose 2 hors d'oeuvres, 3 entrees, 2 sides, & 1 dessert
\$85/person
all pricing is before tax and gratuity

HORS D'OEUVRES

202 SIGNATURE BONE-IN WINGS

Choice of 202 social house signature sauce, buffalo, spicy Asian, BBQ, spicy garlic parmesan, hot honey, lemon pepper (dry rub), old bay (dry rub), or salt/pepper/garlic (dry rub). Served with ranch or bleu cheese.

SHRIMP COCKTAIL

seasoned jumbo shrimp served with house cocktail sauce and lemon slices

BBQ SHRIMP

shrimp sautéed in spicy/tangy house BBQ sauce.

BBQ SLIDERS

202 social house signature house made pulled pork served with warm slider rolls

STEAK SLIDERS (+\$3/person)

shaved ribeye served with warm slider rolls

BUILD YOUR OWN GRILLED SHRIMP TACOS

soft flour tortillas, shrimp, lettuce, tomatoes & jalapeños

CRAB DIP (+\$5/person)

served with tortilla chips

MARKET STREET PRETZELS (v)

soft pretzel sticks served with house made cheese sauce

PHILLY CHEESE EGGROLLS

fried eggrolls stuffed with steak, provolone & American cheeses. served with house made cheese sauce and chipotle ranch

banquet dinner-tier 2 continued...

HORS D'OEUVRES cont...

CAPRESE SALAD SKEWERS (v)

grape tomatoes, fresh mozzarella, basil, & olive oil with a balsamic reduction

VEGETABLE PLATTER (v)

assorted vegetables

served with ranch and bleu cheese dressing

FRUIT PLATTER (v)

assorted seasonal fruit

special requests taken at market value

CHEESE PLATTER (v)

assorted cheeses

examples: smoked cheddar, swiss, Monterey jack

special requests taken at market value

SMOKED CHICKEN CROSTINI

sliced baguette, smoked chicken breast, and pickled onion

CHICKEN TENDERS

tenders served with choice of ranch, bbq, or honey mustard

BUILD YOUR OWN NACHO BAR

corn tortilla chips, lettuce, tomatoes, jalapenos, & house made cheese sauce

add chili \$40

add chicken \$45

add steak \$50

add guacamole \$35

add refried beans \$30

BUFFALO CHICKEN DIP

served with tortilla chips

banquet dinner-tier 2 continued...

ENTREES

GARLIC HERB BEEF TENDERLOIN

thinly sliced, slow roasted to perfection

LAMB CHOP LOLLIPOPS

bite-size lamb on the bone, broiled to perfection in assorted spices, served with honey brown savory gravy

CHICKEN CORDON BLEU

fried chicken breast, seasoned & stuffed with swiss cheese & black forest ham, served with a house alfredo sauce

CHICKEN FRIED CHICKEN

fried chicken breast smothered in white pepper gravy

HERB SEASONED PORK LOIN

pork loin seasoned with fresh herbs, drizzled with honey brown savory gravy, cooked at a high temperature to capture the flavor of the seasoning

CHEESE TORTELLINI STROGANOFF

blanched cheese tortellini, tossed in house made stroganoff sauce

PASTA PRIMAVERA (V)

assorted fresh vegetables with house made marinara sauce, over linguine

CAPRESE PASTA (V)

cavatappi pasta seasoned with a mild spice, with fresh mozzarella cheese, ripened grape tomatoes, topped with basil & balsamic reduction

CHARGRILLED CHICKEN

chargrilled chicken breasts topped with our signature 202 Social House sauce

SOUTHERN GLAZED SALMON

seasoned salmon filet topped with a southern glaze

MINI MARYLAND STYLE CRAB CAKES

mini jumbo lump crab cakes with remoulade

banquet dinner tier 2 continued...

SIDES

BROCCOLI & CARROTS

SEASONAL VEGETABLE MEDLEY

MACARONI -N- CHEESE

BAKED BEANS

MASHED POTATOES

GREEN BEANS

CARROTS

BROCCOLI

DESSERTS

COOKIE & BROWNIE TRAY

assorted cookies and brownies

PETIT FOURS

assortment of mini cakes

CAKE & PIE TRAY

a mix of sliced desserts; options include NY cheesecake, flourless chocolate torte (gf), chocolate peanut butter pie, limoncello cake, Belgian chocolate mousse

desserts subject to availability

add ons—flatbreads

party sliced (16 slices) flatbreads—choose from our options at menu price; v=vegetarian

MARGHERITA (v) \$17

house made marinara, roma tomatoes, fresh mozzarella, fontina, romano, & fresh basil

TRUFFLED MUSHROOM (v) \$17

white sauce mozzarella, fontina, & goat cheese with mushrooms & spinach finished with truffle oil & balsamic reduction

THE GODFATHER \$18

sicilian sausage, bacon, pepperoni, marinara, & fresh mozzarella

BUFFALO CHICKEN \$17

white sauce, mozzarella, grilled chicken, red onions, bleu cheese, bacon, & buffalo sauce

A1 PHILLY CHEESESTEAK \$18

sliced ribeye with peppers, onions, & white sauce topped with and A1 drizzle

CHICKEN PESTO \$17

mozzarella & fontina cheeses, chicken, bacon, caramelized onions, pesto, & truffle oil

PULLED PORK BBQ PIZZA \$17

BBQ pulled pork, jalapenos, sauteed onions, bacon, mozzarella cheese, & house made BBQ sauce

MEDITERRANEAN (v) \$17

olive oil, feta, tomatoes, spinach, kalamata olives, & mozzarella topped with a balsamic glaze

PEPPERONI \$16

pepperoni, mozzarella, & house made marinara

SAUSAGE \$16

sicilian sausage, mozzarella, & house made marinara

CHEESE (v) \$15

mozzarella cheese & house made marinara

additional options

WE WILL BE HAPPY TO CUSTOM BUILD AN EXPERIENCE FOR YOU. ASK THE EVENTS COORDINATOR ABOUT OPTIONS TO ADD TO YOUR EVENT.

ASK ABOUT DELIVERY AND TAKE OUT OPTIONS

WE CAN CATER FOR OFFICES, CORPORATE EVENTS, HOTELS, PARTIES, LUNCHEONS, & DINNERS

WE ALSO OFFER SOME PREMIUM ADD ONS

SUBJECT TO AVAILABILITY

PAR MOBILE GOLF SIMULATOR

CIGARS

OPEN AND CASH BARS

LIVE MUSIC

POPCORN MACHINE

COFFEE & HOT COCOA BAR