



Private Event Information - Meadville, PA

About the Space

Private and exclusive dining space with seating for up to 25 guests. Perfect for business meetings, baby showers, and holiday parties. Space is available as early as 11am 7 days a week. Monday - Thursday until 9 pm. Friday and Saturday until 10pm and Sundays until 8pm.

Costs

To reserve the space for your private and exclusive use you must agree to a Food & Beverage spending minimum. This is a set amount, outlined below, which your group agrees to spend in food and beverage purchases throughout your event.

Lunch

Lunch events must conclude prior to 4pm
Daily : \$250

Dinner

Any event concluding after 4pm
Daily : \$500

Booking and Confirmation

- Private parties are not guaranteed until the form on page 2 is completed and returned
- A valid credit card with corresponding name and address are required at the time of booking
- There is no deposit charged. We hold the credit card on file for cancellation, incidentals, and to assure we have a method of payment that meets our minimum
- Menu selections and final head counts are due 1 week prior to your event
- Full Menu may be offered for groups of less than 20

Contact : Cindi or Megan

814.807.0285
11142 Highline Drive Meadville, PA
FatEddyBBQ@gmail.com



Name:

Type of Event:

Arrival Date & Time:

Guest Count:

Phone Number:

Email:

Billing Address:

Zip:

Credit Card Number:

Exp Date:

*Signature:

Today's Date:

*signature agrees to the contractual obligation and fees outlined in this packet. Please read carefully

Menu Selection

Please Circle Selections

Plated Dinner

Appetizer Course:
YES / NO

Mac & Cheese Bar

Salad Course:
YES / NO
Dessert: YES / NO

Baked Potato Bar

Salad Course :
YES / NO
Dessert : YES / NO

Plated Lunch

- 1.
- 2.
- 3.
- 4.

3 Course Plated Dinner

\$35 / Person

First Course

Choice of One

Garden Salad

Mixed greens with tomato, cucumber, cheese, and balsamic vinaigrette

Homemade Soup

Entree Course

Guests will choose one of the following options from a custom limited menu table side

Sirloin

8oz Angus steak fire grilled to request accompanied with a baked potato and fresh broccoli
(gluten free option)

Fettuccini Primavera

Pasta spun in a homemade roasted red pepper pesto cream sauce with baby spinach and broccoli. Served with garlic toast. Add grilled chicken breast or sautéed shrimp at request
(vegetarian option)

Garlic Chicken

Pan seared chicken breasts in a parmesan garlic cream sauce accompanied with crispy pork belly and fried brussels sprouts

Raspberry Glazed Salmon

Hand cut salmon fillet seared to perfection finished with a raspberry glaze and accompanied with fresh broccoli *(gluten free option)*

Dessert Course

Seasonal Fruit Cobbler

Served warm with a scoop of vanilla ice cream

Optional Appetizer Course

Receive all three. Served family style as your guests arrive
\$8 / Person

Cornbread

Homemade cornbread muffins with honey butter

Soft Pretzel

Giant sharable soft pretzel served with an assortment of dip

Smoked Chicken Nachos

Corn tortilla chips loaded with house cheese sauce, BBQ, smoked pulled chicken, onion, jalapeño, and sour cream

Plated Lunch

Select 4 of the following options from which your guests will order table side
All sandwiches are served with choice of homemade chips or coleslaw
\$15 / Person

BBQ Pulled Pork Sandwich

House signature!

Turkey Cheddar Melt

On sourdough toast with cheddar, bacon,
and garlic aioli

Grilled Chicken Salad

Mixed greens, veggies, egg, fries, and
cheese with grilled chicken and homemade
ranch

Classic Burger

1/2 # with American cheese, lettuce, tomato,
onion, pickles

Black Jack Chicken

Grilled chicken breast on a brioche roll with
bacon, pepper jack, lettuce, tomato, and
blackened ranch

Fish Sandwich

Giant hand battered cod with homemade
tartar

Brisket Melt

House Favorite! Shaved brisket on
sourdough toast with swiss cheese and
horseradish sauce

Buffet Options

*Buffet set ups will limit your guest count to no more than 20 people.
Available for Lunch or Dinner*

Baked Potato Bar

\$15 / Person

Your guests will start with a perfect baked
potato and build their own loaded
masterpiece

Toppings Include

Pulled Pork
Smoked Chicken
Bacon
Broccoli
Sour Cream
Butter
Jalapeños
Onions
Scallions
House Cheese Sauce
Shredded Cheddar
Assortment of Homemade Sauces

Add a Salad Course

\$4 / Person

Mac & Cheese Bar

\$21 / Person

Your guests will start with a generous bowl of
our famous mac & cheese and customize to
their desire

Toppings Include

Pulled Pork
Smoked Chicken
Shaved Brisket
Bacon
Broccoli
Garlic Spinach
Mushrooms
Jalapeños
Scallions
Bell Peppers
Shredded Cheddar
Assortment of Homemade Sauces

Add Dessert Course

Seasonal Fruit Cobbler with Ice Cream
\$5 / Person

Bar Procedure

Allowing alcohol service for your event is OPTIONAL. Soft Drinks are always available and charged ala carte.

Outside liquor or beer is PROHIBITED. Should you choose to provide your own wine you will incur a \$20 corkage fee per bottle

All staff is RAMP Certified and will adhere to all LCB laws and regulations. We will not serve visibly intoxicated persons, and all guests should expect to have to show ID.

Cancellation and Other Fees

All private events should expect to pay all applicable sales tax and 20% gratuity in addition to the food & beverage spending minimum.

Private reservations that cancel within 4 days of their scheduled event will incur a cancellation fee of 20% of the food and beverage minimum. The fee will be charged to the credit card on the booking contract.

If you spend less than the agree food & beverage minimum you will be charged the difference as a room rental fee.

The use of confetti or glitter is PROHIBITED. The use of any such items will result in an additional \$100 cleaning fee.

Disclosure

- Private Event Reservations are NOT guaranteed until the booking contract is received
- Private Events may not utilize Happy Hour or other promotional pricing
- Menu items and prices are subject to change without notice
- Merchandise, Gift Cards, and Carry Out will not be counted toward the spending minimum
- Children's Menus are available by request for guests under 10 years old and are charged at menu price
- Most dietary restrictions can and will be accommodated on an individual basis
- Planning and coordination for events is done on a priority basis based on the date of the event

Please Contact Management with any Questions or Concerns

814.807.0285 | FatEddyBBQ@gmail.com

Cindi & Megan