

THE TAP ROOM



Events & Catering

1887 UPPER WATER ST.
HALIFAX, NS



About the VENUE

THANK YOU FOR
CONSIDERING THE LOWER
DECK TAP ROOM FOR YOUR
FUTURE EVENT. WHETHER
YOU ARE LOOKING FOR A
CASUAL STAND-UP
RECEPTION, A BUFFET, OR A
PLATED DINNER WE WILL
PROVIDE YOU WITH A
MEMORABLE EXPERIENCE

The Tap Room located on the 3rd floor of our historic building is an event space that we frequently use for large private events.

This space features private washrooms, a fully stocked bar, a main dance/reception area, a balcony overlooking the reception area and a beautiful dining room. Included in the space are tables, chairs, glassware, cutlery, bartenders, and servers.

This package includes general information about the venue as well as a variety of menu items and sample menu ideas that suit any budget. We will be happy to assist you in choosing the most suitable selection for you!

We pride ourselves on attention to detail, and will work with you on the planning process; no question is too big or too small. Our mission is to provide a relaxing and enjoyable experience for you and your guests.



About the SPACES



MAIN RECEPTION AREA & CEREMONY SPACE

Our main reception area located in one of Halifax's oldest buildings is a unique space that creates a stunning backdrop for your ceremony or reception. This room features cathedral ceilings, stone walls, exposed beams and historic charm.

Our reception area is perfect for a band or DJ with a large dancefloor and plenty of bench-seating for all of your family and friends. The capacity for a stand-up reception is 200 people.

For ceremonies, our space can seat 40-50 people and will be transformed into a reception space when the ceremony is over.

About the SPACES



THE SAIL LOFT

The Sail Loft, our dining area, is located just off of the main reception area. With a beautiful view of the Halifax Harbour and a cozy atmosphere, this area is perfect to gather for a meal.

This space has been host to many events throughout the years and is very versatile with the ability to accommodate anything from 3-course dinners to casual late-night snack bars. Included in the dining room are napkins, glassware, cutlery and everything you will need for dinner. For \$175 the space can be fully dressed in white linen.

Our dining room can seat up to 70 of our total 100 person capacity for dinner.

About the SPACES



THE BALCONY LOFT

The Balcony Loft overlooks the main reception area and ceremony space. The loft has lots of rustic charm and is a great space for a cozy games area, a photo booth, or a nice place to relax for a minute.

This space can be used as additional seating for up to 30 people for dinner or for casual seating during a stand-up event.

For ceremonies, we can seat guests along the railing overlooking the wedding party.

Determining how much to serve can be challenging. If you would like to have some hors d'oeuvres for a cocktail reception before dinner we would recommend ordering two to three per person of some lighter items such as Bruschetta Bites or Spanikopita. If you are having a late evening reception four to five items per person should be plenty. Or if you would like to serve finger foods as a meal replacement we recommend 10-12 per person, choosing a few substantial items such as Quinoa Rolls and Lower Deck Sliders.

THE BOARD SELECTION

PEPPERONI & CHEESE

Local Brother's pepperoni with cheddar and mozzarella cheese served with Oktoberfest mustard.

Small (15-20 people) \$74.99 | Large (25-30 people) \$124.99

VEGGIES

Broccoli, cauliflower, carrots, celery, and cucumber served with ranch dressing.

Small (15-20 people) \$34.99 | Large (25-30 people) \$64.99

FRESH FRUIT

A seasonal variety of fresh fruits including watermelon, cantaloupe, honeydew, kiwi, pineapple and strawberries. Served with a tangy honey and mint yogurt dip.

Small (15-20 people) \$69.99 | Large (25-30 people) \$129.99

CHEESE

A selection of Chef's domestic and imported cheese garnished with fresh melons and assorted crackers.

Small (15-20 people) \$89.99 | Large (25-30 people) \$159.99

SMOKED SALMON

A whole side of Atlantic salmon, accompanied with lemons, capers, red onions, crackers, garlic crostinis and a dill goat cheese spread.

\$189.00 (40-50 people)

CLASSIC CHARCUTERIE

Genoa salami, peppered pancetta, kolbassa, mortadella and pate accompanied by chef's choice of cheeses, pickled vegetables, and red onion chow. Served with garlic crostinis and crackers.

Small (50 people) \$120.00 | Large (100 people) \$229.99

SHRIMP COCKTAIL

Cocktail-sized chilled shrimp served with our citrus-infused cocktail sauce.

\$16.99/dozen

THE PASSED SELECTION

MINIMUM OF 3 DOZEN PER ITEM REQUIRED

SEAFOOD

- Maple Glazed Salmon Sticks marinated in local maple syrup \$39.99/dozen
- Bacon-Wrapped Scallops tossed in maple syrup and grainy mustard \$34.99/dozen
- Coconut Shrimp served with a mango, ginger and lime coulis \$22.99/dozen
- Tandori Shrimp Stick marinated in curry paste and served with tzatziki \$23.99/dozen
- Buffalo Shrimp breaded in panko and served with spicy buffalo sauce \$16.99/dozen
- Shrimp & Crab Cakes breaded in panko and served with cilantro lime aioli \$15.99/dozen
- Smoked Salmon Canapé with dill goat cheese, red onion and capers and lemon zest \$29.99/dozen
- Lobster Tail Skewers in lemon garlic butter \$11.99 each
- Haddock Bites battered and served with house-made tartar sauce \$12.99/dozen

BEEF

- Ginger Beef Skewers marinated in sweet ginger glaze \$34.99/dozen
- Lower Deck Sliders with house-made burger sauce, lettuce, tomato, and dill pickles \$29.99/dozen
- Tap Room Meatballs with your choice of IPA BBQ sauce or sweet and sour sauce \$9.99/dozen
- Mini Beef Wellington with onion, garlic, and mushrooms \$29.99/dozen
- Pizza Rolls with pepperoni and cheese served with donair sauce \$19.99/dozen

CHICKEN

- Chicken Satay Skewers in teriyaki and sesame oil marinade \$22.99/dozen
- Mini Chicken Pot Pie with carrots, peas, celery and gravy in savoury tartlet shells \$16.99/dozen
- Chicken Wings with your choice of mild, hot, honey garlic, or Thai sauce on the side \$21.99/dozen

PORK

- Bacon-Wrapped Pork Skewers with a peppered balsamic and molasses reduction \$19.99/dozen
- Jamaican Jerk Pork in Hill's Jerk Sauce with a pureed Stella and ginger apple sauce \$23.99/dozen

VEGETARIAN

- Quinoa Tortilla Rolls with beans, corn, peppers, cheese and a side of cilantro lime aioli \$13.99/dozen
- Chickpea and Black Bean Sliders topped with tzatziki, pickles and spring lettuce \$21.99/dozen
- Vegetable Spring Rolls served with a side of sweet and spicy Thai sauce \$19.99/dozen
- Spanikopita in phyllo pastry stuffed with spinach and feta cheese \$19.99/dozen
- Bruschetta Bites on garlic crostinis with tomato basil onion and feta \$9.99/dozen
- Fried Mac & Cheese served with caramelized onion ketchup \$14.99/dozen
- Sweet Potato Pancakes served with apple cranberry chutney \$12.99/dozen
- Falafel Balls deep fried and served with red curry dipping sauce \$12.99/dozen

MENU

plated dinners

Create your own three-course dinner from the menu options below.
Select up to **2 Starters, 3 Entrees, and 2 Desserts** to offer your guests.
Please inform us of any dietary restrictions prior to ordering.

STARTERS

\$5.99/PERSON

Roasted Corn and Potato Chowder

Beef & Barley Soup

Broccoli & Cheddar Soup

Tomato Parmesan & Basil Soup

Butternut Squash & Roasted Apple (**Vegan & Gluten Free**)

Seafood Chowder (+\$2.00/person)

Garden Salad

Artisan greens, tomatoes, cucumbers, shredded carrot and red onion.

Drizzled with strawberry vinaigrette.

Caesar Salad

Crisp romaine, chopped bacon, grated parmesan and house croutons tossed in garlic caesar dressing.

Baby Spinach Salad

Spinach, red onion, tomato, mushroom, blueberries and goat cheese topped with our house-made balsamic dressing.

ENTREES

FISH

Pan-Fried Haddock coated in cracker crumbs and finished with tomato and dill cream sauce. \$21.99/person

Grilled Salmon with a light and refreshing cucumber salsa. \$26.99/person

Served with basmati rice pilaf and seasonal vegetables.

CHICKEN

Blueberry Chicken in a wild mushroom and blueberry demi-glaze. \$18.99/person

Sail Loft Stuffed Chicken with pancetta, roasted apples, garlic, brie and fresh basil. Hand-rolled and breaded then topped with roasted red pepper sauce. \$22.99/person

Served with basmati rice pilaf and seasonal vegetables.

BEEF

Tap Room Striploin with a rich stout demi-glaze with a hint of rosemary. \$26.99/person

Carved Roast Beef slow-cooked with a mustard and rosemary crust and drizzled with a stout demi-glaze. \$18.99/person

Served with roasted potatoes and seasonal vegetables.

VEGETABLE

Citrus Vegetable "Spaghetti" noodles with an orange ginger tomato sauce. Topped with roasted vegetables and grilled tofu. \$18.99/person

DESSERTS

Blueberry Grunt

A traditional Nova Scotian dessert of hot biscuits on a bed of blueberry sauce.
Served with a scoop of vanilla ice cream.

\$6.99/person

Apple Crumble

Fresh Granny Smith apples sliced and baked in dark rum and cinnamon. Topped
with whipped cream.

\$7.99/person

New York Cheesecake

Choice of blueberry, chocolate or strawberry sauce.

\$8.99/person

Fruit Plate

Our gluten-free and vegan option with honeydew, cantaloupe, kiwi, strawberry,
pineapple and fresh mint.

\$6.99/person

Creme Brulee

A light but tasty finish. Can be served as a traditional creme brulee or you can choose
a flavour that suits your group.

\$6.99/person

MINIMUM OF 25 PEOPLE | COFFEE & TEA STATION AVAILABLE UPON REQUEST

Maritime Kitchen Party

There's nothing like a good ol' east coast kitchen party. Welcome your friends to Halifax with Alexander Keith's steamed mussels and a 1.25lb lobster. Served with garden salad, coleslaw, potato salad, corn on the cob, freshly baked rolls, melted butter and blueberry grunt for dessert.

Based on Market Price

Roast Hip of Beef

A mustard and herb-wrapped hip of beef with garden and spinach salads, roasted nugget potatoes, seasonal vegetables, rolls and butter. Finished with rum-spiked apple crumble.

Pre-carved \$32.99/person | Have our Chef Carve to Order (+\$2.99/person)

Holiday Celebration

Satisfy everyone's taste with maple-baked fillets of salmon and herb-roasted turkey. Served with garden and Caesar salads, sides of gravy, summer savoury dressing, cranberry sauce, mashed potatoes, seasonal vegetables, rolls and butter. Save room for rum-spiked apple crumble.

Turkey Only \$34.99/person | Turkey & Salmon \$39.99/person

Little Italy

Meat and cheese lasagna, cheese tortellini with peppers and onions in tomato sauce, basmati rice pilaf, Caesar and garden salads and garlic bread. Top off this trip to Italy with a tiramisu.

\$37.99/person

Backyard BBQ

Half rack of BBQ ribs, BBQ chicken breast, baked potato, corn on the cob, coleslaw, garden salad, rolls and butter. End the evening with strawberry shortcake on our house-made biscuits.

\$35.99/person | Add Build Your Own Burger Bar (+10.99/person)

The Lobster Shack

Fresh Nova Scotia 1.5lb boiled lobsters with red-skinned potato salad, coleslaw, corn on the cob, rolls and butter. Served with apple crumble for dessert.

Based on Market Price

MENU

late night snacks

AVAILABLE UNTIL 11PM

Poutine Bar

Satisfy your late-night craving with a build your own poutine bar. Includes crispy fries, cheese curds, and beef gravy. Additional toppings can be added.

\$8.99/person

Pierogi Bar

Potato and cheese pierogis loaded with your choice of sour cream, caramelized onion, bacon and green onion. Additional toppings can be added.

\$6.99/person

Beef Slider Station

Mini burgers topped with house-made burger sauce, lettuce, tomato and dill pickles.

\$29.99/dozen

Pulled Pork Slider Station

BBQ pulled pork sliders with swiss cheese and caramelized onion.

\$32.99/dozen

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| Mini Cheesecake Bites | \$24.99/dozen |
| Assorted Mini Sweets | \$3.49/person |
| Chocolate Dipped Strawberries | \$24.99/dozen |
| Potato Chips | \$3.99/person |
| Pretzels | \$4.99/person |
| Popcorn | \$4.99/person |
| Nacho Chips & Salsa | \$3.99/person |
| Hummus & Grilled Pita | \$29.99/dozen |

BAR SELECTION

TAX INCLUDED

FROM THE TAP

DOMESTIC DRAUGHT \$6.50 (14oz) | \$8.00 (18oz) | \$26.00 (56oz)

Alexander Keith's, Bud Light or Oland Export

SPECIALTY DRAUGHT \$7.25 (14oz) | \$9.00 (18oz) | \$29.00 (56oz)

Alexander Keith's Seasonal, Goose Island IPA, Michelob Ultra

PREMIUM DRAUGHT \$8.00 (14oz) | \$9.50 (18oz) | \$32.00 (56oz)

Alexander Keith's Coffee & Cacao Stout, Stella Artois or Brickworkds Cider

FROM THE FRIDGE

DOMESTIC BOTTLES \$6.50

Keiths, Keith's Light, Budweiser, Bud Light, Schooner, Oland Export

SPECIALTY BOTTLES \$8.00

Michelob Ultra, Corona

COOLERS \$8.50

Mikes Lemon/Cranberry, Coldstream Hard Iced Tea, Nutrl Vodka Soda

FROM THE BAR

WELL LIQUOR \$6.25

Coldstream: White Rum, Dark Rum, Spiced Rum, Vodka, Gin & Canadian Club Rye

BACK BAR LIQUOR & LIQUEURS \$6.50-\$8.50

Please ask for a list of our options.

SCOTCH \$7.00-\$9.75

Glenfiddich 12 Year, Ardbeg 10 Year, Talisker 10 Year, Dalwhinnie 15 Year, Macallan

Double Cask Gold, Laphroaig 10 Year.

Soft Drinks \$3.00

Bottled Water \$3.50

Coffee & Tea \$2.50

Monster Energy Drink \$6.25

WINE LIST

WHITES

| | |
|---|-------------------------------|
| Jackson Triggs Pinot Grigio Canada | \$8.25/glass \$66/bottle |
| Il Padrino Pinot Grigio Italy | \$9.50/glass \$47.50/bottle |
| Hardy's Reisling Gewurztraminer Australia | \$9.50/glass \$38/bottle |
| Rawson Retreat Chardonnay Australia | \$9.50/glass \$38/bottle |
| Footprint Sauvignon Blanc South Africa | \$9.50/glass \$38/bottle |

REDS

| | |
|--|----------------------------|
| Jackson Triggs Cabernet Sauvignon Canada | \$8.25/glass \$66/bottle |
| Alario Cabernet Sauvignon Chile | \$9.50/glass \$38/bottle |
| Dona Paula Estate Malbec Argentina | \$9.50/glass \$38/bottle |
| BV Costal Estate Merlot California | \$9.50/glass \$38/bottle |
| BV Costal Estate Pinot Noir Australia | \$9.50/glass \$38/bottle |

SPARKLING

| | |
|-----------------------------------|----------------|
| Mionetto Prosecco Italy | \$55/bottle |
| Freixenet Cordon Negro Cava Spain | \$47.50/bottle |

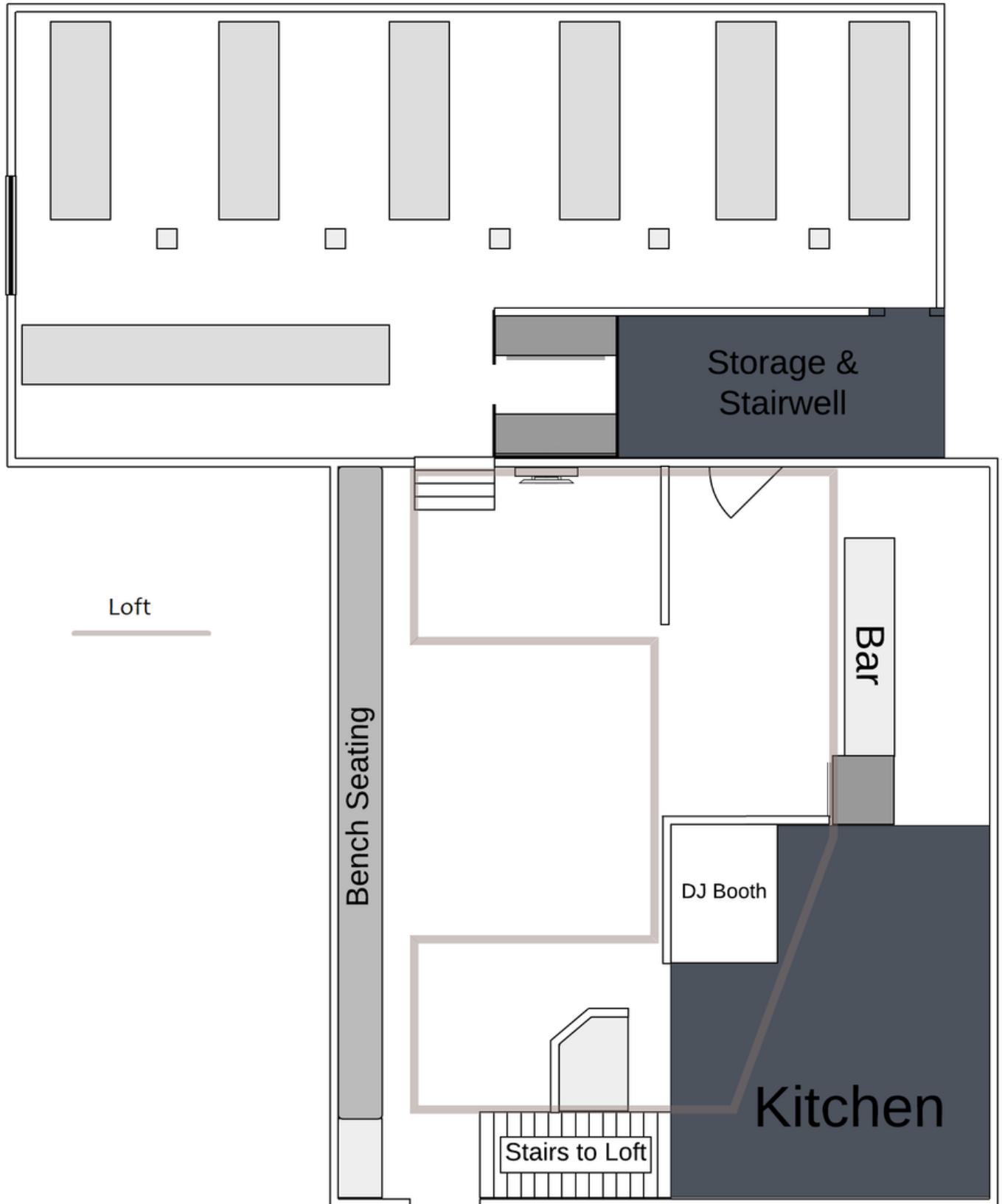
ADDITIONAL BAR DETAILS

Please note all wines requested outside of those noted above are sold by the bottle only and must be pre-ordered through us. Client agrees to pay for all bottles ordered.

All in house events are under The Tap Room Liquor license. Last call is at 11:45PM unless otherwise agreed upon.

All prices are subject to applicable taxes and gratuity. Unclosed bar tabs are subject to 18% gratuity.

FLOOR PLAN



PRICING

CEREMONY

\$500

Ceremonies are subject to a \$500 rental fee which includes set-up and tear down of ceremony furniture. The client is responsible for providing officiant and arch/arbours.

LINEN

\$175

The space will be fully dressed in white linen with black napkins included for dinner. The linen rental is optional and you are able to provide your own if you would like. Linens are necessary for a seated dinner.

MINIMUM SPEND

\$3500*

You will see that we do not charge a room rental fee. Instead, we require a minimum spend of \$3500 on food and beverages pre-tax and gratuity. If you do not meet the minimum spend the remainder will be charged to the host tab.

*Depends on date of booking.

ADDITIONAL INFO

FUNCTION DETAILS

As per our liquor licence, no minors (under 19 years of age) are permitted on the premises past 8:30PM. Presentation of valid ID may be required.

Minimum guarantee of sales and/or room rental fee applies for all in-house events.

Menu selections must be submitted no later than 10 days prior to the event (including dietary restrictions). Dietary restrictions must include a person's name and specific instructions. We will try to accommodate all types of restrictions however we can not guarantee that meals will be 100% free from all allergens.

A final number of guests must be confirmed 7 days before the event.

All prices are subject to applicable taxes and 18% gratuity.

Please note: Prices and items are subject to change.

Function attendance shall not exceed licensed capacities.

The client is responsible for the conduct of their guests and for the cost of any damages caused by attendees as assessed by the Lower Deck. The Lower Deck is not responsible for any damaged, lost or stolen items.

CANCELLATIONS

Cancellation from the time of signing the contract to seven days prior to the event results in a \$500 cancellation fee charged to the credit card on file.

Cancellation of a confirmed event seven days or fewer in advance will result in 100% of event price stated on contract charged to the credit card on file.

In the event of cancellation due to unforeseen circumstances, such as weather, you the client will be granted the opportunity to reserve the services for another date subject to availability.

CONTRACT

The Function Contract is your guarantee of services and prices. The Lower Deck must receive a signed copy of the contract and billing information before the booking is considered definite. Please note due to high demand we do not hold dates.

TESTIMONIALS

FAIRYTALE WEDDING

Kristen G.

We had our wedding reception at the Lower Deck Tap Room and had the BEST time! Larissa was so accommodating and helpful. She was there all day the day before so we could decorate and she was there early the day of the wedding to make sure the day of deliveries went well. The food was amazing (they have so many options!) and the bartenders were great as well. The venue was also very affordable. I would highly recommend having your wedding here!

ABSOLUTELY AMAZING PERFECT RECEPTION LOCATION!

Megan K.

We had the most perfect reception and amazing experience with Larissa and her team at the Lower Deck. Larissa is so attentive and has been an angel this whole planning process (we have had multiple postponements due to covid). She has been patient, flexible and so kind throughout all the bumps in the road. She helped us plan the perfect reception. They served a lovely meal for us, allowed us in the day before as often as we wanted to decorate (since the venue was available the day before), stored our cake for us, hosted a signature cocktail for us, and tore everything down and had all of our decorations sitting and waiting for us neatly to collect the next day. Photos don't do this venue justice. When we had all our decor up, the lighting and everything was absolutely stunning. It had such a cozy, historic vibe and all our guests raved about it. Historic properties right outside was the PERFECT spot for wedding photos too. And one of the sweet amazing servers even saved myself and the groom some of the appetizers from our cocktail hour for the guests during our photos. Larissa and her team went above and beyond our expectations. I would recommend Lower Deck over and over. A true hidden gem. Thank you all for taking such great care of us and truly making our special day PERFECT!

ROMANTIC ATMOSPHERE, FRIENDLY BARTENDERS, GREAT FOOD

Jenna M.

Highly recommend as a wedding venue! Brad, Larissa and the entire team were outstanding. From initial conversations to the execution on the night of- they went above and beyond to make our day perfect. The service, the food and the flexibility were all amazing. Cannot say enough about this place and the team. Thank you!

