



TERMS AND CONDITIONS:

DEPOSIT: Traveler's Alehouse requires a non-refundable \$200 deposit before an event can take place. The remaining balance is due in its entirety at the conclusion of the event. The deposit locks in the date and time to your event. By making a deposit, you are acknowledging and consenting to all associated rules and fees. Please ensure you have read and understood these terms before proceeding.

ALL - Revenue minimum: There is a minimum requirement for this event in the amount of \$500 prior to room fees, tax, house charge, and gratuity. Only items paid for by the event host count towards the required minimum. If the minimum is not reached the difference will be added to the final bill. Events booked in the room are not subject to weekly deals or discounted promotions.

FINAL GUEST COUNT: is due five (5) business days (Monday-Friday) prior to the event. If a final guarantee is not received by this date, the host will be charged based on the original details.

MENU SELECTION: Buffet options carry a 25 per person minimum. Food selection needs to be confirmed 5 days before the event date. Dietary concerns addressed during this time. If wanting plated options, it could be discussed with a sales manager. Off menu ordering for events incurs a \$5 per person charge. Plated options subject to additional charges to ensure adequate staffing for your event.

ROOM RENTAL: Event room must be released at the expiration of the contracted rental time. Should a guest wish to extend the reservation, the manager on duty must give approval. Regular event room fee is \$300. Business meetings, event room fee is \$400. For big parties of more than 90 please contact us for more information. Complimentary table linen is offered; black, navy blue, or white table cloths. Complimentary cake cutting is offered. Complimentary audio system with speakers and microphone access and projector for presentations or slide shows.

DECORATIONS: We do not allow decorations of confetti, glitter, silly string, small particle items or open flames (candles, tea lights, etc.). \$100 Clean up charge will be assessed for confetti type decoration cleanups. Using scotch tape for decorations or banners can be used to secured to the walls, taken down after event concludes. Please pop balloons in or over trash cans.

FOOD: Due to Food Safety recommendations of the FDA issued food code and board of health guidelines NO BULK FOOD is allowed to leave the premise by patrons. We do not pack, hold, or release leftover food to customers. We do not permit any outside food or beverages. Cakes and cupcakes are allowed.

ITEMS LEFT BEHIND: If decorations or other items are left behind, Traveler's Alehouse will not be responsible for these items. If something is found, we will try to hold it for up to 48 hours. After that the items will be discarded.

TAXES & FEES: All charges subject to MA & Local Food and Beverage tax of 7 percent, 18 percent service charge, and 7 percent administration fee. Tax exempt organization needs to present a copy of certificate before event, Sales tax cannot be credited after event.

PAYMENT: We accept all major credit cards. You may pay the remaining balance with cash, credit card or company check. We do not accept personal checks. Gift cards, promotional certificates, or rewards points can not be used as a form in the Expedition Room.

VALID I. D.'s REQUIRED: Traveler's Alehouse is licensed as a restaurant and bar, therefore we card all guests at the door and/or bar. Each guest will need to make sure they bring their valid ID.

UNDERAGE POLICY: For admission, underage guests must be accompanied by an adult or guardian. A guardian is a person of 25 years of age or older who agrees to be responsible for the conduct, supervision, and safety of the underage guest. Any person under the age of 21 caught drinking alcoholic beverages will be immediately removed from the premises. Underage guests must always remain with their parents or guardian.

Event Setup: Specific set up: requests including tables or audio-visual equipment must be discussed with event manager prior to confirming event with signature and deposit to ensure space availability. Table setup needs to be discussed before event takes place.

Pricing Changes: We have the right to change pricing without notice to all charges, according to product shortage, product availability, & market volatility



BRUNCH \$26 pp

Included Beverages

- Apple juice
- Orange Juice
- Mike Shea's Coffee
- Tea
- Soda

Assorted Muffins

Scrambled Eggs

Bacon or Sausage (if both add \$1 pp)

Roasted Potatoes

French Toast

Chicken, Broccoli, Penne, Oil & Garlic

PIZZA PARTY \$18 pp

Included Beverages

- Soda
- Mike Shea's Coffee
- Tea

House Salad

- Ranch Dressing
- Balsamic Vinaigrette

Assorted 1-Topping Pizzas

- Make it Assorted Specialty Pizzas Add \$2 pp

French Fries Add \$1 pp

Fried Chicken Tenders with dipping sauce Add \$2 pp

ALEHOUSE FAVORITE \$28 pp

Included Beverages

- Soda
- Mike Shea's Coffee
- Tea

House salad

- Ranch Dressing
- Balsamic Vinaigrette

Dinner Rolls with butter

Sliced Roast Beef with mushroom gravy

Chicken, Broccoli, Penne, Oil & Garlic

Roasted Potatoes

Vegetables Medley

BACKYARD BBQ \$30 pp

Included Beverages

- Soda
- Mike Shea's Coffee
- Tea

House Salad

- Ranch Dressing
- Balsamic Vinaigrette Dressing

Chili with Tortilla chips

BBQ Brisket

Smoked Chicken Wings

French Fries

Coleslaw

IMPERIAL BANQUET \$28 pp

Included Beverages

- Soda
- Mike Shea's Coffee
- Tea

Housemade Spring Rolls

Vegetable Fried Rice

Vegetable Medley

Asian Salmon

Noodle Bowl

Veggie | Chicken Add \$2pp | Beef Add \$3pp

TOUR OF ITALY \$26 pp

Included Beverages

- Soda
- Mike Shea's Coffee
- Tea

Dinner rolls & butter

Antipasto Salad

Add deli meats \$2pp

Italian Bake

Eggplant Parmigiana

Meatballs & Sauce

Garlic Bread



TRAVELER'S \$30 pp

Included Beverages

- Soda
- Mike Shea's Coffee
- Tea

Salad | Choice of one

- House Salad
- Caesar Salad

Dinner Rolls with butter

Entrees | Choice of two

(For Choice of Three Add \$6 pp)

- Asian Salmon
- Baked Haddock
- Baked Stuffed Chicken
- BBQ Brisket
- Bourbon Teriyaki Steak Tips (Add \$12 pp)
- Chicken Piccata
- Chicken Marsala
- Haddock Florentine
- Lasagna with meat sauce
- Noodle Bowl
- Prime Rib Aujus (Add \$12 pp)
- Sliced Roast Beef with Mushroom Gravy
- Veggie Pasta with balsamic glaze

Sides | Choice of two

- Maple Glazed Brussel Sprouts
- Green Beans Almondine
- Vegetable Medley
- Mashed Potatoes
- Roasted Potatoes
- Seasoned Rice
- French Fries

LUNCHBOARD

PACKAGE \$20 pp

Available 11am– 4pm

Included Beverages

- Mike Shea's Coffee
- Tea
- Soda

House Salad

Finger Sandwiches | *Choice of three*

(For Choice of Four add \$2)

- Turkey & Cheese
- Ham & Cheese
- Roast Beef & Cheese
- Chicken Salad
- Pickle Chips
- House made chips
- Pasta Salad
- Cookies



JOURNEY ADD-ONS

Nacho Bar \$8pp

Tortilla Chips, cheese sauce, chili, lettuce, tomatoes, scallions, black olives, guacamole, sour cream, salsa

Mimosa bar \$250

4 bottles champagne, orange juice, cranberry juice, grapefruit, fresh fruit garnishes

Each additional champagne bottle \$30

Brownies & Chocolate Chip Cookies \$2pp

Dessert Platter

Choice of 3 \$5pp

Lemon Burst Cake

Strawberry Shortcake Cake

Peanut Butter Mousse Brownie

Mississippi Mudd Cake

Waffle Bar \$10pp

Belgian waffles, chocolate, raspberry & caramel toppings, strawberries, blueberries, maple syrup, whipped cream

Chocolate Fountain \$10pp

Milk Chocolate, pretzel rods, strawberries, Oreo's, pineapple, marshmallows, mini waffles, mini donuts