



General Contract Note:

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, service 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.

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 \$4 per person charge.

EVENT ROOM: 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. Room charge is \$200, optional private bartender \$100

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.

OUTSIDE FOOD: We do not permit any outside food or beverages. Cakes and cupcakes are allowed. Cake Cutting fee is \$1 per person

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, service charge of 20 percent, 5 percent administration charge

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 can not be used as a form of payment for functions.

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.

Generic - Event Notes: 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. Black or white table cloths is offered. Table setup needs to be discussed before event takes place.

Pricing Changes: We have the right to change pricing without notice, according to product shortages and product availability



Brunch \$26 per person

Included Beverages

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

Assorted Muffins

Scrambled Eggs

Bacon or Sausage (if both add \$1 per person)

Roasted Potatoes

French Toast

Chicken, Broccoli, Penne, Oil & Garlic

PIZZA PARTY \$18 per person

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

French Fries Add \$1 per person

Fried Chicken Tenders with dipping sauce Add \$2 person

ALEHOUSE FAVORITE \$26 per person

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 per person

Included Beverages

- Soda
- Mike Shea's Coffee
- Tea

House Salad

- Ranch Dressing
- Balsamic Vinaigrette Dressing

Chili with Tortilla chips

Corn Bread

Bourbon BBQ Brisket

Smoked Chicken Wings

French Fries

Coleslaw

TRAVELER'S \$30 per person

Included Beverages

- Soda
- Mike Shea's Coffee
- Tea

Salad | Choice of one

- House Salad
- Caesar Salad

Dinner Rolls with butter

Entrees | Choice of two (Add \$6 for Choice of Three)

Asian Salmon

Lasagna with meat sauce

Sliced Roast Beef with Mushroom Gravy

Baked Haddock

Baked Stuffed Chicken

Veggie Pasta with balsamic glaze

BBQ Brisket

Haddock Florentine

Prime Rib Aujus (Add \$8 per person)

Bourbon Teriyaki Steak Tips (Add \$6 per person)

Sides | Choice of two

Maple Glazed Brussel Sprouts

Green Beans Almondine

Vegetable Medley

Mashed Potatoes

Roasted Potatoes

Seasoned Rice

French Fries