



BANQUET PACKAGE

MOUNTAIN VIEW PHONE 650.965.2739/ FAX 650.965.0748

TIED HOUSE BANQUET PACKAGE

Thank you for your interest in booking a banquet with us. Please read this page carefully, as it will answer most of the questions you may have. Please do not hesitate to call us for additional information or special request.

MENU SELECTION

Any size lunch or dinner party can request a limited menu, though we do not require it of groups smaller than twenty-five (25). If your party of 25 or more is for lunch or dinner the host of your party will need to decide on a menu for your group in advance.

Please do not obtain each guest's order ahead of time, simply decide which items they will have available to choose from. To choose a menu, please review the selections listed on the following pages and choose the items you would like to offer. Then fax us your choices for your personalized menu, for your guests to choose from on the day of the function. If you have a special request, please do not hesitate to ask. To order party sized appetizers, please complete and fax back the appetizer order form. **A 3 day notice is required for many of our appetizers.**

BEER AND WINE PACKAGES: We may offer your group our bottomless beer package at \$12 per person at dinner and \$6 per person at lunch. Or you may want to upgrade and include house wine with the beer package for an additional charge. We also offer a \$22.00 per person deluxe package which includes house wine, beer and well drinks. If you would like any of these packages with your banquet please sign the attached contract in addition to the other forms. This service is by the glass and only one glass will be served to any individual at a time. The service is limited to one hour during lunch and two hours during dinner from the reservation time. Tied House reserves the right to cancel this package at management's discretion at any time. If you choose this package, the charge applies to the entire reservation (excluding minors). Please drink responsibly.

RESERVED AREAS AND TABLE ARRANGEMENTS: Because of the restaurant's layout, we can offer semi-private areas year-round and weather permitting **and private areas for certain size parties for an additional fee.** The size of the group and level of business will generally determine the table layout and location. If you have a special request as to the location of your party or configuration of tables please advise us when you make your reservation. We will do our best to accommodate your requests however we are unable to promise or guarantee any particular table arrangement or area due to space limitations.

PRIVATE AREAS:

Our BACK PATIO can hold 35 seated guests and 50-55 standing. For this space to be guaranteed private, you must spend at least \$650 on your bill, prior to taxes and gratuity.**

Our BEER GARDEN can hold 92 seated and 120 standing. For this room to be private for you and your guests, we require you to spend at least \$850 prior to taxes and gratuity.**

****Prices quoted for private spaces increase during peak times- winter holidays, etc.**

Please call for peak time minimums.

DEPOSITS: Deposits are required of 25 or more. The deposit is due upon placing your reservation. Deposits may be charged if cancellation occurs with less than seventy-two (72) hours notice. If you have a party of 40 or more we require a 5 day notice of cancellation. Please see deposit sheet for more information.

PAYMENT: All items will be tabulated and presented on one check for your verification, signature and payment at the end of your function. If you require special arrangements for your bill, this must be arranged at the time of making your reservation. We accept cash, all major credit cards and company checks (no personal checks please). All sales are subject to sales tax and then a 20% gratuity. Prices are subject to change without prior notice.

GUARANTEE: We guarantee you food, service, and space for your stated number of guests. In return, we ask that you advise us of any change in guest count 72 hours prior to event. If your party is 40 or more we ask that you advise us of any change in guest count 5 days prior to event. We reserve the right to charge a \$15.00 per person no show fee.

ADDITIONAL FEES: Our corkage fee is \$10.00 per bottle. Should you choose to bring your own dessert, there is a similar fee of \$1.00 per person (dessert service).

Please note that **you are in no way limited to the selections listed** and we will be happy to tailor a menu to your taste within our limits. Please inquire about our brewery tours. We are ready to assist you in booking your party. If you need any assistance please feel free to call and speak with any manager on duty.

954 Villa Street, Mountain View 94041 (650) 965-2739 Fax (650) 965-0748

Visit us online at: www.tiedhouse.com

Thank you for choosing to book an event at the Tied House. We are here to help make your planning simple and your event a success. If your party of 25 or more is for lunch or dinner the host of your party will need to (1) decide on a menu for your group and (2) complete the bottom portion of this form. (3) Fax back the completed reservation form as well as your menu selection form. If you plan to order trays of appetizers, please complete the attached menu order form and fax it back with this reservation form 3 days in advance. **Once you have made a reservation in person or on the telephone, please print out this document, complete it and fax it to the restaurant. For Mountain View fax to 650-965-0748.** Please be sure to complete all fields to ensure that we can make all necessary arrangements. To choose a sit down lunch or dinner menu, please review the selections listed on the following pages, check the entrees you would like to have on your menu and simply fax it back to us. **Please do not obtain each guest's order ahead of time**, simply decide which items they will have available to choose from. We will then print your own personalized menu, with the appropriate salutation of your choice, for your guests to choose from on the day of the function. If you are planning on having trays of hors d' oeuvre, you will need to pre-order them from the form attached. Please do not hesitate to call for assistance in choices. A deposit is required for parties of 25 or larger. Our intent is to prevent wasted space so please verify your guest count at least 72 hours prior to the event. If your party is 40 or more we ask for verification 5 days prior to the event.

I, the undersigned, agree to all conditions as stated in the banquet package and this agreement regarding including table arrangements, requested areas, deposits & guarantees. I understand that the deposit may be charged if it is not canceled 72 hours or 5 days for parties over 40 prior to event. I also understand that local sales tax and a 20% gratuity will be added to the **total** bill. I understand this is a binding contract. This is not a prepayment, and will not be charged in advance nor does this card need to be used for payment, unless specified by the event manager.

CONTACT NAME _____ COMPANY/GROUP _____

FAX _____ PHONE _____ EVENT DATE _____

EMAIL ADDRESS _____

STREET ADDRESS _____

TIME: _____ CIRCLE ONE: LUNCH/ DINNER/ DRINKS & APPETIZERS ONLY

BEVERAGE TAB: (CIRCLE ONE) HOSTED (I'm paying the tab) –OR– NO HOSTED (Everyone will pay as they go)

GUESTS _____ (X) \$15.00 PER PERSON NO SHOW CHARGE (NOT A PREPAYMENT) **

CARD NUMBER _____ EXP. DATE _____

PRINT NAME _____ TITLE _____

SIGNATURE _____ DATE: _____

I AGREE TO PAY ALL CHARGES IN ACCORDANCE WITH MY CARD HOLDER AGREEMENT.

****GUARANTEE:** We guarantee you food, service, and space for your stated number of guests. In return, we ask that you advise us of any change in guest count 72 hours prior to event or if your party is 40 or more 5 days prior to the event. We also reserve the right to charge a \$15.00 per person no show fee.

APPERTIZER TRAYS

A minimum of 4 to 6 trays per 25 guests (2 to 3 if preceding a meal)

	QTY	
Assorted Cheese Tray	45.00	_____
Prosciutto & Melon	45.00	_____
Seasonal Fresh Fruit Tray	42.50	_____
Seasonal Vegetable Tray with ranch dressing.....	42.50	_____
Beer Shrimp poached in Amber beer.....	65.00	_____
Antipasta Platter cheeses, peppers, olives and meats	56.00	_____
Vegetarian Antipasto Dip with tortilla chips.....	48.00	_____
Smoked Salmon with cream cheese, capers and baguette.....	MARKET	_____
Brewer's Platter sausages, smoked fish, meats and cheeses*.....	97.00	_____
Chicken Crostini with tender chicken and homemade pesto.....	50.00	_____
Five Layer Dip served with tortilla chips.....	42.50	_____
Hot Chicken Wings with blue cheese dressing*.....	42.50	_____
Pesto Calamari with spicy cocktail sauce*.....	52.50	_____
Cajun Popcorn Shrimp with a spicy cocktail sauce*.....	52.50	_____
Mushroom Caps with a seafood stuffing.....	52.50	_____
Vegetable Stuffed Mushroom Caps	52.50	_____
Pork or Veggie Pot stickers with chili oil and soy sauce.....	55.00	_____
Tomato-Basil Crostini with mozzarella on toasted baguette.....	53.00	_____
Assorted Homemade Sausages with spicy mustard*.....	52.00	_____
Blackened Catfish Strips with salsa and sour cream.....	65.00	_____
Baby Back Pork Ribs with spicy or sweet BBQ sauce.....	69.50	_____
Pesto Focaccia with caramelized onions.....	52.00	_____
Marinated Chicken Skewers	52.00	_____
Black Bean Nachos *.....	40.50	_____
Blackened Chicken Nachos *.....	45.50	_____

Include Bottomless Beer Package for \$6 at lunch or \$12 at dinner.

Include Beer and Wine Package for \$8 at lunch Or \$14 at dinner

Most Appetizers require a 3 day pre-order, items marked with * may be available on short notice.

Banquet Menu Selections

Title Your Menu: _____

(Happy Birthday, Farwell, etc.)

All Banquet Menu Selections are served with:

Mixed Baby Greens Salad or Caesar Salad, Tied House Bread & Soda, Tea or Lemonade

Choose up to 4 Items.

You may mix and match from any price range.

\$15 Items

- Traditional Fish & Chips**
Seasonal white fish, dipped in Amber beer batter served with fries
- Pasta Primavera**
Penne pasta with seasonal vegetables, sundried tomatoes, virgin olive oil, white wine and garlic
- Baja Veggie Burger**
Southwestern Garden burger with jack cheese and guacamole, grilled and served on a whole wheat bun, with fries
- Half Pound Burger**
Burger grilled and topped with cheddar cheese and served with fries
- Tortellini Alfredo**
Ricotta filled tortellini tossed with Alfredo sauce, sundried tomatoes, mushrooms and fresh basil.
- BBQ Turkey Burger**
Grilled and served with our house BBQ Sauce, arugula, tomato, onion, and fries
- Voodoo Chicken Sandwich**
Charbroiled spicy sweet marinated chicken breast topped with pepper jack cheese, red peppers and radicchio on a soft French roll.
(AVAILABLE AT LUNCH ONLY!!!)

\$18 Items

- Smoked Salmon Fish & Chips**
House smoked salmon, dipped in Amber Beer Batter served with fries
- Beer Mustard Chicken**
Chicken breast marinated in Dijon mustard, spices and dark beer, grilled and served with rice and fresh vegetables.
- Tied House Chicken Sausages**
Grilled and served with rice, beer glazed onions, And black beans.
- Tortellini & Chicken**
Ricotta tortellini in an alfredo sauce mixed with mushrooms and sundried tomatoes topped with grilled chicken
- Blackened Louisiana Catfish**
Blackened and served with Amber beer salsa, rice and black beans.
- Grilled Atlantic Salmon Sandwich**
Grilled 8 oz fresh salmon served on a ciabatta bun, spread with a red pepper care aioli, bacon, lettuce, and tomatoes.
- Wild Sausages**
Two sausages, one Boar and one Alligator served with braised cabbage and mashed potatoes.

\$20 Items

- Fresh King Salmon**
Fresh king salmon prepared with the Chef's special sauce of the day
- Jambalaya**
White rice topped with Black tiger shrimp, andouille sausage, and Smoked chicken in a spicy Creole sauce
- Baby Back Ribs**
Half rack of house smoked pork ribs Smothered with BBQ sauce served with fries and vegetables.
- Wild Mushroom Chicken**
Sautéed with mushrooms, balsamic vinegar and fresh thyme. Served with vegetables and mash potatoes

\$25 Items

- Char Crusted Hanger Steak**
Marinated with roasted garlic, peppercorn char-crust, served with garlic mashed potatoes and grilled vegetables.
- Seared Ahi Tuna**
Seared Ahi Tuna prepared with the Chef's Special sauce of the day.
- Chicken and Prawns Picatta**
8 oz. of chicken breast and 4 large prawns sauteed with shallots, capers, and garlic in a lemon wine butter sauce served with rice and vegetables.

Bottomless Drink Packages

- Yes I would like the Bottomless Beer Pint Package
- Yes I would like the Beer and Wine Package
- Yes I would like the Deluxe Package (beer, wine, and well drinks)



In our continued efforts to present you with the best possible experience while you dine with us we are offering you this contract for an “Evening of Bottomless Pints and Glasses” The “Bottomless Pint and Glasses” is available for all guests for a one hour period at lunch and a two hour period at dinner, beginning with the first member of your party to arrive and order a beer or house wine. You will be charged \$6.00 at lunch and \$12.00 at dinner for the bottomless pints and \$8.00 at lunch and \$14.00 at dinner for the beer and house wine package

We now offer \$22.00 per person for the deluxe package which includes house wine, beer and well drinks! Please drink responsibly.

Every member in your group that is 21 years or older will be charged, whether they are drinking or not. I.e. 45 Guests at dinner = \$540.00 plus tax and gratuity

For the Bottomless Pint Package.

I have read and agree to the above contract,

NAME

(please print) _____

SIGNATURE _____

DATE _____

TIED HOUSE SPECIAL EVENTS PACKAGE

All items are served with 3 appetizer trays of your choice, mixed green salad
And unlimited beverage service of sodas, coffee, tea, or milk

You may add bottomless beer (\$12.00), beer and wine (14.00), or the ultimate package which includes liquor (22.00)
for a two hour period. (Prices are per guest.)

MINIMUM RESERVATION OF 30 PLEASE

SELECT A PACKAGE

\$40.00 PER PERSON

GRILLED FILET MIGNON

Topped with a cabernet peppercorn sauce
served with fresh grilled vegetables
and garlic mashed potatoes

CHARDBROILED SWORDFISH OSCAR

Fresh swordfish, grilled and topped with snow crab
and hollandaise served with grilled vegetables
and rice pilaf

DESSERT

PETITE DESSERTS

Assorted mixture of bite-size truffle bonbons, carrot cake,
red velvet and double chocolate cake

\$50.00 PER PERSON

NEW YORK STEAK AND PRAWNS

Peppercorn crusted New York steak grilled and
served with prawns scampi, garlic mashed potatoes
and grilled vegetables

OVEN ROASTED LOBSTER TAIL

Tender lobster tail basted in garlic
lemon butter and served with garlic
mashed potatoes and grilled vegetables

DESSERT

PREMIUM DESSERTS

Dulce de leche cheesecake or Mud pie

If you have any questions feel free to contact us at

650-965-2739 Mountain View

Local sales tax and a 20% gratuity will be added to all food and beverage.