



## BANQUET PACKAGES

for party inquiries, please call 718.347.4846  
or email [tavern18nyc.events@gmail.com](mailto:tavern18nyc.events@gmail.com)



Tavern 18 provides the perfect setting for your next event; from communions, baptisms, bridal or baby showers, birthdays, holiday parties, retirement, rehearsal dinners or family reunions.

Rooms are available to accommodate functions from a small gathering to a large event. We'll tailor your event to any food, budget and size needs.

Our banquet room can accommodate up to 60 guests with many different options for settings. It can be set up for a sit down luncheon or dinner or with leather sofas for a lounge feel. The banquet room features a projector for meetings or just to use as a slide show.

Our main room can accommodate up to 70 guests with the capability of up to 100 guests when used with our side room.

The main room features dark wood floors, mahogany walls and a fireplace for that old school feel.

The side room can accommodate up to 25 guests for smaller event and our ruby room can accommodate 12 guests for intimate luncheons or dinners.

### **POLICIES**

A guarantee of 35 adult guests is required for full private dining in our banquet room (Minimum of 40 adult guests on a Friday or Saturday evening)

A guarantee of 50 adult guests is required for full private dining in our main room. (60 adult guests for main room with side room)

A guarantee of 20 adult guests is required for private dining in our side room.

Any numbers below requirements can be accommodated as a reservation.

A minimum \$100 deposit is required to hold your reservation.

Food and service is provided according to the number of guests guaranteed for your event.

Any cancellations from the guaranteed number must be given three days before time of the event in order to not be charged for the full amount.

Tavern 18 and its staff are the only licensed authority to sell and serve alcoholic beverages on the premises, therefore liquor is not permitted to be brought into the restaurant.

Tavern 18 will serve alcohol only to those of legal drinking age and reserves the right to refuse service to any person for any reason

Price does not include customary state sales tax or 20% gratuity.

**PACKAGE A**  
**THREE COURSE DINNER**  
31.95 Per Person

Mixed Greens Salad  
Choice Of Three Entrees: Chicken, Fish, Pasta  
Occasion Cake Or One Plated Dessert  
Soda, Coffee, Tea

**\*Package A not available on Friday or Saturday evenings\***

**PACKAGE B**  
**FOUR COURSE DINNER**  
39.95 Per Person

Three Family Style Appetizers  
Choice Of Two Salads  
Choice Of Four Entrees: Chicken, Fish, Pasta, Meat  
Occasion Cake Or Choice Of Two Desserts  
Soda, Coffee, Tea

**PACKAGE C**  
**COCKTAIL HOUR FOLLOWED BY**  
**THREE COURSE DINNER**  
49.95 Per Person

**COCKTAIL HOUR**  
Hor's Douvres Station (5) • One Hour Open Premium Bar  
**DINNER**  
Choice Of Two Salads  
Choice Of Four Entrees: Chicken, Fish, Pasta, Meat  
Occasion Cake Or Choice Of Two Desserts  
Soda, Coffee, Tea

**COCKTAIL PARTY**  
Two Hour Affair  
39.95 Per Person

Two Hours Premium Open Bar (\$10 Additional Hour)  
One Hour Hor's Douvres Station (5)  
Salad Station • Pasta Station  
Dessert & Coffee Station: Add'l \$5 Per Person

**FAMILY STYLE**  
38.95 Per Person

**FIRST COURSE**  
Salad & Pasta  
**ENTREE COURSE**  
Chicken, Seafood, Meat, Starch & Vegetables  
**DESSERT COURSE**  
Assorted Platters Of Dessert  
Soda, Coffee, Tea

**BRUNCH PACKAGE**  
Saturday Or Sunday  
35.95 Per Person

Fresh Baked Bread & Muffins  
**FAMILY STYLE**  
Fresh Fruit Platters, Waffles & Pancakes  
**CHOICE OF ENTREES:**  
Two Different Style Omelettes, Eggs Benedict,  
Salmon Entree, Pasta Entree, Chicken Caesar Salad  
(Crab Cake Caesar add'l \$2 per salad)  
**DESSERT:**  
Occasion cake or plated dessert  
**UNLIMITED**  
Sangria, Mimosas, Bloody Marys, Screwdrivers,  
Soda, Juice, Coffee, Tea throughout your meal

**Price does not include 8.875% state sales tax or 20% gratuity**

## BANQUET SELECTIONS

### PASSED AROUND HOR'S DOERVES

**KOBE SLIDERS** tomato, cheddar, tavern sauce  
**POTATO SKINS** bacon, cheddar, chives, sour cream  
**COCONUT SHRIMP** orange marmalade dip  
**SHRIMP TEMPURA** sweet chili mayo  
**PETITE CRAB CAKES** chipotle aioli

**LOBSTER SHRIMP SPRING ROLLS** thai dipping sauce  
**GRILLED PIZZA** fresh plum tomatoes, mozzarella  
**CHICKEN FINGERS** honey mustard dipping sauce  
**CHEESE QUESADILLAS** sour cream, guacamole  
**PIGS IN A BLANKET** deli mustard

---

### FAMILY STYLE APPETIZERS

**BAKED CLAMS** lemon, white wine, parsley  
**SHRIMP TEMPURA** sweet chili mayo  
**FRIED CALAMARI** marinara dipping sauce  
**KOBE SLIDERS** tomato, cheddar, tavern sauce

**CHICKEN FINGERS** honey mustard dipping sauce  
**LOBSTER SHRIMP SPRING ROLLS** thai dipping sauce  
**COCONUT SHRIMP** orange marmalade dip  
**POTATO SKINS** bacon, cheddar, chives, sour cream

---

### SALADS

**MIXED GREENS** baby greens, red onion, tomato, balsamic vinaigrette  
**CAESAR** romaine lettuce, classic caesar dressing, brioche croutons  
**ROASTED BEET** baby greens, sliced apples, candied walnuts, raspberry vinaigrette  
**FARMER'S** mixed greens, goat cheese, sliced apples, mushrooms, candied walnuts, balsamic vinaigrette  
**GREEK** romaine, cucumbers, red onions, kalamata olives, feta cheese, lemon herb vinaigrette

---

### PASTA

**PENNE ALLA VODKA**  
**MEZZA LUNA CHEESE RAVIOLI**  
bolognese sauce  
**RIGATONI PRIMAVERA**  
grilled vegetables, parmigiano reggiano,  
roasted garlic olive oil  
**PENNE CHICKEN**  
arugula, sun dried tomatoes,  
vodka tomato cream sauce

### MEAT

**SLICED SIRLOIN**  
pan mushroom gravy  
**GRILLED HANGER STEAK**  
port wine reduction  
**DOUBLE CUT PORK CHOP** add'l \$5 per order  
caramelized apple bourbon sauce  
**GRILLED FILET MIGNON**  
add'l market price

---

### ENTREES

#### CHICKEN

**CHICKEN FRANCESE**  
lightly egg battered breast of chicken,  
lemon-white wine sauce  
**STUFFED CHICKEN**  
stuffed with spinach & fontina cheese,  
wild mushroom-dijon cream sauce  
**CHICKEN CORDON BLEU**  
breaded breast of chicken, forest ham,  
melted swiss gruyere, spiced gravy

#### SEAFOOD

**GRILLED SALMON** dijon cream sauce  
**PAN SEARED SALMON** dijon-brown sugar glazed  
**SEA BASS** lobster brandy sauce  
**GRILLED SHRIMP**  
seafood butter, rice pilaf  
**PAN SEARED BRANZINO**  
champagne grape reduction

---

### DESSERT

**NY STYLE CHEESECAKE** fresh fruit compote  
**WARM APPLE PIE** fresh whipped cream  
**TIRAMISU**  
**OCCASION CAKES** made to order

## BANQUET BEVERAGE INFORMATION

### OPEN BAR

WELL BRANDS		PREMIUM BRANDS	
Two Hours	14	Two Hours	16
Three Hours	18	Three Hours	22

**\*\*Premium brand liquors offered with Premium open bar, limited to certain items\*\***

---

### WINE & BEER BAR

#### HOUSE WINES • DOMESTIC BEER

Two Hours	10
Three Hours	14

#### WINES

Trebbiano, Montepulciano

#### BEER

Budweiser, Coors Light

#### PREMIUM WINES • IMPORTED BEER

Two Hours	12
Three Hours	16

#### PREMIUM WINES:

Selection of premium wines by the glass

#### PREMIUM BEERS:

A selection of various imported beers  
in bottle & draft

---

**CARAFES OF TREBBIANO OR MONTEPULCIANO 25 Per Carafe**

**CARAFES OF WHITE OR RED SANGRIA 28 per carafe**

**CHAMPAGNE TOAST \$3 Per Person**