

WESTWOOD



TAVERN & TAP

Private Event Package

www.WestwoodTavern.com

*Westwood Tavern and Tap • 1385 N. Meacham Rd • Schaumburg, IL
P: 847.969.9500 • F: 847.969.9501*

Appetizer Selections

Party Trays

Trays Serve About 30 - 35 People

| | | |
|---|----------|---------|
| Vegetable Tray | 16" Tray | \$50.00 |
| Assorted Cheese & Cracker Tray | 16" Tray | \$60.00 |
| Fruit Tray | 16" Tray | \$40.00 |
| Antipasto Tray | 16" Tray | \$80.00 |
| Hummus & Pita Tray | 16" Tray | \$40.00 |

Cold Selections

Pricing is Per Person. 20 Person Minimum

| | |
|--|--------|
| Caesar Salad | \$3.00 |
| Chopped Salad | \$3.00 |
| Shrimp Cocktail | \$2.50 |
| Homemade Guacamole & Chips | \$2.00 |
| Turkey Pinwheels | \$2.00 |
| Homemade Bruschetta | \$2.00 |
| Smoked Salmon w/Fresh Cucumber & Cream Cheese | \$2.50 |

Hot Selections

Pricing is Per Person. 20 Person Minimum

| | |
|--|--------|
| Chicken Wings Mild, Hot, BBQ, Teriyaki | \$1.00 |
| Chicken Fingers <i>Served with Honey Mustard or BBQ Sauce</i> | \$2.00 |
| Fried Calamari | \$2.50 |
| Crab Dumplings | \$3.00 |
| Maine Lobster Shooters | \$3.00 |
| Firecracker Shrimp | \$3.00 |
| Cheese Quesadillas | \$2.00 |
| Chicken Quesadillas | \$2.50 |
| Classic Burger Sliders | \$2.00 |
| Steak Sliders | \$2.00 |
| Pulled Pork Sliders | \$2.00 |
| Teriyaki Chicken Skewers | \$2.00 |
| Spinach & Artichoke Fondue | \$2.00 |
| Stuffed Mushrooms with Spinach & Cheese | \$2.00 |
| Fig & Goat Cheese Tart with Fresh Strawberry | \$2.50 |

Sweet Table Packages \$2.95 per person

A variety of Homemade Desserts including Banana Cream Puffs, Chocolate Covered Strawberries, Fresh Fruit, Mini Key Lime Pie, Chocolate Eclairs, Cookies and Cheesecake.

****SALES TAX AND A 20% GRATUITY WILL BE ADDED TO FINAL BILL. PRICES AND MENU ITEMS SUBJECT TO CHANGE****

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Beverage Options

Host Sponsored Bar

Each drink consumed by the guests is added onto one tab.
The final beverage tab is combined with the food bill and paid for by the host.
** Please ask your Event Coordinator on further ways to limit the Host Bar **

Cash Bar

Each guest is responsible for the purchase of his or her own beverages.

Beverage Tickets

This is a perfect way to limit the number of drinks your guests consume.
Drink Tickets are given to the host and then distributed to each guest. It is the host's decision on how many tickets each guest will receive and which beverages will be offered. As the bartender/server receives a drink ticket, each drink will be rung up and added to the final bill paid by the host.

Set Open Bar

This Package allows you to know exactly how much you will be spending on beverages.
All three options include Soft Beverages and Assorted Juices. No Shots Included.
25 PERSON MINIMUM and EACH GUEST must be included in the package.
Only Available with the Purchase of a Lunch or Dinner Package

Option I – Beer & Wine

*Imported & Domestic Beer
House Wines*

Two Hour \$20.00 per guest
Three Hour \$25.00 per guest
Four Hour \$27.00 per guest

Option II – Call Bar

*Call Brand Liquor
Imported & Domestic Beer
House & Premium Wines*

Two Hour \$25.00 per guest
Three Hour \$30.00 per guest
Four Hour \$32.00 per guest

Option III – Premium Bar

*Premium & Call Liquors
Imported & Domestic Beer House
& Premium Wines*

Two Hour \$30.00 per guest
Three Hour \$35.00 per guest
Four Hour \$37.00 per guest

Punch Bowls

Serves 25-30 People

| | |
|----------------------------|---------|
| “W” Punch | \$50.00 |
| Champagne Punch | \$55.00 |
| Mimosa Bowl | \$65.00 |
| Non-Alcoholic Punch | \$30.00 |

** Daily Drink Specials are not carried over to Private Events **

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Sushi Selections

Nigiri Sashimi (per piece)

| | | | | | |
|--------|--------|---------------|--------|------------|--------|
| Shrimp | \$2.50 | Spicy Shrimp | \$2.50 | Yellowtail | \$4.00 |
| Salmon | \$3.00 | Red King Crab | \$4.00 | BBQ Eel | \$3.00 |
| Tuna | \$3.50 | Spicy Crab | \$4.00 | | |

No Rice Rolls

| | |
|--|---------|
| Spicy Shrimp, <i>Cucumber, Masago</i> | \$7.00 |
| Spicy Tuna <i>Yellow fin Tuna, Masago, Cucumber</i> | \$7.00 |
| Spicy California Roll | |
| <i>Alaskan Red King Crab, Snow Crab, Avocado, Masago, Cucumber</i> | \$8.00 |
| Spicy Lobster <i>Maine Lobster, Avocado</i> | \$13.00 |

Combinations

| | |
|--|---------|
| Nigiri <i>Shrimp(1), Tuna(1), Salmon(1), Yellowtail(1), BBQ Eel(1)</i> | \$14.00 |
| Maki <i>Alaskan Red King Crab California, Spicy Tuna, Spicy Shrimp</i> | \$12.00 |
| Sashimi <i>Tuna (3), Salmon (2), Yellowtail (2)</i> | \$17.00 |
| Tuna Sampler <i>Nigiri, Spicy Maki, Sashimi, Hand Roll</i> | \$15.00 |

Spicy Maki

| | |
|--|--------|
| Spicy Tuna <i>Yellow fin Tuna, Masago, Cucumber</i> | \$8.00 |
| Spicy California Roll | |
| <i>Alaskan Red King Crab, Snow Crab, Avocado, Masago, Cucumber</i> | \$8.00 |
| Spicy Shrimp & Red King Crab | |
| <i>Shrimp, Cucumber, Masago, Alaskan Red King Crab</i> | \$9.00 |
| Spicy Yellowtail & Scallion <i>Cucumber & Chili Oil</i> | \$9.00 |

Maki

| | |
|---|---------|
| BBQ Eel & Avocado <i>Fresh Water Eel, Sweet BBQ Sauce, Cucumber, Avocado</i> | \$8.00 |
| Shrimp Tempura <i>Fried Shrimp, Masago, Cucumber, Frisee, Wasabi Mayonnaise</i> | \$8.00 |
| Crunchy Tuna & Avocado <i>Tuna, Avocado, Spinach-Tempura Crumb</i> | \$8.00 |
| Acapulco Roll <i>Tuna Avocado, Cilantro, Masago, Jalapeno, Lettuce</i> | \$8.00 |
| King Crab California <i>Alaskan Red King Crab, Avocado, Cucumber</i> | \$8.00 |
| Spider Roll Crunchy <i>Tempura Soft Shell Crab, Masago, Cucumber, Frisee, Ponsu Sauce</i> | \$12.00 |

****SALES TAX AND A 20% GRATUITY WILL BE ADDED TO FINAL BILL. PRICES AND MENU ITEMS SUBJECT TO CHANGE****

Private Event Luncheon Menu \$15.00 Per Person

All Entrees Served with House Salad, Fresh Baked Rolls & Whipped Butter

-----Entree Selections-----

Mojito Chicken

Natural Grain Fed Chicken Breast in a Dark Rum Glaze with Fresh Mint on a bed of Plantains.

Seared Fresh Red Snapper

Seared with a Crispy Skin in a Citrus Glaze and Topped with a Fresh Grapefruit Salad.

Shaved Ham & Gruyere Sandwich

Smoked Black Forest Ham, Swiss Gruyere, Honey Mustard & Red Onion Jam on a Fresh Baked Pretzel Roll.

Seared Ahi Tuna Wrap

No. 1 Ahi Tuna Seared to Perfection, Napa cabbage, Cilantro, Crunchy Noodles, Candied Ginger, Julienne Carrots, and a Chimichurri Mayo.

Northwoods Club

Organic Turkey, Natural Smoked Bacon, Cure 81 Ham, Cheddar, Tomato, Lettuce & Sun Dried Tomato Mayo on Nine Grain Wheat Bread.

Pulled Pork Sandwich

Neiman Ranch Pork Basted in our BBQ Sauce. Topped with Onion Strings.

Grilled Portabella Mushroom Sandwich

Marinated Portabella, Fontina Cheese, Roasted Peppers, Roasted Roma Tomatoes & a Fresh Basil Aioli.

Prosciutto & Artichoke Sandwich

Thinly Sliced Prosciutto, Artichokes, Fresh Mozzarella Cheese and Roma Tomatoes.

Roasted Chicken and Pita Sandwich

Grilled Chicken with Fresh Roma Tomatoes, Sweet Onions and Homemade Tzatziki Sauce.

Grilled Fresh Vegetable Platter

Fresh Portobello Mushrooms, Eggplant, Fennel, Roasted Peppers & Pesto. Served with a Polenta Rice Cake.

----- Sides -----

Please Choose One

Red Skin Mashed Potatoes ♦ Oven Roasted Baby Red Potatoes ♦ Grilled Asparagus
Roasted Vegetable Medley ♦ Basmati Rice ♦ Pasta Salad ♦ Homemade Potato Chips

-----Desserts-----

PLEASE SELECT ONE FOR AN ADDITIONAL \$1.95 PER PERSON

Vanilla Bean Crème Brulee ♦ Chocolate Cake ♦ Key Lime Pie ♦ Fresh Fruit Platter

Price Includes Soft Drink Beverages, Iced Tea, Herbal Teas and Coffee

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Luncheon Event Buffet Menu \$16.95 Per Person
\$9.95 for children 12 and under

-----**Starters**-----

Please Select Two

(ADD ANOTHER STARTER FOR AN ADDITIONAL \$2.00 PER PERSON)

Bruschetta ♦ Hummus & Pita Tray ♦ Turkey Pinwheels ♦ Chips & Guacamole
Stuffed Mushroom Caps ♦ Fig & Goat Cheese Tarts ♦ Cheese Quesadillas
Fried Calamari ♦ Spinach & Artichoke Fondue ♦ Burger Sliders

-----**Salad**-----

Please Select One

Served with Fresh Baked Rolls and Whipped Butter

House ♦ Caesar Salad

Chopped Salad ♦ Cranberry Chicken Salad
(ADDITIONAL \$1.00 PER PERSON)

-----**Entrée Selection**-----

Please Select Two

Chicken Madeira ♦ Oregano Chicken ♦ Mediterranean Herb Roasted Chicken Breast ♦
Cuban Salmon ♦ Roasted Chicken & Pita Sandwiches ♦ Pot Roast
Pulled Pork Sandwiches ♦ Northwoods Club Sandwiches ♦ Shaved Ham & Gruyere Sandwiches
Grilled Bistro Chateau – ADDITIONAL \$2.95 PER PERSON

-----**Sides**-----

Please Select Two

Red Skin Mashed Potatoes ♦ Oven Roasted Baby Red Potatoes ♦ Grilled Asparagus
Roasted Vegetable Medley ♦ Basmati Rice ♦ Pasta Salad ♦ Homemade Potato Chips

-----**Desserts**-----

PLEASE SELECT ONE FOR AN ADDITIONAL \$1.95 PER PERSON

Vanilla Bean Crème Brulee ♦ Chocolate Cake ♦ Key Lime Pie ♦ Fresh Fruit Platter

Price Includes Soft Drink Beverages, Iced Tea, Herbal Teas and Coffee

****SALES TAX AND A 20% GRATUITY WILL BE ADDED TO FINAL BILL. PRICES AND MENU ITEMS SUBJECT TO CHANGE.****

****THERE IS A 25 PERSON MINMUM FOR ALL BUFFETS****

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Private Event Dinner Menu

----- Starters -----

Served with Fresh Baked Rolls and Whipped Butter

Please Choose One

Soup of the Day ♦ Fresh Field Greens Salad

Westwood Cranberry Salad ♦ Caesar Salad
(ADDITIONAL \$1.00 PER GUEST)

----- Entrée Selections -----

Filet Mignon

Certified Black Angus Barrel Cut. Served with a Demi-Glace.

\$25.00

Seared Fresh Red Snapper

Seared with a Crispy Skin in a Citrus Glaze and Topped with a Fresh Grapefruit Salad.

\$21.00

Chicken Piccata

Chicken Breast Topped with a Lemon Butter Sauce and Capers

\$19.00

Mediterranean Chicken

Marinated Chicken Breast Served on a Bed of Sautéed Baby Spinach, Extra Virgin Olive Oil, Feta, Garlic and Roasted Tomatoes.

\$19.00

Spicy Soy Chicken

Topped with a Spicy Soy Glaze Served on a Scallion Cake with a Thai Carrot Broth.

\$19.00

Cuban Salmon

Cumin & Chile Spiced North Atlantic Salmon on a Bed of Fresh Oranges in a Citrus Glaze.

\$19.00

Grilled Flank Steak

Roasted and Drizzled with a Fresh Chimichurri Sauce.

\$19.00

Seared Alaskan Halibut

Fresh Halibut Roasted with Fresh Shallots and a Balsamic Glaze.

\$25.00

Smoked Paprika and Cumin Pork loin

Neiman Ranch Pork Roasted.

\$19.00

Almond Rosemary Tilapia

Fresh Tilapia encrusted with Almonds and a hint of Rosemary.

\$19.00

Grilled Fresh Vegetable Platter

Fresh Portobello Mushrooms, Eggplant, Fennel, Roasted Peppers & Pesto. Served with a Polenta cake. \$17.00

----- Sides -----

Please Select Two

Chef's Selection of Mixed Vegetables ♦ Grilled Asparagus ♦ Twice Baked Potato
Red Skin Mashed Potatoes ♦ Oven Roasted Baby Red Potatoes ♦ Basmati Rice

----- Dessert -----

Vanilla Bean Crème Brulee ♦ Chocolate Cake ♦ Sorbet ♦ Key Lime Pie ♦ Vanilla Ice Cream.

Price Includes Soft Drink Beverages, Iced Tea, Herbal Teas and Coffee

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Dinner Event Buffet Menu \$21.95 Per Person

\$12.95 Children 12 and Under

-----Starters-----

Please Select Two

(ADD ANOTHER STARTER FOR AN ADDITIONAL \$2.00 PER PERSON)

Bruschetta ♦ Fried Calamari ♦ Smoked Salmon on Crostini
Spinach & Cheese Puffs ♦ Cheese Tray ♦ Teriyaki Chicken Skewers
Chips & Guacamole ♦ Vegetable Platter ♦ Fig & Goat Cheese Tarts
Stuffed Mushroom Caps ♦ Eggplant Tapenade ♦ Chicken Wings ♦ Steak Sliders

-----Salad-----

Served with Fresh Baked Rolls and Whipped Butter

Please Select One

House Salad ♦ Caesar Salad

Chopped Salad (ADDITIONAL \$1.00 PER PERSON)

-----Entrée Selection-----

Please Select Two

(ADD ANOTHER ENTRÉE FOR AN ADDITIONAL \$2.95 PER PERSON)

Chicken Madeira ♦ Mojito Chicken ♦ Mediterranean Herb Roasted Chicken Breast
Almond Rosemary Tilapia ♦ Cuban Style Salmon ♦ Black Angus Pot Roast
Cumin & Paprika Roasted Pork Loin ♦ Stuffed Chicken with Spinach & Pinenuts
Prime Rib Carving Station – ADDITIONAL \$5.95 PER PERSON

-----Pasta-----

Please Select One Pasta and One Sauce

Pasta: Rigatoni ♦ Linguine

Sauce: Vodka Tomato ♦ Marinara ♦ Alfredo

-----Sides-----

Please Select Two

Red Skin Mashed Potatoes ♦ Oven Roasted Baby Red Potatoes ♦ Grilled Asparagus
Mixed Seasonal Vegetables ♦ Steamed Broccoli ♦ Basmati Rice ♦ Wild Rice

-----Desserts-----

PLEASE SELECT ONE FOR AN ADDITIONAL \$1.95 PER PERSON

Vanilla Bean Crème Brulee ♦ Chocolate Cake ♦ Key Lime Pie ♦ Fruit Platter

Price includes Soft Drink Beverages, Iced Tea, Herbal Teas and Coffee

****SALES TAX AND A 20% GRATUITY WILL BE ADDED TO FINAL BILL. PRICES AND MENU ITEMS SUBJECT TO CHANGE.****

****THERE IS A 25 PERSON MINIMUM FOR ALL BUFFETS****

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Event Agreement

ROOM CAPACITIES:

| Wine Room | Fireplace Room | Chicago Room | *West Dining Room |
|--------------------|-----------------------|---------------------|--------------------------|
| 80 Seated | 60 Seated | 160 Seated | 100 Seated |
| 70 Seated w/Buffer | 50 Seated w/Buffer | 150 Seated w/Buffer | 90 Seated w/Buffer |

West Dining Room is only available on specific days and times. Please see Management for Approval

BUFFETS:

There is a **25 person guarantee** for all buffets.

All food must be consumed on the premise; therefore, no leftover food may be packaged for carry out.

PLATED ENTRÉE CHOICES:

Westwood Management will create a customized menu for all plated lunch and dinner events.

Below shows how many entrees may be offered to your guests:

| <u>Guest Count</u> | <u>Guest Selection on Day-of-Event</u> | <u>Guest Selection with a Prior Count from the Host</u> |
|---------------------------|---|--|
| 30 and Under | 3 Entrees | |
| 31 to 60 | 2 Entrees | 3 Entrees |
| 61+ | 1 Entree | 2 Entrees |

MISCELLANEOUS FOOD POLICIES:

Westwood Tavern & Tap prohibits all food and beverage prepared outside of the establishment. This policy may have exceptions with a Manager’s approval and additional charges may incur.

Bringing a cake or cupcakes for special occasions is permitted with Management’s approval

LINENS:

If there is a special linen request, all orders are due **10 Business Days** prior to the event.

DECORATIONS/SET UP:

Host may arrive an hour before the event time to decorate the room within reason.

All decorating ideas must be discussed with the Event Coordinator or Management prior to event.

If there is a specific layout for an event, everything must be finalized 48 hours in-advance.

AUDIO/VISUAL:

All private rooms are equipped with either a Flat Screen TV or Projector & Screen.

We have A/V hook ups for iPods, DVDs and Laptops. \$25.00

MINIMUMS & ROOM FEES:

Every private event has a **\$350.00 Food Minimum.**

There is a \$250.00 Room Fee for any event without Food & Beverage Service.

Private Events have a 4-hour time limit. Additional hours may be added for an extra fee.

FINAL COUNT:

A final count must be received **5 Days** prior to event. On the day of the event the host is responsible for 90% of the final count. In the event Westwood Tavern & Tap does not receive a final count, the host will be charged based on the original count.

DAY: _____ DATE: _____

MENU SELECTIONS:

All final menu selections are due **10 Business Days** prior to event. If a menu selection is not received, Westwood Management has the right to create a selected menu.

DAY: _____ DATE: _____

CANCELLATION POLICY

Host has 7 days from the day of booking to cancel without penalty.

After the 7th day a \$200.00 cancellation fee will incur on the given credit card listed below.

SERVICE CHARGE & SALES TAX:

20% Gratuity is added to all food and beverage sales and the entire bill is subject to local taxes

FINAL PAYMENT:

Final Payment is due in full at the conclusion of the event.

Westwood Tavern accepts Cash or Credit (Visa, Mastercard, American Express and Discover)

GENERAL EVENT INFORMATION

Event Date: _____

Company Name: _____

Event Time: _____

Phone #: _____

Room: _____

Alt. #: _____

Approx. Guest Count: _____

Email: _____

Event Type: _____

Credit Card#: _____

Special Notes: _____

Expiration Date: _____

I agree to all the above policies of Westwood Tavern & Tap

Client Name: _____

WW Management: _____

Signature: _____

Signature: _____

Date: _____

Date: _____

This form must be signed and returned to secure the booking of your event.