



PRIVATE EVENTS IN 'THE PARLOR'

The Parlor was created as an oasis for beer enthusiasts. Designed with a speakeasy format in mind, the Parlor is warm, inviting, and begs you to cozy up to the fireplace. The Parlor is available for private event bookings at certain times of the year.

- Completely private space, separate from the main dining area
- Brick-lined fireplace warms the room during the cooler months
- Accommodates up to 70 guests for a cocktail party or 38 guests for a seated dinner
- Sound system can be controlled separately to cater to guests' musical preferences
- The Parlor is a below ground, basement space, and is accessible only from the staircase in the restaurant's main entrance area.

Although often requested, our outdoor Beer Garden space is not available for private events. Mother nature makes it far too difficult for our staff to plan for outdoor private events that are booked in advance.



AVAILABILITY

The Parlor is available for luncheon and evening gatherings. We require 2 weeks notice to book private events. A \$250 deposit is required to reserve the room and is fully refundable up until 14 days prior to the event.

The Parlor is a subterranean space accessible by stairs only. If your party requires elevator access, we suggest booking a private room at our sister restaurants Pascolo Ristorante and Guild Tavern.

Maximum occupancy: 50 seated dinner // 75 cocktail style

Summer (May 1st - August 31st)	Fall & Winter (September 1st - April 30th)
Monday - Friday Lunch 11:00 - 3:00 PM \$500 food & beverage minimum*	Monday - Friday Lunch 11:00 - 3:00 PM \$500 food & beverage minimum*
Sunday - Thursday Nights 5:00 - 11:00 \$1500 food & beverage minimum*	Sunday - Thursday Nights 5:00 - 11:00 \$2,000 food & beverage minimum*
Friday Nights 5:00 - 11:00 \$3,000 food & beverage minimum*	Friday Nights 5:00 - 11:00 \$3,500 food & beverage minimum*
Saturday Nights 5:00 - 11:00 Limited availability, please inquire	Saturday Nights 5:00 - 11:00 Limited availability, please inquire

*Food & Beverage minimums expenditures are calculated by the total of food and beverage charges before taxes and gratuity are added

BLACKOUT DATES

The parlor is not available for private events during the following dates:

2019

- January 18th - 21st - Martin Luther King Jr. Weekend
- February 15th - 18th - President's Day weekend
- May 10th - 12th - Champlain, St. Mike's commencements, Mother's Day
- May 17th - 19th - UVM commencement
- May 24th - 27th - Memorial Day & Burlington City Marathon Weekend
- Saturdays beginning June 30 through October 19th
- July 19th - 20th - Brewers' Fest Weekend
- August 31st - September 2nd - Labor Day Weekend
- October 4th - 6th - UVM Parents Weekend
- October 12th - 14th - Columbus Day Weekend
- November 28th - 29th - Thanksgiving & Black Friday
- December 21st - 31st - Holidays



HORS D'OEUVRES MENU

Priced Per Order / Each order serves 3-4 guests

Served grazing style in the center table and at the bar. Plates, napkins, silverware provided.

MAPLE-ROSEMARY BAR NUTS -----	\$5.95
CRISPY ONION RINGS <i>horseradish aioli</i> -----	\$7.95
CHEDDAR-SCALLION BISCUITS OR NITTY GRITTY CORNBREAD -----	\$5.95
BLUE CHEESE GARLIC TOAST <i>Red Hen bread, wildflower honey</i> -----	\$8.95
PITCHFORK FARM BEETS <i>Does' Leap chèvre, candied pistachios, beet gastrique</i> ---	\$10.95
BBQ CHICKEN WINGS <i>house BBQ sauced, chile sauce, blue cheese dressing</i> -----	\$13.95

ADD-ON OPTIONS

VERMONT CHEESE BOARD -----	\$5.95/person
<i>apple butter, dried fruit, crackers</i>	
HOUSE CHARCUTERIE BOARD -----	\$6.95/person
<i>grilled bread, whole grain mustard, pickled red onions</i>	
FARMSTEAD VEGGIES -----	\$3.95/person
<i>Farmhouse Style, Chef's choice, changes seasonally</i>	
FRESH SHUCKED RAW OYSTERS -----	\$125/50 oysters
<i>mignonette, cocktail sauce, horseradish, lemon</i>	
CHILLED SHRIMP COCKTAIL -----	\$125/50 shrimp
<i>house cocktail sauce</i>	
RAW BAR TOWER (we recommend 1 per 10-12 guests) -----	\$60/tower
<i>Oysters, Littlenecks, Chilled Maine Mussels, Shrimp Cocktail, Accoutrements</i>	
SELECTION OF SANDWICHES -----	\$9.95 each
PULLED PORK SANDWICH <i>coleslaw, Carolina BBQ sauce</i>	
FARMHOUSE VEGGIE BURGER <i>with CVC smoked queso, roasted mushrooms, arugula, kimchi</i>	
LAPLATTE ANGUS FARM BEEF BURGER <i>with bacon, arugula, cheddar, pickled red onions</i>	
MAC'N'CHEESE -----	\$8.95/person
<i>many cheeses, caramelized onions, herb bread crumbs</i>	



LUNCH FAMILY STYLE MENU

\$25.95 per person

APPETIZERS

Served family style on the center of the table for sharing.

VERMONT CHEESE BOARD *apple butter, dried fruit, crackers*

HOUSE CHARCUTERIE BOARD *grilled bread, whole grain mustard, pickled red onions*

ENTREE

Please choose three from the selection below.

LAPLATTE RIVER ANGUS FARM BEEF BURGER

cheddar, arugula, pickled red onion, bacon

FARMHOUSE VEGGIE BURGER

Champlain Valley Creamery smoked queso, roasted mushrooms, arugula, kimchi

AMERICAN FLEXITARIAN

100% plant based patty, Cabot American, special sauce, arugula, red onion, pickle

ADAMS FARM CHICKEN SALAD

Adams Farm chicken, greens, cheddar, almonds, dried cranberries, cider vinaigrette

QUINOA CAKE SALAD

Tomatoes, cucumbers, summer squash, fennel, feta, farm egg, lemon- dill vinaigrette, black pepper yogurt



PLATED LUNCH MENU

\$23.95 per person

FIRST COURSE:

Served with our homemade cheddar-scallion biscuits.

CHEDDAR ALE SOUP

ROTATION SEASONAL SOUP *please inquire*

PITCHFORK FARM BEETS *Does' Leap chèvre, walnuts, fig vinegar*

CHOICE OF ENTREE:

Please choose three from the selection below to be available for your guests.

LAPLATTE RIVER ANGUS FARM BEEF BURGER

cheddar, arugula, pickled red onion, bacon; hand cut fries or dressed greens

FARMHOUSE VEGGIE BURGER

Champlain Valley Creamery smoked queso, roasted mushrooms, arugula, kimchi

ADAMS FARM CHICKEN SALAD

Adams Farm chicken, greens, cheddar, almonds, dried cranberries, cider vinaigrette

QUINOA CAKE SALAD

Tomatoes, cucumbers, summer squash, fennel, feta, farm egg, lemon- dill vinaigrette, black pepper yogurt

B.L.T.

Tomatoes, arugula, bacon, basil aioli, Red Hen bread



FAMILY STYLE DINNER MENU

\$32.95 per person

Served family style on the center of the table for sharing.

SALAD

Please choose one for the entire party.

HOUSE SALAD *gem lettuce, cherry tomatoes, cucumbers, radish, Does' Leap Feta, green goddess dressing*

KALE & ARUGULA SALAD *spiced pecans, sliced VT apple, buttermilk - herb vinaigrette, blue cheese*

ENTREES

Please choose two from the selection below.

QUINOA CAKES *black pepper & dill yogurt*

CAST IRON SEARED ATLANTIC SALMON *grilled tomato vinaigrette & cucumber-mint yogurt*

BRAISED ADAMS FARM CHICKEN LEG *pan jus*

GRILLED BRATWURST *braised red beans & sauerkraut*

SLOW SMOKED PULLED PORK - Carolina BBQ sauce

SIDES

Please choose three from the selection below.

MAC'N'CHEESE

WHIPPED POTATOES

BRAISED GREENS

ROASTED ROOT VEGETABLES

FINGERLING POTATOES

DESSERT

Please choose one for the entire party.

CHOCOLATE STOUT CAKE

SEASONAL CHEESECAKE



PLATED DINNER MENU

\$39.95 per person

FIRST COURSE

Please choose one for the entire party.

HOUSE SALAD

gem lettuce, cherry tomatoes, cucumbers, radish, Does' Leap Feta, green goddess dressing

KALE & ARUGULA SALAD

spiced pecans, sliced VT apple, buttermilk - herb vinaigrette, blue cheese

CHOICE OF ENTREE

Please choose three from the selection below to be available for your guests.

QUINOA CAKES *Heirloom tomatoes, cucumbers, summer squash, black pepper & dill yogurt*

CAST IRON SEARED ATLANTIC SALMON *whole grain sorghum & summer squash salad, grilled tomato vinaigrette, cucumber & mint yogurt*

BRAISED ADAMS FARM CHICKEN LEG *cheddar-scallion biscuits, roasted roots & kale, pan jus*

GRILLED BRATWURST *braised red beans, cornbread crumble, sauerkraut, pea shoots*

SLOW SMOKED PULLED PORK *BBQ baked beans, coleslaw, nitty gritty cornbread, Carolina BBQ sauce*

DESSERT

Please choose one for the entire party.

CHOCOLATE STOUT CAKE

SEASONAL CHEESECAKE



THANK YOU FOR CELEBRATING WITH US

We're so pleased you'll be joining us for your next event. Just a little bookkeeping before we proceed. Please read and fill out the form below.

Host/Contact: _____ Company: _____

Phone Number: _____ Email: _____

Address: _____

Event Date(s): _____ Guest Count: _____

THE FINE PRINT

- All rates and prices are subject to change.
- Menus are subject to change due to seasonal availability.
- Promotional gift cards, weekly promotions and discounts, coupons, and/or vouchers cannot be used or applied during private functions.
- The Parlor is available seven days a week, with exception for all Sunday lunch rentals and some Saturday rentals. Certain dates, such as holidays, may be unavailable.
- In general, a two-week lead time is required for all event bookings.
- Parties will be charged for all drinks (beer, wine, cocktails) a la carte. Drinks ordered will be added to the final bill.
- Guest count must be confirmed and guaranteed 72 hours in advance. Your final guest count is the minimum number of guests for which you will be charged.
- We offer bookings for the private dining room on a first come, first serve basis. Please note that the space will not be held for you tentatively or otherwise, until the deposit has been processed.
- A \$250 deposit is required to reserve the room and is 100% refundable up to 14 days before the reserved date of the event. If the event is cancelled within 14 days leading up to the event, the deposit will not be refunded. We will apply 100% of the deposit to your final check at the close of your event.
- Groups will be presented with one check. All bills are subject to applicable state and local taxes and 20% service charge on food and beverage charges. Payment accepted via cash or credit card (Visa, Mastercard, Discover, American Express)

I have read and agree to the terms and conditions stated above.

Event Host/Hostess

Date

The Farmhouse Tap & Grill Manager

Date