



Private Events
&
Catering Packages
2019

MENU 1 (appetizers only)
\$25/guest

CANAPÉS (Select 2)

House Chips | malt vinegar aioli

Farmer's Market Crudités | white bean hummus | ranch

Smoked Fish Dip | pickled red onion | Ritz

Black-Eyed Pea Falafel | cucumber yogurt (gluten-free)

Smoked Chicken Salad | baby gem lettuce cup

GRILL SKEWERS (Select 1)

Garlic Shrimp | herb chimichurri

Molasses Glazed Chicken | sesame

Galbi Beef Skewers | kimchi puree

FINGER SANDWICHES (Select 1)

Mini Fried Cod | malt vinegar aioli | challah roll

BLT | butter lettuce | heirloom tomato | sourdough

Pulled Pork Slider | sweet jalapeño slaw | challah roll

MENU 2
\$35/guest

APPETIZERS (Select 3)

House Chips | malt vinegar aioli

Farmer's Market Crudités | white bean hummus | ranch

Smoked Fish Dip | pickled red onion | Ritz

Black-Eyed Pea Falafel | cucumber 'aioli' (vegan, gluten-free)

Kentucky Fried Tofu | smoked chicken-fried tofu (vegetarian)

Smoked Chicken Salad | baby gem lettuce cup

Garlic Shrimp | herb chimichurri

Galbi Beef Skewers | kimchi puree

VEGETABLES (Select 1)

Little Gems | shaved candy cane beet | tangerine

Kale Caesar | Pantaleo cheese | crouton | fish-less dressing

Warm Quinoa | seasonal market vegetables & greens

FINGER SANDWICHES (Select 1)

Mini Fried Cod | malt vinegar aioli | challah roll

Smoked Fried Chicken | tabasco aioli | challah roll

Mini BLT | butter lettuce | heirloom tomato | sourdough

Pulled Pork Slider | sweet jalapeño slaw | challah roll

MENU 3
\$45/guest

APPETIZERS (Select 2)

House Chips | malt vinegar aioli

Farmer's Market Crudités | white bean hummus | ranch

Smoked Fish Dip | pickled red onion | Ritz

Black-Eyed Pea Falafel | cucumber 'aioli' (vegan, gluten-free)

Kentucky Fried Tofu | smoked chicken-fried tofu (vegetarian)

Smoked Chicken Salad | baby gem lettuce cup

Garlic Shrimp | herb chimichurri

Mini BLT | butter lettuce | heirloom tomato | sourdough

Pulled Pork Slider | sweet jalapeño slaw | challah roll

VEGETABLES (Select 2)

Little Gems | shaved candy cane beet | tangerine

Kale Caesar | Pantaleo cheese | crouton | fish-less dressing

Warm Quinoa | seasonal market vegetables & greens

Sautéed Broccolini | apricot Chinese mustard

PROTEINS (Select 1)

Smoked Fried Chicken | cornmeal biscuits

Roasted Pork Loin | fingerling potatoes

Smoked Spare Ribs | Texas toast

Seared Striped Bass | cous cous

MENU 4
\$60/guest

APPETIZERS (Select 4)

House Chips | malt vinegar aioli

Farmer's Market Crudités | white bean hummus | ranch

Smoked Fish Dip | pickled red onion | Ritz

Black-Eyed Pea Falafel | cucumber 'aioli' (vegan, gluten-free)

Kentucky Fried Tofu | smoked chicken-fried tofu (vegetarian)

Smoked Chicken Salad | baby gem lettuce cup

Garlic Shrimp | herb chimichurri

Mini BLT | butter lettuce | heirloom tomato | sourdough

Pulled Pork Slider | sweet jalapeño slaw | challah roll

VEGETABLES (Select 2)

Little Gems | shaved candy cane beet | tangerine

Kale Caesar | Pantaleo cheese | crouton | fish-less dressing

Warm Quinoa | seasonal market vegetables & greens

Sautéed Broccolini | apricot Chinese mustard

PROTEINS (Select 2)

Smoked Fried Chicken | cornmeal biscuits

Roasted Pork Loin | fingerling potatoes

Smoked Spare Ribs | Texas toast

Braised Short Rib | parsnip puree | jus

Seared Striped Bass | cous cous

SPECIALTY

Oysters on the Half Shell	\$35/doz
Bread Service	\$ 2/guest
Cheese Selection & Accoutrement	\$10/guest
Charcuterie Selection & Accoutrement	\$10/guest
Coffee & Tea Service	\$ 3/guest
Espresso Service (includes Coffee & Tea)	\$ 5/guest

BAR

Beer & Non-Alcoholic Beverages	\$20/guest
Beer, Wine, & Non-Alcoholic Beverages	\$40/guest
Non-Alcoholic Beverages Only	\$ 6/guest

***** Specialty Cocktails & Spirits available with
Custom Catering Packages Only*****

SUMMARY OF SUPPLEMENTAL CHARGES

Main Dining Room (up to 25 guests)	5% Admin Fee
Private Event Space (up to 70 guests)	\$350.00
Rentals (if necessary)	TBD
Labor (off-site only)	TBD
Delivery (if Applicable)	\$75.00
Service	18%
Tax	9.5%

DEPOSIT

50% DEPOSIT	DUE UPON SIGNING
FINAL PAYMENT	DUE ON EVENT DATE

GUIDELINES

The fees and pricing quoted in this proposal are estimates based on the client's guaranteed minimum guest count and guaranteed time duration. If more guests are served or Eagle Rock Public House services are needed for additional time not included in the client's estimated time duration, Eagle Rock Public House reserves the right to charge a fair price for the additional food, drink, labor and services required. If fewer guests attend or less time is needed, Eagle Rock Public House will still be paid according to the guaranteed minimum guest count and time duration.

Eagle Rock Public House and Host hereby agree as follows:

Deposit: The deposit requirement for this event is 50% upon signing. The deposit will be credited to the total cost of the event.

Final Payment: The quoted final cost, minus the deposit, must be paid on the day of the event.

Guest Count: Host will confirm the total number of guests no later than fourteen (14) days prior to the date of your event. Host understands that Host will be

billed for the confirmed number of guests or the actual number of guests, whichever is greater. _____ Guests have been confirmed for your event.

Tax: All food and beverage prices are subject to appropriate state and municipal taxes (currently 9.5%).

Credit card payments are subject to a 3% transaction fee.

Adjustments to rentals will be billed to client no later than five (5) days after date of your event.

Cancellations: If services are cancelled more than 31 days from the planned event date, a full refund of the deposit will be supplied. If services are cancelled within 15 to 30 days of the event, 50% of the deposit will be refunded. If cancellation notice is given less than 15 days before the event, no refund of the deposit will be supplied.

Overtime: Overtime charges will apply if Host or Host's guests remain in the rented space over the contracted end time.

Host shall indemnify, defend and hold Eagle Rock Public House, and its agents, contractors and employees, and their successor and assigns, harmless from and against any and all claims, actions, damages and costs, including reasonable attorney's fees, caused by or arising out of any negligent act or omission of Host or Host's guests.

If this Agreement is signed in the name of a corporation, partnership, association, club or society, the person signing represents and warrants to Eagle Rock Public House that he/she is fully authorized to sign this Agreement, and in the event that he/she is not so authorized, he/she will personally be liable for the faithful performance of this Agreement.

This Agreement shall be governed by and construed in accordance with California law.