

Vintage Tavern

PRIVATE EVENTS PACKET



OUR STORY

It all started with a pencil sketch on a plain paper napkin.

As a favorite locals dining spot since 2006, Vintage Tavern continues to deliver a unique Seasonally Southern dining experience to its guests. A recent remodel has updated and enlivened the interior by expanding the bar area and adding more dining options. The menu highlights the best of local and regional Southern dishes and recreates them with authenticity and passion. We are committed to maintaining the food history and culture that makes our community so special. In addition to sourcing locally, we also look to bring our guests unique offerings such as Elk Chops and Bison to name a few of the possible game selections to be found on our menu. Other features include a dramatic open kitchen, two dining areas with fireplaces, two bar dining areas, an outdoor fire pit, outdoor dining on the veranda, a 400 plus selection wine list and craft beers and Guinness on tap.

PRIVATE DINING COORDINATOR

Kati Newman-Spurgeon

757.724.9888

Kati@riverstonechophouse.com

1900 Governor's Pointe Drive

Suffolk, VA 23436

VintageTavernVirginia.com

757.238.8808

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SPACES AND CAPACITIES

FRONT VERANDA

Appetizer & Cocktail Standing Event 40 guests
Weather Permitting Event
Food and beverage minimum 1000

GARDEN TERRACE

Appetizer & Cocktail Standing Events
Upper Terrace available until 4:30 pm 75 guests
Food and beverage minimum 2000
Lower Terrace available all evening 50 guests
Food and beverage minimum 1000
Wedding Ceremony (See Wedding Section)

UPSTAIRS PRIVATE DINING ROOM

Banquet Style 50 guests
Boardroom Table 20 guests
Two Boardroom Tables 40 guests
Appetizer & Cocktail Standing Events 50 guests

Tuesday thru Thursday and Sunday
Food and beverage minimum 500 - 1000
Friday and Saturday
Food and beverage minimum 2000
\$100 Room Charge

Food and Beverage Minimums Based on Dates
Private Lunch Events Available

*Vintage cannot
facilitate separate
checks for food.*

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HORS D'OEUVRES MENU

Light Hors d'oeuvres 6-8 pieces per person

Heavy Hors d'oeuvres 10-14 pieces per person

Pre-Dinner Hors d'oeuvres 3-4 pieces per person

Southern Goodness - Buttermilk Biscuits, Pickles, Deviled Eggs, Edwards' Ham, Tavern Sausage, and House Preserves \$10 per person

Cheese Board with Artisan Cheeses, Grapes and Crackers \$8 per person

Assorted Cheese & Meat Board \$10 per person

Vegetable Crudités \$7 per person

Pimento Cheese Canapes \$18 / dozen

Pork Belly Canapes \$25 / dozen

Chicken Salad Canapes \$22 / dozen

Warm Crab Dip 1.5 lbs. \$100

Edwards' Ham Buttermilk Biscuits with Sorghum Mustard Butter \$25 / dozen

Scallops and Pork Belly Skewers \$50 / dozen

Shrimp and Sausage Skewers \$40 / dozen

Shrimp Cocktail \$36 / dozen

Olive Tapenade Canapes \$18 / dozen

Tavern Burger Sliders \$45 / dozen

Steak Bites with Caramelized Onion and Horseradish Cream serves 12 guest 3 lbs \$95

Mini Dessert (Choice of Pecan Tarts, Coconut Lemon Bars, Cookies, Blondie's, Brownies or Crème Brulées) \$22 dozen

Due to Vintage Tavern Being a Farm to Fork Restaurant Some Items May Vary Based on Seasonal Availability.

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PRIVATE LUNCHEON MENUS

Luncheons are offered from 12:00pm until 3:30pm, Tuesday thru Sunday.

Food and Beverage Minimums:

\$1000 excluding tax and service charge.

\$100 Room Charge

May Vary Based on Date and Larger Group Sizes. Any Group of 20 or more requires a full pre-order two weeks in advance.

Pricing per person is according to the order and excludes tax and service charge.

Tea, Coffee and Soda included in the Luncheon Menu Pricing.

Dinner Menu Selections available for Luncheons.

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PRIVATE DINNER MENUS

The Host of the event selects one menu from these options to offer their guests. Groups of 30 or more guest require a pre-order two weeks prior to event.

A customized menu can be created for your group. All entrees are served with a starch, vegetable, and bread. Vegetarian and Vegan Dishes Upon Request.

The prices are not reflective of 12.5% tax and 20% service charge.

Dinner Menu One
\$55.00 per Person

First Course-

Caesar Salad

Second Course-

Grilled Flat Iron Steak

Grilled Shrimp Grits

Ashley Farms Natural Chicken

Third Course-

Chocolate Torte

Dinner Menu Two
\$62.00 per Person

First Course-

Caesar Salad

Second Course-

Petite Grilled Black Angus Beef Tenderloin

Flounder (Salmon June 1st thru Oct. 15th)

Grilled Pork Chop

Third Course-

Crème Brulee

All dishes come with chef's seasonal sides.

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PRIVATE DINNER MENUS

Dinner Menu Three

\$72.00 per Person

First Course-

Chef Seasonal Soup of the Day

Second Course-

Chef Seasonal Salad of the Day

Third Course-

Grilled Black Angus Beef Tenderloin

Flounder

Grilled Pork Chop

Fourth Course-

Seasonal Cheesecake

Dinner Menu Four

Combination Plate

Excellent for Large Groups

\$65.00 per Person

First Course-

Caesar Salad

Second Course-

Black Angus Beef Tenderloin with Grilled Shrimp

Third Course-

Seasonal Crème Brulee

All dishes come with chef's seasonal sides.

Customized Menus offered with chef accommodations. Wine Pairings available.

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TO-GO PLATTERS FOR PICK UP

All below is platters are in increments of 15 guests...

Southern Goodness - Buttermilk Biscuits, Pickles, Deviled Eggs, Edwards' Ham, Tavern Sausage, and House Preserves \$100.00

Artisan Cheeses, Grapes and Crackers \$128

Assorted Cheese and Meat Board \$158

Vegetable Crudites with Buttermilk Herb Dip \$100

Pimento Cheese Canape 15 people is \$45

Chicken Salad with Toast Points \$55

Chilled Crab Dip Crackers and Crustini's 1.5 lbs. \$100 / 3 lbs. \$190

Edwards' Ham Buttermilk Biscuits with Sorghum Mustard Butter \$30

Shrimp Cocktail with Cocktail Sauce (2 per person) \$65

Mini Dessert: Cookies, Blondie's, Brownies (2 per person) \$22

500 Minimum Purchase. 1 week advance order required. These are platters only. No additional plate, flatware, or serving utensils provided. Check on maximum order amounts with event coordinator. Available for Pick-up only, schedules with event coordinator. Pricing excludes 12.5% tax.

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ALCOHOL OPTIONS

Frequent Questions:

Do I want to purchase alcohol for my guests or have them purchase for themselves?

It is very common to purchase wine and beer for guests and have a cash bar for liquor.

We are more than welcome to do separate checks for alcohol only.

If I give Vintage Tavern my budget, will they select wine options for me?

Absolutely, we ask that you describe what type of group you will be having and the needs.

Commonly offering a Red and a White Wine is great; however on some events other options would make the event more fun and enjoyable.

How does Vintage Tavern charge for Alcohol?

Based on consumption; however once a bottle of wine is opened it is purchased.

If we special order wine for event, the host is responsible for the full order, with the option of taking the remaining unopened bottles home.

Does Vintage Tavern allow DJ's or can we bring in our own Music?

During regular business hours Vintage does not allow DJ's or Systems of Music. When reserving daytime events or the entire restaurant, DJ's are welcomed as well as Systems of Music.

Exceptions are made for outside ceremonies. All music levels are at the discretion of the Manager. Vintage does have Satellite Radio that plays in the private areas for ambiance.

Can I bring in a cake?

You can bring in a cake from a licensed baker.

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WEDDING VENUE

Deposit: Full flat rate deposit required when booking the date. Food and beverage minimums for the reception area are based on date and discussed with the Event Coordinator. See policies page.

Weather: When having an outdoor wedding, weather is always taken into account. Before the big day you and Event Coordinator will have set up a back-up plan based on your guest count.

Deliveries: All details of deliveries are set in advance with the Event Coordinator. All wedding cakes must be made by a licensed baker. Decorations that are brought in need to be removed by 4:30pm for dinner service on Terrace.

Receptions: Vintage Tavern's upstairs private dining room accommodates a group of 50 guests. We offer full service dinners and hors d' oeuvres event. All wedding groups are require to pre-order of entrees to insure product in house and quality. The policies in this dinner packet apply to wedding groups. We do allow wedding cakes for the big day, if the wedding cakes/cupcakes replaces the dessert on the menu packet, the price of the menu is reduced by \$5. Dj's and live music are not permitted in the upstairs dining room. Vintage does allow live musicians for the ceremony and needs to be pre-arranged with the Event Coordinator. There is a service elevator on site to the second floor. Vintage offers cocktails and hors d' oeuvres on the terrace. For a full service bar during the cocktail time applies a \$100 bar set up-fee.

Planning is essential for making this a great wedding day. All details will be communicated and put into contract/event sheet to insure all the desires are met on the big day. Kati Newman has facilitated all the wedding groups for the last 12 years and is very excited to make your day everything you dreamed of.

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POLICIES AND PROCEDURES

Securing a Date: A credit card is required to secure a date for an event at Vintage Tavern. A deposit in the amount of \$500.00 is due 7 days after booking the desired date in order to secure the reservation, if required by Events Coordinator.

Deposit Policy: If an event must be cancelled, the deposit will be refunded in full if cancelled outside of 30 days, or if the reserved space is re-booked for the original contracted date. If an event is cancelled 15 – 30 days before an event, 50% of the deposit will be refunded. No refund will be made if an event is cancelled inside of 15 days prior to the original contracted date.

Deposits taken for the month of December and Weddings are the only exception to this policy. All deposits taken for an event scheduled for the month of December will be refunded in full if cancelled outside of 120 days, and by 50% if cancelled 60 – 120 days before the event. No refund will be made if cancelled within 60 days or less before the original contracted date. Wedding flat rate deposits are refunded in full outside of 120 days. Non-refundable inside 120 days.

Guest Count Policy:

1. A preliminary guest count is requested at the time of booking all private dining spaces.
2. A final guaranteed number of guests must be received three days (72 hours) prior to the event to the Event Coordinator with a confirmation response. If the Event is scheduled for a Wednesday, the final guest count is to be provided the Friday before the Event. If a final guest count is not received then the original reservation number on the event sheet becomes the guaranteed guest count.
3. Final billing will reflect the guarantee or the actual number in attendance, whichever is greater. If a final head count is not provided by the Client, the guest count number on the contract will be the final guest count.

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POLICIES AND PROCEDURES

4. A \$250 surcharge will be added to an event, if the number of guests in attendance exceeds the final guarantee by more than 3 guests. This applies to all group sizes.

Menu:

1. Menu selections must be finalized with the Event Coordinator no later than two weeks prior to the event to ensure the availability of the desired selections. For parties over 30 guests, a pre-order is required one week prior to the event, to order product and to make guest cards. If the pre-order is not provided a universal chef's selected plate will be provided for all guests, no exceptions to this policy.

2. Should the Event be cancelled inside of 48 hours, the Client is subject to a per person charge based on menu selections or the \$500 cancellation charge (whichever is greater)

3. Vintage Tavern periodically reviews menu prices. All prices are guaranteed for 90 days.

4. Food and beverage service must be contracted through Vintage Tavern. No outside contracted food or beverage will be permitted, unless approved by the Event Coordinator. Wedding and specialty cakes are the only exception to this policy.

*Vintage Tavern is determined to provide an outstanding dining experience for each and every one of our guests. Menu guidelines are established to enable us to ensure the highest quality of service and excellent food presentation for which we are known for throughout the community.

Due to the rising costs of products, wage increases and vendor costs, we have begun implementing a fee for all non-cash/electronic transactions in the amount of 3.5%. This fee will appear on your receipt as a "noncash adjustment" for all non-cash payments.