

Black Bear Tavern would be delighted to host your next gathering, meeting, or special event! We offer a warm, inviting venue with menu options that can be tailored to meet your individual needs. Let us quote you a price today. We look forward to the pleasure of your company!

EVENT & FUNCTION POLICIES AND INFORMATION

<u>EVENT ROOMS</u> – Our function room can host up to 100 guests for sit down or reception events. Our dining room can accommodate up to 66 guests, our lounge up to 70 guests. For events booked June-September, our outdoor patio is available by request and can accommodate up to 50 guests.

<u>DEPOSIT</u> – A deposit of 30% is required to book your function. This deposit will be credited toward your final bill. In the event of cancellation without seven (7) days prior notice the deposit will be forfeited.

<u>GUARANTEE</u> – A final guest count is due seven (7) days prior to your event. If no final count is received, pricing will be based on the number of guests estimated on the original contract or the actual number of attendees (whichever is greater).

<u>PAYMENT</u> – Final payment is due in full the day of your event for all food, fees, and related charges. We accept VISA, MC, AMEX, DISCOVER, Cash, and Checks.

<u>BEVERAGE SERVICE</u> – All beverages are charged as ordered. Beverages can be included on the Open Bar (function bill) or charged to Cash Bar (guests individually). There can be a combination, i.e. beer, wine and soft drinks on Open Bar and all others on Cash Bar.

MENU SELECTION

• Menu choices are flexible and can be customized to the needs of your event. In order to assure the availability of chosen menu items, your menu selections must be confirmed seven (7) days prior to event date. Full menu available for parties of twelve (12) or less with reservation.

- All food and beverage is subject to 18% gratuity and 9% NH rooms & meals tax. The Black Bear Tavern reserves the right to make reasonable substitutions in the unlikely event that the specified item is unavailable.
- All food and beverage items must be supplied by Black Bear Tavern unless prior agreement has been arranged and a *Food Waiver Release Agreement* signed.

<u>DÉCOR</u> – Black Bear Tavern encourages you to personalize your event with special occasion décor! Our dining tables are arranged in standard style so please discuss your table arrangement needs with us. CONFETTI AND/OR OPEN FLAME CANDLES ARE NOT PERMITTED.

<u>LODGING</u> (behind Black Bear Tavern) – River Edge Inn offers clean and comfortable rooms for events with visiting family and friends. Reservations recommended.

<u>CONTACT</u> – Rick Nadig or Greg Riberdy. Tel: 603-237-5521.

Black Bear Tavern Representative (signature)

Customer (signature)





BREAKFAST BUFFET

\$12.50 Per Person

Minimum of 15 people

Fresh Fruit Assorted Baked Goods Chilled Juices Scrambled Eggs Country Pancakes w/ Pure Maple Syrup Homestyle Breakfast Potatoes Bacon & Sausage Links Freshly Brewed Coffee & Decaffeinated Coffee A Selection of Specialty Teas

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or uncooked meats, fish, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.





LUNCHEON BUFFET

\$16.00 Per Person

Minimum of 15 people

House Salad

Soup of the Day

Assorted Fresh Fruit

Chips & Dip

Cheese & Cracker Platter

Deli Platter with Assorted Breads

Homemade Potato and Pasta Salads

Condiment Tray

Dessert Tray

Freshly Brewed Coffee & Tea

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COCKTAIL RECEPTION

\$10.50 Per Person

Cheese Board and Assorted Crackers Vegetable Crudités w/ Chef's Choice Dip Fresh Fruit Platter Assorted Finger Sandwiches & Wraps Deviled Egg Platter

Menu Enhancements

Chicken Fingers w/ Dipping Sauce	50 pc	\$100
Sweet & Sour Meatballs	50 pc	80
Bacon Wrapped Scallops	50 pc	130
Shrimp Cocktail	50 pc	130
Potato Skins	50 pc	60
Seafood Stuffed Mushrooms	50 pc	90
Nut Crusted Chicken	50 pc	110
Salmon Cakes	50 pc	120
Chicken Wings w/ Dipping Sauce	50 pc	110
Coconut Shrimp w/ Mango Sauce	50 pc	110
Eggplant Rollatini	50 pc	80
Bruschetta w/ Fresh Mozzarella on Crostini	50 pc	80
Orange Glazed Pork Skewers	50 pc	110
Black Chorizo Cakes w/ Chipotle Lime,	50 pc	90
Avocado Aioli		

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DINNER MENU Option 1

\$25 Per Person

First Course (select two)

Mixed Greens Salad

Soup of the Day

Caesar Salad with Croutons & Grated Parmesan Cheese Classic French Onion Soup w/House Croutons

Served with fresh baked rolls & butter

Main Entrée

Marinated Top Round London Broil

Seasoned Roasted Porketta w/Gravy

Chicken Parmesan w/Marinara Sauce

Baked Stuffed Cod w/Lobster Meat Stuffing

Served with fresh sautéed seasonal vegetables and Chef's choice of starch **** Vegetarian dishes available with prior notice. ****

Dessert

(select two)

Apple Crisp

Cookies & Brownies

Apple Cobbler Layered Chocolate Parfait Cheese Cake

Pie a la Mode

Served with freshly ground Vermont medium roast or decaffeinated coffee or tea

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DINNER MENU Option 2

\$35 Per Person

First Course

(select two)

Mixed Greens Salad

SAMPI

Prices Subject to Change

New England Clam Chowder

Caesar Salad with Croutons & Grated Parmesan Cheese

Classic French Onion Soup w/House Croutons

Served with fresh baked rolls & butter

Main Entrée

Prime Rib

Baked Stuffed Haddock

Mushroom Stuffed Chicken Breast

Baked Stuffed Center Cut Pork Chop

Served with fresh sautéed seasonal vegetables and Chef's choice of starch ** Vegetarian dishes available with prior notice **

Dessert

(select two)

Apple Crisp

Apple Cobbler

Cookies & Brownies

Layered Chocolate Parfait Cheese Cake

Pie a la Mode

Served with freshly ground Vermont medium roast or decaffeinated coffee, or tea

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