

McCleary's Banquets



Our staff is dedicated to providing you with an amazing experience. The following are guidelines for all reservations of 15+ people. Our goal is to make your event a success. If something is unclear or you have a special request, please do not hesitate to inquire with our banquet manager and we will strive to accommodate those requests.

-Booking a party with us will guarantee the space for your event for 3 hours, plus one hour before the event for setting up (additional time for decorating can be accommodated with enough notice).

-Black table linens are offered for all bookings and are included in the rental. Other colors and linen napkins are available for an additional charge.

-There will be an additional minimum spending requirement of \$100 for every hour after the allotted hours. All extra hours must be confirmed upon booking your event.

-Rental Fees are required to hold your reservation and are refundable up to 4 weeks prior to your event. The rental fee will not be refunded with less than 4 weeks notice of cancellation unless we cancel the event due to COVID-19 restrictions.

-Minimums include the purchase of all food and beverages. The rental fee, sales tax, credit card transaction fees, and gratuity are all additional charges to the spending minimum.

-Non-alcoholic beverages are included for events with a buffet at \$1.00 per person for the total number of guests.

-Any desserts that are brought in from the outside are subject to \$1.00 per person fee. Our staff takes care of storing, presenting, and serving all outside desserts. We are able to offer a seasonal dessert selection.

-Tax and gratuity are not included in minimum charges. 6% tax and 20% gratuity will be added to all party and banquet checks. A 3% service charge will be added to any bills paid with a credit card.

(The added gratuity is split between the event staff and the banquet manager. Additional gratuity that is left for the staff will go fully to the staff working at your event.)

Available Spaces and Charges

***Please note:** minimums are reached with the purchase of food and drinks. The minimum does not include the rental fee, 6% sales tax, 3% service charge on credit card purchases, or 20% gratuity that is added to the total bill.*

This pricing is based on weekend rates. Weekday minimums vary. Please contact our banquet manager with questions.

The Parlour (10-29 Guests)

A private dining room located above our pub.

\$500 Minimum (excluding service charges)

**This minimum is reduced by half for any parties smaller than 15 people.*

The Pier (20-40 Guests)

A private outdoor, casual dining area located off of our enclosed patio.

The Pier is equipped with heaters, fire pits, and umbrellas, but is a completely outdoor space.

\$750.00 Minimum (excluding service charges)

Quarter Patio (20-29 Guests)

A 5-6 table section on our enclosed patio, fenced off for your party only (semi-private)

\$50 Rental Fee (required upon reservation)

\$1,200.00 Minimum (excluding service charges)

Half Patio (30-45 Guests)

A 5-10 table section on our enclosed patio, reserved for your party (semi-private)

\$100 Rental Fee (required upon reservation)

\$2,400.00 Minimum (excluding service charges)

Full Patio (45-100 Guests)

Our entire enclosed Patio and Pier reserved for your event (private)

\$500 Rental Fee (required upon reservation)

\$4,500 Minimum (excluding service charges)

Please see our menu and bar options on the next page.

Alcoholic Beverage/Bar Options

All Inclusive

Bar is “OPEN” and has no limitations. All drinks are added to one bill to be paid at the end of the event.

Cash Bar

Guests pay “out of pocket” for their alcoholic drinks. All tabs are subject to an added 20% gratuity.

Limited Bar

The Client may choose to limit the selections that are offered on the open bar (i.e. Draft Beer & Wine). Guests pay “out of pocket” for any selections not included on the limited bar.

Bar Cap

The Client may set a specific amount of money to be spent on the bar. The bar will remain open until that amount is reached. Once the amount is reached, the bar will switch to a cash bar.

Limitations may be set for what beverages can be ordered under the bar cap.

Gratuity is not calculated into the price set for the bar cap. An additional 20% gratuity will be added to the bar tab

Menu Options

Any parties larger than 19 people must order off a customized menu.

Customized Limited Menu

Available for events up to 29 guests.

Client may choose:

- Appetizers from our dinner menu or buffet menu that are pre-ordered ahead of time
- Soup or Side Salad to be offered as a first course
- 5-6 entrees from our menu

Buffet Menu

Required for parties of 30 or more guests.

(Please refer to the Buffet Menu for selections and pricing)

All buffet selections are added together to come up with an estimated price per person. Buffet selections must be made at least 2 weeks prior to the event.

Off-site Catering Pricing

-Caterings may be booked at least four weeks in advance for off-premise events.

-Buffet selections for catering can be found on our buffet menu.

-McCleary's supplies the equipment needed to set up a buffet.

-McCleary's staff will be responsible for setting up and tearing down the buffet for you and your guests. The staff will also refill the buffet as needed throughout the event.

-We will supply any chaffing dishes, fuels, utensils, and plastic-ware for your catering event at no additional charge.

-We do not serve alcohol off our restaurant's property. No bar options are available for catering. Any alcohol or bar at your event would be completely separate from McCleary's.

30-44 People

\$1,250 Minimum Food Purchase

45-75 People

\$1,750 Minimum Food Purchase

76-100 People

\$2,500 Minimum Food Purchase

Any event over 100 people, add \$250 minimum food purchase for every 10 people.