

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 available for all bookings and are included in the rental price. Please let the banquet manager know if you would like to use black table linens. Other colors and linen napkins are available for an additional charge.
- Non-alcoholic beverages (such as soda, lemonade, and iced tea) are included for events with a buffet at \$1 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 also offer a seasonal dessert selection.
- There will be an additional minimum spending requirement of \$100 for every hour after the allotted time of three (3) 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 or other unforeseen circumstances.
- Minimums include the purchase of all food and beverages. The rental fee, sales tax, and gratuity are all additional charges to the spending minimum.
- Any banquet with a buffet must fill out a Banquet Agreement form and submit it to the banquet manager. This form includes providing a credit card on file to hold the space.
- If your party does not reach the minimum spending requirement, the difference will be applied to your bill at the end of the evening.
- Tax and gratuity are not included in minimum charges. 6% tax and 20% gratuity will be added to all party and banquet checks.
(The added gratuity is split between the event staff working your banquet. Additional gratuity may be left for the service staff at your event, should you desire.)

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 or 20% gratuity that is added to the total bill.

This pricing is based on weekend rates. Weekday minimums may vary.

The Parlour (10-25 Guests)

A private dining room located above our pub dining room.

\$500 Minimum *(excluding service charges)*

**This minimum is reduced for any parties smaller than 14 people.*

\$25 Rental Fee *(required upon reservation)*

The Pier (25-40 Guests)

A private outdoor, casual dining area located off of our enclosed patio. Open seasonally. The Pier is equipped with heaters, fire pits, and umbrellas, but is a completely outdoor space.

\$750.00 Minimum *(excluding service charges)*

\$25 Rental Fee *(required upon reservation)*

Quarter Patio (15-25 Guests)

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

\$1,400.00 Minimum *(excluding service charges)*

\$50 Rental Fee *(required upon reservation)*

Half Patio (26-44 Guests)

A 8-10 table section on our enclosed patio, reserved for your party (semi-private)

\$2,400.00 Minimum *(excluding service charges)*

\$100 Rental Fee *(required upon reservation)*

Full Patio (45-100 Guests)

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

\$4,500 Minimum *(excluding service charges)*

\$500 Rental Fee *(required upon reservation)*

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

Beverage & Bar Options

Open Bar

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. only Draft Beer & Wine offered). 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 also 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 after the bar cap is reached

Optional Beverage Add-ons:

- **Champagne Toast** - All guests (21+) will be provided a filled champagne flute
\$5/person
- **Coffee, Tea, & Hot Cocoa Bar** - Coffee, Hot Tea, Hot Cocoa, with Toppings
\$2.95/person
- **Bloody Mary Topping Bar** - Our bartenders will provide the Bloody Mary cocktails & the guests can choose and create their own garnishes/extra ingredients (i.e. pickles, bacon, celery, olives, old bay, salt, tabasco, tajin, etc.)
\$8/serving
- **Create your own Mimosa Bar** - Bartender will provide champagne in a flute & the guests can choose their own garnishes and juice/purée/syrup (i.e. orange juice, cranberry juice, mango purée, pomegranate juice, strawberry purée, etc.)
\$8/serving

Food Options

Any parties larger than 18 people must order off a customized menu (18-25 guests).

Buffet Menu is required for parties of 26 or more guests.

Customized Limited Menu

Available for events up to 25 guests

Client may choose:

- Appetizers from our dinner menu that are pre-ordered ahead of time
- Optional Soup and/or Side Salad to be offered as a first course
- Up to 6 entrees/meal selections from our restaurant menu
- Optional seasonal dessert selection

***The Customized Menu will be printed and presented to each guest to order from during your banquet. Each guest will have the ability to order one of the entrees included on the Customized Menu (up to 6 options).**

If the Client chooses to include Soup and/or Salad as a starter course, each guest will be given the option to order these before their meal. If the Client chooses to include dessert as part of the menu, each guest will be given the option to order one of our seasonal desserts. The only part of the meal that MUST be pre-ordered are appetizers.*

Buffet Menu

Required for parties of 26 or more guests

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

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