



BANQUET PACKAGES

for party inquiries, please call Roger or Justin at 718.347.4846
or email tavern18nyc@gmail.com



Tavern 18 provides the perfect setting for your next event; from communions, baptisms, bridal or baby showers, birthdays, holiday parties, retirement, rehearsal dinners or family reunions.

Rooms are available to accommodate functions from a small gathering to a large event. We'll tailor your event to any food, budget and size needs.

Our banquet room can accommodate up to 60 guests with many different options for settings. It can be set up for a sit down luncheon or dinner or with leather sofas for a lounge feel. The banquet room features a projector for meetings or just to use as a slide show.

Our main room can accommodate up to 70 guests with the capability of up to 100 guests when used with our side room.

The main room features dark wood floors, mahogany walls and a fireplace for that old school feel.

The side room can accommodate up to 25 guests for smaller event and our ruby room can accommodate 12 guests for intimate luncheons or dinners.

POLICIES

A guarantee of 30 guests is required for full private dining in our banquet room (Minimum of 40 guests on a Friday or Saturday evening)

A guarantee of 50 guests is required for full private dining in our main room.

A guarantee of 20 guests is required for private dining in our side room.

Any numbers below requirements can be accommodated as a reservation.

A minimum \$100 deposit is required to hold your reservation.

Food and service is provided according to the number of guests guaranteed for your event.

Any cancellations from the guaranteed number must be given three days before time of the event in order to not be charged for the full amount.

Tavern 18 and its staff are the only licensed authority to sell and serve alcoholic beverages on the premises, therefore liquor is not permitted to be brought into the restaurant.

Tavern 18 will serve alcohol only to those of legal drinking age and reserves the right to refuse service to any person for any reason

Price does not include customary state sales tax or 20% gratuity.

PACKAGE A
THREE COURSE DINNER
29.95 Per Person

Mixed Greens Salad
Choice Of Three Entrees: Chicken, Fish, Pasta
Occasion Cake Or One Plated Dessert
Soda, Coffee, Tea

Package A not available on Friday or Saturday evenings

PACKAGE B
FOUR COURSE DINNER
37.95 Per Person

Three Family Style Appetizers
Choice Of Two Salads
Choice Of Four Entrees: Chicken, Fish, Pasta, Meat
Occasion Cake Or Choice Of Two Desserts
Soda, Coffee, Tea

PACKAGE C
COCKTAIL HOUR FOLLOWED BY
THREE COURSE DINNER
47.95 Per Person

COCKTAIL HOUR
Hor's Douvres Station (5) • One Hour Open Premium Bar
DINNER
Choice Of Two Salads
Choice Of Four Entrees: Chicken, Fish, Pasta, Meat
Occasion Cake Or Choice Of Two Desserts
Soda, Coffee, Tea

COCKTAIL PARTY
Two Hour Affair
37.95 Per Person

Two Hours Premium Open Bar (\$10 Additional Hour)
One Hour Hor's Douvres Station (5)
Salad Station • Pasta Station
Dessert & Coffee Station: Add'l \$5 Per Person

FAMILY STYLE
36.95 Per Person

FIRST COURSE
Salad & Pasta
ENTREE COURSE
Chicken, Seafood, Meat, Starch & Vegetables
DESSERT COURSE
Assorted Platters Of Dessert
Soda, Coffee, Tea

BRUNCH PACKAGE
Saturday Or Sunday
30.95 Per Person

Fresh Baked Bread & Muffins
FAMILY STYLE
Fresh Fruit Platters, Waffles & Pancakes
CHOICE OF ENTREES:
Two Different Style Omelettes, Eggs Benedict,
Salmon Entree, Pasta Entree, Chicken Caesar Salad
(Crab Cake Caesar add'l \$2 per salad)
UNLIMITED
Sangria, Mimosas, Bloody Marys, Screwdrivers,
Soda, Juice, Coffee, Tea throughout your meal
Occasion Cake: Add'l \$2 Per Person
Bringing in Own Cake: Cake Plating Charge \$1.50 Per Person

BANQUET SELECTIONS

— PASSED AROUND HOR'S DOERVES —

KOBE SLIDERS tomato, cheddar, tavern sauce
POTATO SKINS bacon, cheddar, chives, sour cream
COCONUT SHRIMP orange marmalade dip
SHRIMP TEMPURA sweet chili mayo
PETITE CRAB CAKES chipotle aioli

LOBSTER SHRIMP SPRING ROLLS thai dipping sauce
GRILLED PIZZA fresh plum tomatoes, mozzarella
CHICKEN FINGERS honey mustard dipping sauce
CHEESE QUESADILLAS sour cream, guacamole
PIGS IN A BLANKET deli mustard

— FAMILY STYLE APPETIZERS —

BAKED CLAMS lemon, white wine, parsley
SHRIMP TEMPURA sweet chili mayo
FRIED CALAMARI marinara dipping sauce
KOBE SLIDERS tomato, cheddar, tavern sauce

CHICKEN FINGERS honey mustard dipping sauce
LOBSTER SHRIMP SPRING ROLLS thai dipping sauce
COCONUT SHRIMP orange marmalade dip
POTATO SKINS bacon, cheddar, chives, sour cream

— SALADS —

MIXED GREENS baby greens, red onion, tomato, balsamic vinaigrette
CAESAR romaine lettuce, classic caesar dressing, brioche croutons
ROASTED BEET baby greens, sliced apples, candied walnuts, raspberry vinaigrette
FARMER'S mixed greens, goat cheese, sliced apples, mushrooms, candied walnuts, balsamic vinaigrette
GREEK romaine, cucumbers, red onions, kalamata olives, feta cheese, lemon herb vinaigrette

— ENTREES —

— PASTA —

PENNE ALLA VODKA
MEZZA LUNA CHEESE RAVIOLI
bolognese sauce
RIGATONI PRIMAVERA
roasted eggplant, zucchini, red & yellow peppers
diced plum tomatoes, roasted garlic olive oil
PENNE CHICKEN
arugula, sun dried tomatoes,
vodka tomato cream sauce

— MEAT —

SLICED SIRLOIN
pan mushroom gravy
GRILLED HANGER STEAK
port wine reduction
DOUBLE CUT PORK CHOP add'l \$5 per order
caramelized apple bourbon sauce
GRILLED FILET MIGNON
add'l market price

— CHICKEN —

CHICKEN FRANCESE
lightly egg battered breast of chicken,
lemon-white wine sauce
STUFFED CHICKEN
stuffed with spinach & fontina cheese,
wild mushroom-dijon cream sauce
CHICKEN CORDON BLEU
breaded breast of chicken, forest ham,
melted swiss gruyere, spiced gravy

— SEAFOOD —

GRILLED SALMON dijon cream sauce
PAN SEARED SALMON
fresh corn sauce, vegetable risotto
SEA BASS lobster brandy sauce
GRILLED SHRIMP
seafood butter, rice pilaf
PAN SEARED BRANZINO
champagne grape reduction

— DESSERT —

NY STYLE CHEESECAKE fresh fruit compote
WARM APPLE PIE fresh whipped cream
WARM CHOCOLATE CAKE fresh whipped cream
OCCASION CAKES
made to order

BANQUET BEVERAGE INFORMATION

OPEN BAR

WELL BRANDS		PREMIUM BRANDS	
Two Hours	14	Two Hours	16
Three Hours	18	Three Hours	22

****Premium brand liquors offered with Premium open bar, limited to certain items****

WINE & BEER BAR

HOUSE WINES • DOMESTIC BEER

Two Hours	10
Three Hours	14

WINES

Trebbiano, Montepulciano

BEER

Budweiser, Coors Light

PREMIUM WINES • IMPORTED BEER

Two Hours	12
Three Hours	16

PREMIUM WINES:

Selection of premium wines by the glass

PREMIUM BEERS:

A selection of various imported beers
in bottle & draft

CARAFES OF TREBBIANO OR MONTELPULCIANO 22 Per Carafe

CARAFES OF WHITE OR RED SANGRIA 28 per carafe

CHAMPAGNE TOAST \$3 Per Person

CHAMPAGNE PUNCH BOWL \$85 (Serves 40 people)