

## SPACE DETAILS

### Outside Tent

Located in our back lawn, our Outside Tent provides a covered and enclosed event space that can accommodate up to 130 seated

See the Space



## AMENITIES

Private

Fully Enclosed

Private Entrance

Outside Covered

Handicap Accessible

Wifi

## TABLE SETUP

Restaurant Style (*Up to 130 seated*)

Tables and chairs spaced equidistantly from each other

## GOODS AND SERVICES

### FACILITY RENTAL

#### Outside Tent Rental

Rental covers full use of the tent, backyard, ceremony site, billiard themed tavern and the setup of ceremony, tables, chairs, glasses, flatware, linens and buffet.

\*Due to changing weather in Vermont heaters may be required at extra expense

\$4000

**ALL PRICES ARE PER PERSON + TAX AND GRATUITY**

## **HORS D'OEUVRES**

Classic Hors d'Oeuvres Reception (Choose two)

1. Spanakopita
2. Buffalo Tenders
3. Roast Beef & Boursin Cheese
4. Tomato, Basil & Fresh Mozzarella Kebobs

PLEASE NOTE

- Served butler passed
- Provides 1-2 portions per guest of each item
- Passed until food runs out
- We recommend pairing one hors d'oeuvres package with 1-2 catering stations to provide variety for your guests

Show Available Substitutions

\$7.10

Premium Hors d'Oeuvres Reception (Choose one from each Tier)

### TIER 1

1. Vegetable Spring Rolls
2. Italian Bruschetta

### TIER 2

1. Chicken Teriyaki Satay
2. Pulled Pork Wonton
3. Grilled Bloody Mary Shrimp Cocktail Shooters

PLEASE NOTE

- Served butler passed
- Provides 1-2 portions per guest of each item
- Passed until food runs out
- We recommend pairing one hors d'oeuvres package with 1-2 catering stations to provide variety for your guests

Show Available Substitutions

\$10.50

## VIP Hors d'Oeuvres Reception (Choose one from each Tier)

### TIER 1

1. Tuna Tar Tare
2. Miniature Maine Crab Cakes

### TIER 2

1. Vegetable Wontons
2. Beef Satay

### TIER 3

1. Spanakopita
2. Roast Beef & Boursin Cheese

#### PLEASE NOTE

- Served butler passed
- Provides 1-2 portions per guest of each item
- Passed until food runs out
- We recommend pairing one hors d'oeuvres package with 1-2 catering stations to provide variety for your guests

Show Available Substitutions

\$18.10

## CATERING STATIONS

### Smoked BBQ Meats Display

1. Smoked Baby Back Ribs
2. Pulled Pork
3. Brisket

#### PLEASE NOTE

- Provides 1-2 servings per guest
- We recommend mixing one or two catering stations with a passed hors d'oeuvres package to provide variety for your guests

\$14.00

## Dover Forge Chicken Wing Bar

1. Buffalo Wings
2. Adam's BBQ Wings
3. Dante's Inferno Wings
4. Guava Lava Wings

### INCLUDES

- Blue cheese and celery

### PLEASE NOTE

- Provides 1-2 servings per guest
- We recommend mixing one or two catering stations with a passed hors d'oeuvres package to provide variety for your guests

\$7.00

## Meze Platter

1. Red Pepper Hummus
2. Marinated Olives
3. Feta Cheese
4. Baba Ghanoush
5. Pita Chips
6. Carrots & Cucumber Rounds

### PLEASE NOTE

- Provides 1-2 servings per guest
- We recommend mixing one or two catering stations with a passed hors d'oeuvres package to provide variety for your guests

\$5.00

## Seasonal Fruit & Cheese Plate

1. Local Vermont Cheese Assortment
2. Seasonal Fruit Assortment
3. Spiced Nuts
4. Artisan Crackers

### PLEASE NOTE

- Provides 1-2 servings per guest
- We recommend mixing one or two catering stations with a passed hors d'oeuvres package to provide variety for your guests

\$7.00

### All Things Raw Bar (Market Price)

1. Oysters
2. Clams
3. Colossal Shrimp Cocktail
4. Tuna Tartare
5. Scallop Ceviche

#### INCLUDES

- Mango Mignonette, Spicy Cocktail Sauce, Lemon

#### PLEASE NOTE

- Provides 1-2 servings per guest
- We recommend mixing one or two catering stations with a passed hors d'oeuvres package to provide variety for your guests
- Pricing to be determined in consultation

MP

### Smoked Salmon Platter

1. Smoked Salmon
2. Sliced Cucumbers
3. Capers
4. Sweet Thai-Chili Cream Cheese
5. Crostini

#### PLEASE NOTE

- Provides 1-2 servings per guest
- We recommend mixing one or two catering stations with a passed hors d'oeuvres package to provide variety for your guests

\$8.00

### Forged Farmers Bar (July-September)

1. Heirloom Tomatoes
2. Farm Fresh Vegetables

PLEASE NOTE

- Provides 1-2 servings per guest
- We recommend mixing one or two catering stations with a passed hors d'oeuvres package to provide variety for your guests

\$4.00

## Traditional Antipasto

1. Selection of Italian Meats
2. Selection of Italian Cheeses
3. Stuffed Peppers
4. Marinated Olives
5. Fresh Tomatoes
6. Mozzarella
7. Artichokes
8. Fire Roasted Tomatoes
9. Focaccia

PLEASE NOTE

- Provides 1-2 servings per guest
- We recommend mixing one or two catering stations with a passed hors d'oeuvres package to provide variety for your guests

\$12.00

## **DINNER**

### Family Style BBQ Banquet

#### FIRST COURSE

1. Forge Local Field Salad

#### SECOND COURSE

1. Memphis Style St. Louis Ribs
2. Carolina Pulled Pork
3. Smoked Half Chicken
4. Smoked Meatloaf

#### ACCOMPANIMENTS

1. Baked Mac & Cheese
2. House Cole Slaw
3. Cornbread

#### THIRD COURSE

1. Flourless Chocolate Torte

#### PLEASE NOTE

- All items served family style

Show Item Descriptions

\$48.00

## The Vermont

### FIRST COURSE

1. Organic Greens Salad

### SECOND COURSE

1. Marinated Bistro Steak  
*(x guests)*
2. Juicy Stuffed Chicken Breast  
*(x guests)*
3. Panko & Citrus Zest Crusted Haddock Filet  
*(x guests)*

### ACCOMPANIMENTS

1. Seasonal Local Vegetables
2. Seasonal Starch

### PLEASE NOTE

- Host to report to event assistant the counts of each of the Second course items based on guest preference by the details finalization date

Show Available Substitutions

\$38.00

## The Forge

### FIRST COURSE

1. House Salad

### SECOND COURSE

1. New York Strip
2. Pasta Primavera
3. Atlantic Salmon
4. Rotisserie Rubbed Chicken

### ACCOMPANIMENTS

5. Seasonal Local Vegetables
6. Seasonal Starch

#### PLEASE NOTE

- Guest to select one option from Second course at event

#### Show Item Descriptions

\$48.00

#### PLEASE NOTE

- Host to report to event assistant the counts of each of the Second course items based on guest preference by the details finalization date

## The Mountaineer

### FIRST COURSE

1. Baby Spinach Salad

### SECOND COURSE

1. Pan Seared Duck Breast  
*(x guests)*
2. Roasted Shrimp & Scallops  
*(x guests)*
3. Petit Beef Tenderloin & Lobster Tail  
*(x guests)*

### PLEASE NOTE

- Host to report to event assistant the counts of each of the Second course items based on guest preference by the details finalization date

### Show Available Substitutions

*Host to select three options to serve guests*

- **Grilled Beef Tenderloin** - Served Sliced With A Béarnaise Sauce
- **Petit Beef Tenderloin & Lobster Tail**
- **Pan Seared Duck Breast** - Served With A Cherry Port Reduction Sauce
- **Stuffed Statler Chicken Breast** - Stuffed With Spinach And Cheese, Topped With A Mushroom Sherry Cream Sauce
- **Salmon Filet** - Broiled And Served With A Citrus Beurre Blanc Sauce
- **Roasted Shrimp & Scallops** - Seafood And Potato Browned In The Oven In A Sherry Béchamel Sauce
- **Shrimp Fra Diavolo Over Linguini**

### ACCOMPANIMENTS

- **Seasonal Local Vegetables**
- **Seasonal Starch**

\$65

## **DRINKS**

### **Non-Alcoholic Beverage Package**

Selections including soda, iced tea, coffee and hot tea

#### PLEASE NOTE

- Must be purchased for every guest if selected for the event

\$4

### **Premium Open Bar (5 Hours)**

Guests can enjoy an unlimited amount of cocktails and made with premium level alcohol, in addition to domestic beer and house wine

#### PRICING BREAKDOWN

- **\$17 per person per hour**

#### PLEASE NOTE

- Must be purchased for every guest of legal age if selected for the event
- Exclusions may apply

\$

### **Champagne Toast**

Celebrate with a champagne toast for everyone in your party

#### PLEASE NOTE

- Champagne toasts are a half pour

\$9

## **EQUIPMENT**

### **Portable PA System Rental**

We can provide a microphone and speaker system to enhance your event.

#### PLEASE NOTE

- Available in all of our event spaces
- Final price decided upon in consult

\$250

#### PAYMENT POLICIES

## **DEPOSIT**

10% deposit upon receipt of contract.

25% of remainder paid each sixty days after booking.

Balance if any to be paid in full two weeks prior to event.

## **WHAT IS A MINIMUM SPEND?**

The minimum amount that must be spent on food and beverage (before tax and gratuity) in order to book the event. Excludes equipment rentals.

## **WHY DO WE NEED A MINIMUM SPEND?**

We love our customers! We are excited that you want to host your events with us, but we want to make sure that we can do a great job executing your event.

With special events, we often have to:

- Schedule extra staff ahead of time.
- Make special food orders.
- Block out seating/reservations for your space.
- Turn away regular diners on the day of your event.

Minimum spends help us make these complex decisions that affect both the health of our business and the happiness of our customers.

## **HOW CAN MINIMUM SPENDS SAVE YOU MONEY?**

Minimum spends are great for hosts who are looking to avoid paying upfront rental fees or staffing that other venues might impose, making sure that the money you spend goes entirely to your event experience.

## **WHAT SHOULD I DO IF I AM WORRIED ABOUT NOT MEETING A MINIMUM SPEND?**

Just let us know! Minimum spends might be a little flexible on different dates and times, and we'd be happy to work with you on a solution.

## **TERMS & CONDITIONS**

### **PAYMENT POLICY**

- All payments will be made according to the payment schedule above.
- Any payment still owed at the time of the event must be paid by host in-full at the event, unless other arrangements are arranged. Failure to submit timely payment may result in penalty.

### **CANCELLATION POLICY**

- The deposit is not refundable.

- For wedding events the following fees will be automatically charged to the credit card on file in the event of a cancellation:
  - \$1000 if the event is cancelled 91 to 120 days before the date of the event.
  - \$1500 if the event is cancelled 61 to 90 days before the date of the event.
  - \$2000 if the event is cancelled 31 to 60 days before the date of the event.
  - \$50% of total bill if the event is cancelled 30 days or less before the date of the event.
- Days are measured in 24 hour increments counting backwards from the start time of your event.
- The cancellation fee is not refundable.
- The Final Payment is not refundable.

## **GUEST COUNT**

- The guest count must be finalized 14 days before the event.
- If your final details deadline falls on a holiday or weekend, the details will be due at 3:00 pm on the business day before that date.
- The final guest count is a minimum guarantee. The Customer will be charged, at minimum, for the number of guests specified in the final guest count.
- If the number of guests exceeds the final guest count, the final bill will be increased accordingly.

## **MENUS SELECTION**

- Any revisions to the menu must be made at least 14 days prior to the event.
- If your final details deadline falls on a holiday or weekend, the details will be due at 3:00 pm on the business day before that date.
- If Customer fails to make menu selections by this date, the standard menu that's listed on the proposal will be the menu used.
- Some menu items are seasonal and subject to change. Reasonable menu substitutions will be made by the Venue if necessary.
- Menu items are subject to availability and seasonality.

## **OUTSIDE VENDORS**

- All outside vendors contracted for the event (Florists, Rentals, Décor, and Entertainment) must be approved by the Venue at least two weeks prior to event.
- The Venue is not responsible for organizing arrangements made with outside vendors or for confirming vendor arrangements.

## **OUTSIDE ENTERTAINMENT**

- Management must approve all entertainment before the event to ensure it meets with noise regulation, space requirements and does not cause disruption to the Venue other patrons.

## **OUTSIDE FOOD & BEVERAGE**

- No food or beverage of any kind may be brought in by the Customer without prior approval from the Venue. Additional fees may apply.

## **SALES TAX EXEMPTION**

- Tax exempt groups must provide a copy of the state Sales Tax Exemption certificate prior to the event.
- The Customer must be named as the exempt organization on the certificate.

## **DAMAGES**

- The Customer is responsible for any damages caused by the Customer or guests of the Customer.
- Damage includes, but is not limited to: property damage, personal injury to restaurant staff, personal injury to the Venue's other guests.

## **EVENT TIMING**

- A \$100 room fee will be automatically charged to the card on file for each 15 minute increment that the contracted space is occupied beyond the contracted end time for this event.

## **FAQ**

### **SEVERE WEATHER**

- In the event of inclement weather, the venue will determine if your ceremony site may be reconfigured in the tent and dinner in the restaurant.

### **PARKING**

- Self parking is available on property.

### **SPLIT CHECKS**

- Payments made prior to the event can be split between multiple credit cards.

### **OUTSIDE DESSERTS**

- Outside desserts can be brought in for an event at no additional charge.

### **TO-GO ITEMS**

- Unconsumed plated food and bottles of wine can be removed from the premises. Unconsumed buffet food and liquor are not allowed to be removed from premises.

### **DIETARY RESTRICTIONS**

- We would be happy to offer meal substitutions based on your guests' dietary needs, including gluten-free, nut-free, vegetarian and vegan meals. Please let us know during the booking process so we can make any necessary menu adjustments.

## **DECORATIONS**

- Candles and wall hangings are approved for use as event decor.

## **CONSULTATIONS**

- Our team can be available upon request by phone or in person to discuss all the details of your event. The best times for in-person consultations is Thursday at 2p.m. by appointment only.