BANQUET & RECEPTION MENUS

HOPSCOTCH

HOPSCOTCH EVENT SPACES

THE GALLERY
Area Dimensions: 20 x 18
Capacity: 40 Seated | 60 Standing
Location: Main Floor

THE GARDEN
Area Dimensions: 16 x 25
Capacity: 40 Standing Only
Location: Main Floor Patio

THE PARTY PATIO
Area Dimensions: 56 x 20
Capacity: 75 Standing Only
Location: Main Floor Patio

THE "POND" PATIO
Area Dimensions: 66 x 21
Capacity: 60 Seated | 100 Standing
Location: Main Floor Patio

PRIVATE DINING ROOMS #1 OR #2
Area Dimensions: 24 x 18 each
Capacity: 25 - 40 Seated | 50 Standing
Location: Upper Level

THE OVERVIEW
Area Dimensions: 60 x 24
Capacity: 50 Standing
Location: Upper Level

THE TERRACE
Area Dimensions: 56 x 16
Capacity: 48 Seated | 75 Standing
Location: Upper Level Terrace

THE GRAND BALLROOM
Area Dimensions: Custom
Capacity: 180 Seated | 300 Standing
Location: Upper Level

STATION, RECEPTION & TRAY PASSED HORS D'OEUVRES

Priced per dozen, minimum of 2 dozen per item

SEAFOOD

Shrimp Cocktail	bloody mary aioli	55
Oysters on the Half Shell	za'atar mignonette	55
Beer Battered Cod Sliders	traditional tartar sauce	65
Ahi Tuna Tartar	toasted sesame oil dressing, black sesame	50

VEGETARIAN

Pretzel Bites	mustard sauce	25
Bruschetta	seasonal vegetables, goat cheese	30
Zucchini Fritters	herbed yogurt	30
Mushroom Skewers	black garlic crema	30
Wisconsin Cheese Curd Cups	buttermilk ranch dressing	35
Herb Gougères	ras el hanout mascarpone cream	35
English Pea Tarts	mint, lemon oil dressing	40

MEAT

Lamb Tartar	fresh mint aioli, pumpernickel	55
Scotch Egg	habañero sausage, cured egg, curry aioli	48
Bacon Wrapped Dates	tamarind glaze	30
Grilled Chicken Skewers	tikka masala	50
Halloumi Cheeseburger Sliders	hopscotch aioli	65
Lamb Kofta Meatballs	peach chutney	70
Sausage Rolls	'nduja, mustard	68

GRAZING BOARDS & PLATTERS

priced per person / stationed for 90 minutes / available for groups of 12 or more

Seasonal Crudité	buttermilk ranch dressing	12 pp
Hummus Board	vegetables, grilled naan, za'ata oil	11 pp
Cheese Board	local cheese, seasonal garnish, grilled naan	14 pp
Charcuterie Board	cured meats, seasonal garnish, grilled naan	15 pp
Ploughman's	local cheese, charcuterie, pickles, breads, & naan	20 pp

CARVING STATIONS

priced per person / stationed for 90 minutes / available for groups of 25 or more

Whole Leg of Lamb	mint yogurt sauce, garlic naan, saffron rice	28 pp
Whole Roasted Salmon	tandoori sauce, butter leeks, wild rice	22 pp
Porchetta	curry roasted apples, mustard sauce, polenta	24 pp
Prime Rib of Beef	root vegetable, roasted potatoes, yorkshire pudding	38 pp

BUFFET OR FAMILY STYLE DINING

Serves 12 / Served Family or Buffet Style

SALAD

Classic Caesar ... 70

English Garden Salad ... 60

Roasted Beet Salad ... 65

MAIN COURSE

Cottage Pie ... 160

Bangers & Mash ... 170

Roasted Salmon ... 240

Black Sea Bass ... 300

Berkshire Pork Chop ... 350

Roasted Vegetable Entree ... 135

Arrabbiata Pasta ... 115

Braised Garbanzo Beans ... 90

Eggplant Parmesan ... 130

Grilled Lamb Chops ... 400

Filet Mignon ... 350

SIDES

Classic Chips ... 40

Casava Fries ... 55

Buttered Green Peas & Bacon ... 45

Curried Lentils ... 65

Garlic & Herb Mashed Potatoes ... 65

Grilled Naan ... 45

Raclette & Cheddar Macaroni ... 80

DESSERT

Sticky Toffee Pudding ... 75

Eton Mess ... 75

Banoffee "Tart" Trifle ... 65

APPETIZER PACKAGES

priced per person / stationed for 90 minutes / available for groups of 25 or more

The Punter ... 30 pp
Selection of Two Stationed Appetizers

The Gaffer ... 50 pp
Selection of Four Stationed Appetizers

Hair of the Dog ... 70 pp
Selection of Six Stationed Appetizers

DINING PACKAGES

priced per person / stationed for 90 minutes / available for groups of 25 or more

The Tap Room ... 60 pp
Selection of One Salad, One Entree, and Two Sides

The Public Bar ... 75 pp
Selection of One Salad, Two Entrees, Two Sides, and One Dessert

The Saloon Bar ... 90 pp
Selection of One Appetizer, One Salad, Three Entrees, Two Sides, and One Dessert

BEVERAGE PACKAGES

PREMIUM BAR

includes top shelf liquor, premium cocktails, all wines, all beer, soft drinks, iced tea, hot tea, and drip coffee

	PER PERSON
2 HOUR PACKAGE	$60
3 HOUR PACKAGE	$70
4 HOUR PACKAGE	$80

CLASSIC BAR

includes classic cocktails, select wines, domestic beer, soft drinks, iced tea, hot tea, and drip coffee

	PER PERSON
2 HOUR PACKAGE	$40
3 HOUR PACKAGE	$50
4 HOUR PACKAGE	$60

BEER & WINE

includes local and British imported beers, select wines, soft drinks, iced tea, hot tea, and drip coffee

	PER PERSON
2 HOUR PACKAGE	$32
3 HOUR PACKAGE	$42
4 HOUR PACKAGE	$52

WHAT IS A FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as floral centerpieces and A/V equipment do not apply towards the minimum.

AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS? All contracted groups are required to provide a guaranteed number of attendees 5 business days prior to the time/date of the event. In the event of guest cancellation after the guarantee has been submitted, the host will be charged for the guaranteed number.

Additional FAQ's can be found at Hopscotch-Pub.com