



## Hardwood Café & OTR Event Guide

Our event team can design your next event to fit all your needs. Below are 3 of our most commonly requested event styles.

### Plated Menu Experience

From formal & fancy or innovative and modern, our plated menu packages are highly regarded.

For groups of 18-300 guests, plan your selections and allow your guests to order from a completely unique menu of your choosing.

Multiple package sizes and plenty of add-ons available.

### Cocktail & Reception Experience

Great for team building, marketing happy hours or chic and modern rehearsal dinners, Hardwood Café & OTR knows how to throw a cocktail party! Our hors d'oeuvres are always prepared in house and the selections are classy and familiar.

### Family Experience

Our #1 rated Event Style! Perfect for larger groups or less traditional affairs, our family experience packages are full of fun selections providing great house made selections with great value. Choose from entrée options then add your sides and sauces to create a memorable meal for your guests.

### Our Event Spaces

Hardwood Café is a large and open restaurant with a variety of spaces available for private and semi-private special events. Each area provides a unique ambiance that lends itself to that “just right feel” at parties, meetings and dinners.

#### Private Dining Room

Our most popular space!

This space can seat up to 38 people. The private dining room has an L shaped floor plan, windows, boardroom style tables and working gas fireplace. Most appropriate for sit down lunch or dinner events. Available dining styles include family style, plated or cocktail. Food and beverage minimum \$200-\$600

#### Main Dining Room

The large main dining room can be reserved to accommodate up to 70 guests for table service and 100 guests reception style. Most appropriate for large sit down lunch or dinner events. Food and beverage minimum \$500-\$1500

#### Balcony

The second floor balcony consists of seven four person booths that are great for small working groups and functions. Food and beverage minimum \$100-\$250

#### On The Rocks

Our modern yet quaint sports bar featuring 18 beers on tap, a state of the art AV system with 16 4k TV's and ample room for parties of any size. Food and beverage minimum \$2500-\$7000

#### Patio

Our newest space located just off OTR provides a great seasonal space for cocktail receptions and casual events. Equipped with its own bar, gas fire pit, various shaded tables and lounge seating areas, your guest will enjoy the comfortable and fun atmosphere. Food and beverage minimum \$500-\$1200

#### House Buyout

The house buyout option allows for exclusive access to all areas of the restaurant for large scale and high end events. The maximum occupancy for the site is 395 guests.

Our event spaces carry no flat rate rental costs. Minimum generated revenues associated with each private event can be met with food and beverage purchase and are variable with the seasons and house schedule of events.

### Plated Lunch Experience

Your guests will order from a customized printed menu. Want to include your company logo or personalized message? We will be happy to help!

Plated Lunch: \$15 Per person. Please select 2 Soup/ Salad options, 5 Main Courses and 1 Dessert

#### Soup & Salad

Café Salad

Seasonal Salad

Chicken Noodle Soup

Soup of the Day

#### Main

Crab Cake Sandwich

Cajun chicken Pasta

Meatball Sliders

Pineapple Teriyaki Grilled Chicken

Shrimp Asparagus Salad

Chicken Parmesan

Strawberry Chicken Salad

Open Face Steak Sandwich

#### Dessert

Cheesecake

Mini Pastries

Fruit & Cheese Tray

Cookie Tray

## **Plated Dinner Experience**

Your guests will order from a customized printed menu. Want to include your company logo or personalized message? We will be happy to help!

Plated Dinner Experience: Select one soup/salad, two appetizers, four entrees and one dessert.

### **Soup & Salad**

Café Salad  
Seasonal Salad  
Chicken Noodle Soup  
Soup of the Day

### **Appetizers**

Spinach and Artichoke Dip  
Chicken Satay Skewers  
Charcuterie Plate  
Blackened Mahi Sliders  
Seasonal Appetizer

### **Entrees**

Wood fire grilled Prime Rib Au Jus served with potato of the day \$27.99  
Filet Mignon served with potato and vegetable of the day \$31.99  
English Style Cod served with rice and vegetable of the day \$18.99  
Sweet Apple Pork served with rice and vegetable of the day \$17.99  
Fresh Catch of the day with rice and vegetable of the day \$23.99  
BBQ Baby Back Ribs served with natural cut French fries \$25.99  
Grilled Salmon served with rice and vegetable of the day \$22.99  
Cajun Chicken Pasta \$17.99  
Chicken Marsala served with rice and vegetable of the day \$19.99  
Chicken Parmesan served with penne marinara \$19.99  
Hardwood Crab Cakes served with rice and vegetable of the day \$23.99

### **Desserts**

Seasonal Bread Pudding  
Decorated Cake  
Cheesecake  
Tiramisu  
Cookie Tray  
Fruit and Cheese Tray

## **Family Style Dinner Experience**

Our most popular packages! A great variety for a great value-your guests will pass and share, experience true interaction with our foods. Let your guests decide what makes the perfect plate of food!

### **Package A.** \$21 per person Ages 5-10 \$10 per person

Please select one soup/salad, two mains, one side and one dessert. Served with freshly baked rolls, brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea and Sodas.

### **Package B.** \$31 per person Ages 5-10 \$15

Please select one soup/salad, two appetizers, four mains, three sides and one dessert. Served with freshly baked rolls, brewed regular and decaffeinated Coffee, Hot Tea, Iced Tea and Sodas.

### **Salad & Soup**

Café Salad

Italian Chopped Salad

Seasonal Salad

Chicken Noodle Soup

Soup of the Day

Soups will be individually plated

### **Appetizers**

Spinach and Artichoke Dip

Bruschetta

Chicken Quesadillas

Cajun Shrimp \$1 supplemental charge applies

Stuffed Banana Peppers

Pot Stickers

Stuffed Mushrooms

Fried Calamari \$1 supplemental charge applies

Fried Goat Cheese

Shrimp Scampi Dip

PEI Mussels \$1 supplemental charge applies  
Charcuterie & Cheese Tray  
Cheese Stuffed Risotto Bites  
Minature Crab Cakes \$2 supplemental charge applies

## **Mains**

Seasonal Pork Tenderloin  
Four Cheese Ravioli  
Chicken Florentine  
Wood Fire Roasted Coleman Farms Chicken  
Prime Rib Au Jus supplemental charge applies  
Marinated Grilled Flank Steak  
Chicken Marsala  
Four Cheese Ravioli  
Spaghetti with Meatballs  
Cajun Chicken Pasta  
Chicken Parmesan  
Braised Beef Tips  
Linguine with Clam Sauce  
Grilled Salmon  
Baked Ziti with sausage

## **Sides**

Basmati Rice  
Smashed Redskin Potatoes  
Potato Au gratin  
Asparagus supplemental charge applies  
Roasted Vegetables  
Seasonal Vegetable  
Gouda Grits  
Creamed Spinach  
Penne Marinara  
Corn Bread

## **Desserts**

Seasonal Bread Pudding  
Decorated Cake  
Assorted Pies and Cakes  
Seasonal Cheesecake

Gluten Free Salted Caramel Brownies  
Tiramisu  
Cookie Tray  
Fruit and Cheese Tray

### **Pizza Party**

For groups of 15 or more looking for a casual event option, we can provide an all-you-can-eat pizza party.

\$11.99 Per person includes unlimited pizza from our fresh wood-fired oven, salad, coffee, tea and sodas.

### **Hors d'Oeuvres**

#### **By the Piece Items**

Bruschetta  
Grilled Cheese & Tomato Soup Shooters  
Pot Stickers  
Mini Grouper Tacos  
Seasonal Ravioli  
Grilled watermelon with feta  
Mexican Street Corn Croquettes  
\$2

Filet and Gorgonzola Mouse Crostini  
Seared Scallops

Oysters  
Mini Crab Cakes  
Spicy Black Bean Empanada  
Jumbo Shrimp Cocktail  
Chicken and Brie  
\$3

## **Appetizer Trays**

We recommend two trays for approximately 14-18 individuals

Cajun Shrimp \$38  
Spinach Artichoke Dip \$28 with Crabmeat \$42  
Meatball Sliders \$46  
Buffalo Chicken Wings \$29  
Stuffed Banana Peppers \$36  
Wonton Shrimp \$45  
Antipasto Tray \$90  
Veggie & Hummus Tray \$38  
Chicken Quesadillas \$46  
Cheese Stuffed Dates wrapped in Bacon \$56  
Cheese Steak Eggrolls \$52  
Crabmeat Stuffed Mushrooms \$54  
Mahi Sliders \$65  
Shrimp Cocktail \$42  
Nacho Tray \$31  
House Grind Cheeseburger Sliders \$62  
Mini Crab cakes \$90  
Artichoke & Mushroom Flatbread \$35  
Baby Back Riblets \$65  
Seared Ahi Tuna \$61  
Fried Ravioli \$55  
Pretzels & Beer Cheese \$56

## **Dessert Add-Ons**

Cookies

Individual \$9 dz  
Assorted Party Tray (mixed 3 dozen) \$25  
Chocolate Chip, Peanut Butter, Sugar, Oatmeal Raisin, Lemon White Chocolate, Snickerdoodle

### Cakes

1. Choose your batter: Chocolate, Yellow, White Almond, Red Velvet, Marble, Carrot
2. Choose your icing: Buttercream, Chocolate Buttercream, Whipped, Cream Cheese, Fondant (upcharge applies)
3. Choose Your Size:  
8" (8-10 people) \$28  
1/2 Sheet (serves 25-30) \$45  
Full Sheet (serves up to 55) \$75
4. Add Filling: Fruits, Bavarian Cream, Chocolate (additional charges apply)

### Miniature Dessert Trays

30 Piece \$45  
60 Piece \$85

### **Event Inquires: Please contact our event coordinator at (724) 586-5353**

- To complete your booking a signed contract and credit card are required.
- Final menu and guest counts are required at least 7 days before your event. Final pricing is based on the confirmed guest count (supplemental fees may apply for changes after 7 days)
- Cancelations will be accepted up to 7 days before your event. Cancelling within a week of your event will result in a fee of \$500 applied to the booking credit card.
- Payment in full is due at the conclusion of your event.
- All event minimums, pricing and estimates do not include tax and service charge amounts.