Hardwood Café & OTR

Event Guide — Winter 2026

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Overview

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 18-60 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 appetizers 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.

Main Dining Room

The large main dining room can be reserved to accommodate up to 76 guests for table service and 100 guests reception style. Most appropriate for large sit down lunch or dinner events.

Food and beverage minimum: $500–$3,000

Cherry

The two story room is a large open space ideal for cocktail parties with plenty of room to mingle. Tables can also be rented in this facility to host sit down events. The room also features two pool tables.

Food and beverage minimum: $700–$2,000

On The Rocks

Our modern yet quaint sports bar featuring 18 beers on tap, a state of the art AV system with 16 4K TVs and ample room for parties of any size.

Food and beverage minimum: $3,500–$7,500

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 and various shaded tables, your guests will enjoy the comfortable and fun atmosphere.

Food and beverage minimum: $900–$4,000

Golf Simulator Bays

Two Trackman golf simulator bays are available to add to your event, perfect for team building outings or a unique twist on a casual get-together.

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 495 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!

$20 per person — select 2 Soup/Salad options, 5 Main Courses and 1 Dessert. Includes Coffee, Tea and Soft Drinks.

Soup & Salad

- Café Salad
- Caesar
- Chicken Noodle Soup
- Soup of the Day

Main

- Crab Cake Sandwich
- Cajun Chicken Pasta
- Meatball Hoagie
- Pineapple Teriyaki Grilled Chicken
- Shrimp Asparagus Salad
- Chicken Parmesan
- Strawberry Chicken Salad
- Open Face Steak Sandwich

Dessert

- Cheesecake
- Tiramisu
- Fruit & Cheese Tray
- Cookie Tray

Sandwich & Salads

$12 per person

Ideal for large informal gatherings. A serve yourself spread of various cold cuts, accompaniments, salads, sides and desserts that you select. Platters will include Roasted Turkey, Angus Roast Beef, Black Forest Ham, Sliced Cheddar, Provolone, Swiss Cheese, Lettuce, Tomatoes, Onions, Pickles, Mayo, Mustard and Assorted Breads.

Select 3 Salad/Side Options and 1 Dessert Option.

Salads

- Chicken Salad — with celery, onion and creamy dressing
- Egg Salad — with celery, mustard and creamy dressing
- Tuna Salad — all white tuna with dill pickles and mayo
- Pasta Salad — penne pasta with tomatoes, Italian vinaigrette, mozzarella, roasted red peppers and soppressata
- Potato Salad — baby redskin potatoes with dill in a creamy dressing
- Greek Tortellini Salad — cheese tortellini tossed with feta cheese, olives, tomatoes and vinaigrette
- Quinoa — mandarin oranges, dried cranberries, kale and a citrus vinaigrette
- Chopped Salad

Sides

- House Chips
- Pimento Cheese & Crackers
- Mediterranean Grilled Veggies — marinated vegetables grilled then chilled and served with aioli
- Salsa Platter — two salsas, guacamole, and queso with tortilla chips

Desserts

- Cookie Tray
- Brownie & Blondie Tray
- Cannoli Dip
- Fruit & Cheese 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!

Select one soup/salad, two appetizers, four entrées and one dessert. Includes coffee, tea & soda.

Soup & Salad

- Café Salad
- Caesar
- Chicken Noodle Soup
- Soup of the Day

Appetizers

- Spinach and Artichoke Dip
- Chicken Satay Skewers
- Charcuterie Plate
- House Smoked Salmon Dip
- Bruschetta
- Pimento Cheese Deviled Eggs

Entrées

- Wood Fire Grilled Prime Rib Au Jus, served with potato of the day — $43
- Filet Mignon, served with potato and vegetable of the day — $40
- English Style Cod, served with rice and vegetable of the day — $22
- Sweet Apple Pork, served with rice and vegetable of the day — $23
- Grilled Mahi Mahi, with rice and vegetable of the day — $33
- BBQ Baby Back Ribs, served with natural cut French fries — $35
- Grilled Salmon, served with rice and vegetable of the day — $31
- Cajun Chicken Pasta — $25
- Grilled Shrimp Skewers with mango salsa — $27
- Shrimp Scampi — $31
- Chicken Marsala, served with rice and vegetable of the day — $25
- Chicken Parmesan, served with penne marinara — $23
- Hardwood Crab Cakes, served with rice and vegetable of the day — $31

Desserts

- 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 — $24 per person (Ages 5–10: $12) — select one soup/salad, two mains, one side and one dessert. Includes coffee, tea & soda.

Package B — $34 per person (Ages 5–10: $17) — select one soup/salad, two appetizers, four mains, three sides and one dessert. Includes coffee, tea & soda.

Salad & Soup

- Café Salad
- Italian Chopped Salad
- Caesar
- 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)
- Stuffed Banana Peppers
- Pot Stickers
- Stuffed Mushrooms
- Fried Calamari ($1 supplemental charge)
- Fried Goat Cheese
- Shrimp Scampi Dip
- PEI Mussels ($1 supplemental charge)
- Charcuterie & Cheese Tray
- Cheese Stuffed Risotto Bites
- Miniature Crab Cakes ($2 supplemental charge)

Mains

- Seasonal Pork Tenderloin
- Manicotti
- Chicken Florentine
- Wood Fire Roasted Chicken
- Prime Rib Au Jus (supplemental charge)
- Marinated Grilled Flank Steak
- Chicken Marsala
- Lasagna
- Spaghetti with Meatballs
- Cajun Chicken Pasta
- Chicken Parmesan
- Braised Beef Tips
- Linguine with Clam Sauce

- Grilled Salmon
- Baked Ziti with Sausage
- Chicken Stir Fry

Sides

- Basmati Rice
- Smashed Redskin Potatoes
- Potato Au Gratin
- Asparagus (supplemental charge)
- Roasted Vegetables
- Seasonal Vegetable
- Gouda Grits
- Creamed Spinach
- Penne Marinara
- Corn Bread

Desserts

- 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.

$13 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 Mousse Crostini
- Seared Scallops
- Oysters
- Mini Crab Cakes
- Spicy Black Bean Empanada
- Jumbo Shrimp Cocktail
- Chicken and Brie — $3

Appetizer Trays (recommend two trays for ~14–18 individuals)

- Cajun Shrimp — $40
- Spinach Artichoke Dip — $32 (with Crabmeat $46)
- Meatball Sliders — $52
- Buffalo Chicken Wings — $42
- Stuffed Banana Peppers — $44
- Grilled Asian Filet Skewers — $65
- Wonton Shrimp — $49
- Antipasto Tray — $90
- Veggie & Hummus Tray — $39
- Hot Honey Goat Cheese — $46
- Chicken Quesadillas — $46
- Cheese Stuffed Dates wrapped in Bacon — $58
- Cheese Steak Eggrolls — $65
- Crabmeat Stuffed Mushrooms — $59
- Mahi Sliders — $65
- Shrimp Cocktail — $46
- Nacho Tray — $31
- House Grind Cheeseburger Sliders — $64
- Mini Crab Cakes — $90
- Artichoke & Mushroom Flatbread — $39
- Baby Back Riblets — $75
- Seared Ahi Tuna — $68
- Fried Ravioli — $59
- Pretzels & Beer Cheese — $65
- Chicken and Waffles — $45

Dessert Add-Ons

Cookies

- Individual — $10/dz
- Assorted Party Tray (mixed 3 dozen) — $28

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) — $32
    - 1/2 Sheet (serves 25–30) — $57
    - Full Sheet (serves up to 55) — $90
4. Add filling: Fruits, Bavarian Cream, Chocolate (additional charges apply)

Miniature Dessert Trays

- 32 Piece — $54
- 65 Piece — $72

Event Inquiries & Policies

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).
- Cancellations 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.
- An 18% service charge is added to checks for parties of 19 or more.