

NEW ENGLAND'S TAP HOUSE GRILLE

Scratch Kitchen • 48 Rotating Craft Taps • Evelyn Raw Bar • Hip Peas Farm • Oscar Barn Venue

PRIVATE EVENTS • HOSTED WITH US

PARTY PACKAGES

Three set menus for events hosted at 1292 Hooksett Road, starting at 25 guests. You build the menu, we handle the rest — pick a package, then choose your dishes from the lists below. **Entrées are your guests' choice:** you select the options, and each guest picks the one they want at the table. Everything else is served to the whole party.

PILSNER \$27.50 per person • 5 selections	PORTER \$35 per person • 8 selections	IMPERIAL \$42 per person • 11 selections
— Appetizer not included 1 Soup or salad 2 Entrées — <i>guests choose</i> 1 Side 1 Dessert	1 Appetizer 2 Soups or salads 2 Entrées — <i>guests choose</i> 2 Sides 1 Dessert	1 Appetizer 2 Soups or salads 3 Entrées — <i>guests choose</i> 3 Sides 2 Desserts

APPETIZERS

SPANAKOPITA

BEEF OR CHICKEN SATAY

Glazed with bourbon BBQ.

SOUPS & SALADS

TAP HOUSE SALAD

Field greens, radish, grated carrots, cucumber and house-made croutons with champagne vinaigrette.

CAESAR SALAD

Crisp romaine, house-made croutons and Caesar dressing with shaved parmesan.

CAPRESE SALAD

TOMATO BISQUE ^{GS}

Slow-simmered tomatoes, carrots and sautéed garlic in cream with fresh basil.

GUINNESS BEEF CHILI

Award-winning Guinness-infused chili from fresh Certified Angus beef and black beans, with shredded cheese and sour cream.

ENTRÉES

ROAST SIRLOIN

With a sherry and black peppercorn demi.

ALE MARINATED PORK LOIN

With rosemary gravy.

CRISPY BONELESS BUTTERMILK CHICKEN

Served with lemon caper sauce.

BAKED SALMON

In a lemon caper sauce.

FRESH STUFFED HADDOCK

With a white wine butter sauce.

LOCAL VEGETABLE RAVIOLI

In a homemade seasonal sauce.

VEGETARIAN PASTA ^{GS}

SIDES

CREAMY MASHED POTATO ^{GS}HERB & GARLIC ROASTED FINGERLING POTATOES ^{GS}HOMEMADE RICE PILAF ^{GS}MAPLE GLAZED CARROTS ^{GS}BUTTERED GREEN BEANS ^{GS}

HOUSE-MADE DESSERTS

GUINNESS CAKE

CARROT CAKE

MINI CHEESECAKES

CHOCOLATE MOUSSE

BROWNIE & COOKIE TRAY

^{GS} — Gluten Sensitive. Prepared without gluten-containing ingredients. Our kitchen is not gluten-free and cross-contact is possible. Tell us about allergies when you book and we'll work with you.

ADD A STARTER

Want something out while guests arrive? Add a tray from our à la carte catering menu to any package — a small tray covers about 25 guests. A good way to round out the Pilsner package, which doesn't include an appetizer.

PRIVATE SPACES

Semi-Private Area 25

The Vault Bar 35

Evelyn Raw Bar 40

Evelyn + Vault Combined 75

Our smallest private space seats 25 — which is why 25 is our package minimum.

BOOKING & DEADLINES

- › A **\$150 deposit** reserves your date. All deposits are non-refundable.
- › Final menu selections and your guaranteed guest count are due **10 days before your event**.
- › Payment in full is due **before the day of your event**.
- › Prices do not include 8.5% NH Meals & Rooms Tax or gratuity.
- › Depending on party size and space, a room fee may apply — included in your quote.
- › Prices and menu items are subject to change without notice.

CHECK YOUR DATE

(603) 782-5137

Call us to check availability and talk through your event.

Or submit an inquiry at
taphousenh.com

1292 Hooksett Road
Hooksett, NH 03106

MORE THAN 75 GUESTS?

OSCAR BARN
VENUE

A restored 1860 timber-frame barn on the Hip Peas Farm property, overlooking the Merrimack River — 80 guests indoors, 120 with the lawn and river patio. When you book Oscar Barn Venue, the Tap House kitchen comes with it.

NH MAGAZINE BEST SMALL VENUE · 2023 & 2024

[OSCARBARNWEDDINGVENUE.COM](https://oscarbarnweddingvenue.com)