



Hamlin Pub Catering

20 PERSON MINIMUM
FOOD SERVED FOR TWO HOURS

Appetizer Package #1

\$10.99 PER PERSON

SERVED WITH A FRESH VEGETABLE PLATTER AND RANCH DRESSING

CHOOSE (3) OF THE FOLLOWING:

- BONELESS WINGS** ▪ TOSSED IN BUFFALO, BARBECUE, OR LEFT PLAIN. SERVED WITH CELERY AND BLEU CHEESE DRESSING
- TRADITIONAL JUMBO WINGS** ▪ BONE-IN WINGS, SERVED WITH CELERY, BLEU CHEESE DRESSING & CHOICE OF SAUCE
- CHICKEN TENDERS** ▪ BREADED CHICKEN TENDERLOINS FRIED AND SERVED WITH RANCH DRESSING
- MEAT BALLS** ▪ ROLLED GROUND BEEF, DICED ONIONS AND CHOICE OF SWEDISH, PARMESAN CREAM, OR BARBECUE SAUCE
- LOADED POTATO BOATS** ▪ MONTEREY JACK & CHEDDAR CHEESES, BACON, & SCALLIONS. SERVED WITH SOUR CREAM
- SPINACH ARTICHOKE DIP** ▪ BLENDED WITH MONTEREY JACK, CHEDDAR & PARMESAN, SERVED WITH TORTILLA CHIPS
- CHICKEN, MEXICAN BEEF, OR CHEESE QUESADILLAS** ▪ SERVED WITH SALSA AND SOUR CREAM

ADD BITE SIZED ASSORTED PIZZA FOR AN EXTRA \$2.00 PER PERSON

Appetizer Package #2

\$12.99 PER PERSON

SERVED WITH A FRESH VEGETABLE PLATTER AND RANCH DRESSING

CHOOSE (3) FROM THE FOLLOWING:

- CHICKEN CORDON BLEU CROSTINI'S** ▪ SAVORY DICED CHICKEN, HAM AND SWISS BAKED ON CRISP CROSTINI
- BUFFALO CHICKEN DIP** ▪ MADE WITH HAND PULLED CHICKEN, BLENDED IN SPICY BUFFALO CREAM CHEESE, CHEDDAR, MONTEREY JACK AND PARMESAN CHEESES. SERVED WITH TORTILLA CHIPS
- ITALIAN STUFFED MUSHROOMS** ▪ LARGE MUSHROOMS STUFFED WITH SPINACH, PARMESAN, AND ITALIAN SAUSAGE
- BBQ RIBS** ▪ SEASONED IN HOUSE MADE RIB RUB THEN SLOW BRAISED IN DRAFT BEER AND CARAMELIZED IN BBQ SAUCE
- CAJUN STEAK BITES** ▪ CAJUN STYLE BEEF TIPS SMOTHERED IN BLEU CHEESE AND SERVED WITH ZIP SAUCE & FLATBREAD
- MINI CHICKEN KABOBS** ▪ CHICKEN, ONIONS, TOMATOES, PEPPERS, PINEAPPLE RINGS AND GLAZED IN ASIAN GINGER
- BONELESS WINGS** ▪ TOSSED IN BUFFALO, BARBECUE, OR LEFT PLAIN. SERVED WITH CELERY AND BLEU CHEESE DRESSING

ADD BITE SIZED ASSORTED PIZZA FOR AN EXTRA \$2.00 PER PERSON

Pizza Package

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE

\$13.99 PER PERSON

ASSORTED HOUSE MADE PIZZAS - ANY CHOICE OF YOUR FAVORITE TOPPINGS

ANTIPASTO SALAD - FRESH SALAD GREENS, MOZZARELLA CHEESE, GENOA SALAMI, HAM, MILD PEPPERS, BLACK OLIVES, TOMATO WEDGES AND RED ONION RINGS. SERVED WITH ITALIAN DRESSING

BONELESS WINGS - HOT, BBQ, SWEET HABANERO, ZESTY GARLIC, ASIAN GINGER, 2 ALARM OR PLAIN

SWEDISH MEATBALLS - PERFECTLY SEASONED MEATBALLS MIXED IN A CREAMY SWEDISH SAUCE

Nacho Bar and Salad Bar

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA AND COFFEE

\$10.95 PER PERSON

SALAD BAR

FRESH GARDEN GREENS, CHEDDAR & MONTEREY CHEESE, CROUTONS, DICED TOMATOES, RED ONIONS, BLACK OLIVES, CUCUMBERS, RANCH AND ITALIAN DRESSING

NACHO BAR

FRESH TORTILLA CHIPS SERVED WITH SEASONED BEEF OR FAJITA STYLE PULLED CHICKEN

TOPPINGS INCLUDE: NACHO CHEESE SAUCE, SALSA, SOUR CREAM, SCALLIONS, BLACK OLIVES, SHREDDED LETTUCE AND DICED TOMATOES

Baked Potato Bar and Salad Bar

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA AND COFFEE

\$10.95 PER PERSON

SALAD BAR

FRESH GARDEN GREENS, CHEDDAR & MONTEREY CHEESE, CROUTONS, DICED TOMATOES, RED ONIONS, BLACK OLIVES, CUCUMBERS, RANCH AND ITALIAN DRESSING

BAKED POTATO BAR

BAKED POTATOES – GREAT FOR MAKING AN ASSORTMENT OF DIFFERENT FLAVORS AND TOPPINGS

TOPPINGS INCLUDE: WHIPPED MARGARINE, SEASONED TACO MEAT, DICED BACON, NACHO CHEESE SAUCE, DICED TOMATOES, BLACK OLIVES, BROCCOLI FLORETS, SCALLIONS, SALSA AND SOUR CREAM

Soup, Salad, and Sandwich Package

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA, AND COFFEE

\$10.99 PER PERSON

SOUPS

CHOOSE (1) OF THE FOLLOWING - MINISTRONE, CHICKEN DUMPLING STEW, BEEF BARLEY OR VEGETABLE

SALADS

CHOOSE (1) OF THE FOLLOWING - FRESH GARDEN, CAESAR OR ANTIPASTO SALAD (ADD \$1)

SANDWICHES

ASSORTED PINWHEEL WRAP INCLUDING: ITALIAN, CALIFORNIA WRAP, ROAST BEEF AND VEGETARIAN

Breakfast Brunch

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA, MILK, AND COFFEE

\$10.95 PER PERSON

BREAKFAST INCLUDES

IN SEASON MIXED FRESH FRUIT BOWL, ASSORTED BAGELS, SCRAMBLED EGGS, POTATOES, BACON, AND CINNAMON FRENCH TOAST

BRUNCH UPGRADES

SAUSAGE LINKS, GRILLED CHICKEN BREAST, BISCUITS & GRAVY, CARVED HAM, POTATO PANCAKES OR A GARDEN SALAD...

\$1 PER ITEM PER PERSON

ADD A PUNCH BOWL, MIMOSA BOWL OR OUR BLOODY MARY BOWL...\$45 EACH

Kids Party Package

INCLUDES SOFT DRINKS

\$6.99 PER PERSON (12 YEARS AND UNDER - 12 KID MINIMUM)

HOUSE MADE X-LARGE PIZZAS - YOUR CHOICE OF PEPPERONI OR CHEESE

SALAD - FRESH GARDEN SALAD - WITH MIXED CHEESE, CROUTONS AND RANCH DRESSING

DESSERT - INCLUDES ICE CREAM SUNDAES (CHOCOLATE & CARAMEL TOPPINGS)

Dessert Packages

* WITH THE PURCHASE OF ANY CATERING PACKAGE

ASSORTED MINI DESSERT TABLE

\$3.95 PER PERSON

ASSORTMENT OF CHEESECAKES, MINI PETIT-FOURS, AND WARM CHOCOLATE CHIP COOKIES

SUNDAE BAR WITH ICE CREAM

\$3.95 PER PERSON

VANILLA ICE CREAM, WITH CHOCOLATE, STRAWBERRY & CARAMEL SAUCE AND ASSORTMENT OF TOPPINGS

Buffet Menu

ALL BUFFET OPTIONS INCLUDE SOFT DRINK, ICED TEA, HOT TEA, COFFEE
AND FRESH BAKED BREAD

CHOICE OF 1, 2 OR 3 ENTREES

CHICKEN ENTREES

BAKED HERB CHICKEN (BONE-IN)
CHICKEN PICATTA
CHICKEN MARSALA
CHICKEN PARMESAN
SOUTHERN FRIED CHICKEN OR
OVEN BAKED (BONE-IN) (ADD \$1)
CHICKEN CORDON BLEU (ADD \$2)

BEEF ENTREES

ROAST BEEF WITH RED WINE
MUSHROOM GRAVY
SWEDISH MEAT BALLS WITH PASTA
BEEF TENDERLOIN TIPS (ADD \$2)
WITH PEPPERS & ONIONS

PORK ENTREES

ITALIAN SAUSAGE
WITH PEPPERS & ONIONS
ROASTED PORK LOIN (ADD \$1)
WITH ROSEMARY DEMI-GLACE
BBQ RIBS (ADD \$4)

ADDITIONAL ENTREES

SHRIMP SCAMPI WITH BROCCOLI AND LEMON CREAM SAUCE (ADD \$3)
SESAME SEARED SALMON WITH GRILLED PEPPERS & WASABI SAUCE (ADD \$4)
PAN SEARED DUCK BREAST WITH ORANGE GINGER GLAZE (ADD \$4)

SALADS

(SELECT ONE)

FRESH GARDEN SALAD
CAESAR SALAD
ANTIPASTO SALAD (ADD \$1)

POTATOES:

(SELECT ONE)

ROASTED RED SKIN POTATOES
GARLIC MASHED POTATOES
TWICE BAKED POTATOES (ADD \$1)

PASTA:

(SELECT ONE)

MOSTACCIOLI
(MEAT SAUCE OR MARINARA)
PENNE BROCCOLI ALFREDO
PASTA PRIMAVERA
CREAMY MAC AND CHEESE

VEGETABLES:

(SELECT ONE)

GREEN BEANS ALMANDINE
FRESH STEAMED BROCCOLI
FRESH ASPARAGUS (ADD \$2)

Choice of 1 Entrée - \$14.95 PER PERSON

WITH STANDARD BAR - \$29.95

*CHOOSE YOUR FAVORITE SALAD, POTATO, PASTA, VEGETABLE AND 1 ENTRÉE

Choice of 2 Entrées - \$17.95 PER PERSON

WITH STANDARD BAR - \$32.95

CHOICE OF YOUR FAVORITE SALAD, POTATO, PASTA, VEGETABLE AND 2 ENTRÉES

Choice of 3 Entrées - \$20.95 PER PERSON

WITH PREMIUM BAR - \$39.95

*THE BEST BUFFET –INCLUDES A FRESH VEGETABLE PLATTER AND
CHOICE OF YOUR FAVORITE SALAD, POTATO, PASTA, VEGETABLE AND 3 ENTRÉES

*ADD EXTRA A LA CARTE ITEMS TO YOUR BUFFET LIKE A FRESH IN-SEASON FRUIT TRAY,
VEGETABLE PLATTER WITH DIP OR A RASPBERRY PUNCH BOWL.
SEE A LA CARTE MENU TO GET MORE GREAT IDEAS

Plated Salad Menu

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE
SERVED WITH FRESH BAKED GARLIC SOFT STICK
\$9.99 PER PERSON

PUB CHICKEN SALAD - FRESH SALAD GREENS TOPPED WITH A GRILLED CHICKEN BREAST, GRILLED PEPPERS & ONIONS, TOMATO WEDGES AND MONTEREY JACK & COLBY CHEESE. SERVED WITH YOUR CHOICE OF DRESSING

JULIENNE SALAD - FRESH SALAD GREENS TOPPED WITH SMOKED TURKEY, HAM, SLICED CHEDDAR & SWISS CHEESE, DICED BACON, TOMATOES AND EGG WEDGES. SERVED WITH YOUR CHOICE OF DRESSING

ANTIPASTO SALAD - FRESH SALAD GREENS TOPPED WITH SLICES SALAMI, HAM, MOZZARELLA CHEESE, BLACK OLIVES, RED ONION, CUCUMBER, AND MILD PEPPERS. SERVED WITH ITALIAN DRESSING

CHICKEN HARVEST SALAD - FRESH MIXED GREENS TOPPED WITH A GRILLED CHICKEN BREAST AND SPRINKLED WITH CRUMBLED BLEU CHEESE, CRUSHED WALNUTS AND DRIED MICHIGAN CHERRIES. SERVED WITH SIDE OF RASPBERRY VINAIGRETTE

Plated Sandwich Menu

INCLUDES SOFT DRINK, ICED TEA, COFFEE AND HOT TEA
\$10.99 PER PERSON

ALL SIGNATURE SANDWICHES ARE SERVED WITH FRENCH FRIES

CAJUN CHICKEN SANDWICH - CAJUN SEARED CHICKEN BREAST TOPPED WITH AMERICAN CHEESE. SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO AND MAYONNAISE

NEW YORK REUBEN - SMOKED TURKEY BREAST, THOUSAND - ISLAND DRESSING, COLE SLAW AND SWISS CHEESE ON GRILLED RYE BREAD

ANGUS STEAK BURGER - HALF POUND STEAK BURGER WITH AMERICAN CHEESE SERVED MEDIUM-WELL, ON A BRIOCHE BUN WITH LETTUCE TOMATO, ONION AND PICKLE CHIPS

CALIFORNIA WRAP - OVEN ROASTED TURKEY, RED ONION, AVOCADO, TOMATO, BABY GREENS, SWISS CHEESE AND PESTO MAYO, WRAPPED IN A FLOUR TORTILLA

Plated Lunch Menu

INCLUDES SOFT DRINK, ICED TEA, COFFEE AND HOT TEA
\$11.99 PER PERSON

SOUTHERN BBQ CHICKEN - GRILLED CHICKEN BREAST SEASONED IN A SOUTHERN ROTISSERIE STYLE RUB AND BASTED IN OUR HOUSE MADE BBQ SAUCE. TOPPED WITH A GRILLED PINEAPPLE RINGS AND SERVED WITH SWEET POTATO FRIES & COLE SLAW

FISH AND CHIPS - NORTH ATLANTIC COD BEER BATTERED AND FRIED. SERVED WITH FRENCH FRIES, COLE SLAW, TARTAR SAUCE AND LEMON WEDGES

CHICKEN STIR-FRY - GRILLED CHICKEN BREAST SAUTÉED WITH MUSHROOMS & FRESH VEGETABLES TOSSED IN A MOUTH WATERING TERIYAKI AND SERVED OVER RICE PILAF

WHITE CHEDDAR MAC AND CHEESE - HOUSE MADE WHITE CHEDDAR CHEESE SAUCE, TOSSED WITH PIPET PASTA, TOPPED WITH OUR PANKO BREAD CRUMB MIX AND THEN BAKED TO PERFECTION

**PLATED MENU ITEMS ARE SERVED WITH NO SPECIAL INSTRUCTIONS
*INQUIRE FOR VEGETARIAN AND GLUTEN FREE OPTIONS
PLEASE INFORM CATERING MANAGERS OF ANY ALLERGY CONCERNS*

Plated Dinner Menu #1

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE
\$15.95 PER PERSON

SERVED WITH A DINNER SALAD AND FRESH BAKED BREAD

BAKED HERB CHICKEN - TENDER BONE-IN CHICKEN SLOW BAKED IN ITALIAN HERBS AND WHITE WINE.
SERVED WITH ROASTED RED SKIN POTATOES & FRESH VEGETABLES

SLOW-COOKED ROASTED BEEF - SLOW-ROASTED TOP ROUND OF ROAST BEEF BAKED IN GARLIC
HERBS AND TOPPED WITH MUSHROOM GRAVY. SERVED WITH ROASTED RED SKIN POTATOES AND
FRESH BROCCOLI

DEMI-GLAZED PORK LOIN - SUCCULENT CENTER CUT PORK LOIN SMOTHERED IN A MUSHROOM
DEMI SAUCE. SERVED WITH ROASTED RED SKINS AND FRESH BROCCOLI

CAJUN CHICKEN ALFREDO - CAJUN GRILLED CHICKEN BREAST TOSSED IN OUR CREAMY CAJUN
ALFREDO SAUCE WITH PENNE PASTA SERVED WITH OVEN-FIRED FLATBREAD POINTS

Plated Dinner Menu #2

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE
\$17.95 PER PERSON

SERVED WITH A DINNER SALAD AND FRESH BAKED BREAD

CHICKEN MARSALA - BONELESS BREAST OF CHICKEN BAKED IN A MUSHROOM MARSALA WINE
SAUCE. SERVED WITH ROASTED RED SKIN POTATOES AND FRESH VEGETABLES

BISTRO FILET - TENDER 6OZ BEEF TENDERLOIN STEAK WRAPPED IN SMOKED BACON GRILLED TO A
MEDIUM-RARE TOPPED WITH CARAMELIZED ONIONS AND ZIP SAUCE. SERVED WITH A ROASTED REDSKINS
AND FRESH VEGETABLES

BLACKENED TILAPIA - TENDER 9OZ TILAPIA TOPPED WITH A PARMESAN LEMON CREAM SAUCE.
SERVED WITH ROASTED RED SKINS AND FRESH BROCCOLI

CHICKEN PICATTA - BONELESS BREAST OF CHICKEN SERVED WITH AN ARTICHOKE AND LEMON CAPER
SAUCE. SERVED WITH ROASTED RED SKIN POTATOES AND FRESH STEAMED BROCCOLI

Plated Dinner Menu #3

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE
\$20.95 PER PERSON

SERVED WITH A DINNER SALAD, FRESH BAKED BREAD

PRIME RIB - A 10OZ MOUTHWATERING AGED BEEF TOPPED WITH FRAZZLED ONIONS, SERVED WITH A
TWICE BAKED POTATO, FRESH BROCCOLI WITH WHITE CHEDDAR CHEESE SAUCE AND A SIDE OF AU JUS.

CHICKEN CORDON BLEU - HOUSE MADE CHICKEN BREAST STUFFED WITH HONEY HAM, SWISS &
MOZZARELLA CHEESE AND A DIJON CREAM SAUCE. SERVED WITH GARLIC MASHED & FRESH VEGETABLES

SHRIMP SCAMPI - SUCCULENT JUMBO SHRIMP AND FRESH BROCCOLI OVER PENNE PASTA AND MIXED IN
A CREAMY GARLIC LEMON BUTTER SAUCE. SERVED WITH OVEN-FIRED FLATBREAD POINTS

BBQ RIBS - SLOW COOKED BBQ RIBS AND GLAZED WITH OUR SIGNATURE BARBEQUE SAUCE SERVED
WITH GARLIC MASHED POTATOES AND HOUSE MADE COLE SLAW

** VEGETARIAN OR GLUTEN FREE OPTIONS ARE AVAILABLE*

***ALL PLATED DINNERS MUST BE CHOSEN ONE WEEK PRIOR TO EVENT DATE**

Ala Carte Items -

Only Available with a Purchased Package

ALL ALA CARTE ITEMS ARE SOLD BY THE PIECE OR PAN ONLY (ASK CATERING MANAGER FOR DETAILS)

APPETIZERS

FRESH BAKED ROLLS	\$15 PER 20 PEOPLE
TRADITIONAL OR BONELESS WINGS	\$45 PER 45 PIECES
CHICKEN TENDERS	\$45 PER 30 PIECES
CHIPS AND SALSA	\$25 PER 20 PEOPLE
SPINACH ARTICHOKE DIP	\$50 PER 20 PEOPLE
SWEDISH MEATBALLS	\$50 PER 20 PEOPLE
PUB SLIDERS	\$60 PER 40 PIECES
JUMBO SHRIMP COCKTAIL	\$120 PER 20 PEOPLE
BBQ RIBS	\$150 PER 20 PEOPLE

PLATTERS

FRESH VEGETABLE TRAY	\$30 PER 20 PEOPLE
FRESH FRUIT TRAY	\$65 PER 20 PEOPLE
FRESH GARDEN SALAD	\$55 PER 20 PEOPLE
ANTIPASTO SALAD	\$70 PER 20 PEOPLE
CHEESE AND CRACKER TRAY	\$40 PER 20 PEOPLE
ASSORTED MEAT AND CHEESE NIBBLER	\$60 PER 20 PEOPLE
ASSORTED SANDWICHES WRAPS	\$65 PER 20 PEOPLE

PASTAS

BAKED MOSTACCIOLI	\$55 PER 20 PEOPLE
PENNE BROCCOLI ALFREDO	\$55 PER 20 PEOPLE
WHITE CHEDDAR MAC AND CHEESE	\$50 PER 20 PEOPLE
BAKED LASAGNA	\$90 PER 20 PEOPLE

VEGETABLES

GREEN BEAN ALMANDINE	\$50 PER 20 PEOPLE
BELGIAN CARROTS	\$30 PER 20 PEOPLE
STEAMED BROCCOLI	\$50 PER 20 PEOPLE
GRILLED ASPARAGUS	\$80 PER 20 PEOPLE

POTATOES

ROASTED RED SKINS	\$25 PER 20 PEOPLE
GARLIC MASHED POTATOES	\$25 PER 20 PEOPLE
ROASTED SWEET POTATOES	\$40 PER 20 PEOPLE
TWICE BAKED POTATOES	\$30 PER 20 PEOPLE

Ala Carte Beverage Items:

SERVED WITH ALCOHOL (NON-ALCOHOLIC BEVERAGE BOWL CAN BE ORDERED UPON REQUEST FOR \$25.00)

MIMOSA	\$45 PER BOWL
ORANGE DREAM PUNCH	\$45 PER BOWL
RASPBERRY SHERBET PUNCH	\$45 PER BOWL
BLOODY MARY BOAT	\$45 PER BOWL

APPROXIMATELY 30 PEOPLE PER PUNCH BOWL

***LET HAMLIN PUB CATER YOUR NEXT EVENT AND TAKE HOME PERFECT PARTY PLATTERS, ENTRÉES, APPETIZERS, SNACKS AND MORE. JUST ASK TO SEE OUR OFF - PREMISE HAMLIN TOGO CATERING MENU**

Beverage Packages

Package #1

CONSUMPTION BAR – CHOOSE YOUR QUANTITY

CONSUMPTION PACKAGE

CONSUMPTION BAR PACKAGE – YOU CHOOSE, SELECT YOUR BEER, WINE AND ALCOHOL OR DOLLAR AMOUNT BASED ON YOUR CATERING NEEDS
(DRINKS ARE PUT ON THE TAB AS THEY ARE ORDERED)

Package #2

DRINK TICKETS – CHOOSE YOUR QUANTITY

BEER, WINE & WELLS

DOMESTIC DRAFT & BOTTLED BEER: LABATT, LABATT LIGHT, BUDWEISER, BUD LIGHT AND MILLER LIGHT

HOUSE WINE: CHARDONNAY, MERLOT, WHITE ZINFANDEL, CABERNET

WELLS: RUM, VODKA, GIN, TEQUILA, WHISKEY, BOURBON

\$4 TICKET

BOTTLE BEER, WINE & CALLS

IMPORT AND DOMESTIC DRAFT & BOTTLED BEER: LABATT, LABATT LIGHT, BUDWEISER, BUD LIGHT AND MILLER LIGHT

HOUSE WINE: CHARDONNAY, MERLOT, WHITE ZINFANDEL, CABERNET

CALLS: BACARDI, ABSOLUT, JIM BEAM, TANQUERAY, CUERVO, CAPTAIN, JACK, CANADIAN CLUB

\$5 TICKET

Package #3

OPEN BAR PACKAGES – ALL YOU CAN DRINK

**OPEN BAR PACKAGES BASED UPON A 4 HOUR RESERVATION*

DOES NOT INCLUDE SHOTS

STANDARD BAR PACKAGE

DOMESTIC DRAFT BEER: LABATT, LABATT LIGHT, BUDWEISER, BUD LIGHT AND MILLER LIGHT

HOUSE WINE: CHARDONNAY, MERLOT, WHITE ZINFANDEL, CABERNET

HOUSE LIQUOR: VODKA, BOURBON, WHISKEY, GIN, RUM, SCOTCH

\$15 PER PERSON

PREMIUM BAR PACKAGE

DOMESTIC DRAFT BEER: LABATT, LABATT LIGHT, BUDWEISER, BUD LIGHT AND MILLER LIGHT

HOUSE WINE: CHARDONNAY, MERLOT, WHITE ZINFANDEL, CABERNET

CALLS: CAPTAIN MORGAN, ABSOLUT, CUERVO, CRUZAN, J&B, BEEFEATER, JIM BEAM AND CC

\$19 PER PERSON

ULTIMATE BAR PACKAGE

DOMESTIC AND IMPORTED DRAFT AND BOTTLED BEER

HOUSE WINE: CHARDONNAY, MERLOT, WHITE ZINFANDEL, CABERNET

PREMIUM: GREY GOOSE, PATRON, BOMBAY, BACARDI, DEWAR'S, JACK DANIELS, CROWN ROYAL

\$23 PER PERSON

Hamlin Catering Information

(20 PERSON MINIMUM FOR ALL CATERING PACKAGES)

1. PACKAGE PRICES BASED UPON A MINIMUM GUEST TOTAL OF 20 PEOPLE.
2. A 6% SALES TAX AND 20% GRATUITY WILL BE ADDED ON TO EACH EVENT.
3. NO SEPARATE CHECKS ON FOOD FOR PARTIES.
4. BAR TABS MAY BE PAID ON A CASH BASES.
5. HAMLIN PUB ALLOWS GUESTS TO BRING IN THEIR OWN CAKE. WE OFFER A CAKE CUTTING SERVICE FOR A \$1.00 PER PERSON WHICH WILL INCLUDE: CUTTING, SERVING, PLATING AND UTENSILS FOR THE DESSERT. CAKE CUTTING SERVICE MUST BE CONFIRMED ONE WEEK PRIOR TO EVENT.
6. LINEN TABLECLOTHS AVAILABLE FOR AN EXTRA \$6.00 PER TABLECLOTH. TWO WEEK NOTICE REQUIRED. COLORED LINENS ARE AVAILABLE FOR \$8.00 PER TABLECLOTH.
7. FINAL MENU CHOICES MUST BE CONFIRMED ONE WEEK PRIOR TO EVENT.
8. PRICES SUBJECT TO CHANGE.
9. DELIVERY CHARGES ARE BASED UPON MILEAGE. THE FIRST MILE IS \$12; UP TO 5 MILES IS \$25; \$3 WILL BE ADDED FOR EACH ADDITIONAL MILE.
10. CHAFING DISHES AVAILABLE TO RENT FOR \$15 PER CHAFER (BASED ON AVAILABILITY). ALL RENTALS THAT ARE NOT RETURNED WITHIN 24 HOURS WILL BE CHARGED A DAILY FEE OF \$10 (INCLUDING ANY OTHER RENTALS).
11. PARTY WILL BE CHARGED FOR THE CONFIRMED GUEST COUNT, GUARANTEED REQUIRED ONE WEEK IN ADVANCE.
12. WE ACCEPT CASH, COMPANY AND CERTIFIED CHECKS, AMERICAN EXPRESS, VISA, MASTER CARD AND DISCOVER.
13. BONUS BUCKS, RESTAURANT.COM, GROUPON OR ANY OTHER DISCOUNT OR PROMOTION ARE NOT VALID WITH HAMLIN CATERING.
14. A CREDIT CARD NUMBER AND SIGNED COPY OF THE CATERING AGREEMENT ARE REQUIRED TO RESERVE A ROOM FOR A CATERED EVENT OR PRIVATE PARTY.
15. A NON-REFUNDABLE CANCELLATION FEE OF \$50 WILL BE CHARGED FOR EVENTS CANCELLED WITHIN ONE WEEK OF AGREED UPON DATE.

Catering Manager Contact Information

Phone: 586-596-1425

Email: catering@hamlinpubs.net