



Hamlin Catering

20 PERSON MINIMUM
FOOD SERVED FOR TWO HOURS

Appetizer Package #1

\$10.99 PER PERSON

FRESH VEGETABLE PLATTER SERVED WITH RANCH

CHOOSE (3) OF THE FOLLOWING:

BONELESS BUFFALO BITES • SERVED WITH CELERY & BLEU CHEESE DRESSING

BUFFALO WINGS • SERVED WITH CELERY BLEU CHEESE DRESSING

CHICKEN TENDERS • SERVED WITH RANCH DRESSING

MEATBALLS • CHOICE OF SWEDISH, SWEET AND SOUR OR BBQ

POTATO SKINS • SERVED WITH SOUR CREAM

CHEESE, CHICKEN OR BEEF 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

FRESH VEGETABLE PLATTER SERVED WITH RANCH

CHOOSE (3) OF THE FOLLOWING:

BBQ COCKTAIL RIBS • BABY BACK RIBS SERVED WITH OUR SIGNATURE BARBEQUE SAUCE

ITALIAN STUFFED MUSHROOMS • MUSHROOMS STUFFED WITH SPINACH, PARMESAN, AND ITALIAN SAUSAGE

STEAK BITES • CAJUN STYLE BEEF TIPS SMOTHERED IN BLEU CHEESE AND SERVED WITH ZIP SAUCE AND GARLIC BREAD

BRUSCHETTA • TOMATO, BASIL, RED ONION, AND PARMESAN SERVED ON TOASTED BAGUETTES

SPINACH AND ARTICHOKE DIP • SERVED WITH TORTILLA CHIPS

HAWAIIAN CHICKEN KABOBS • CHICKEN, PINEAPPLE, AND FRESH PEPPERS SERVED WITH A PINEAPPLE GLAZE

BONELESS BUFFALO BITES • SERVED WITH CELERY & BLEU CHEESE OR RANCH DRESSING

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

Plated Salad Menu

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE
\$8.99 PER PERSON

SERVED WITH FRESH BAKED BREAD
ADD CHICKEN TO ANY SALAD FOR \$1.00 PER PERSON
ADD CHOICE OF FRESH SOUP FOR \$1.00 PER PERSON

- GARDEN SALAD** - FRESH SALAD GREENS TOPPED WITH SLICED CUCUMBERS, TOMATO WEDGES, RED ONION RINGS, MONTEREY JACK & COLBY CHEESE. SERVED WITH CHOICE OF DRESSING
- CAESAR SALAD** - FRESH ROMAINE LETTUCE, PARMESAN CHEESE, AND GARLIC FLAVORED CROUTONS TOSSED IN CAESAR DRESSING & TOPPED WITH DICED TOMATOES AND RED ONION RINGS
- JULIENNE SALAD** - FRESH SALAD GREENS TOPPED WITH SMOKED TURKEY, HAM, SLICED CHEDDAR & SWISS CHEESE, DICED BACON, TOMATOES AND EGG WEDGES. SERVED WITH RANCH 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
- HARVEST SALAD** - FRESH MIXED GREENS SPRINKLED WITH CRUMBLED BLEU CHEESE, CRUSHED WALNUTS AND DRIED MICHIGAN CHERRIES SERVED WITH RASPBERRY VINAIGRETTE DRESSING

Plated Sandwich Menu

INCLUDES SOFT DRINK, ICED TEA, COFFEE AND HOT TEA
\$9.99 PER PERSON

ALL SIGNATURE SANDWICHES SERVED WITH FRENCH FRIES

- CAJUN CHICKEN SANDWICH** - CAJUN CHICKEN BREAST SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO AND MAYO
- NEW YORK REUBEN** - SMOKED TURKEY BREAST, 1000 - ISLAND DRESSING, COLESLAW AND SWISS CHEESE ON GRILLED RYE BREAD
- ANGUS STEAK BURGER** - HALF POUND STEAK BURGER WITH AMERICAN CHEESE SERVED MEDIUM-WELL, ON A SESAME SEED BUN WITH LETTUCE TOMATO AND ONION
- CALIFORNIA WRAP** - OVEN ROASTED TURKEY, RED ONION, AVOCADO, TOMATO, BABY GREENS, SWISS CHEESE AND PESTO MAYO
- FRENCH DIP** - SHAVED ROAST BEEF FILLED HIGH WITH MELTED SWISS CHEESE. SERVED ON A SUB BUN WITH A SIDE OF HOT AUJUS FOR DIPPING

Plated Lunch Menu

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

- CAJUN CHICKEN ALFREDO** - GRILLED CHICKEN BREAST TOSSED IN OUR CREAMY CAJUN ALFREDO WITH PENNE PASTA SERVED WITH GARLIC TOAST
- FISH AND CHIPS** - HALF POUND OF NORTH ATLANTIC COD SERVED WITH HOUSE-MADE STEAK FRIES, COLE SLAW AND TARTAR SAUCE WITH A LEMON WEDGE
- SLOW COOKED ROAST BEEF** - SLICED ROAST BEEF SERVED WITH STEAMED VEGETABLES AND HOUSE-MADE GARLIC MASHED POTATOES
- CHICKEN STIR-FRY** - GRILLED CHICKEN BREAST SAUTÉED WITH MUSHROOMS & FRESH VEGETABLES TOSSED IN A MOUTH WATERING TERIYAKI AND SERVED OVER RICE PILAF
- MAC AND CHEESE** - TENDER PENNE PASTA BAKED IN A CREAMY 4 CHEESE SAUCE OF AMERICAN, CHEDDAR, PARMESAN AND MONTEREY JACK CHEESE. TOPPED WITH TASTY BREAD CRUMBS

**INQUIRE FOR VEGETARIAN OPTIONS*

Plated Dinner Menu #1

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE

\$14.99 PER PERSON

SERVED WITH A DINNER SALAD AND FRESH BAKED BREAD

ADD CHOICE OF FRESH SOUP FOR \$1.00 PER PERSON

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

SLOW ROASTED BEEF - SLICED ROAST BEEF SERVED WITH ROASTED RED SKIN POTATOES AND FRESH VEGETABLES

DEMI-GLAZED PORK CHOPS - SUCCULENT PORK CHOPS SMOTHERED IN A MUSHROOM DEMI SAUCE SERVED WITH RED GARLIC MASHED POTATOES AND FRESH VEGETABLES

CAJUN CHICKEN ALFREDO - GRILLED CHICKEN BREAST TOSSED IN OUR CREAMY ALFREDO SAUCE SERVED OVER PENNE PASTA AND A SIDE OF GARLIC BREAD

Plated Dinner Menu #2

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE

\$16.99 PER PERSON

SERVED WITH A DINNER SALAD AND FRESH BAKED BREAD

ADD CHOICE OF FRESH SOUP FOR \$1.00 PER PERSON

CHICKEN PICATTA - BONELESS BREAST OF CHICKEN SERVED WITH AN ARTICHOKE AND LEMON CAPER SAUCE SERVED WITH RED SKIN POTATOES AND FRESH VEGETABLES

STEAK SICILIANO - ITALIAN SEASONED STEAK SIRLOIN SERVED WITH PASTA MARINARA AND GARLIC TOAST

BLACKENED TILAPIA - TENDER TILAPIA WITH A PARMESAN LEMON CREAM SAUCE SERVED WITH RICE PILAF AND FRESH VEGETABLES

CHICKEN CORDON BLEU - HOUSE MADE TENDER CHICKEN BREAST STUFFED WITH HONEY HAM, SWISS CHEESE & BACON WITH A SPICY HONEY MUSTARD SAUCE

Plated Dinner Menu #3

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE

SERVED WITH FRESH BAKED BREAD

\$18.99 PER PERSON

CHOICE OF (1) SOUP, (1) SALADS, & SERVED WITH VEGETABLE, STARCH AND ENTREES

Soups:

ITALIAN WEDDING
LOADED POTATO
MINISTRONE
TOMATO BASIL

Salad:

GARDEN SALAD
CAESAR SALAD
MICHIGAN HARVEST
ANTIPASTO SALAD

PRIME RIB - A 12oz MOUTHWATERING AGED BEEF COOKED TO PERFECTION WITH A SIDE OF AUJUS. SERVED WITH A TWICE BAKED POTATO AND BROCCOLI FLORETS WITH CHEDDAR CHEESE SAUCE

CHICKEN STUFFED CRAB - BONELESS BREAST OF MARINATED CHICKEN AND HAND STUFFED CRAB WITH A LIGHT WHITE WINE SAUCE. SERVED WITH RISOTTO AND GREEN BEAN ALMANDINE

SHRIMP SCAMPI - SUCCULENT JUMBO SHRIMP AND BROCCOLI FLORETS SERVED OVER FETTUCCHINI PASTA AND MIXED IN A CREAMY GARLIC LEMON BUTTER SAUCE

BBQ RIBS - SLOW COOKED BBQ RIBS AND GLAZED WITH OUR SIGNATURE BARBEQUE SAUCE SERVED WITH GARLIC MASHED POTATOES AND BAKED TOMATO STARS

*ALL PLATED DINNERS MUST BE CHOSEN FOUR DAYS PRIOR TO EVENT DATE

Buffet Menu

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE
SERVED WITH FRESH BAKED BREAD

Buffet Option #1

\$13.95 PER PERSON

CHOOSE (1) SALAD, (1) STARCH, (1) VEGETABLE, AND (1) ENTRÉE

*CHOOSE YOUR FAVORITE SALAD, STARCH, PASTA, VEGETABLE AND ENTRÉE

Buffet Option #2

\$16.95 PER PERSON

CHOOSE (2) SALADS, (1) STARCH, (1) PASTA, (1) VEGETABLE, AND (2) ENTREES

*INCLUDES ANY 1 UPGRADED SALAD, STARCH, PASTA, VEGETABLE AND ENTRÉE

Buffet Option #3

\$18.95 PER PERSON

CHOOSE (2) SALADS, (1) STARCH, (1) PASTA, (1) VEGETABLE, AND (3) ENTREES

THE BEST BUFFET - *INCLUDES ANY 1, 2, OR 3 UPGRADED SALAD, STARCH, PASTA, VEGETABLE AND ENTREE

Salads:

FRESH GARDEN SALAD
CAESAR SALAD
MACARONI SALAD
COLE SLAW
POTATO SALAD
FRUIT SALAD

1 - MICHIGAN HARVEST SALAD
1 - ANTIPASTO SALAD

Pastas:

MOSTICCIOLI
PENNE ALFREDO
FARFALLE WITH MEAT BALLS
1 - CHICKEN PRIMAVERA
2 - BAKED LASAGNA

Vegetables:

SQUASH MEDLEY
CALIFORNIA VEGETABLES
GREEN BEANS ALMANDINE
MIXED BEANS BABY CARROTS
1 - BAKED TOMATOES STARS
1 - BROCCOLI W/ CHEESE

Starches:

ROASTED RED SKIN POTATOES
GARLIC MASHED POTATOES
BAKED SWEET POTATO
RICE PILAF
1 - RISOTTO
1 - TWICE BAKED POTATOES

Entrees:

CHICKEN PICATTA
CHICKEN STIR FRY
CHICKEN MARSALA
ROASTED PORK LOIN
SLOW COOKED ROAST BEEF
BEEF TIPS WITH PEPPERS/ONIONS
BEEF TIPS MARSALA
1 - STEAK SICILIANO
1 - CHICKEN CORDON BLEU
2 - NEW YORK STRIP
2 - CHICKEN STUFFED CRAB
3 - SHRIMP SCAMPI WITH BROCCOLI
3 - BBQ RIBS
3 - PRIME RIB

*ADD EXTRA A LA CARTE ITEMS TO YOUR BUFFET AND GET 10% OFF OF THAT ITEM.
SEE A LA CARTE MENU TO GET MORE INFORMATION

Dessert Packages

* WITH THE PURCHASE OF ANY CATERING PACKAGE

ACHATZ PIES OR CHEESECAKES AVAILABLE UPON REQUEST

\$3.25 PER PERSON

MICHIGAN 4 BERRY, DUTCH APPLE, BLUE BERRY, CHERRY, STRAWBERRY, RASPBERRY & ASSORTMENT OF HOLIDAY PIES ARE AVAILABLE

SUNDAE BAR WITH ICE CREAM

\$3.25 PER PERSON

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

ASSORTED MINI DESSERT TABLE

\$3.95 PER PERSON

ASSORTMENT OF CHEESECAKES, DUTCH BROWNIES, TIRAMISU AND HOT CHOCOLATE CHIP COOKIES

CHOCOLATE FOUNTAIN WITH FRESH FRUIT

\$3.95 PER PERSON

Italian Feast

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE
\$16.99 PER PERSON

SERVED WITH FRESH BAKED BREAD

CAJUN CHICKEN ALFREDO • GRILLED CHICKEN CAJUN SEASONED SERVED OVER FETTUCCHINE PASTA IN A CREAMY ALFREDO SAUCE

HOME MADE LASAGNA • ITALIAN SEASONED PASTA LAYERED IN GARLIC FLAVORED MEAT SAUCE WITH MOZZARELLA & PARMESAN CHEESES

SALAD • FRESH CAESAR SALAD

VEGETABLE • FRESH GREEN BEANS ALMANDINE

STARCH • OVEN ROASTED RED SKIN POTATOES

DESSERT • CHOICE OF ANY DESSERT PACKAGE

Nacho 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 GROUND BEEF OR SEASONED CHICKEN

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

Baked Potato Bar

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA, AND COFFEE
\$8.99 PER PERSON

BAKED POTATO BAR

TOPPINGS INCLUDE: SEASONED TACO MEAT, BACON, CHEDDAR & MONTEREY CHEESE, NACHO CHEESE SAUCE, DICED TOMATOES, RED ONIONS, BLACK OLIVES, SALSA, SOUR CREAM, RANCH DRESSING AND SCALLIONS

Pizza Package

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE
\$13.99 PER PERSON

ASSORTED HOME 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, TERIYAKI, ASIAN GINGER, 2 ALARM OR PLAIN

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

Ultimate Kids Party Package

INCLUDES SOFT DRINK
\$7.99 PER PERSON (12 UNDER)
(15 PERSON MINIMUM)

ASSORTED HOME MADE PIZZAS • YOUR CHOICE OF CHEESE PEPPERONI
CHICKEN TENDERS • SERVED WITH RANCH AND BARBEQUE SAUCE
OR MINI BURGERS • SERVED WITH AMERICAN CHEESE
SALAD • FRESH GARDEN SALAD
OR STARCH • FRENCH FRIES
DESSERT • INCLUDES SUNDAE BAR (DESSERT PACKAGE)

Prime Rib Dinner

INCLUDES SOFT DRINK, ICED TEA, HOT TEA AND COFFEE
\$18.99 PER PERSON (INCLUDES CHEF CARVING STATION)
(15 PERSON MINIMUM)

SERVED WITH FRESH BAKED BREAD

PRIME RIB OR NY STRIP • RUBBED WITH OUR PERFECT BLEND OF SEASONINGS AND SLOW ROASTED
SALAD • ANTIPASTO SALAD
VEGETABLE • BROCCOLI FLORETS AND MELTED CHEDDAR CHEESE SAUCE
STARCH • OVEN ROASTED RED SKIN POTATOES
DESSERT • CHOICE OF ANY DESSERT PACKAGE
**VEGETARIAN OR SPECIAL MENU OPTIONS AVAILABLE UPON REQUEST*

Soup, Salad, and Sandwich Package

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA, AND COFFEE
\$9.99 PER PERSON

SOUPS

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

SALADS

CHOOSE (1) OF THE FOLLOWING – FRESH GARDEN, CAESAR, ANTIPASTO OR GREEK

SANDWICHES

ASSORTED PINWHEEL WRAP INCLUDING: ITALIAN, TURKEY, ROAST BEEF, VEGETARIAN

Banquet Brunch

INCLUDES SOFT DRINKS, ICED TEA, HOT TEA, MILK, COFFEE AND TOAST ON REQUEST
\$8.95 PER PERSON

INCLUDES MIXED FRESH FRUIT, SCRAMBLED EGGS, SLICED BACON, POTATOES O'BRIAN AND FRENCH TOAST

ADD: BISCUITS AND GRAVY, SAUSAGE LINKS, GRILLED HAM, CHICKEN...\$1.00 PER ITEM PER PERSON

Ala Carte Menu

Ala Carte Appetizer Items:

ADD EXTRA ALA CARTE ITEMS TO YOUR CATERING PACKAGE AND GET 10% OFF OF 1 ITEM

FRESH FRUIT TRAY	\$55 PER 25 PEOPLE
FRESH VEGETABLE TRAY	\$40 PER 25 PEOPLE
CHEESE AND CRACKER TRAY	\$50 PER 25 PEOPLE
FRESH GARDEN SALAD	\$45 PER 25 PEOPLE
ANTIPASTO SALAD	\$55 PER 25 PEOPLE
ASSORTED MEAT AND CHEESE NIBBLER	\$55 PER 20 PEOPLE
TRADITIONAL OR BONELESS WINGS	\$45 PER 45 PIECES
JUMBO SHRIMP COCKTAIL	\$90 PER 50 PIECES
CRAB CAKES	\$90 PER 50 PIECES
ASSORTED SANDWICHES WRAPS	\$55 PER 24 PIECES
COCKTAIL BBQ RIBLETS	\$90 PER 90 PIECES
CHICKEN TENDERS	\$45 PER 30 PIECES
PUB SLIDERS (BEEF, CHICKEN OR CORNED BEEF)	\$60 PER 40 PIECES
CHIPS AND SALSA	\$30 PER 25 PEOPLE
SWEDISH MEATBALLS	\$50 PER 25 PEOPLE
SPINACH ARTICHOKE DIP	\$70 PER 25 PEOPLE
FRESH BAKED ROLLS OR BREAD STICKS	\$15 PER 20 PEOPLE

Ala Carte Dinner Items:

ADD EXTRA ALA CARTE ITEMS TO YOUR CATERING PACKAGE AND GET 10% OFF OF 1 ITEM

BAKED CHICKEN	\$80 PER 20 PEOPLE
CAJUN CHICKEN ALFREDO	\$60 PER 20 PEOPLE
CHICKEN MARSALA	\$90 PER 20 PEOPLE
SLOW COOKED ROAST BEEF	\$90 PER 20 PEOPLE
ITALIAN MEATBALLS	\$62 PER 20 PEOPLE
HOMEMADE MEAT LASAGNA	\$90 PER 20 PEOPLE
GARLIC MASHED POTATOES	\$40 PER 20 PEOPLE
ROASTED RED SKIN POTATOES	\$55 PER 20 PEOPLE
HOMEMADE MAC & CHEESE	\$50 PER 20 PEOPLE
MOSTACCIOLI	\$65 PER 20 PEOPLE

Ala Carte Beverage Items:

SERVED WITH ALCOHOL (BEVERAGE BOWLS CAN BE ORDERED WITHOUT ALCOHOL UPON REQUEST)

MIMOSA	\$40 SERVES 30 PEOPLE
ORANGE DREAM PUNCH	\$40 SERVES 30 PEOPLE
RASPBERRY SHERBET PUNCH	\$40 SERVES 30 PEOPLE

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

Beverage Packages

**ALL BEVERAGE PACKAGES BASED UPON A 4 HOUR RESERVATION
DOES NOT INCLUDE SHOTS*

Package #1

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 #2

OPEN BAR PACKAGES – ALL YOU CAN DRINK

BEER AND WINE PACKAGE

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

HOUSE WINE: CHARDONNAY, MERLOT, WHITE ZINFANDEL, CABERNET

\$15 PER PERSON

STANDARD PACKAGE

DOMESTIC DRAFT BEER AND HOUSE WINE

CALLS: RUM, VODKA, TEQUILA, GIN, WHISKEY, AND BOURBON

\$19 PER PERSON

PREMIUM PACKAGE

DOMESTIC AND IMPORTED DRAFT AND BOTTLED BEER

ALL WINE

PREMIUM: GREY GOOSE, PATRON, BOMBAY SAPPHIRE

\$23 PER PERSON

Package #3

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)

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 QUOTED PRICE.
3. NO SEPARATE CHECKS 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 4 DAYS PRIOR TO EVENT.
6. LINEN TABLECLOTHS AVAILABLE FOR AN EXTRA \$6.00 PER TABLECLOTH. TWO WEEKS NOTICE REQUIRED.
7. FINAL MENU CHOICES MUST BE CONFIRMED 1 WEEK PRIOR TO EVENT.
8. PRICES SUBJECT TO CHANGE.
9. PARTY WILL BE CHARGED FOR THE CONFIRMED GUEST COUNT, GUARANTEE REQUIRED FOUR DAYS IN ADVANCE.
10. WE ACCEPT CASH, COMPANY AND CERTIFIED CHECKS, AMERICAN EXPRESS, VISA, MASTER CARD AND DISCOVER.
11. BONUS BUCKS, RESTAURANT.COM, GROUPON OR ANY OTHER DISCOUNT OR PROMOTION ARE NOT VALID WITH HAMLIN CATERING.
12. A CREDIT CARD NUMBER AND SIGNED COPY OF THE CATERING AGREEMENT ARE REQUIRED TO RESERVE A ROOM FOR A CATERED EVENT OR PRIVATE PARTY.
13. A NON-REFUNDABLE CANCELLATION FEE OF \$50 WILL BE CHARGED FOR EVENTS CANCELLED WITHIN 4 WEEKS OF AGREED UPON DATE.

Catering Manager Contact Information

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