

Yard of Ale Banquet Policies

General Information

- We do not require a deposit, but we do ask that should you need to cancel you kindly give us as much notice as possible.
- Our banquet room upstairs seats between 85 and 95 guests, depending on table arrangement.
- Men's and Women's restrooms are available just outside the banquet room upstairs, as well as a coat rack for use of your guests.
- We have an adjoining bar that can be opened with the purchase of one of four open bar packages. Please see attached bar package selections. We are unable at this time to offer a cash bar. If guests will be purchasing their own drinks, they are welcome to use our full-service bar downstairs.
- An 18% gratuity and 8% tax is added to the bar bill and the food bill.
- If you would like to decorate with a color scheme for your event, please ask about our available linen colors (we must have at least a week's notice to provide specialty colors).
- You are welcome to bring your own decorations, but we ask that confetti, glitter, and nails/tacks not be used.

Plated Dinner Service:

- For groups over 30, we require a menu pre-order to give the chef an idea how much of each entrée to have prepared. The server will still need to verify what each person has ordered, or place cards can be provided by the host.
- Guests will receive ice water, a fresh garden salad, warm rolls, and three salad dressings will be available at each table. Our house dressings are Poppyseed, Italian, and Ranch but we can provide a substitute selection if you wish.
- Your final bill will reflect the number of guests in attendance.

Buffet Service:

- Your guests will be served ice water and can help themselves to a full buffet of fresh garden salad, warm rolls, two entrees, a starch, a pasta, and a vegetable. You are welcome to customize our traditional options, of course, and add menu selections at an additional fee.
- We require at least 25 guests in order to be served a buffet.
- When selecting the buffet, we ask for an estimated count upon booking and a final count two days prior to the event in order to plan for ample food and staff. Should your numbers fall below your final count, the bill will reflect 90% of the final count, or the exact attendance – whichever is greater.