

2025 PRIVATE EVENTS AT THE FARMHOUSE TAP & GRILL - WILLISTON

- Private back section of our main dining room, separated from the public dining room by a retractable curtain.
- Accommodates up to 52 guests for a seated dinner event
- ADA accessible
- Music provided on the house system
- This is not a fully private dining room, and as such normal guest noise from the main dining room is audible from the private space.

GUEST ARRIVAL TIMES

Guest arrival times can be scheduled anytime between 4:00pm and 6:00pm.

DEPOSIT & ROOM RENTAL FEE

A \$250 deposit is required to reserve the space and is 100% refundable until 14 days prior to the event. The restaurant does not charge a room rental fee. However food & beverage minimum spends do apply. See below for details.

EVENING EVENT MINIMUM FOOD & BEVERAGE SPENDS

Food & Beverage minimums are calculated by the total of food and beverage charges before taxes and gratuity are added. If the final bill comes up short, we will issue you a gift card for the balance that you may use at a future date.

\$3,500 Friday & Saturday Nights

\$2,000 Sunday - Thursday Nights

2025 BLACKOUT DATES (Subject to change)

October 10, 11, 12 November 27 December 24, 25, 26, 27

MENU OPTIONS

**All Large Parties are subject to applicable state and local taxes and 20% service charge*

**Menu items are subject to change, and often do, due to seasonal menu changes*

**Drinks and beverages are not included in menu prices. All drinks and beverages are charged regular restaurant prices, and added to your final bill.*

DINNER MENU

\$46 per person

PRESET ON TABLES UPON ARRIVAL:

Bar Snack Trio

house potato chips, maple-rosemary bar nuts, olives

GUEST CHOICE OF STARTER:

Cheddar Ale Soup

toasted Red Hen bread

Kale Caesar Salad

green olives, Caesar dressing, toasted breadcrumb,
Vermont Shepherd Invierno cheese

Market Salad

mixed greens, shaved beets & carrots, seasonal veggies,
croutons, candied pepitas, cider vinaigrette

GUEST CHOICE OF ENTREE:

Adams Farm Chicken Dinner

roasted potatoes & seasonal veggies, herbed pan sauce

Atlantic Salmon

roasted potatoes & seasonal veggies, lemon herb sauce

Rigatoni Sorrentina

tomato sauce, Maplebrook mozzarella, cannellini beans,
kale, gremolata breadcrumb

DESSERT:

Flourless Chocolate Torte

fancy cherries, whipped cream

THANK YOU FOR CELEBRATING WITH US!

We are pleased you'll be joining us for your event. Here are a few details to be aware of as we proceed. Please read and fill out the form and sign where indicated below:

Host/Contact: _____ Company: _____
Phone: _____ Email: _____
Event Date: _____ Guest Count: _____

THE FINE PRINT

We offer bookings for the private dining room on a first-come/first-served basis, with a minimum two-week lead time. Final guest count must be confirmed 72 hours in advance.

A \$250 deposit is required to reserve the room and is 100% refundable up to 14 days before the reserved date of the event. If the event is canceled within 14 days leading up to the event, the deposit will not be refunded except in the case of "force majeure" as described below. We will apply 100% of the deposit to your final check at the close of your event. Please note that the space will not be held for you until the deposit has been processed.

Your final guest count is the minimum number of guests for which you will be charged, but your total bill will not be less than the Food & Beverage minimum (not including applicable taxes, service charge and/or gratuity). All drinks ordered will be added to the final bill. Promotional gift cards, other promotions and discounts, coupons, and/or vouchers cannot be used as payment for or applied to your bill.

The restaurant has in-force liquor liability insurance and will gladly provide a certificate of liability insurance to our guests. The restaurant and its employees reserve the right to deny service of alcohol to any guests at its sole discretion. Institutional parties may need to provide the restaurant a certificate of general liability insurance (or event insurance). You will be presented with one check. All bills are subject to applicable state and local taxes and 20% service charge on food and beverage charges. Payment accepted via cash or credit card.

I have read and agree to the terms and conditions stated in this eight page document.

_____	_____	_____	_____
Event Contact	Date	Farmhouse Tap & Grill Manager	Date

"Force Majeure"

Neither Party (the Restaurant or the Guest) shall be liable for delays or any failure to perform due to causes beyond its control, including, but not limited to, severe storm, fire, flood, earthquake, damage or destruction to facilities, health and/or public safety hazards, disease including but not limited to any declared or undeclared quarantine, outbreak, epidemic or pandemic, travel or other restrictions, labor disturbance, war, civil commotion, shortage or unavailability of labor, governmental law, ordinance, order or regulation and may terminate this agreement.

If this Agreement is terminated pursuant to this Force Majeure provision, all deposits and prepayments made by Guest to the Restaurant shall be refunded. The Party invoking this Force Majeure provision may terminate this Agreement upon providing written notice or other reasonable method under the circumstances to the other Party at any time prior to a scheduled event.