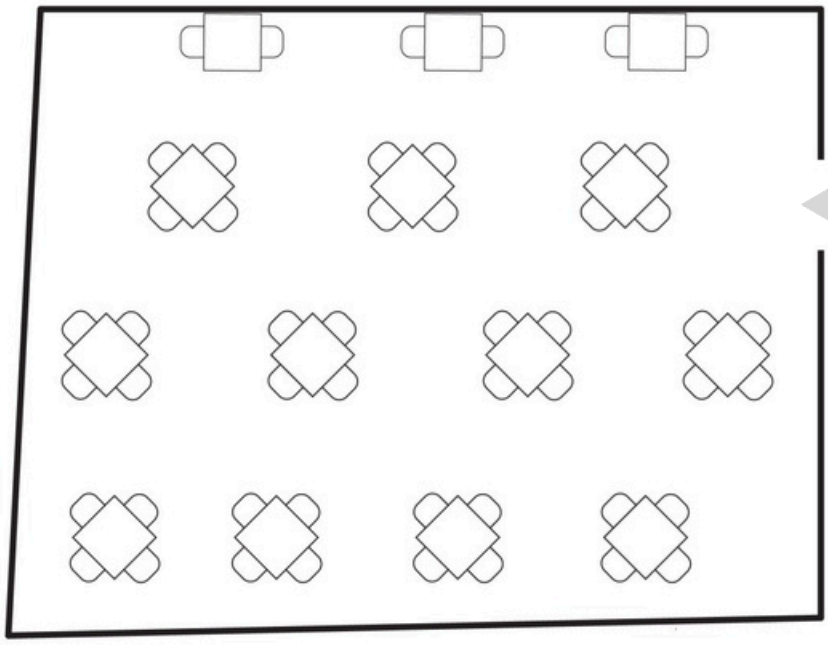
PRIVATE EVENTS

Thank you for considering Manor Hill Tavern for your upcoming event. We look forward to making it a memorable one. Our goal, as always, is to provide our guests with a consistently great dining experience. We are committed to fresh, creative dishes and will maintain our highest standards of quality food regardless of the size of your party.

Manor Hill Tavern 3733 Old Columbia Pike, Ellicott City, Maryland 21045
410.935.6402 | Beth@victoriarestaurantgroup.com

OUR ROOMS

We have one private room & one semi-private room to choose from, each offering a different ambiance & unique features. Note that a food and beverage minimum is required to guarantee the closure of any of our rooms.



FIREPLACE ROOM

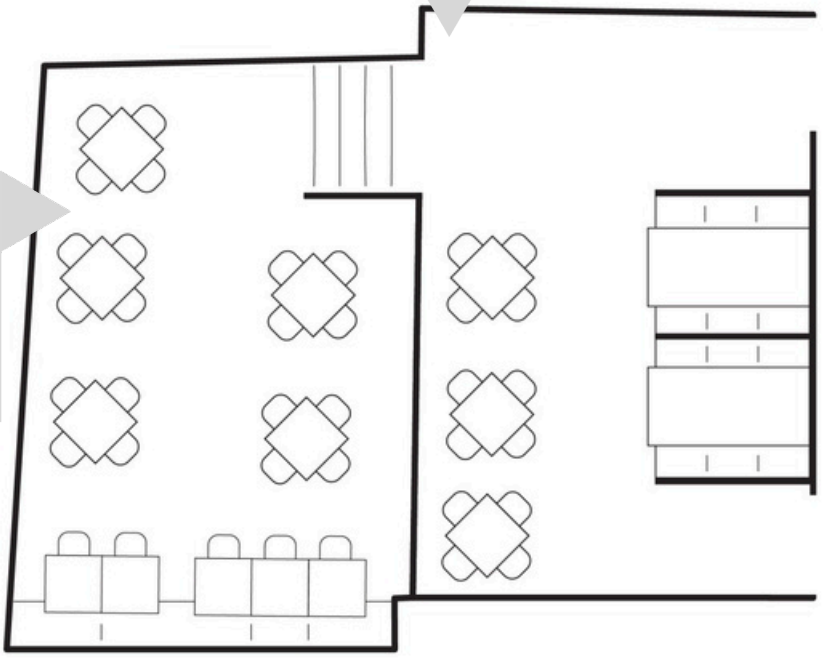
40 sit-down
55 cocktail

Equipped with a television for A/V.
Adjacent to Upstairs Bar for convenient self-service.

DINING ONE*

24 sit-down

*Only available if combined with Mural Room and needed for ADA access.



MURAL ROOM

22 sit-down
25 cocktail

ROOM FEES

A food and beverage minimum is required to guarantee the closure of any rooms. The minimums are listed below:

REQUIRED ROOM MINIMUMS

FIREPLACE ROOM 40 sit-down 55 cocktail	Monday - Friday Lunch	11am - 4pm	$600
	Saturday & Sunday Lunch	10am – 4pm	$1,400
	Sunday – Thursday Dinner	5pm- 10pm	$1,400
	Friday & Saturday Dinner	5pm- 11pm	$2,800
MURAL ROOM 22 sit-down 25 cocktail	Monday - Friday Lunch	11am - 4pm	$400
	Saturday & Sunday Lunch	10am – 4pm	$1,200
	Sunday – Thursday Dinner	5pm- 10pm	$900
	Friday & Saturday Dinner	5pm- 11pm	$2,000
DINING ONE** 24 sit-down **Only available if combined with the Mural Room and needed for ADA access.	Monday - Friday Lunch	11am - 4pm	+ $200
	Saturday & Sunday Lunch	10am – 4pm**	+ $400
	Sunday – Thursday Dinner	5pm- 10pm	+ $500
	Friday & Saturday Dinner	5pm- 11pm	+ $800

The food and beverage minimums are all pre-tax and gratuity.

PLEASE NOTE: We DO NOT allow table confetti, signs/banners that hang on walls, and flame candles

AUDIO/VISUAL EQUIPMENT

If you require A/V support, the Upstairs Private Room is equipped with a 55" television with A/V inputs. It is necessary to test out all computer equipment no less than 48 hours before the date and time of the event. Our equipment is only compatible to certain products; therefore you may need special adapting cords. If you do not test your equipment, we are not responsible for any malfunctions on the day of your event.

DEPOSIT

Once you are ready to reserve your room, we require a non-refundable deposit. The deposit is applied to your final bill on the day of your event. Each room being reserved requires a deposit of $250.00.

GRATUITY POLICY

Gratuity is not included in the initial pricing. When you sign your Event Contract you are agreeing to pay a minimum of 22% gratuity on your total check. Should you feel that less than 22% is warranted, we ask that you please discuss this with a manager at the time of payment. 20% of gratuity goes directly to servers, bartenders & support staff working during your event. 2% of gratuity goes directly to Director of Events for planning services.

CANCELLATION POLICY

Cancellations less than 96 hours of the date and time of the event are subject to a charge of 50% of the guaranteed minimum from the reserved room. Cancellations less than 24 hours of the date and time of the event are subject to a charge of 100%of the signed final event contract.

INCLEMENT WEATHER POLICY

In the case of significant inclement weather, we will work with the guest to re-schedule the event as necessary. Deposit paid can be used for such future event.

FOOD PACKAGES

Our food packages feature selections from both our regular a la carte menu and specialty items that have been created specifically for our private events. Because our regular a la carte menu can change seasonally, selections should be made no sooner than three weeks prior to your event. Please keep in mind that ALL temperature required dishes must be the same. Please notify the Director of Events of any allergies or dietary restrictions that need to be accommodated.

The Menu selections chosen by the host will be ordered by the guests the date of the event.

No modifications or substitutions to menu dishes are permitted.

The number of items you may select is based on the size of your group.

Dinner Buffet (Available every day)

For events on Friday & Saturday evenings, buffet is required for a seated meal.

The number of guests on contract will be the amount that is charged, regardless of how many guests attend.

Alternatively, guests may choose a cocktail style event for Friday & Saturday evenings with platters and hors d'oevures.

For buffet events, Fireplace Room can seat up to 40 guests, and Mural Room can seat up to 20 guests.

Hors D'oeuvres and Dessert platters may be added a la carte.

Seated Meal

(Available Sunday-Thursday all day & Friday & Saturday day events only)

First Course

Optional; Host may select 1

Entree Course

Parties of 15-30 choose from 4 total selections

Parties of 31-49 choose from 3 total selections

Parties of 50+ choose from 2 total selections

Dessert Course

Optional; Host may select as many as needed

Passed/Stationed Hors d'oeuvres

Slider Platters

Pizzas to Share

Optional; Host may select as many as needed

SPECIALTY CAKES AND CUPCAKES

Guests are allowed to bring their own cakes, cupcakes, and pastries for private events.

However, we will charge a dessert fee of $2.00 per person.

The fee covers storage, presentation, cutting, plating, and cleaning required for all desserts.

ALCOHOL

Host cannot provide any alcohol or non-alcoholic beverages to be consumed on premise due to licensing.

BAR PACKAGES

See separate menu for more information on our bar packages and selections we have on offer.

DUE DATE: FINAL GUEST COUNT & FINAL MENU SELECTIONS

The final headcount and menu selections will be due in writing at least two weeks in advance of the event.