

PRIVATE
DINING
MENU

WELCOME

At Tin Roost, there is always room to be inspired. When everyone gathers for a meal, a meeting, or matrimony, it means enjoying what's in front of you and who's around you.

Our restaurant provides stunning views and has a spectacular selection of craft beer, cocktails, and dining options. We specialize in a variety of on-site private events and off-site catering that serves those who truly want an unforgettable experience.

Whatever your event entails, you will be sure to remember the food, company, and the relentless hospitality that comes with your experience.

Tin Roost has a dedicated Event & Catering Coordinator who will take charge of every last detail to make your event seamless.

From the time you book your private event space or catering services until the final goodbyes are made, our Events Team will cater to your every need. Consultations, menu tasting, and professional guidance are available upon request.

Give us a shout when you're ready to start planning!

CALL US (319) 626-2331

EMAIL US events@tinroost.com

VISIT US 840 W Penn St, North Liberty, IA

Have an allergy?

Look for these indicators on different menu items.
Some items will need to be modified to be allergen free.
Let us know of any allergies when putting in your order.



Not all items are noted.
Look at the Platters for them!

EXECUTIVE MENU

Available Monday-Friday until 2pm. Per person pricing.

PICK TWO | \$15

Host chooses 1 salad, 1 half sandwich, & 1 small bowl.

Guests select 2 of those 3 chosen items.

Guests may not order two options from the same category.

Groups exceeding 20 guests must pre-order.

- SALADS -

Simple Salad

Mixed Greens, Cucumber, Tomato, Red Onion, Crouton, Choice of Dressing

Caesar Salad

Kale, Arugula, Brussels Sprouts, Herbed Crumb, Lemon, Parmesan, Caesar Dressing

Sunfire Salad

Mixed Greens, Crispy Chickpea, Feta, Roasted Red Pepper, Corn Relish, Avocado, Harissa Vinaigrette

- HALF SANDWICH -

Pulled Pork

Local House-Smoked Iowa Pork, House-Made Honey Chipotle BBQ, Pickle

Turkey Club

Roasted Turkey, Bacon, Lettuce, Tomato, Havarti, Garlic Aioli, Sourdough

Grilled Cheese

Cheddar, Mozzarella, Sourdough

Chicken Caesar Wrap

Grilled Chicken, Parmesan, Caesar Mix, Caesar Dressing

- SMALL BOWL -

Mac & Cheese

Jambalaya

Mac Salad

Tomato Soup

Fruit

WORKING LUNCH | \$22

Includes 1 Snack Platter and the Pick 2 Menu for the group.

-A-LA-CARTE SNACK PLATTERS-

Muffins | \$22

-Lemon Poppy Seed

-Blueberry

Biscuits, Jam & Butter | \$30

Fresh Fruit | \$45

Yogurt & Granola | \$54

Cookies | \$24

-Chocolate Chip

-Double Chocolate

-Peanut Butter

BUFFET MENU

Refillable for 1 hour and 30 minutes. Per person pricing.

Anyone eating off the buffet, will be charged for the buffet. Children under 12 are welcome to order off the kids menu.

ALL-AMERICAN BUFFET | \$25

Choose 1: Simple Salad, Sunfire Salad, OR Caesar Salad

Choose 1: Burger OR Chicken OR Pulled Pork Slider

ADD Slider Option +5

Choose 2 Sides

Choose 1 Dessert

ITALIAN BUFFET | \$35

Choose 1: Simple Salad, Sunfire Salad, OR Caesar Salad

Pasta Primavera OR Cajun Pasta

ADD Shrimp or Chicken +5

Garlic Bread

Choose 2 Sides

Choose 1 Dessert

THE WORKS | \$45

Choose 1: Simple Salad, Sunfire Salad, OR Caesar Salad

Choose 1: Voodoo Chicken OR Salmon OR Bourbon Steak

ADD Entree +5

Choose 3 Sides

Choose 1 Dessert

Dressing Options:

Ranch, Chipotle Ranch, Balsamic Vinaigrette, Caesar,

Harissa Vinaigrette, Bleu Cheese, or Ginger Sesame

WALKING TACO & NACHO BAR | \$24

Choose 2: Seasoned Beef, Chicken Tinga, OR Pork

Doritos OR Tortilla Chips, Shredded Lettuce, Tomato,

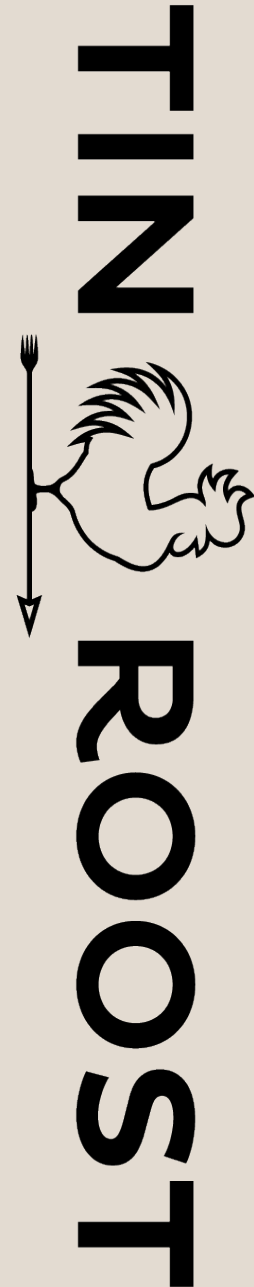
Cheese, Queso, Jalapeño, Onion, Salsa, Sour Cream

MAC & CHEESE BAR | \$24

House-Made Mac & Cheese, Pulled Pork, Grilled Chicken,

BBQ Sauce, Buffalo Sauce, Onion Strings, Green Onion

ADD Breaded Chicken +\$4



KIDS MEALS | \$7.95

Little Roosters Only

12 & Under

Served with Fries or Fruit

Grilled Cheese

Chicken

Quesadilla

Mac & Cheese

Chicken Nuggets

Cheeseburger

SIDES

Blackened Broccoli ^{DF} ^{GF} ^V | \$42

Cilantro Lime Rice ^{DF} ^{GF} ^V | \$40

French Fries | \$40

Fresh Fruit ^{DF} ^{GF} ^V | \$45

Mac & Cheese | \$45

Macaroni Salad | \$35

Mashed Potatoes ^{GF} | \$52

Truffle Parm Mashed Potatoes ^{GF} | \$80

DESSERTS

Chocolate Brownie | \$45

Brookie | \$50

New York Cheesecake ^{GF} | \$60

Cookies | \$24

-Chocolate Chip

-Double Chocolate

-Peanut Butter

PLATTERS

Per dozen servings. Per platter pricing.

APPETIZERS

Fried Pickles | \$58

Served with House-Made Ranch, Chives

Truffle Fries | \$50

Truffle Oil, Parmesan, Chives

Hot Honey Brussels Sprouts ^{DF}^{GF}^V | \$62

Dragon Sauce, Sesame Seed, Pistachio

Fried Mozzarella Sticks | \$88

Served with House-Made Marinara Sauce

Spinach Artichoke Dip ^{GF} | \$80

Parmesan, Bread Crumbs,
Tortilla Chips, Pita, Chives

Pretzel Bites | \$55

Served with House-Made Cheese
Sauce OR Honey Mustard

Meatballs ^{DF} | \$60

Pork, Choice of: Carolina Gold BBQ,
Chipotle BBQ, Italian, Swedish

Traditional Chicken Wings ^{DF}^{GF} | \$80

Choice of: Carolina Gold BBQ, Chipotle BBQ,
Buffalo, Gochujang, Nashville Hot, Dry Rub
or Dragon Sauce, Served with Ranch

Boneless Chicken Wings ^{DF} | \$80

Choice of: Carolina Gold BBQ, Chipotle BBQ,
Buffalo, Gochujang, Nashville Hot, Dry Rub
or Dragon Sauce, Served with Ranch

Crudit  ^{GF} | \$30

Fresh Veggies,
Hummus, & Tzatziki

Cheese Board | \$45

Chef's Choice of Rotating Cheeses,
Crackers & Assorted Accouterments

Grazing Charcuterie Board | \$60

Chef's Choice of Rotating Cheeses,
Cured Meats, Crackers &
Assorted Accouterments

SALADS

Simple Salad ^{DF}^{GF}^V | \$45

Mixed Greens, Cucumber, Tomato, Red
Onion, Crouton, Choice of Dressing

Dressing Options: Ranch, Caesar,
Chipotle Ranch, Bleu Cheese,
Balsamic Vinaigrette,
Harissa Vinaigrette, or Ginger Sesame

Caesar ^{GF} | \$45

Kale, Arugula, Brussels Sprouts, Herbed
Crumb, Lemon, Parmesan, Caesar Dressing

Sunfire Salad ^{DF}^{GF}^V | \$45

Mixed Greens, Crispy Chickpea, Feta,
Roasted Red Pepper, Corn Relish,
Avocado, Harissa Vinaigrette

Chicken Tortilla Salad ^{GF} | \$80

Warm Grilled Chicken, Mixed Greens, Corn,
Beans, Avocado, Jack Cheese, Tomato,
Chipotle Ranch, Fried Tortilla Bites

SANDWICHES

Sliders ^{GF} | \$72

Choice of:
Burger, Grilled or Fried Chicken, Pulled Pork, OR
Grilled or Fried Pork Tenderloin, Slider Bun

Grilled Cheese | \$40

Cheddar, Mozzarella, Sourdough

Turkey Club | \$75

Roasted Turkey, Bacon, Lettuce, Tomato,
Havarti, Garlic Aioli, Sourdough

Chicken Caesar Wrap | \$70

Grilled Chicken, Parmesan,
Caesar Mix, Caesar Dressing, Flour Tortilla

Chicken Tinga Burrito | \$70

Pulled Chicken, Cilantro Lime Rice,
Cheese, Salsa, Flour Tortilla

PLATTERS

Per dozen servings.

ENTREES

Jambalaya **DF GF** | \$115

Chicken, Shrimp, Andouille Sausage, Red & Green Pepper, Onion, Tomato, Rice, Green Onion

Pasta Primavera **DF V** | \$95

Pasta, Home - Made Marinara Cream Sauce, Spinach, Mushroom, Tomato, Crushed Red Pepper

Add Chicken **DF** | \$115 - Add Shrimp **DF** | \$130

Cajun Pasta | \$100

Pasta, Creamy Cajun Sauce, Spinach, Peppers, & Onion

Add Chicken | \$120 - Add Shrimp | \$135

Voodoo Chicken **DF GF** | \$115

Grilled Deboned Chicken, Hot Sauce, Chives

Lemon Pepper Chicken **DF GF** | \$100

Lemon Pepper Grilled Chicken, Lemon Cream Sauce

Mushroom Cream Chicken **GF** | \$120

Grilled Seasoned Chicken Breast, Balsamic & Mushroom Cream Sauce

Salmon **DF GF** | \$150

Grilled Salmon, Herb Butter

Cajun Salmon | \$160

Slow Roasted Salmon, Spicy Cajun Cream Sauce

Bourbon Steak **DF GF** | \$145

Hanger Steak, Peppercorn Bourbon Cream Sauce

SIDES

Blackened Broccoli **DF GF V** | \$42

Cilantro Lime Rice **DF GF V** | \$40

French Fries | \$40

Fresh Fruit **DF GF V** | \$45

Mac & Cheese | \$45

Macaroni Salad | \$35

Mashed Potatoes **GF** | \$52

Truffle Parm Mashed Potatoes **GF** | \$80

DESSERTS

Chocolate Brownie | \$45

Brookie | \$50

New York Cheesecake **GF** | \$60

Strawberry, Caramel OR Chocolate Sauce

Cookies | \$24 Choose 1

-Chocolate Chip

-Double Chocolate

-Peanut Butter

BRUNCH PLATTERS

Per dozen servings.

Scrambled Eggs **GF** | \$52

Bacon **DF GF** | \$45

Sausage **DF GF** | \$38

Home Fries **DF GF V** | \$25

Pancakes | \$36

Choice of Plain, Chocolate Chip, or Blueberry, Served with Whipped Butter & Maple Syrup

Biscuits & Gravy | \$50

Sausage Gravy, House-Made Biscuits

House-Made Muffins | \$22

Lemon Poppyseed or Blueberry, Served with Whipped Butter

House Biscuits | \$30

Served with Jam & Whipped Butter

Yogurt & Granola | \$54

Vanilla Yogurt, Honey Nut Granola, Berries

Fresh Fruit **DF GF V** | \$45

Cantaloupe, Honey Dew, Pineapple

Sweet Potato Hash **DF GF V** | \$50

Spiced Roasted Sweet Potato, Bell Pepper, Onion, Kale, Pepitas, Spicy Pesto Aioli

Add Sausage | \$60

Breakfast Burritos | \$52

Eggs, Sausage, Tots, Cheese, Flour Tortilla

French Toast | \$60

Maple Syrup, Powdered Sugar

Breakfast Pizza | \$20

Egg, Sausage, Cheese, Chipotle Crema, Green Onion

Check out our
MIMOSA BAR
for a fun addition to your
brunch!

FAMILY STYLE MENU

Per person pricing. Minimum of 12 guests.

CASUAL FAMILY STYLE | \$35

Host selects 1 appetizer, 1 salad, 1 entrée, 1 side, 1 dessert.

FORMAL FAMILY STYLE | \$48

Host selects 1 appetizer, 1 salad, 2 entrées, 2 sides, 1 dessert.

APPETIZERS

Fried Pickles

Served with House-Made Ranch, Chives

Truffle Fries

Truffle Oil, Parmesan, Chives

Brussels Sprouts ^{DF GF V}

Dragon Sauce, Sesame Seed, Pistachio

Fried Mozzarella Sticks

Served with House-Made Marinara Sauce

Spinach Artichoke Dip ^{GF}

Parmesan, Bread Crumbs, Tortilla Chips, Pita, Chives

Meatballs ^{DF}

Pork, Choice of: Carolina Gold BBQ, Chipotle BBQ, Italian, Swedish

Crudité ^{GF}

Fresh Veggies, Hummus, & Tzatziki

SALADS

Simple Salad ^{DF GF V}

Mixed Greens, Cucumber, Tomato, Red Onion, Crouton, Choice of Dressing

Dressing Options: Ranch, Chipotle Ranch, Caesar, Balsamic Vinaigrette, Harissa Vinaigrette, Bleu Cheese, or Ginger Sesame

Caesar ^{GF}

Kale, Arugula, Brussels Sprouts, Herbed Crumb, Lemon, Parmesan, Caesar Dressing

Sunfire ^{DF GF V}

Mixed Greens, Crispy Chickpea, Feta, Roasted Red Pepper, Corn Relish, Avocado, Harissa Vinaigrette

DESSERTS

Chocolate Brownie

Brookie

New York Cheesecake ^{GF}

Cookie

ENTREES

Jambalaya ^{DF GF}

Chicken, Shrimp, Andouille Sausage, Red & Green Pepper, Onion, Tomato, Rice, Green Onion

Pasta Primavera ^{DF V}

Pasta, Home - Made Marinara Cream Sauce, Spinach, Mushroom, Tomato, Crushed Red Pepper

Cajun Pasta

Pasta, Creamy Cajun Sauce, Spinach, Peppers, & Onion

Voodoo Chicken ^{DF GF}

Grilled Deboned Chicken, Hot Sauce, Chives

Lemon Pepper Chicken ^{DF GF}

Lemon Pepper Grilled Chicken, Lemon Cream Sauce

Mushroom Cream Chicken ^{GF}

Grilled Seasoned Chicken Breast, Balsamic & Mushroom Cream Sauce

Salmon (+\$6) ^{DF GF}

Grilled Salmon, Herb Butter

Bourbon Steak (+\$8) ^{DF GF}

Hanger Steak, Peppercorn Bourbon Cream Sauce

Cajun Salmon (+7)

Slow Roasted Salmon, Spicy Cajun Cream Sauce

SIDES

Blackened Broccoli ^{DF GF V}

Cilantro Lime Rice ^{DF GF V}

French Fries

Fresh Fruit ^{DF GF V}

Mac & Cheese

Macaroni Salad

Mashed Potatoes ^{GF}

Truffle Parm Mashed Potatoes ^{GF}

PLATED MENU

Per person pricing. Groups exceeding 20 guests must pre-order.

CASUAL PLATED | \$38

Host selects 1 salad, 3 sandwiches, 1 side (fries, fruit or mac salad), 1 dessert.

FORMAL PLATED | \$50

Host selects 1 salad, 3 entrees, 1 side, 1 dessert.

SALADS

Simple Salad DF GF V

Mixed Greens, Cucumber, Tomato, Red Onion, Crouton, Choice of Dressing

Dressing Options: Ranch, Chipotle Ranch, Caesar, Balsamic Vinaigrette, Harissa Vinaigrette, Bleu Cheese, or Ginger Sesame

Caesar GF

Kale, Arugula, Brussels Sprouts, Herbed Crumb, Lemon, Parmesan, Caesar Dressing

Sunfire DF GF V

Mixed Greens, Crispy Chickpea, Feta, Roasted Red Pepper, Corn Relish, Avocado, Harissa Vinaigrette

SANDWICHES

Double Smash DF GF

Two Beef Smash Patties, American Cheese, Pickle, Garlic Aioli, Egg Bun

Grilled Chicken DF GF

Chicken Breast, Aioli, Lettuce, Tomato, Pickle, Egg Bun

Pulled Pork DF GF

Local House-Smoked Iowa Pork, Chipotle BBQ, Pickle

Turkey Club DF GF

Roasted Turkey, Bacon, Havarti, Garlic Aioli, Lettuce, Tomato, Sourdough

Chicken Caesar Wrap

Grilled Chicken Parmesan, Caesar Mix, Caesar Dressing

DESSERTS

Chocolate Brownie Brookie

New York Cheesecake GF Cookie

ENTREES

Jambalaya DF GF

Chicken, Shrimp, Andouille Sausage, Red & Green Pepper, Onion, Tomato, Rice, Green Onion

Pasta Primavera DF V

Pasta, Home - Made Marinara Cream Sauce, Spinach, Mushroom, Tomato, Crushed Red Pepper

Cajun Pasta

Pasta, Creamy Cajun Sauce, Spinach, Peppers, & Onion

Voodoo Chicken DF GF

Grilled Deboned Chicken, Hot Sauce, Chives

Lemon Pepper Chicken DF GF

Lemon Pepper Grilled Chicken, Lemon Cream Sauce

Mushroom Cream Chicken GF

Grilled Seasoned Chicken Breast, Balsamic & Mushroom Cream Sauce

Salmon (+\$6) DF GF

Grilled Salmon, Herb Butter

Bourbon Steak (+\$8) DF GF

Hanger Steak, Peppercorn Bourbon Cream Sauce

Cajun Salmon (+7)

Slow Roasted Salmon, Spicy Cajun Cream Sauce

SIDES

Blackened Broccoli DF GF V

Cilantro Lime Rice DF GF V

French Fries

Fresh Fruit DF GF V

Mac & Cheese

Macaroni Salad

Mashed Potatoes GF

Truffle Parm Mashed Potatoes GF

CORPORATE MENU

Per person pricing. Groups exceeding 20 guests must pre-order.

BUSINESS PLATED or BUFFET | \$85

Host selects 1 appetizer - served platter style, 1 salad with a roll, 3 entrées, 2 sides, 1 dessert.

Served with water service, unlimited Pepsi Products, Iced Tea, Lemonade, Coffee & Hot Tea, Assorted Juices

APPETIZERS

Fried Pickles

Served with House-Made Ranch, Chives

Truffle Fries

Truffle Oil, Parmesan, Chives

Brussels Sprouts ^{DF GF V}

Dragon Sauce, Sesame Seed, Pistachio

Fried Mozzarella Sticks

Served with House-Made Marinara Sauce

Spinach Artichoke Dip ^{GF}

Parmesan, Bread Crumbs, Tortilla Chips, Pita, Chives

Meatballs ^{DF}

Pork, Choice of: Carolina Gold BBQ, Chipotle BBQ, Italian, Swedish

Crudité ^{GF}

Fresh Veggies, Hummus, & Tzatziki

SALADS

Simple Salad ^{DF GF V}

Mixed Greens, Cucumber, Tomato, Red Onion, Crouton, Choice of Dressing

Dressing Options: Ranch, Chipotle Ranch, Caesar, Balsamic Vinaigrette, Harissa Vinaigrette, Bleu Cheese, or Ginger Sesame

Caesar ^{GF}

Kale, Arugula, Brussels Sprouts, Herbed Crumb, Lemon, Parmesan, Caesar Dressing

Sunfire ^{DF GF V}

Mixed Greens, Crispy Chickpea, Feta, Roasted Red Pepper, Corn Relish, Avocado, Harissa Vinaigrette

DESSERTS

Chocolate Brownie

Brookie

New York Cheesecake ^{GF}

Cookie

ENTREES

Jambalaya ^{DF GF}

Chicken, Shrimp, Andouille Sausage, Red & Green Pepper, Onion, Tomato, Rice, Green Onion

Pasta Primavera ^{DF V}

Pasta, Home - Made Marinara Cream Sauce, Spinach, Mushroom, Tomato, Crushed Red Pepper

Cajun Pasta

Pasta, Creamy Cajun Sauce, Spinach, Peppers, & Onion

Voodoo Chicken ^{DF GF}

Grilled Deboned Chicken, Hot Sauce, Chives

Lemon Pepper Chicken ^{DF GF}

Lemon Pepper Grilled Chicken, Lemon Cream Sauce

Mushroom Cream Chicken ^{GF}

Grilled Seasoned Chicken Breast, Balsamic & Mushroom Cream Sauce

Salmon (+\$6) ^{DF GF}

Grilled Salmon, Herb Butter

Bourbon Steak (+\$8) ^{DF GF}

Hanger Steak, Peppercorn Bourbon Cream Sauce

Cajun Salmon (+7)

Slow Roasted Salmon, Spicy Cajun Cream Sauce

SIDES

Blackened Broccoli ^{DF GF V}

Cilantro Lime Rice ^{DF GF V}

French Fries

Fresh Fruit ^{DF GF V}

Mac & Cheese

Macaroni Salad

Mashed Potatoes ^{GF}

Truffle Parm Mashed Potatoes ^{GF}

PRIVATE EVENT SPACES

THE COOP

The Coop seats up to 80 people or 100 people standing.

It offers a modern finish and is enclosed by a glass garage door to create a comfortable & private atmosphere for rehearsal dinners, family gatherings, bridal showers, corporate outings, & more. This space offers access to our entire private dining menu, private wet bar, & an 85" big screen TV with HDMI hookup & Apple TV.

F&B MINIMUM

Monday-Friday AM	11AM - 2PM	\$500
Monday-Thursday PM	4PM - 9PM	\$1000
Saturday AM	9AM - 2PM	\$1500
Friday-Saturday PM	4PM - 10PM	\$2000
Sunday AM	9AM - 2PM	\$1500
Sunday PM	4PM - 9PM	\$1000

SELECT MENUS

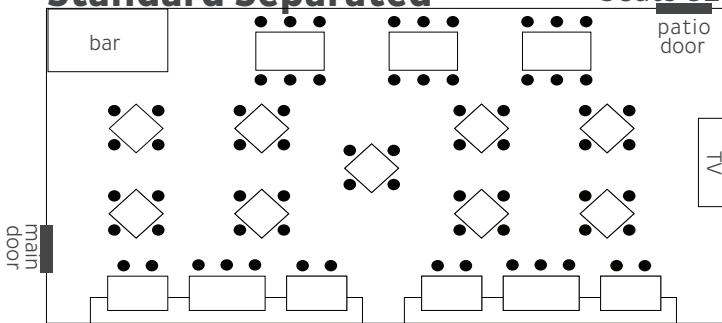
- Executive Menu
- Plated
- Platters/Bufferet
- Family Style

THE COOP SEATING ARRANGEMENTS

We are always happy to create a custom floor plan for your event, but here are some options to get you started. Cocktail tables are available upon request.

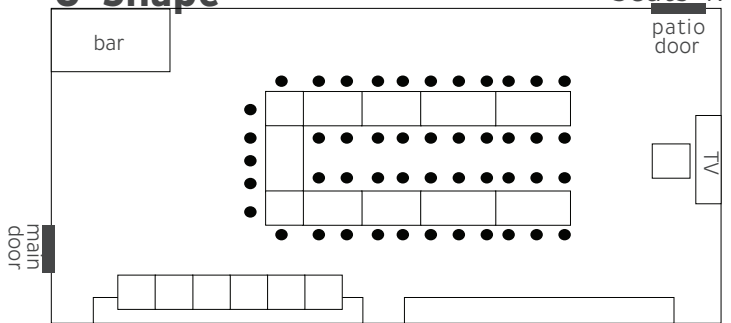
Standard Separated

Seats 82



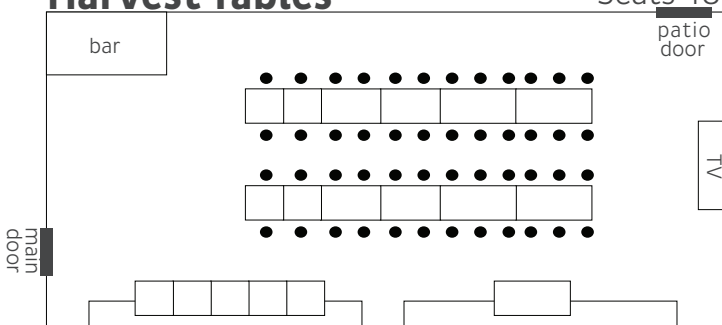
U-Shape

Seats 47



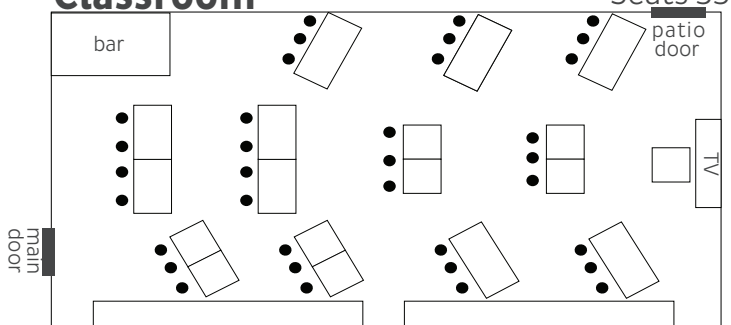
Harvest Tables

Seats 48



Classroom

Seats 35



To reach the food and beverage minimums, you may apply anything on our private dining menu, alcoholic beverage packages, and soft drinks. Rental items are excluded from the F&B minimum. Any unmet minimums will be charged as a room fee.

PRIVATE EVENT SPACES

THE BOARDROOM

The Boardroom accommodates up to 20 people and offers an intimate experience with your guests. From brunches, business meetings, and wedding festivities, this room will be a quaint location with all the amenities. Includes a hand-built wooden table, large windows, and a big screen TV for your A/V needs.

F&B MINIMUM

Every Day | \$300/3 hours

ADD \$100 per additional hour

Subject to change on holidays/in-demand times.

SELECT MENUS

Regular Dining Menu

Executive Menu

Plated

Platters/Buffer

LOWER LEVEL PATIO

View the stunning greenery surrounding walkways and a large stone bridge overlooking the pond. Enjoy outdoor seating for 35 guests and our show-stopping fire pit to cozy up to with a nightcap.

F&B MINIMUM

Every Day | \$2000/2 hours

ADD \$1000 per additional hour

Subject to change on holidays/in-demand times.

SELECT MENUS

Regular Dining Menu

Platters/Buffer

PICNIC TABLES

Enjoy an intimate dining experience on our giant patio. With seating for 20 guests, the Picnic Tables are a great space for any small outdoor gatherings. Big screen TV available for personal use, and a heater and umbrella can be supplied upon request.

F&B MINIMUM

Every Day | \$300/3 hours

ADD \$100 per additional hour

Subject to change on holidays/in-demand times.

SELECT MENUS

Regular Dining Menu

Platters/Buffer

HIGH TOP TABLES

The High Top Tables are two handmade tables that comfortably seat 20-26 guests in our main bar area. Large groups can enjoy the atmosphere of the bar and still have a semi-private space for gatherings. Great for football watch parties and other casual celebrations.

F&B MINIMUM

Every Day | \$300/3 hours

ADD \$100 per additional hour

Subject to change on holidays/in-demand times.

SELECT MENUS

Regular Dining Menu

Platters/Buffer

All final food and beverage minimums will be quoted by our Event & Catering Coordinator.

THE CROWD PLEASERS

BAR OPTIONS

Cash Bar

Guests purchase their own individual drinks. The host does not cover the cost of any beverages alcoholic or non-alcoholic.

Payment: cash or card.

Pricing: Full Menu prices. 7% tax, 20% gratuity (18% tip, 2% booking fee), & 3% convenience fee (card purchases) to every bill.

Hosted Bar

Hosts pay for specific types of drinks.

Drink Tickets: Hosts give guests a set number of tickets that can be exchanged for a drink. Host will set parameters of tickets prior to the event. After the tickets are used, the bar transitions to a cash bar.

*Tin Roost can provide tickets.

Hosted Beverages : The host provides specific drinks to guests (ex. Beer, Wine & N/A Beverages, liquor is cash only).

Limited-Time Open Bar: The bar is open during a set time or dollar amount & then turns into a cash bar for the remainder of the event.

Open Bar

Hosts pays for all beverages, alcoholic & non-alcoholic ordered by their guests for the duration of the event.

Do you and your guests like specific drinks? Let us know when booking so we can make sure we have them stocked for you.
Cheers!

CHAMPAGNE TOAST

\$4 per flute

Make your event even more special with a glass of bubbly for the whole group!

THE CLASSICS

Per person pricing.

Non-Alcoholic Beverage Package | \$5

Pepsi Products, Iced Tea, Lemonade, Coffee & Hot Tea, Assorted Juices

Fresh Coffee & Hot Tea Station | \$3.50

Freshly Brewed Coffee & Hot Water
Assorted Tea Flavors
Cream & Sugar

Bottomless Mimosa Bar | \$15 for 2 hours

+\$5 per additional hour

Non-Stop Orange Juice & Champagne

+\$2 per additional juice

Pineapple

Cranberry

Apple Juice

OFF-SITE CATERING

Bring Tin Roost to your next event. Catering served your way.

PICK-UP CATERING

Our catering staff will assist with your order and arrange for your food to be packaged for pick up at our restaurant.

DROP-OFF CATERING

Our catering staff will deliver to your venue. \$200 minimum food order.

SEMI SERVICE CATERING

Our catering staff will deliver and set up your event. \$300 minimum food order.

FULL SERVICE CATERING

Our catering staff will deliver, set up, and serve your event. \$500 minimum food order.

VIEW OUR FULL OFF-SITE CATERING MENU AT TINROOST.COM/CATERING

UPGRADE YOUR EVENT

Put the finishing touches on your event with these additions.

PRIVATE DINING SPACE INCLUSIONS

AT TIN ROOST, DEDICATED SERVERS AND BARTENDERS ARE INCLUDED IN YOUR PRIVATE EVENT EXPERIENCE. SERVICE STAFF NUMBERS ARE BASED ON YOUR FINAL HEADCOUNT.

BANQUET SPACES ALSO INCLUDE ALL DISHWARE, GLASSWARE, AND FLATWARE YOUR GROUP REQUIRES.

SEATED TABLES, COCKTAIL TABLES, & CHAIRS ARE AVAILABLE & CAN BE ARRANGED AS REQUESTED. SEE JUST A FEW SAMPLE FLOOR PLANS ON PAGE 11 FOR OPTIONS.

**NEED CUSTOM THEMED MENUS, PLACE CARDS OR SIGNS?
ASK FOR A QUOTE!**

- LINEN RENTAL -

Napkins | \$2 per person

Black are complementary with the space

Table Linens | \$50 (Entire Coop Setup)

Available in Black or White

- DECOR RENTAL-

Gold Charger Plates | \$1 each

Wooden Candle Holder Blocks | \$10 each

Battery Operated Pillar | \$1 each

Gold Pillar Candle Holder | \$1 each

Battery Operated Tea Lights | \$1 each

Glass Tea Light Votives | \$1 each

Available in Blue or Amber

Small Wooden Candle Risers | \$1 each

Table Runners | \$10

Available in Grey/Blue or Sage

Large Glass Hurricane | Priced per event

Mini Wooden Sign Holders | \$1 each

Gold Picture Frames | \$1 each

Floral Arrangements | Market Price





CONTACT Mackenzie Milliman

PHONE (319) 626-2331

EMAIL events@tinroost.com

LOCATION 840 W Penn St North Liberty, IA