

EVENT INFO

The
**ROYAL
MILE**



The
RED MONK



ROYAL MILE BANQUET ROOM



BANQUET ROOM CAPACITY

SEATED	60
RECEPTION STYLE	80

FOOD & BEVERAGE MINIMUMS

All minimums are before taxes and gratuity.

Pricing reflects reservations between 4pm and 9pm

AMENITIES:

- 4 large screen TVs with AV hook ups
- Full service private bar

	SEMI-PRIVATE	PRIVATE
SUNDAY-TUESDAY	\$250	\$500
WEDNESDAY	\$500	\$750
THURSDAY	\$500	\$750
FRIDAY-SATURDAY	\$750	\$1,500

PRICING:

No rental fees.

A deposit is required for private event rentals. All deposits collected will be applied to the final bill on the day of event. The deposit is \$300 for weekday events and \$500 for Friday & Saturday events.

A 20% service charge is applied to the final bill in consideration of the event staff.

****Unfortunately, our private dining space is not handicap accessible.****

FOOD SELECTIONS

PLATTERS

Serve 15-20 people

SPINACH AND ARTICHOKE DIP Creamy spinach and artichoke dip made from scratch. Served with toasted marble rye bread.	\$45
CRISPY CHICKEN TENDERS Served with honey mustard, ranch and BBQ dipping sauces.	\$45
REUBEN SPRING ROLLS Corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing.	\$40
INDIAN CHICKEN SPRING ROLLS Chicken breast, cashews, cabbage, cilantro, and red chili.	\$40
SHEPHERD'S PIE CROQUETTES Ground lamb and beef, carrots, potatoes, and onion. Breaded, fried and served with a side of pork gravy.	\$45
GUBBINGS CHICKEN SLIDERS Fried chicken breast served with Coleman's mustard cream sauce on brioche sliders.	\$7 per person
BLACK BEAN SLIDERS Our house made black bean patty topped with cheddar cheese, lettuce, red onion, and garlic aioli on brioche sliders.	\$7 per person
MAC & CHEESE Macaroni in a yellow cheddar sauce topped with toasted bread crumbs. 1/2 pan serves 15 - \$45 Full pan serves 30 - \$75	
VEGGIE TRAY	\$40

BUFFETS

Price based per person

BURGER BAR 7 oz. burger patty, toppings, peanut ginger slaw, and potato chips.	\$18
BRONZE BUFFET Includes choice of 1 entrée, 2 sides, house salad, bread and butter.	\$20
SILVER BUFFET Includes choice of 2 entrées, 2 sides, house salad, bread and butter.	\$24
GOLD BUFFET Includes choice of 3 entrées, 2 sides, house salad, bread and butter.	\$28

ENTRÉE CHOICES:

Shepherd's Pie, Cornish Pasty, Mac & Cheese, Black Bean Burger, Crispy Chicken Tenders, Grilled or Crispy Chicken Breast, Tikka Masala

SIDE CHOICES:

Cucumber Salad, Mashed Potatoes, Peanut Ginger Slaw, Mixed Vegetables

DESSERT (\$5 PER PERSON):

Bread Pudding - Served with warm bourbon cream sauce
Salted Caramel Pretzel Brownie

Limited menu available upon request.

Up to 40 guests



