



# THE PAVILION

## RESERVING THE PAVILION

Our pavilion offers an open-air retreat for guests looking to enjoy food & drinks in a beautiful, social setting. We are now booking for the 2025 season - keep reading to learn more about what is included in your room rental, and be sure to check out our FAQ's!

### Questions?

Email: [Taphouse@retreat21.com](mailto:Taphouse@retreat21.com)

Call: 937- 202 - 9420



## INCLUDED IN BOOKINGS:

- Semi-private, shaded outdoor pavilion.
- Tables + chairs with indoor seating for up to 30 guests. The space can accommodate up to 50 cocktail style.
- Private bar and dedicated bartender available.
- A variety of catering selections + bar services.
- 3 hours of event time + 1 hour of set-up time.

# PAVILION RENTAL

**Rental Fee:** \$150

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## **Booking Policy:**

The rental fee must be paid in full to book the space. You are welcome to order from the main bar, or upgrade to a private bar and select from one of our bar packages. For catering, you may select from our preferred

Food Trucks, pre-order from our Bar Menu, or utilize our Taphouse Catering. We do not allow any outside caterers. Please note that private bar packages and catering must be confirmed and paid for no later than 2 weeks prior to your event date. Our team will contact you shortly after booking to finalize menu selections. Bar & catering packages are not required - guests are also welcome to order food & drinks directly from our bar upon arrival



# BAR PACKAGES

**Private Bar Set-Up Fee: \$250**

## **Booking Policy**

We offer a private bar for Consumption & Packaged Bars. If you would like a cash bar, please use the main bar.

**Consumption:** The host is responsible for all drinks, and will be charged based on what is consumed during the event. The bill must reach a bar minimum of \$400. A 20% gratuity will be charged to the final bill.

**Pre-Paid Unlimited:** Unlimited drinks from the private bar, based on a per person cost. \$26/per person for Beer, Wine & Cider, \$30/per person for Beer, Wine, Cider & Liquor. This includes unlimited non-alcoholic beverages. A 20% gratuity will be added to the bill at the time of booking.

# CATERING

**Taphouse In-House Menu:** Select light bites from our bar menu, including a variety of flatbreads and charcuterie boards. If you select this option, our sales team will be in touch to finalize your order and take payment. Pre-orders must be finalized 2 weeks in advance. If your order is not in by 2 weeks, you may order a la carte from the bar. A 20% gratuity will be applied to all pre-orders.

**In-House Catering:** Select from a variety of appetizer displays and buffet catered meals. Pre-orders must be finalized and paid for 2 weeks in advance. In-house catering is not available within 2 weeks of your event date. A 20% service fee will be applied to all orders.

*We do not allow any other outside catering.*



# TAPHOUSE BAR MENU

Retreat 21 offers a variety of light bite menu items from our bar.

## FLATBREADS

### Margarita

17

Crispy flatbread with fresh mozzarella, roasted heirloom tomatoes, olive oil, and chopped basil (vegetarian).

### Italian

18

Crispy flatbread with fresh mozzarella, hard salami, capicola, chopped basil and roasted heirloom tomatoes.

### Apple, Arugula & Hot Honey

18

Crispy flatbread with fresh mozzarella, sliced apples, and olive oil, topped with fresh arugula and drizzled with Mike's Hot Honey and balsamic glaze (vegetarian).

## CHARCUTERIE & SMALL PLATES

### Taphouse Graze Board

22

Assorted cheese, smoked meats, fruit, marinated olives, mango habanero jam with assorted crackers & roasted mixed nuts. Serves: 3-5

### Fruit & Cheese Board

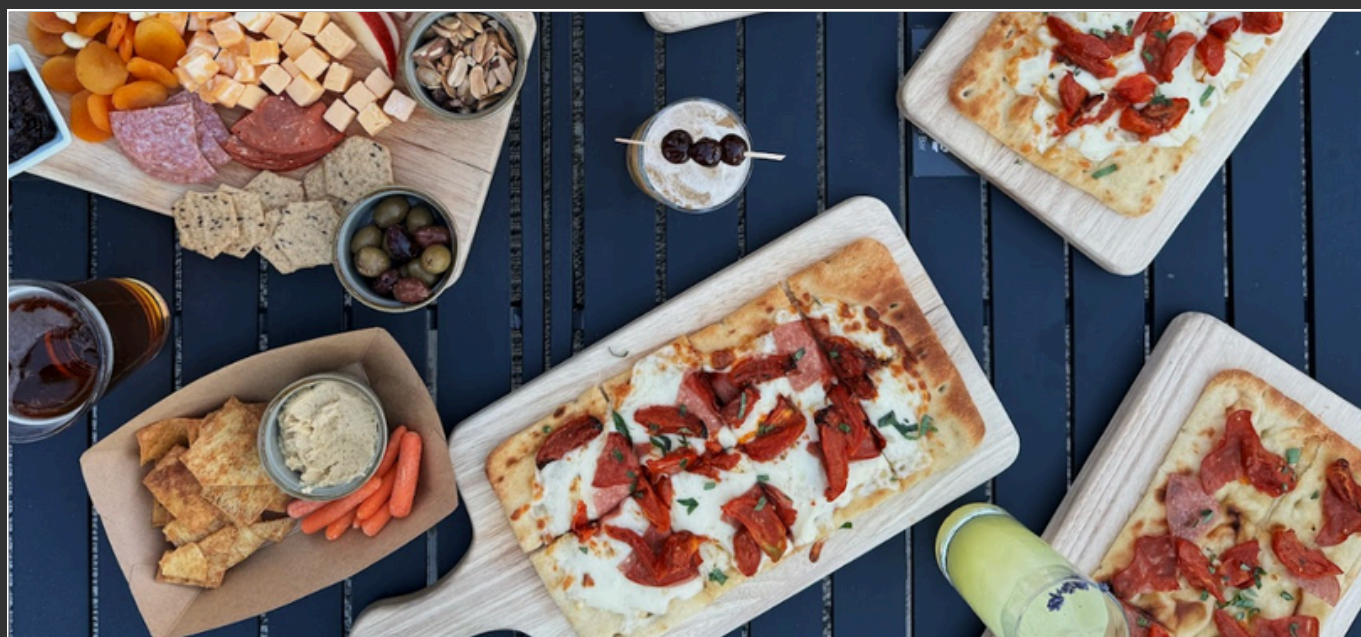
17

Assorted cheese, roasted mixed nuts, fresh apples, dried apricots, marinated olives, assorted crackers, jam (vegetarian). Serves: 2-4

### Pita Chips & Hummus

6

Lemon-herb hummus, pita chips and carrots. Serves: 1-2







RETREAT 21

# TAPHOUSE CATERING MENU

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Catered by:

GOURMET FRESH  
CATERING



## QUICK PICKS

### COLD APPETIZER TRAYS

Small (feeds up to 25 people), Large (feeds up to 50 people)

Domestic Cheese Board	sm \$115 lg \$212
Charcuterie Board	sm \$230 lg \$431
Bruschetta/Olive Tapenade/Crostini	sm \$115 lg \$212
Fresh Fruit Display	sm \$115 lg \$212
Veggie Crudit� Display	sm \$115 including ranch and roasted red pepper hummus lg \$212
Tortilla Chips & Salsa Trio	sm \$115 black bean & corn, fresh tomato salsa, guacamole lg \$212
Shrimp Cocktail	sm \$143 including cocktail sauce and lemons lg \$230

### HOT APPETIZER TRAYS

Small (feeds up to 25 people), Large (feeds up to 50 people)

Cocktail Meatballs - BBQ	sm \$86 lg \$161
Honey Goat Phyllo	sm \$195 lg \$379
Spanakopita	sm \$161 lg \$310
Chicken Satay - Thai BBQ	sm \$109 lg \$201
Chicken Lemongrass Potsticker	sm \$115 wasabi citrus sauce lg \$212
Buffalo Chicken Dip	sm \$115 with tortilla chips lg \$212
Spinach & Artichoke Fondue	sm \$132 with pita and tortilla chips lg \$241

### BUFFETS

10 guest minimum purchase

<b>Mexican</b>	<b>\$20 pp</b>
Ground Beef, Grilled Chicken, Soft & Hard Tortilla Shells, Taco Toppings, Spanish Rice, Southern Corn, Sour Cream, Tortilla Chips, Fresh Tomato Salsa, Corn & Black Bean Salsa Gluten Free/Dairy Free - Friendly	

<b>BBQ</b>	<b>\$ 28 pp</b>
Pulled Pork, BBQ Chicken, Buns, Country Green Beans, Mac & Cheese, Cornbread, Cole slaw Gluten Free - Friendly	

<b>Mediterranean</b>	<b>\$25 pp</b>
Greek Gyros - Chicken & Beef, Pita, Banana Peppers, Tomato, Lettuce, Feta, Tzatziki along with Greek Salad, and Hummus Gluten Free/Dairy Free - Friendly	

<b>Italian</b>	<b>\$ 25 pp</b>
Cavatappi Pasta, Marinara & Alfredo Sauces, Grilled Chicken, Meatballs, Peppers, Onions, Mushrooms, Breadsticks and Caesar Salad Vegetarian - Friendly	

<b>Classic</b>	<b>\$ 34 pp</b>
Braised Short Rib, Rosemary Chicken, Parsley New Potatoes, Green Beans with Bacon & Onion, Mixed Green Salad, Ranch & Balsamic Dressing, Rolls and Butter Gluten Free/Dairy Free - Friendly	

<b>Deli</b>	<b>\$ 23 pp</b>
Sliced Deli Meat Tray (Turkey, Ham, Salami, Capicola, Pepperoni), Sliced Assorted Cheese Tray, Lettuce, Tomato, Onion, Pickles, White & Wheat Sandwich Rolls, Pasta Salad, Assorted Potato Chips, Mixed Green Salad with Ranch & Balsamic Dressing Vegetarian - Friendly	

<b>Specialty Meal</b>	<b>\$ 18 pp</b>
Specialty meals can be ordered to accommodate the following diets and allergies. All specialty meals are prepared Chef's Choice. <b>Allergies:</b> Seafood   Dairy   Nuts   Soy & Sesame <b>Diets:</b> Vegetarian   Vegan   Gluten Free   Dairy Free   Pescatarian	

*"Friendly" indicates that the majority of the items on that menu will accommodate that dietary restriction.*

### SWEET TRAYS

Small (feeds up to 25 people)	<b>\$ 115</b>
Large (feeds up to 50 people)	<b>\$ 212</b>

Cookies, Brownies, Assorted Bite Size Desserts

# LUNCH OPTIONS

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## Deli Lunch Buffet

Includes:

- TWO Deli Sandwich Selections
- Pasta Salad or Fruit Salad
- Potato Chips
- Assorted Cookies

16.95pp

Make this a boxed lunch for +1.50 pp

## Soup & Sandwich Buffet

Includes:

- TWO Hearty Soup Selections
- TWO Deli Sandwich Selections
- Potato Chips
- Assorted Cookies

18.95pp

## Soup & Salad Buffet

Includes:

- TWO Hearty Soup Selections
- Build Your Own Salad Bar with Assorted Salad Toppings
- Fresh Bread & Whipped Butter
- Assorted Cookies

18.95pp

## Gourmet Buffet

Includes:

- ONE Buffet Entrée Selection
- TWO Buffet Side Selections
- Mixed Greens Salad with Ranch & Balsamic Vinaigrette
- Fresh Bread & Whipped Butter

28.95pp

Additional Entrée +7.00pp

Additional Side +5.00pp



## Deli Sandwich

### Roast & Cheddar

Herb-rubbed roast beef, cheddar, lettuce, red onion with horseradish mayonnaise on fresh baked bread

### Savory Italian

Ham, salami, mozzarella, and mild banana peppers with herb seasoning on Italian sub roll

### The Club

Smoked ham, roasted turkey, maple bacon, cheddar, lettuce, tomato, red onion, mayonnaise on sandwich roll

### Chipotle Turkey

Roasted turkey breast, provolone, lettuce, tomato, red onion, chipotle mayo on sandwich roll

### Chicken Salad

House-made chicken salad with mayonnaise, red onion, celery, almonds, lettuce, tomato on a croissant

### Veggie Wrap

Portabella mushrooms, zucchini, roasted red peppers, mozzarella, red pepper hummus wrapped in a tortilla

## Soup Selection

Potato Bacon  
Tomato Basil

Cream of Broccoli  
Chicken Tortilla

Garden Vegetable  
Butternut Squash

## Salad Selection

14pp

### Strawberry Spinach

Baby spinach, sliced strawberries, feta, almonds, balsamic vinaigrette

**+5.50pp add grilled chicken**

### Classic Caesar

Crisp romaine, shaved parmesan, seasoned croutons, house-made Caesar dressing

### Mixed Greens

Cherry tomatoes, feta, toasted walnuts, pecans, or almonds, balsamic vinaigrette

# BUFFET SELECTIONS

## Buffet Entrées

### Caribbean Jerk Chicken

Grilled marinated chicken breast with fresh pineapple mango salsa

### Roasted Rosemary Chicken

Airline chicken breast marinated with olive oil, lemon juice and rosemary. Served with chicken jus

### Asiago Chicken

Lightly breaded and topped with creamy asiago cheese sauce

### Blackened Chicken

Baked chicken breast rubbed with blackening seasoning and served with smoky tasso ham cream sauce

### Grilled Norwegian Salmon

Salmon filet served with mild lemon dill sauce, maple bourbon glaze or fresh pineapple mango salsa

### Braised Beef Short Ribs

Slow cooked until tender in rich demi au jus

### Grilled Flank Steak

Tender, juicy biased cut steak served in a sweet teriyaki or maple bourbon glaze

### Jambalaya

Savory rice in a rich tomato broth with sauteed red peppers, celery, carrots, onion, black beans and garbanzo beans

## Buffet Sides

### Vegetables

- Honey Glazed Carrots
- Oven Roasted Brussel Sprouts with caramelized onion, pecans and balsamic reduction
- Chef's Roasted Seasonal Vegetable
- Fresh Green Beans with Bacon & Onions
- Southern Style Corn with Red Peppers

### Starches

- Au Gratin Potatoes
- Parsley New Potatoes
- Roasted Garlic Mashed Potatoes
- Wild Rice Pilaf
- Gourmet Macaroni & Cheese
- Penne Pasta with choice of Marinara, Alfredo or Pesto
- Stir Fry Noodles









# BOOKING FAQ'S

## **What is the cancellation policy?**

Pavilion rentals may be cancelled or rescheduled without a refund within 60 days of your event. For a full refund, events must be cancelled at least 60 days in advance. Events may not be cancelled, scheduled or changed within 14 days of your event.

## **Can I arrive early to set-up?**

Yes, your reservation allows you 1 hour to set-up prior to your event. If you require more time, please contact [Taphouse@retreat21.com](mailto:Taphouse@retreat21.com) for availability, and know that additional fees may apply.

## **What happens if it rains?**

While the space is covered, it is not rainproof. Our outdoor patio space is weather dependent, and we do not provide refunds in the event of inclement weather. We will do our best to accommodate you with indoor space as necessary.

## **Can I bring in my own decor?**

Yes! You are welcome to bring in decor and decorations, so long as they are promptly removed by the end of your event time. We do not permit the use of glitter or confetti in the event space.

## **Can I bring in dessert?**

Yes! We allow guests to bring in desserts, however we ask that you provide your own serving utensils, disposable plates/napkins, and pick up after dessert service. We do not have utensils or plates onsite.

## **Can I work with an outside caterer?**

You are welcome to order from our in-house Taphouse menu, or make a selection from our catering menu. We do not allow any other outside catering.