



THE VINEYARD ROOM

RESERVING THE VINEYARD ROOM

Step inside our Vineyard Room - a private event room with a beautiful patio extension. 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

Call: 937- 202 - 9420



INCLUDED IN BOOKINGS:

- Private Vineyard Room + Semi-Private Extended Patio
- Tables + chairs with indoor seating for up to 60 guests (20 additional outdoors). The space can accommodate up to 150 cocktail style.
- Private bar and dedicated bartender available as an upgrade.
- A variety of catering selections + bar services.
- 3 hours of event time + 1 hour of set-up time
- The private space is not heated or cooled - we recommend dressing for the weather.

ROOM RENTAL

Rental Fee: \$400

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

Food Truck: \$250 booking fee, applied to your bar tab at the end of your event. Please select from one of our preferred food trucks listed in this document.

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 upon arrival. 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.

PREFERRED FOOD TRUCKS

If you will be using a food truck for your event, please select from one of our preferred food trucks below.

COLUMBUS WOOD FIRED CATERING CO.

TORTILLA STREET FOOD

PADDY WAGON

PITABILITIES

THE FLYING PEPPER

EL CATRIN

TEXAS STEELE BBQ

MIKE'S BLACKOUT BBQ

MOTHER TRUCKIN



FOOD MENU

Please order at the bar.

Available to order Wednesday - Saturday until 8pm, Sundays until 6:30pm.



FLATBREADS

Margarita - 17

Crispy flatbread with fresh mozzarella, roasted heirloom tomatoes, and chopped basil. 🌱🍷 Available.

Hot Honey Arugula - 18

Crispy flatbread with fresh mozzarella, sliced apples, topped with fresh arugula and drizzled with hot honey and balsamic glaze. 🌱🍷 Available.

Prosciutto & Fig - 18

Crispy flatbread with strawberry fig jam and fresh mozzarella, topped with prosciutto, fresh arugula and a drizzle of balsamic glaze. 🍷 Available.

Italian - 18

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

SMALL PLATES

Taphouse Graze Board - 23

Assorted cheese, meats, fruit, strawberry fig jam with assorted crackers & roasted mixed nuts. Serves: 3-5. 🍷 Available.

Fruit & Cheese Board - 17

Assorted cheese, roasted mixed nuts, seasonal fruit, assorted crackers, house jam. Serves: 2-4
🌱🍷 Available.

Dessert Box - 9

Four assorted mini cheesecakes.

Hummus Board - 10

Classic and roasted red pepper hummus served with flatbread and fresh vegetables, accompanied with oil and herbs. Serves 2-4 people. 🌱🍷 Available.

Pretzel Board - 10

Warm Bavarian soft pretzel sticks, served with a trio of dips. Serves 1-3 people. 🌱🍷 Available.

FOR THE KIDS

Kid's Box - 7

Fresh apple slices, cheese, salami slices, graham crackers, carrots and juice box.
Swap Juice Box for Lavender Lemonade: +1
Swap Juice box for Kid's Slushie: +3
🌱🍷 Available.

Kids Half Cheese Flatbread - 7

A kid friendly version of our classic favorite, served with a juice box.
Swap Juice Box for Lavender Lemonade: +1
Swap Juice Box for Kid's Slushie: +3
🌱🍷 Available.



RETREAT 21

TAPHOUSE CATERING MENU

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

Mexican	\$20 pp
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	

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

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

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

Classic	\$ 34 pp
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	

Deli	\$ 23 pp
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	

Specialty Meal	\$ 18 pp
Specialty meals can be ordered to accommodate the following diets and allergies. All specialty meals are prepared Chef's Choice. Allergies: Seafood Dairy Nuts Soy & Sesame Diets: 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)	\$ 115
Large (feeds up to 50 people)	\$ 212

Cookies, Brownies, Assorted Bite Size Desserts

LUNCH OPTIONS

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

Appetizers

Strawberry Bruschetta

Freshly macerated strawberries served over whipped goat cheese with chiffonade basil and balsamic honey reduction

Cocktail Meatballs

House-made blend of beef & pork tossed in marinara OR BBQ sauce

Smoked Salmon Pinwheel

Dill cream cheese on a sea salt flatbread

Chicken Salad Phyllo Cups

House recipe served in bite size phyllo pastry cups

Nashville Hot Chicken

Nashville style hot chicken, dill pickle, and house made Cajun ranch.

Risotto Stuffed Mushrooms

Mushroom caps filled with rich, creamy spinach risotto

Assorted Flat Bread Pizza

Includes all THREE:

- Fresh mozzarella, balsamic vinegar, tomato, and basil
- Caramelized onion, bacon and gruyere
- Spicy sausage and fontina cheese

Quinoa Cakes

House made curry quinoa cakes served with a creamy herbed garlic dip and tahini ranch

Domestic Cheese Board

Assorted domestic cheese garnished with fruit, nuts, and gourmet crackers

Charcuterie

Assorted cured meats, gourmet cheeses, with olives, red peppers, roasted garlic, and seasonal flat bread

Bruschetta & Caprese Skewers

includes petite caprese mozzarella, basil marinated tomatoes, and balsamic drizzle with crostini

Olive tapenade now included in display.

Mini Cheeseburgers

House-made beef patties on mini cocktail buns. Served with thinly sliced red onion & pickle

Petite Caprese

Fresh buffalo mozzarella, tomato and basil, drizzled in aged balsamic vinegar glaze

Naked BLT Cheeseburger

100% ground beef patty skewered with cheese, bacon, lettuce, and tomato

Loaded Potato Cups

Petite red skin potatoes stuffed with cheddar, crispy bacon, scallions and sour cream

Shrimp Cocktail

Large gulf shrimp served with vodka cocktail sauce and lemon wedge

Chicken Satay

Marinated chicken skewer with your choice of Thai peanut OR Asian dipping sauce

Short Rib Potato

Smoky short rib stuffed potato bites with a creamy horseradish drizzle

Chicken Lemongrass Potstickers

Chicken and lemongrass stuffed in dumpling with a wasabi citrus sauce

Honey & Goat Cheese Phyllo

Whipped goat cheese with honey in a crispy phyllo

Spanakopita

Spinach and feta in a crispy phyllo

Buffalo Chicken Dip

House-made recipe served with crisp tortilla chips

Spinach and Artichoke Fondue

Warm dip with spinach, tender artichokes, and melted cheese. Served with pita bread

Fresh Fruit Display

Fresh seasonal fruit including assorted melon, pineapple and berries





BOOKING FAQ'S

What is the cancellation policy?

Vineyard Room 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 for availability, and know that additional fees may apply.

What happens if it rains?

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 additional 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 work with one of our food truck partners, order from our in-house bar menu, or make a selection from our catering menu. We do not allow any other outside catering.