

## BAR PACKAGES

### option one

\$17/GUEST

*Two domestic beers • One local craft beer • House White Wine  
House Red Wine • Bombay Sapphire Gin • Jim Beam Bourbon  
Tito's Vodka • Altos Tequila • Bacardi Rum • Sodas & Mixers*

### option two

\$20/GUEST

*Two domestic beers • Two local craft beers • Premium Red Wine  
Premium White Wine • Tito's Vodka • Jim Beam Bourbon  
Bombay Sapphire Gin • Alto's Tequila • Bacardi Rum  
Sodas & Mixers*

### option three

\$24/GUEST

*Three domestic beers • Two local craft beers • Premium Red Wine  
Premium White Wine • Ketel One Vodka • Makers Mark  
Bourbon • Jack Daniel's Whiskey • Glenlivet Whiskey • Milagro  
Tequila • Bacardi Rum Mt. Gay Rum • Sodas & Mixers*

### option four

\$16/GUEST

*Two domestic beers • One local craft beer • House Red Wine  
House White Wine • Soda & Mixers*

### upgrade options

*Champagne Toast ..... \$2/GUEST  
Wine Toast ..... \$2/GUEST  
Specialty Cocktails ..... ASK FOR PRICING*

### domestic bottles

*Budwiser • Bud Light • Miller Lite • Coors Light • Mich Ultra*

### craft beers

*Holy City Washout Wheat • Holy City Pluff Mud Porter  
Westbrook White Thai • Westbrook IPA*

Options can be customized to fit specific event needs. Options are priced per person for a three hour event. Additional hours will be \$4 per guest per hour thereafter.

## SMOKY OAK TAPROOM

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Experience to you.

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gatherings, corporate  
events, weddings and  
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is too BIG or too SMALL.


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# TAILGATE TO-GO

A-la-carte to-go trays

## meats

Pulled Pork	\$12/lb.
Beef Brisket	\$19/lb.
Chicken Quarters	\$13/lb.
Pulled Chicken	\$16/lb.
Smoked Turkey Breast	\$15/lb.
Half Rack	\$13/lb.
Whole Rack	\$23/lb.
Smoked Wings	\$20/25 ct
	\$40/50 ct
	\$75/100 ct

## sides

Pint Side	\$6
Quart Side	\$10
1/2 Pan (15-20 servings)	\$45
Full Pan (30-40 servings)	\$80

Mac & Cheese • Lima Beans  
Baked Beans • Garden Salad • Dirty Rice  
Potato Salad • Mashed Potatoes  
Cole Slaw • Seasonal Vegetables (MKT)

# SMOKEHOUSE SHINDIG

Includes two sides, house pickles, cornbread & two BBQ sauces

Pulled Pork	\$12/guest
Chicken Quarters	\$13/guest
Smoked Turkey Breast	\$14/guest
Ribs	\$17/guest
Brisket	\$17/guest
Pork & Chicken Combo.	\$14/guest
Two-Meat Combo.	\$20/guest

Pulled Pork or Smoked Chicken *with*  
choice of Ribs, Brisket or Smoked Turkey.

Extra Sides	\$3/guest
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## desserts

Peanut Butter Pie	\$15/pie
Chocolate Cake	\$10/cake
Banana Pudding	\$3/guest

## extras

Buns	\$6/dozen
Cornbread Muffins	\$6/dozen
Tea (sweet/unsweet)	\$8/gallon
Lemonade	\$8/gallon
Additional Sauces	\$8/pint

Chef's Red • Carolina Gold  
Hopped Up Vinegar • Chipotle

# CATERING SERVICE OPTIONS

## the full experience

Food will be delivered along with a buffet setup with covered tables. We provide plates, flatware & napkins. Staff will remain on-site to replenish food & breakdown buffet.

There is a 20% setup fee (\$100 minimum) plus 20% gratuity.

## the half experience

Food will be delivered with a complete disposable buffet setup. We provide plates, flatware & napkins. We are not responsible for rotating trays and clean up. There is a 20% setup fee plus additional fee for buffet kits. (\$100 minimum.)

## the delivery

Food will be delivered in disposable pans. There is a \$50 delivery fee plus additional fee for disposable pans. (Delivery fee subject to change depending on location.)

## the pick up

All orders are available for pick-up. Food will be hot & ready in disposable pans. You may be subject to an additional fee for disposable pans (depending on order size).