

The Lounge and / or entire Restaurant at Parkway / Private Party Rental

Maximum Capacity:

75 people for Lounge or entire Restaurant at 175 people

Days, Hours, Prices:

There is a \$250.00 room rental charge for private usage of The Lounge, exceptions may occur. The room charge(s) shall be summarized on the Financial Summary on the Private Party Contract. Gratuity and tax is NOT included with the room fee.

Deposit & Final Payment:

For larger parties, a \$500 deposit is required to book the event at the requested date, exceptions may occur. Final payment or the remaining balance will be made the same day as the event. [No split checks are permitted on buffets.] For final payment only, we accept cash and credit cards (Visa, Amex, MC, and Discover) the day of the event.

Food, Drink, Entertainment:

- Various food and drink packages are available to fit your party's size/needs.
- We are capable of providing food/drink options that we do not carry if notified at least 14 days before the event. With this option we require a face to face site meeting with a Parkway Manager and Executive Chef.
- Sales tax and 22% gratuity added at the end.
- We are capable of booking one of our live entertainment artists for your event. If interested, contact Samantha Jeffers at samantha.j@parkwaysocialkitchen.com.

Food/Drink Packages:

Buffet Style Food Packages: (Please check your selected package & menu items.)

Appetizer Buffet: Choose 2 at \$15/person, or choose 3 at \$20/person

- Pepper Jack Stuffed Tater Tots
- Roasted Garlic Hummus
- Spinach Artichoke Dip and Salsa
- Chicken Tenders
- Cornbread Croutons
- Southwest Eggrolls
- Salad (Brussels Sprout, Caesar or Parkway with Ranch or Citrus Vin)

#1 Buffet: \$22/person

- Appetizer (Choose 1)
 - Roasted Garlic Hummus
 - Pepper Jack Stuffed Tater Tots
 - Spinach Artichoke Dip
 - Chicken Tenders
 - Salad (Brussels Sprout, Caesar or Parkway with Ranch or Citrus Vin)
- Entrée (Choose 1)
 - Roasted Chicken
 - KC Strip
 - Danish Ribs
 - Gourmet Mac and Cheese
 - Vegetarian Option

- Side (Choose 2)
 - Seasonal Vegetable
 - Basmati Rice
 - Rustic Mashed Potatoes
- Dessert Option (Additional \$5/person)
 - Cast Iron Brownie
 - Key Lime Pie

2 Buffet: \$30/person

- Appetizer (Choose 1)
 - Roasted Garlic Hummus
 - Pepper Jack Stuffed Tater Tots
 - Spinach Artichoke Dip
 - Chicken Tenders
 - Salad (Brussels Sprout, Caesar or Parkway with Ranch or Citrus Vin)
- Entrée (Choose 2)
 - Roasted Chicken
 - KC Strip
 - Danish Ribs
 - Gourmet Mac and Cheese
 - Vegetarian Option
- Side (Choose 2)
 - Seasonal Vegetable
 - Cilantro Lime Rice
 - Gourmet Mac and cheese
- Dessert Option (Additional \$5/person)
 - Cast Iron Brownie
 - Key Lime Pie

#3 Buffet: \$40/person

- Appetizer (Choose 2)
 - Roasted Garlic Hummus
 - Pepper Jack Stuffed Tater Tots
 - Spinach Artichoke Dip
 - Chicken Tenders
 - Salad (Brussels Sprout or Caesar)
- Entrée (Choose 2)
 - Roasted Chicken
 - Prime Filet
 - Rustic Oven-Grilled Salmon
 - Danish Ribs
 - Cilantro Lime Shrimp
 - Gourmet Mac and Cheese
- Side (Choose 2)
 - Seasonable Vegetable
 - Cilantro Lime Rice
 - Rustic Mashed Potatoes or Roasted Maple Glazed Sweet Potatoes
- Dessert (Choose 1)
 - Cast Iron Brownie
 - Key Lime Pie

Plated Food Packages: (Please check your selected package & menu items.)

Two Course Plated Meal: \$25/person

- First Course (Choose 1)
 - Parkway Salad with Citrus Vinaigrette or Ranch
 - Brussels Sprout Salad
 - Caesar Salad
- Second Course (Choose 1)
 - Roasted Chicken
 - KC Strip
 - Gourmet Mac and Cheese
 - Pasta Option (Choose red sauce, white sauce or vegan option)

Three Course Plated Meal: \$35/person

- First Course: Appetizer (Choose 1)
 - Pepper Jack Stuffed Tater Tots
 - Spinach Artichoke Dip
 - Roasted Garlic Hummus
- Second Course: Salad (Choose 1)
 - Parkway Salad (with Citrus Vinaigrette or Ranch)
 - Brussels Sprout Salad
 - Caesar Salad
- Third Course: Entrée (Choose 2)
 - Roasted Chicken
 - KC Strip
 - Gourmet Mac and Cheese
 - Pasta Option
 - Rustic Oven-Grilled Salmon
 - Wood-Fired Rainbow Trout
- Dessert Option (Additional \$5/person)
 - Cast Iron Brownie
 - Key Lime Pie

Four Course Plated Meal: \$45/person

- First Course: Appetizer (Choose 1)
 - Pepper Jack Stuffed Tater Tots
 - Spinach Artichoke Dip
 - Roasted Garlic Hummus
- Second Course: Salad (Choose 1)
 - Parkway Salad (with Citrus Vinaigrette or Ranch)
 - Brussels Sprout Salad
 - Caesar Salad
- Third Course: Entrée (Choose 2)
 - Roasted Chicken
 - KC Strip
 - Gourmet Mac and Cheese
 - Pasta Option
 - Rustic Oven-Grilled Salmon
 - Wood-Fired Rainbow Trout
- Fourth Course: Dessert (Choose 1)
 - Cast Iron Brownie
 - Key Lime Pie

**** If interested in a brunch package, please contact the restaurant to learn more***

Bar Package Selections:

All-Inclusive Bar Package (Hourly pricing based per person, minimum 2 hours)
Selected Liquors, Beers and Wines (2 Red, 2 White), Coffee, Soda, Iced Tea, Fruit Juices, Water
TWO HOURS \$28/PP
THREE HOURS \$32/PP
FOUR HOURS \$36/PP

N/A Beverage Package (Hourly pricing based per person, minimum 2 hours) \$6/PP
Coke, Diet Coke, Sprite, Dr. Pepper, Assorted Fruit Juices, Coffee, Iced Tea, Water

Beer & Wine Package (hourly pricing based per person, minimum 2 hours)
Selected Imp & Dom Beers, House Wines (1 Red, 1 White), Coffee, Soda, Iced Tea, Fruit Juices, Water
TWO HOURS \$18/PP
THREE HOURS \$24/PP
FOUR HOURS \$30/PP

Parkway Cash Bar 1 (House)
Dom Beer \$5
Craft/Imp Beer \$6
Spirits (house) \$7
Martini (up, neat, rocks) \$9
Red/White Wine \$9-10

Parkway Cash Bar 2 (Call)
Dom Beer \$5
Craft/Imp Beer \$6
Spirits \$8
Martini (up, neat, rocks) \$10
Red/White Wine \$11-12

Parkway Cash Bar 3 (Premium)
Dom Beer \$5
Craft/Imp Beer \$6
Spirits \$11
Martini (up, neat, rocks) \$13
Red/White Wine \$12-15

CASH BAR \$75 set-up fee

Descriptions

CASH BAR - Drinks paid by guests at time ordered. Requires a \$75.00 Bartender Fee. Sodas and Juices \$3. Bottled water (still, sparkling) available upon request. Full bar available upon request.

HOSTED BAR - Drinks priced à la carte, tallied by the bartender throughout event.

WINE SERVICE - Host may choose up to three wine selections from the Parkway Wine List to be poured for guests at current menu pricing. Host to be charged for each bottle opened.

Full list of PARKWAY HOUSE, SIGNATURE and PREMIUM spirits and wines available upon request.