

For further assistance, please contact our coordinators at PappasParkvillePD@gmail.com or call the restaurant at 410-661-4357 Monday - Friday 11am-4pm.

#### **ACCOMMODATIONS**

Pappas Parkville private rooms can accommodate parties up to 160 people with a minimum guarantee of 20. We have three rooms ready to conform to your group's size. Pappas management will select and reserve the specific room based on the individual needs of the party and/or size of the group. All rooms are handicap accessible on our second floor via our elevator.

Private rooms are available 7 days a week for your 3 hour dining event. However, we do not offer private dining after 2pm on Saturdays; no exceptions.

\*Bands, djs, live music, dancing, and audio speakers are not permitted. \* We do not offer any type of event planning other than our menu plans. \* We do not offer buffet type dining; served meals only.

#### PAYMENTS & ADDITONAL CHARGES

**ROOM FEE**: There is a non-refundable room fee of \$100. The room fee includes linens, set up, cleaning and utilities. Room fee is due at time of booking to hold your reservation, and again, is non-refundable.

**DEPOSIT**: A DEPOSIT of \$300 is required 7 days prior to the date of the event. Payable by cash, card or check. Deposits are non-refundable, but can be applied to a future booking if current booking is postponed and rebooked.

**GRATUITY & TAXES**: Every event will incur a 6% MD State Sales Tax and a 20% gratuity to the final check in addition to the per person charge. There is also an additional 9% MD state liquor tax added to any bar sales.

**BAR FEE**: There is an automatic \$50 fee for a bartender on parties of 30 or more people, or on parties of less than 30 people that request bar service. If a party of less than 30 at booking requests no bar service, but then requests alcohol the day of the event, the \$50 bar fee will be added to the total bill. No exceptions.

**EXTRA HOURS**: Our Private Dining allows for up to three (3) hours in a private room. Additional time may be pre-arranged only, at a rate of \$125 per hour, not to exceed five (5) total hours. Extra hours cannot be added the day of the event due to staff limitations. Not available on events booked for 7pm.

**FINAL PAYMENT**: Due the day of the event, the total check will be given to the party host and is payable by cash, credit card or MD bank check with a valid MD driver's license. Deposits are non-refundable but are subtracted from the final total of the bill.

#### **GUARANTEES**

Your signed contract complete with menu selections, any additional appetizers, and bar options is due 7 days prior to the event. If your party is booked less than 7 days out, the room fee, deposit and contract will be due at time of booking.

Your final head count, final menu changes and details are required two (2) days prior to the event.

Please note that parties not meeting their commitment of the final head count are obliged to pay for the last count turned in at minimum.

#### **DECORATIONS**

The room will be open to set up 90 minutes prior to the contracted time, unless there is another party still occupying the space. Pappas does not guarantee pre-event time for decorating by any outside source. We do not allow anything to be taped, tacked or glued to the walls, windows or furniture, and NO glitter or confetti of any kind. Use of these items will incur an additional \$150 clean up fee.

# The Appelizers

These options are served buffet style, and are in addition to the Main Event menu.

## CHARCUTERIE PLATTER

A refined display of assorted domestic cheeses, cut vegetables, olives, sliced fruit, crackers & mustard

\$150 feeds up to 30 guests

# SPANAKOPITA & TIROPITA

Traditional Greek spinach & feta cheese pie and cheese & egg pie in crispy phyllo crust in mini-triangle size for the perfect bite size

\$150 feeds up to 30 guests

#### MONDO MEATBALLS

Hearty bowl 'o meatballs - choose Italian or Swedish!

\$100 feeds up to 30 guests

# **BBQ WINGS**

A mix of drums and flats with dressing to dip

\$125 feeds up to 30 guests

# PAPPAS CRAB DIP

Maryland recipe with cream cheese and Old Bay mixed with blue crab meat and cheddar cheese, served with baked pita

\$150 feeds up to 30 guests

# MINI CRAB BALLS

A 2oz version of our famous crab cakes!

\$5 per cake - order as many as you like!

### **BACON WRAPPED SCALLOPS**

Large plump bay scallops wrapped in bacon and baked until golden

\$180 feeds up to 30 guests

# SHRIMP COCKTAIL PLATTER

A classic cold shrimp with tails on platter!

\$180 feeds up to 30 guests

# he Main Even

**\$34.99** per person plus 6% MD state sales tax and 20% gratuity added to each guest.



Garden salad with dressings and soft beverages are included

#### Pre-select four:

# 8oz Pappas Crab Cake +\$1

our award winning family recipe

8oz NY Strip Steak +\$2

our finest 100% black angus beef

Broiled Salmon seasoned with herbs, lemon and butter

Broiled Orange Roughy in a delicate lemon butter sauce

# **Chicken Parmigiana**

in a marinara sauce served over linguini

#### Chicken Marsala

in a mushroom Marsala wine sauce

#### **Chicken Francaise**

in a white wine, lemon, butter sauce

#### Pasta Primavera

mixed vegetables in light lemon butter sauce



#### Pre-select two:

French Fries | Baked Potato (butter & sour cream provided) Mashed Potatoes | Scalloped Potatoes | Roasted Potatoes

Green Beans (choose: almondine, buttered, or mediterranean) | Broccoli | Glazed Carrots | Buttered Corn | Coleslaw | Pickled Beets | Apple Sauce | Vegetable Medley



Pre-select one:

Fresh Fruit Platter

Pappas Housemade Rice Pudding

Assorted Seasonal Sliced Fruit Pie

Assorted Bite Sized Finger Pastries & Petit Fours



Your party will have a dedicated bartender for 3 hours during your contractual stated times.

# **BAR TYPES PICK ONE:**

- A. **Cash Bar**: Full bar availability: Liquor, Domestic & Imported Beers, House Wines. Guests pay on their own for their drinks
- B. **Tab Bar:** Choose bar tier (see below). Event host assumes responsibility for full bar tab payment at end of function which will include taxes and gratuity.
- C. **Limited Bar:** Choose bar tier (see below). Event host assumes responsibility for price per person rate depending on tier chosen below on contract. Every person over the age of 21 is included in this rate whether they consume or not. No exceptions.

# **BAR TIERS PICK ONE:**

#### **Option 1: Rail Bar**

(Tab/cash = \$8 /drink, or limited = \$24++ per person)

House vodka, whiskey, gin, rum, tequila, amaretto, Triple sec, vermouth, soda, orange/pineapple juice, domestic beer\*, house wines\*

# **Option 2: Call Bar**

(Tab/cash = \$10 /drink, or limited = \$29++ per person)

Call Brands: Vodka, Rum, Gin, Whiskey, Tequila, Irish Cream, Kahlua, domestic & imported beer\*, house wines\*

# **Option 3: Premium Bar**

(Tab/cash = \$12/drink, or limited = \$39++ per person)

Premium Brands: Vodka, Rum, Gin, Whiskey, Tequila, Bourbon; Grand Marnier, domestic & imported beer\*, house wines\*

# Option 4: Beer/Wine Only

- a. Cash or tab bar each (plus gratuity):
- b. Domestic Beer, Imported Beer, House Wines c. Limited Beer/Wine Bar: \$22++ per person plus taxes & gratuities
- \* Domestic Beers (\$4): National Bohemian, Bud Light, Coors Light, Miller Lite, Yuengling

  \* Imported/Craft Beers (\$6): Corona, Heineken, Stella Artois, Sam Adams Boston Lager

  \*House Wines (\$9): Chardennay Dinet Crigio, Sauvignen Plans, Messate, White Zinfandel
- \*House Wines (\$8): Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, White Zinfandel, Pinot Noir, Cabernet, Merlot