



Town Hall Private Dining Lunch Information

ROOM DESCRIPTION

The room is on the second floor of our building, and is completely private. There is a small foyer that can be used for pre lunch cocktails and hors d'oeuvres. Groups of 25 or fewer can be seated at separate round tables or one long table. Groups of over 25 people will be seated at separate round tables. If you have special set up requirements, including audio visual needs, please advise us prior to reserving the room.

HOURS

Monday to Friday 11:30 - 2:30

GUARANTEE

Attendance must be confirmed (5) days in advance, prior to event date. This number will be considered your guarantee. Changes made after (5) days will be accommodated to the best of our ability. The guaranteed number of guests or the final number of guests, depending on whichever is greater, will be the per person charge times menu price. Beverage is based on consumption.

PRIVATE DINING ROOM CAPACITY/MINIMUM

Capacity: Seated Lunch - 40, Cocktail Reception - 80
\$1,000 food and beverage minimum, non-inclusive of tax or gratuity.

TOWN HALL BUYOUT CAPACITY/MINIMUM

Capacity: Seated Lunch - 120, Cocktail Reception - 300
\$7,500 food and beverage minimum Monday - Friday
The above minimum is not inclusive of tax or gratuity.

Holiday Season

Private Dining Room

\$1,000 Lunch food and beverage minimum, non-inclusive of taxes or gratuity.

Buy Out

\$8,500 food and beverage minimum Monday - Friday
The above minimum is not inclusive of tax or gratuity.

TAX

9.5%

PARKING

Town Hall does not offer valet. There is a parking lot between Howard and Mission on Beale and a lot on the corner of Howard and First. Metered street parking is available during the day and is free after 6:00 pm and on Sundays.

PAYMENT

Full payment is due upon conclusion of all lunches unless pre-paid in advance. MasterCard, Visa, Diners Club, and American Express cards are accepted. Town Hall does not accept personal checks.

SERVICE CHARGE

A 20% service will be added to your bill.

ADDITIONAL SERVICES

Audio/visual equipment, floral arrangements, photography, wine pairings, and other special arrangements can be made with at least five (5) days advance notice.

MENU TITLE

Personalized menus will be printed for your guests with company name or message. Please provide us with your menu title.

BEVERAGES

All beverages including wine, liquor, non-alcoholic beverages, coffee, and tea are charged at cost. We ask that you pre-select one to two red and white wines. Town Hall requires at least five (5) days notice for wine requests to ensure availability. A standard or premium cocktail bar will be provided at no additional cost and will be charged based on consumption. Specialty drinks are not available in the private dining room.

CORKAGE

Corkage is applied to wines not purchased from Town Hall. There is a five bottle limit and corkage is \$20 per 750ml bottle.

MENUS

Town Hall offers (2) menu options for prix fixe lunch – please start by selecting the option, and then select the appetizers, entrées, and desserts that correspond with that option. Due to seasonal availability, course options are subject to change. The prices below reflect cost for food only.

Menu Option 1 3 courses \$35.00 per person

Menu Option 2 3 courses \$45.00 per person

HORS D’OEUVRES

A selection of tray passed hors d'oeuvres for pre-Lunch receptions is available at an additional cost. **Please see Page 3 for details.**



Tray Passed Hors d' Oeuvres Menu

Fried shrimp with sherry wine remoulade
Potato latke with smoked salmon and crème fraiche
Roasted veal herb meatballs with green peppercorn sauce
Baked Bienville oysters
Tuna tartare with Tabasco aioli on a crispy wonton
Chicken and bechamél fritters
Seasonal soup shooters (available vegetarian)
Smoked short rib with sunchoke puree
Mac n' cheese croquettes
Mini crab cakes with red pepper aioli
Seasonal vegetable paninis
Selection of three \$20 per person
or
Selection of four \$25 per person

Seafood Bar on Ice

Oysters on the half shell
Poached shrimp
Steamed mussels
Served with cocktail sauce and champagne mignonette
Market price

Artisan Cheese Selection

Served with sliced baguette and seasonal fruit
Priced according to length of service

Assorted Crudités

Seasonal selection served with house made Ranch dressing
\$5 per person



Menu Option 1

First Course - Please Select One

Soup of the day

Roasted baby beets with frisée, shaved fennel, goat cheese and champagne vinaigrette

Butter lettuce salad with candied walnuts and blue cheese dressing

Organic mixed greens with herbs, seasonal fruit and champagne vinaigrette

Lemon cucumber and heirloom tomato salad, feta cheese, niçoise olives, lemon vinaigrette

Entrée - Please Select Two

Town Hall's sandwich of the day

Blackened Atlantic salmon with white corn maque choux, okra, red wine sauce

Grilled chicken paillard salad with butter lettuce, avocado, bacon and whole grain mustard dressing

Roast pork loin with Yukon gold potatoes, baby spinach, Manila clams and lemon parsley glaze

Seasonal vegetable risotto, shaved parmesan and truffle oil

Dessert - Please Select One

Butterscotch and chocolate pot de crème

Brown butter pound cake, roasted apricots and raspberries, apricot ice cream and almond krokant

Campfire s'mores tart, Scharffenberger chocolate, salted caramel marshmallow, house made grahams

Dish of seasonal ice cream or sorbet with chef's cookie selection

\$35.00 per person



Menu Option 2

First Course - Please Select Two

Soup of the day

Tuna tartare with fried green tomato and green onion Tabasco vinaigrette

Roasted baby beets with frisée, shaved fennel, goat cheese and champagne vinaigrette

Butter lettuce salad with candied walnuts and blue cheese dressing

Organic mixed greens with herbs, seasonal fruit and champagne vinaigrette

Lemon cucumber and heirloom tomato salad, feta cheese, niçoise olives, lemon vinaigrette

Entrée - Please Select Two

Town Hall's sandwich of the day

Blackened Atlantic salmon with white corn maque choux, okra, red wine sauce

Grilled chicken paillard salad with butter lettuce, avocado, bacon and whole grain mustard dressing

Roast pork loin with Yukon gold potatoes, baby spinach, Manila clams and lemon parsley glaze

Seasonal vegetable risotto, shaved parmesan and truffle oil

Dessert - Please Select Two

Butterscotch and chocolate pot de crème

Brown butter pound cake, roasted apricots and raspberries, apricot ice cream and almond krokant

Campfire s'mores tart, Scharffenberger chocolate, salted caramel marshmallow, house made grahams

Dish of seasonal ice cream or sorbet with chef's cookie selection

\$45.00 per person