



Luncheon Buffets

2023 Pricing

Requires a minimum of 35 adult guests

200.00 private room charge required

Please Add 6% Sales Tax and 20% taxable Service Charge to All pricing

All Buffets are available with a beginning time between 11am and 2pm

Luncheon Buffets include:

Coffee, Hot Tea

Unsweetened Iced Tea

Lemonade

Soup and Sandwiches

\$20.95 per Person

One Soup Choice

Mixed Garden Salad with Balsamic Vinaigrette and Ranch Dressings

Slider Sandwiches – Pork BBQ and Cheese Steak

Ranch Seasoned Fries

Minted Fruit Salad

Soup & Wrap

19.95 per Person

One Soup Choice

Crisp Caesar Salad with toppings- grilled chicken, black olives, croutons, tomatoes, shredded mozzarella, parmesan and mushrooms

Assortment of Wraps- Ham, Turkey, Chicken, Caesar and Vegetable

Fresh Fruit Display

Nachos Chips & Salsa

Soup Choices

Tomato Bisque

Chicken Corn

Beef Vegetable

Potato Leek

Butternut Squash

The Garden Party

\$24.95 per Person

Baby Spinach Salad with Orange Segments, Candied Walnuts and Red Onion,
Poppy Seed Vinaigrette
Fresh Rolls and Butter
Lemon Basil Grilled Chicken Breast with Champagne Butter Sauce
Apricot Salmon
Roasted Red Skinned Potatoes
Mixed Vegetable Medley

Down by the River

\$25.95 per Person

Crisp Caesar Salad
Fresh Rolls and Butter
Pan Seared Chicken with Marsala Wine Sauce
Char Grilled Flank Steak with Grape Tomatoes & Wild Mushroom Sauce
Roasted Fingerling Potatoes
Steamed Green Beans



**Please keep in mind that all menus can be customized to
your individual tastes or dietary needs**

**Menu items are subject to changed based on availability
from our food vendors**

Terms of Agreement

1. A non-refundable deposit of 250.00 is expected for groups of 150 or less at the time of booking.
A non-refundable deposit of 500.00 is expected for groups of 150 or more at the time of booking.
Full payment is expected the day of the event by cash or check. The price per person does not include 6% PA sales tax or 20% taxable service charge- which is not a gratuity.
If using a credit card, a 3.4% convenience fee will be added.
2. Menu selection, room arrangements and all other details must be received thirty days prior to the event.
3. A fairly accurate guest count should be estimated at the time of booking.
The host agrees to inform two weeks before the event and again five business days before the event of a guaranteed number of guests. If more than a 20% decrease in the count is made from original approximate count, an increase in price per person may occur, other room assignments be made, and menus may need to be adjusted.
For Buffet Menus, a minimum of thirty-five (35) adult guests is required.
For Served Menus, a minimum of twenty (20) adult guests is required.
4. Prices are subject to change up to 90 days prior to any function based on market fluctuation.
Menu items are subject to change up to 90 days prior to any function based food availability.
5. Valid ID is required for all guests consuming alcoholic beverages. Anyone without ID and whose age is determined to be questionable will be denied service regardless of age.
Fireside Tavern reserves the right to request ID from anyone seen consuming alcohol and will ask anyone to leave the function for violation of the law and property policies.
Fireside Tavern reserves the right to deny alcohol when deemed appropriate.
6. There is a bartender fee of 100.00 for a three-hour event. Bar packages can vary from cash bar, open bar, or a variation of both.
7. Smoking is not permitted in any indoor areas
8. The Fireside Tavern agrees to assume the responsibility for the staff and equipment.
The host agrees to assume responsibility for any and all damages caused by any guests, invitee, hired vendors, or other person attending the function.
9. A cleaning fee may be applied to the invoice for and of the following, but not limited to: glitter, flower petals, feathers, or bird seed used in the building.
10. No outside food or beverage is permitted unless arranged with a manager ahead of time.
All remaining food provided by Fireside Tavern is property of Fireside Tavern and cannot be taken off premise due to liability.
11. Multiple entrées for a served meal - Some form of entrée indication is required at the guest table, such as coded name tags, or colored tickets. This will enable better service.
A third entree selection for a served meal is an additional 3.00 per person.
Multiple Desserts for a served meal- An additional dessert option is an additional 1.00 per person. The higher price prevails for two separate desserts.
12. All events are based on three (3) assigned hours.
Additional hours for the Lancaster and Fulton rooms are 150.00 per hour.
Additional hours for the Willows ballroom will be given by quote.
The host agrees to begin the event as close to the scheduled time as possible.
13. China, glassware, flatware, tables, chairs, and house linens are provided by Fireside Tavern and included in the cost per person.
14. All cancellation notices shall be written and will be effective on the date of receipt by The Fireside Tavern.

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