



Private Dining & Catering Menu

Welcome

At Tin Roost, there is always room to be inspired. When everyone gathers for a meal, a meeting, or matrimony, it means enjoying what's in front of you and who's around you.

Our restaurant provides stunning views and has a spectacular selection of craft beer, cocktails, and dining options. We specialize in a variety of on-site private events and off-site catering that serves those who truly want an unforgettable experience.

Whatever your event entails, you will be sure to remember the food, company, and the relentless hospitality that comes with your experience.

.....

Tin Roost has a dedicated Event Coordinator and Banquet Captain who will take charge of every last detail to make your event seamless.

From the time you book your private event space or catering services until the final goodbyes are made, our Events Team will cater to your every need. Consultations, menu tasting, and professional guidance are available upon request.

Executive Menu

All prices are subject to service fee and sales tax.

Available Monday-Friday until 4pm.

SELF-SERVE BEVERAGE STATION

Fresh Coffee & Hot Tea | \$3.50 per person

Assorted Fruit Juices | \$3.50 per person

Non-Alcoholic Beverage Package | \$5 per person

Includes unlimited coffee, juices, iced tea, sodas

WORKING LUNCH | \$20 per person

Includes 1 Snack Platter and the Pick 2 Lunch for the group.

SNACK PLATTERS

Blueberry Muffin Platter | \$24

Biscuits, Jam, & Butter | \$30

Fresh Fruit Platter | \$60 GF V

Yogurt & Granola | \$48

Cookies | \$24

Pick 2 Lunch | \$12 per person

Includes 2 items below. Add-ons can be included for additional charge.

HALF SALAD

Simple Salad GF V

Caesar GF

Greek GF

HALF BOWL

Mac & Cheese

Jambalya

Tomato Soup

Soup of the Day

HALF SANDWICH

Turkey Club GF

Pulled Pork GF

Grilled Cheese

Meatball Sub

Cuban

Korean Steak (+2)

ADD-ONS

Mac Salad | \$4

Fries | \$4

Fruit | \$5 GF V

Mac & Cheese | \$6

Cookie | \$1

.....
: Ask about A/V options for your meetings. :
.....

Plated Meal

Custom limited menu. Must pre-order for over 20 guests.

Casual: Host selects 1 salad, 3 sandwiches,
1 side (fries or macaroni salad), and 1 dessert. | \$30

OR

Formal: Host selects 1 salad, 3 entrées, 1 side, and 1 dessert. | \$40

Guests will select a sandwich or entrée option.

SALADS

Simple Salad GF V

Caesar GF

Greek GF

SANDWICHES

Roost Burger GF

Standard Sandwich GF

(Burger or Chicken)

Pulled Pork GF

Turkey Club GF

Cuban

Korean Steak (+2)

DESSERTS

New York Cheesecake GF

Chocolate Brownie

Apple Crisp

ENTRÉES

Voodoo Chicken GF

Jambalaya GF

Chow Mein V

Pasta Primavera

Salmon (+6)

Bourbon Steak Frites (+8)

SIDES

Mac & Cheese

Mashed Potatoes GF

Blackened Broccoli GF V

Macaroni Salad

Street Corn GF

Fries GF V

Fruit

KIDS MEALS | \$6

10 and under. Served with fries or fruit.

Mac & Cheese
Chicken Tenders
Cheeseburger GF

Grilled Cheese
PB&J
Chicken Quesadilla

Family Style

Custom limited menu. Add A-La-Carte items for additional charge.

Choose 1 appetizer, 1 salad, 1 entrée, 1 side, 1 dessert. | \$40

Choose 1 appetizer, 1 salad, 2 entrées, 2 sides, 1 dessert. | \$50

Minimum of 10 guests.

APPETIZERS

Fried Pickles
Fried Mozzarella Sticks
Truffle Fries
Brussels Sprouts **V**
Red Pepper Hummus **GF**
Spinach Artichoke Dip
Calamari

SALADS

Simple Salad **GF V**
Caesar **GF**
Greek **GF**

ENTRÉES

Voodoo Chicken **GF**
Jambalaya **GF**
Chow Mein **V**
Pasta Primavera
Salmon (+6)
Bourbon Steak Frites (+8)

SIDES

Mac & Cheese
Mashed Potatoes **GF**
Blackened Broccoli **GF V**
Macaroni Salad
Street Corn **GF**
Fries
Fruit **GF V**

DESSERTS

New York Cheesecake **GF**
Chocolate Brownie
Apple Crisp

ADD-ONS

Extra Appetizer | \$2/person
Extra Salad | \$2/person
Extra Entrée | \$3/person
Extra Side | \$2/person
Extra Dessert | \$2/person

Platters

A-la-carte buffet-style.

Per dozen servings.

APPETIZERS

Red Pepper Hummus ^{GF}	60
Fried Mozzarella Sticks	48
Fried Pickles	48
Truffle Fries	48
Brussels Sprouts ^V	45
Spinach Artichoke Dip	55
Calamari	72
Chicken Wings (Traditional or Boneless)	75
Crudités Platter ^{GF}	25
Cheese Board ^{GF} Starts at	40

SALADS

Simple Salad ^{GF V}	40
Caesar ^{GF}	45
Greek ^{GF}	45
Chicken Tortilla Salad	95

SANDWICHES

Standard Burger ^{GF}	72
Chicken Sandwich ^{GF}	72
Pulled Pork Sandwich	72
Grilled Cheese	60
Turkey Club ^{GF}	75
Cuban	72
Meatball Sub	72

SIDES

Macaroni Salad	48
Fruit ^{GF V}	60
Stree Corn ^{GF}	60
Mashed Potatoes ^{GF}	48
Blackened Broccoli ^{GF}	48
Mac & Cheese	55

ENTRÉES

Chow Mein ^{GF}	
Vegetarian	108
Chicken	136
Shrimp	148
Jambalaya ^{GF}	144
Chicken Alfredo	144
Pasta Primavera	120
Voodoo Chicken ^{GF}	144
Salmon	144
Bourbon Steak Frites	160

DESSERTS

Chocolate Brownie	45
Strawberry Cheesecake ^{GF}	45
Apple Crisp	45

Buffet

Buffet-style packages.

Refillable for 1 hour and 30 minutes.

All-American Buffet | \$25

Fried Pickles

Choose 1: Standard Burger OR Pulled Pork Sandwich

Mac & Cheese

Fruit

Choose 1: Chocolate Brownie, Strawberry Cheesecake, Apple Crisp

Italian Buffet | \$35

Choose 1: Simple Salad, Caesar Salad

Chicken Alfredo

Pasta Primavera

Garlic Bread

Blackened Broccoli

Choose 1: Chocolate Brownie, Strawberry Cheesecake, Apple Crisp

The Works | \$45

Choose 1: Simple Salad, Caesar Salad

Choose 1: Voodoo Chicken, Salmon, Bourbon Steak Frites

Mac & Cheese

Mashed Potatoes

Blackened Broccoli

Choose 1: Chocolate Brownie, Strawberry Cheesecake, Apple Crisp

.....
: Ask about our Beverage Packages! :
.....

Brunch

All prices are subject to service fee and sales tax.

Available Saturday-Sunday 9am-2pm.

PLATTERS

Scrambled Eggs <small>GF</small>	48
Bacon, Ham, or Sausage Links	48
Home Fries	48
Biscuits & Gravy	72
Pancakes (Plain, Chocolate Chip, Blueberry)	72
Cronuts	72
Blueberry Muffins	24
Biscuits, Jam, & Butter	30
Fresh Fruit <small>GF V</small>	60
Yogurt & Granola	48

SELF-SERVE BEVERAGE STATION

Fresh Coffee & Hot Tea | \$3.50 per person

Assorted Fruit Juices | \$3.50 per person

Non-Alcoholic Beverage Package | \$5 per person

Includes unlimited coffee, juices, iced tea, sodas

Catering

PICK-UP CATERING

Our catering staff will assist with your order and arrange for your food to be packaged for pick up at our restaurant.

DROP-OFF CATERING

Our catering staff will deliver to your venue. \$200 minimum food order. Mileage charges will apply to deliveries of more than 25 miles.

FULL SERVICE CATERING

Our catering staff will deliver, set up, and serve your event. \$500 minimum food order. Mileage charges will apply to deliveries of more than 25 miles.

OFF-SITE SERVERS & BARTENDERS

Tin Roost offers top of the line servers and bartenders to cater to all your needs. Servers and bartenders are \$25 per hour, per person. Tax and gratuity not included.

At least 48 hours notice is preferred on all deliveries.

Dietary restrictions can be accommodated.

Plates, plasticware, and napkins provided at \$1/person.

20% service fee is added to all orders.

**FOLLOW US!
@TINROOST**

**BOOK YOUR
NEXT EVENT
OR CATERING**

EMAIL US: events@tinroost.com

CALL US: 319-626-2331

VISIT US: 840 W Penn St North Liberty, IA

Event Spaces

BOARDROOM

The Boardroom accommodates up to 18 people and offers an intimate experience with your guests. From brunches, business meetings, and wedding festivities, this room will be a quaint location with all the amenities. Includes a hand-built wooden table, large windows, and a big screen television for your A/V needs.

INVESTMENT

Every Day | \$300/2 hours

SELECT MENUS

Executive Menu

Plated

Platters

WEST WING PATIO

The Coop boasts a beautiful outdoor patio. Venture out to view the stunning greenery surrounding walkways and a large stone bridge overlooking the pond. Enjoy outdoor seating for 35 guests, lounge sets, televisions, and a fire pit to cozy up to with a night cap.

INVESTMENT

Every Day | \$1500/2 hours

SELECT MENUS

Executive Menu

Plated

Platters/Bufferet

Family Style

To reach the event space food and beverage minimums, you may apply anything on our private dining menu, alcoholic beverage packages, and soft drinks. After reaching the minimum, the only additional cost is sales tax and automatic 20% gratuity for your dedicated servers and bartenders.

Event Spaces

COOP

The Coop seats up to 80 people and fits 100 people standing. It offers a modern finish and is enclosed by a glass garage door to create a comfortable and private atmosphere for rehearsal dinners, networking, bridal showers, corporate outings, family affairs, and more.

INVESTMENT

Monday-Friday AM | \$500

Monday-Thursday PM | \$1000

Saturday AM | \$1000

Friday-Saturday PM | \$2000

Sunday AM | \$1500

Sunday PM | \$1000

SELECT MENUS

Executive Menu

Plated

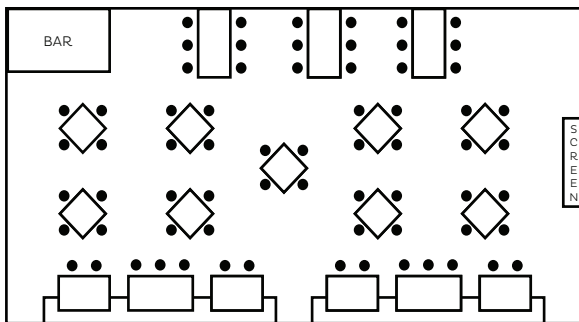
Platters/Buffer

Family Style

SEATING ARRANGEMENTS

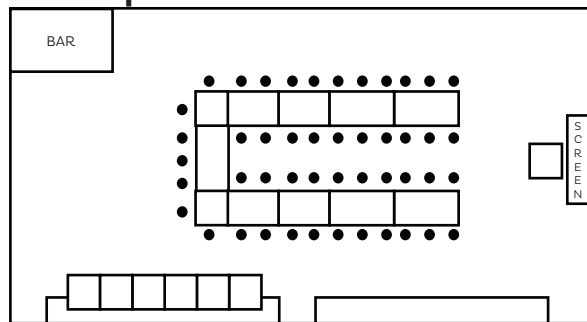
Standard

Seats 82



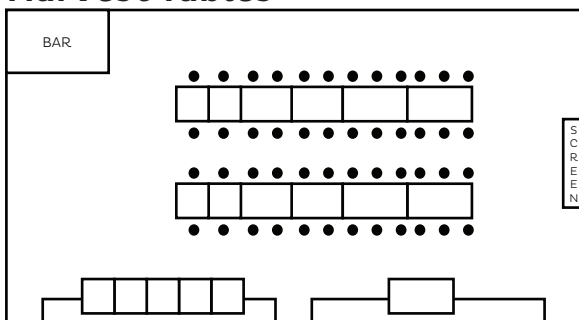
U-Shape

Seats 47



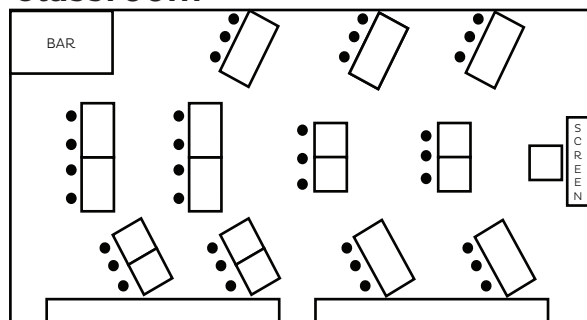
Harvest Tables

Seats 48



Classroom

Seats 35





events@tinroost.com • (319) 626-2331 • www.tinroost.com