

# PRIVATE DINING MENU





# WELCOME

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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.

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Tin Roost has a dedicated Event Coordinator 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.

**Give us a shout when you're ready to start planning!**

**CALL US** (319) 626-2331

**EMAIL US** [events@tinroost.com](mailto:events@tinroost.com)

**VISIT US** 840 W Penn St, North Liberty, IA

# EXECUTIVE MENU

Available Monday-Friday until 2pm. Per person pricing.

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## WORKING LUNCH | \$20

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

### -A-LA-CARTE SNACK PLATTERS-

Lemon Poppyseed Muffins | \$22

Biscuits, Jam & Butter | \$30

Fresh Fruit **GF** **V** | \$45

Yogurt & Granola | \$54

Chocolate Chip Cookies | \$24

## PICK TWO | \$12

Host may choose up to 3 combinations. Guests may not order two options from the same category. Groups exceeding 20 guests must pre-order.

### - SALADS -

#### Simple Salad

Mixed Greens, Cucumber, Tomato, Red Onion, Crouton, Choice of Dressing

#### Caesar Salad

Kale, Arugula, Brussels Sprouts, Herbed Crumb, Lemon, Parmesan, Caesar Dressing

#### Greek Salad

Mixed Greens, Feta, Kalamata Olive, Red Onion, Tomato, Cucumber, Greek Dressing

### - HALF SANDWICH -

#### Pulled Pork

Local House-Smoked Iowa Pork, House-Made Honey Chipotle BBQ, Pickle

#### Turkey Club

Roasted Turkey, Bacon, Lettuce, Tomato, Provolone, Garlic Aioli, Sourdough

#### Grilled Cheese

Cheddar, Mozzarella, Sourdough

#### Chicken Caesar Wrap

Grilled Chicken, Parmesan, Caesar Mix, Caesar Dressing

#### Chicken Tinga Burrito

Pulled Chicken, Cilantro Lime Rice, Mixed Greens, Guacamole, Salsa

### - SMALL BOWL -

Mac & Cheese

Jambalaya

Tomato Soup

Soup of the Day

# BUFFET MENU

Refillable for 1 hour and 30 minutes. Per person pricing.

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## ALL-AMERICAN BUFFET | \$25

Choose 1 Salad

Choose 1: Standard Burger OR Chicken Sandwich OR Pulled Pork Sandwich

Choose 2 Sides

Choose 1 Dessert

## ITALIAN BUFFET | \$35

Choose 1 Salad

Pasta Primavera

Garlic Bread

Choose 2 Sides

Choose 1 Dessert

## THE WORKS | \$45

Choose 1: Simple Salad OR Caesar

Choose 1: Voodoo Chicken OR Salmon OR Bourbon Steak

ADD Entree +5

Choose 3 Sides

Choose 1 Dessert

## WALKING TACO & NACHO BAR | \$24

Doritos, Tortilla Chips, Ground Beef, Chicken Tinga, Carnitas, Shredded Lettuce, Tomatoes, Shredded Cheese, Cheese Sauce, Jalapeño, Onion, Salsa, Sour Cream

## MAC & CHEESE BAR | \$24

House-Made Mac & Cheese, Pulled Pork, Grilled Chicken, BBQ Sauce, Buffalo Sauce, Onion Strings, Green Onion

ADD Breaded Chicken +\$4

<p><b>KIDS MEALS   \$6.95</b> <b>12 and under.</b> <b>Served with fries or fruit.</b></p>	<p>Mac &amp; Cheese Chicken Tenders Cheeseburger</p>	<p>Grilled Cheese PB&amp;J Chicken Quesadilla</p>
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# PLATTERS

Per dozen servings. Per platter pricing.

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## APPETIZERS

### Fried Pickles | \$58

Served with House-Made Ranch, Chives

### Truffle Fries | \$48

Truffle Oil, Parmesan, Chives

### Jalapeño Poppers | \$75

Breaded & Fried Jalapeño Halves, Cream Cheese Filling, Served with House-Made Ranch

### Hot Honey Brussels Sprouts <sup>GF</sup> | \$58

Dragon Sauce, Sesame, Pistachio

### Fried Mozzarella Sticks | \$64

Served with House-Made Marinara Sauce

### Spinach Artichoke Dip | \$68

Parmesan, Bread Crumbs, Tortilla Chips, Pita Bread, Chives

### Pretzel Bites | \$55

Served with House-Made Cheese Sauce

### Meatballs | \$60

Choice of BBQ or Marinara Sauce

### Traditional Chicken Wings | \$60

Choice of Sweet BBQ, Chipotle Honey BBQ, Buffalo, or Dragon Sauce, Served with Ranch

### Boneless Chicken Wings | \$40

Choice of Sweet BBQ, Chipotle Honey BBQ, Buffalo, or Dragon Sauce, Served with Ranch

### French Onion Dip | \$30

Sour Cream, Caramelized Onion, House-Made Potato Chips

### Cheese Board | \$24

Assorted Cheeses & Crackers

### Grazing Charcuterie Board | \$60

Italian Salami, Black Pepper Salami, Coppa, Prosciutto, Pepper Jack, Cheddar, Havarti, House Smoked Almonds, Dry Apricots, Crackers, Cornichons, Pickles Fresnos

## SALADS

### Simple Salad <sup>GF</sup> <sup>V</sup> | \$45

Mixed Greens, Cucumber, Tomato, Red Onion, Crouton, Choice of Dressing

### Caesar <sup>GF</sup> | \$45

Kale, Arugula, Brussels Sprouts, Herbed Crumb, Lemon, Parmesan, Caesar Dressing

### Greek <sup>GF</sup> | \$45

Mixed Greens, Feta, Kalamata Olive, Red Onion, Tomato, Cucumber, Greek Dressing

### Chicken Tortilla Salad | \$80

Mixed Greens, Corn, Beans, Avocado, Jack Cheese, Tomato, Chipotle Ranch

## SANDWICHES

### Standard Burger <sup>GF</sup> | \$68

Choice of Cheese, Lettuce, Tomato, Pickle

### Standard Chicken Sandwich <sup>GF</sup> | \$68

Choice of Cheese, Lettuce, Tomato, Pickle

### Pulled Pork <sup>GF</sup> | \$68

Local House-Smoked Iowa Pork, House-Made Honey Chipotle BBQ, Pickle

### Grilled Cheese | \$40

Cheddar, Mozzarella, Sourdough

### Turkey Club <sup>GF</sup> | \$75

Roasted Turkey, Bacon, Lettuce, Tomato, Provolone, Garlic Aioli, Sourdough

### Chicken Caesar Wrap | \$55

Grilled Chicken, Parmesan, Caesar Mix, Caesar Dressing

## PLATTERS

Per dozen servings.

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### ENTREES

#### Jambalaya <sup>GF</sup> <sup>V</sup> | \$115

Chicken, Shrimp, Andouille Sausage, Red & Green Pepper, Onion, Tomato, Rice, Green Onion

#### Chow Mein <sup>V</sup> | \$90

Crispy Noodles, Snap Peas, Broccoli, Red Pepper, Cabbage, Green Onion

#### Add Chicken | \$110

#### Add Shrimp | \$125

#### Pasta Primavera | \$95

Spirals, Marinara Cream Sauce, Spinach, Mushroom, Tomato, Crushed Red Pepper

#### Add Chicken | \$115

#### Add Shrimp | \$130

#### Voodoo Chicken <sup>GF</sup> | \$115

Grilled Deboned Chicken, Hot Sauce, Chives

#### Salmon <sup>GF</sup> | \$150

Grilled Salmon, Herb Butter

#### Bourbon Steak | \$145

Bourbon Marinated Steak, Au Jus, Herb Butter

### SIDES

#### Blackened Broccoli <sup>GF</sup> <sup>V</sup> | \$42

#### Cilantro Lime Rice <sup>GF</sup> <sup>V</sup> | \$38

#### Fresh Fruit <sup>GF</sup> <sup>V</sup> | \$45

#### Mac & Cheese | \$45

#### Macaroni Salad | \$35

#### Mashed Potatoes <sup>GF</sup> | \$52

### DESSERTS

#### Chocolate Brownie | \$45

#### New York Cheesecake <sup>GF</sup> | \$50

#### Chocolate Chip Cookies | \$24

## BRUNCH PLATTERS

Available Saturday & Sunday  
9am-2pm. Per dozen servings.

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#### Scrambled Eggs | \$45

#### Bacon | \$45

#### Sausage | \$26

#### Home Fries | \$25

#### Pancakes | \$36

Choice of Plain, Chocolate Chip, or Blueberry, Served with Whipped Butter & Maple Syrup

#### Biscuits & Gravy | \$50

Sausage Gravy, House-Made Biscuits

#### Lemon Poppyseed Muffins | \$22

House-Made Muffins, Served with Butter

#### House Biscuits | \$30

Served with Jam & Butter

#### Yogurt & Granola | \$54

Vanilla Yogurt, Honey Nut Granola, Berries

#### Fresh Fruit | \$45

Cantaloupe, Honey Dew, Pineapple, Blueberries

#### Sweet Potato Hash | \$50

Spiced Roasted Sweet Potato, Bell Pepper, Onion, Kale, Sunny Eggs, Pepitas, Spicy Pesto Aioli

#### Add Sausage | \$60

#### Breakfast Burritos | \$52

Eggs, Sausage, Cheese, Flour Tortilla

#### French Toast | \$55

Berries & Cream, Maple Syrup, Powdered Sugar

#### Breakfast Pizza | \$20

Egg, Sausage, Cheese

# PLATED MENU

Per person pricing. Groups exceeding 20 guests must pre-order.

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## CASUAL PLATED | \$30

Host selects 1 salad, 3 sandwiches, 1 side (fries or mac salad), 1 dessert.

## FORMAL PLATED | \$40

Host selects 1 salad, 3 entrees, 1 side, 1 dessert.

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### SALADS

#### Simple Salad <sup>GF V</sup>

Mixed Greens, Cucumber, Tomato, Red Onion, Crouton, Choice of Dressing

#### Caesar <sup>GF</sup>

Kale, Arugula, Brussels Sprouts, Herbed Crumb, Lemon, Parmesan, Caesar Dressing

#### Greek <sup>GF</sup>

Mixed Greens, Feta, Kalamata Olive, Red Onion, Tomato, Cucumber, Greek Dressing

### SANDWICHES

#### Roost Burger <sup>GF</sup>

Two Smashed Beef Patties, Bacon, Havarti Cheese, Pickle, Truffle Parm Aioli, Egg Bun

#### Standard Burger <sup>GF</sup>

Choice of Cheese, Lettuce, Tomato, Pickle

#### Standard Chicken <sup>GF</sup>

Choice of Cheese, Lettuce, Tomato, Pickle

#### Pulled Pork <sup>GF</sup>

Local House-Smoked Iowa Pork, House-Made Honey Chipotle BBQ, Pickle

#### Turkey Club <sup>GF</sup>

Roasted Turkey, Bacon, Provolone, Garlic Aioli, Lettuce, Tomato, Sourdough

#### Chicken Caesar Wrap

Grilled Chicken, Parmesan, Caesar Mix, Caesar Dressing

### ENTREES

#### Jambalaya <sup>GF</sup>

Chicken, Shrimp, Andouille Sausage, Red & Green Pepper, Onion, Tomato, Rice, Green Onion

#### Chow Mein <sup>V</sup>

Crispy Noodles, Snap Peas, Broccoli, Red Pepper, Cabbage, Green Onion

#### Pasta Primavera

Spirals, Marinara Cream Sauce, Spinach, Mushroom, Cherry Tomato, Crushed Red Pepper

#### Voodoo Chicken

Grilled Deboned Chicken, Hot Sauce, Garlic

#### Salmon (+\$6) <sup>GF</sup>

Grilled Salmon, Herb Butter

#### Bourbon Steak (+\$8)

Bourbon Marinated Steak, Au Jus, Herb Butter

### SIDES

#### Blackened Broccoli <sup>GF V</sup>

#### Cilantro Lime Rice <sup>GF V</sup>

#### French Fries

#### Fresh Fruit <sup>GF V</sup>

#### Mac & Cheese

#### Macaroni Salad

#### Mashed Potatoes <sup>GF</sup>

### DESSERTS

#### Chocolate Brownie

#### New York Cheesecake <sup>GF</sup>

#### Chocolate Chip Cookies



# FAMILY STYLE MENU

Per person pricing. Minimum of 12 guests.

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## CASUAL FAMILY STYLE | \$40

Host selects 1 appetizer, 1 salad, 1 entrée, 1 side, 1 dessert.

## FORMAL FAMILY STYLE | \$50

Host selects 1 appetizer, 1 salad, 2 entrées, 2 sides, 1 dessert.

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### APPETIZERS

#### Fried Pickles

Served with House-Made Ranch, Chives

#### Truffle Fries

Truffle Oil, Parmesan, Chives

#### Brussels Sprouts <sup>GF</sup>

Dragon Sauce, Sesame, Pistachio

#### Fried Mozzarella Sticks

Served with House-Made Marinara Sauce

#### Spinach Artichoke Dip

Parmesan, Bread Crumbs,  
Tortilla Chips, Pita Bread, Chives

#### Meatballs

Choice of BBQ or Marinara Sauce

#### French Onion Dip

Sour Cream, Caramelized Onion,  
House-Made Pita Chips

### SALADS

#### Simple Salad <sup>GF V</sup>

Mixed Greens, Cucumber, Tomato, Red  
Onion, Crouton, Choice of Dressing

#### Caesar <sup>GF</sup>

Kale, Arugula, Brussels Sprouts, Herbed  
Crumb, Lemon, Parmesan, Caesar Dressing

#### Greek <sup>GF</sup>

Mixed Greens, Feta, Kalamata Olive, Red  
Onion, Tomato, Cucumber, Greek Dressing

### ENTREES

#### Jambalaya <sup>GF</sup>

Chicken, Shrimp, Andouille Sausage, Red & Green  
Pepper, Onion, Tomato, Rice, Green Onion

#### Chow Mein <sup>V</sup>

Crispy Noodles, Snap Peas, Broccoli,  
Red Pepper, Cabbage, Green Onion

#### Pasta Primavera

Spirals, Marinara Cream Sauce, Spinach,  
Mushroom, Cherry Tomato, Crushed Red Pepper

#### Voodoo Chicken

Grilled Deboned Chicken, Hot Sauce, Garlic

#### Salmon (+\$6) <sup>GF</sup>

Grilled Salmon, Herb Butter

#### Bourbon Steak Frites (+\$8)

Bourbon Marinated Steak, Au Jus, Herb Butter

### SIDES

#### Blackened Broccoli <sup>GF V</sup>

#### Cilantro Lime Rice <sup>GF V</sup>

#### Fresh Fruit <sup>GF V</sup>

#### Mac & Cheese

#### Macaroni Salad

#### Mashed Potatoes <sup>GF</sup>

### DESSERTS

#### Chocolate Brownie

#### New York Cheesecake <sup>GF</sup>

#### Chocolate Chip Cookies

# PRIVATE EVENT SPACES

## THE 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 TV for your A/V needs.

**F&B MINIMUM**

Every Day | \$300/3 hours  
ADD \$100 per additional hour.

Subject to change on holidays/in-demand times.

**SELECT MENUS**

Regular Dining Menu  
Executive Menu  
Plated  
Platters

## LOWER LEVEL PATIO

View the stunning greenery surrounding walkways and a large stone bridge overlooking the pond. Enjoy outdoor seating for 35 guests and our show-stopping fire pit to cozy up to with a nightcap. The food and beverage minimum for the Patio is \$2000 for any two-hour time block.

**F&B MINIMUM**

Every Day | \$2000/2 hours  
ADD \$1000 per additional hour.

**SELECT MENUS**

Regular Dining Menu  
Platters/Buffer

## PICNIC TABLES

Enjoy an intimate dining experience on our giant patio. With seating for 20 guests, the Picnic Tables are a great space for any small outdoor gatherings. Big screen TV available for personal use, and a heater and umbrella can be supplied upon request.

**F&B MINIMUM**

Every Day | \$300/3 hours  
ADD \$100 per additional hour.

**SELECT MENUS**

Regular Dining Menu  
Platters/Buffer

## HIGH TOP TABLES

The High Top Tables are two handmade tables that comfortably seat 20 guests in our main bar area. Large groups can enjoy the atmosphere of the bar and still have a semi-private space for gatherings. Great for football watch parties and other casual celebrations.

**F&B MINIMUM**

Every Day | \$300/3 hours  
ADD \$100 per additional hour.

**SELECT MENUS**

Regular Dining Menu

All final food and beverage minimums will be quoted by our Event & Catering Coordinator.

# PRIVATE EVENT SPACES

## THE COOP

The Coop seats up to 80 people or 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, family gatherings, bridal showers, corporate outings, and more. This space offers access to our entire private dining menu, private wet bar, and an 85" big screen TV with HDMI hookup, Apple TV, and surround sound.

### F&B MINIMUM

Monday-Friday AM	\$500
Monday-Thursday PM	\$1000
Saturday AM	\$1000
Friday-Saturday PM	\$2000
Sunday AM	\$1500
Sunday PM	\$1000

### SELECT MENUS

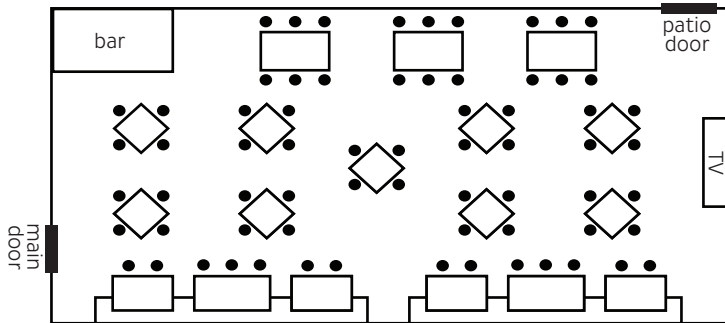
- Executive Menu
- Plated
- Platters/Bufferet
- Family Style

## THE COOP SEATING ARRANGEMENTS

We are always happy to create a custom floor plan for your event, but here are some options to get you started. Cocktail tables are available upon request.

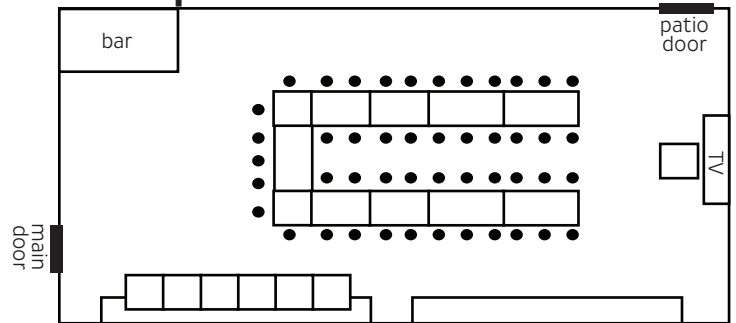
### Standard

Seats 82



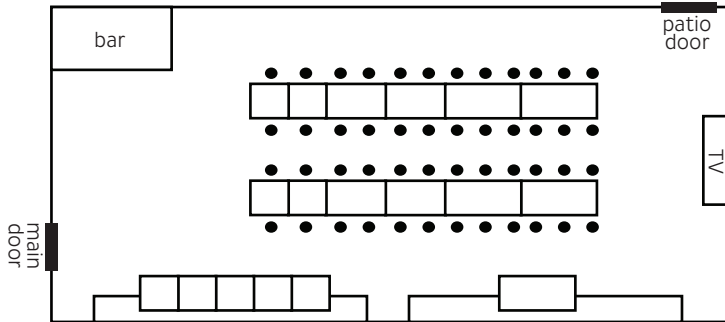
### U-Shape

Seats 47



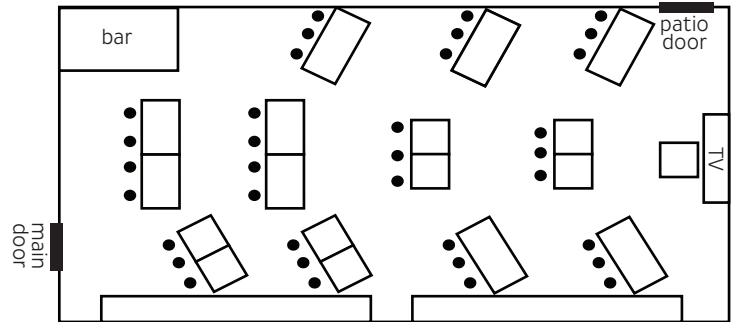
### Harvest Tables

Seats 48



### Classroom

Seats 35



To reach the food and beverage minimums, you may apply anything on our private dining menu, alcoholic beverage packages, and soft drinks.

# THE CROWD PLEASERS

Per person pricing.

## Standard Beverage Package \$27 for 2 hours

+\$8 per additional hour

Bottled Beer

White Claws

16 oz Draft Beer

Red & White House Wine  
(does not include champagne)

Pepsi Products,  
Iced Tea, Lemonade

## Deluxe Beverage Package \$33 for 2 hours

+\$10 per additional hour

Bottled Beer

White Claws

16 oz Draft Beer

Red & White House Wine  
(does not include champagne)

House/Call Liquors  
(does not include shots/  
pours beyond standard)

Pepsi Products,  
Iced Tea, Lemonade

## Premium Beverage Package \$37 for 2 hours

+\$10 per additional hour

Bottled Beer

White Claws

16 oz Draft Beer

Red & White House Wine  
(does not include champagne)

Premium Liquors  
(does not include shots/  
pours beyond standard)

Pepsi Products,  
Iced Tea, Lemonade

# CHAMPAGNE TOAST

\$4 per flute

Make your event even more special with  
a glass of bubbly for the whole group!

# THE CLASSICS

Per person pricing.

## Non-Alcoholic Beverage Package | \$5

Pepsi Products, Iced Tea, Lemonade,  
Coffee & Hot Tea, Assorted Juices

## Fresh Coffee & Hot Tea Station | \$3.50

Freshly Brewed Coffee & Hot Water  
Assorted Tea Flavors  
Cream & Sugar

## Bottomless Mimosa Bar | \$15 for 2 hours

+\$5 per additional hour

Non-Stop Orange Juice & Champagne

+\$2 per additional juice

Pineapple

Cranberry

Apple Juice

**BEER, WINE, WHISKEY, AND COCKTAIL MENUS AVAILABLE UPON REQUEST.**

# UPGRADE YOUR EVENT

Put the finishing touches on your event with these additions.

## - LINEN RENTAL -

### **Napkins | \$5 per person**

Available in Black or White

### **Table Linens | \$50 (Entire Coop Setup)**

Available in Black or White

## PRIVATE DINING SPACE INCLUSIONS

AT TIN ROOST, DEDICATED SERVERS AND BARTENDERS ARE INCLUDED IN YOUR PRIVATE EVENT EXPERIENCE. SERVICE STAFF NUMBERS ARE BASED ON YOUR FINAL HEADCOUNT.

BANQUET SPACES ALSO INCLUDE ALL DISHWARE, GLASSWARE, AND FLATWARE YOUR GROUP REQUIRES.

SEATED TABLES, COCKTAIL TABLES, AND CHAIRS ARE AVAILABLE AND CAN BE ARRANGED AS REQUESTED. SEE SAMPLE FLOOR PLANS ON PAGE 11 FOR OPTIONS.

FOR MORE INFORMATION ABOUT EVENT RENTALS, EMAIL US AT [EVENTS@TINROOST.COM!](mailto:EVENTS@TINROOST.COM)

## - DECOR RENTAL-

### **Gold Charger Plates | \$1 each**

76 in stock

### **Wooden Candle Holder Blocks | \$5 each**

9 in stock

### **Battery Operated Tea Lights | \$1 each**

70 in stock

### **Tea Light Candles | \$1 each**

100 in stock

### **Battery Operated Pillar Candles | \$1 each**

3 in stock

### **Pillar Candles | \$3 each**

10 in stock

### **Glass Tea Light Votives | \$1 each**

18 in stock

### **Wooden Candle Risers | \$1 each**

15 in stock

### **Gold Vases | \$1 each**

3 in stock

### **Glass Bud Vases | \$1 each**

18 in stock

### **Small Wooden Sign Holders | \$1 each**

3 in stock

### **8"x10" Picture Frames | \$1 each**

2 in stock

## OFF-SITE CATERING

Bring Tin Roost to your next event. Catering served your way.

### **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.

### **FULL SERVICE CATERING**

Our catering staff will deliver, set up, and serve your event.  
\$500 minimum food order.

**VIEW OUR FULL OFF-SITE CATERING MENU AT [TINROOST.COM/CATERING](https://tinroost.com/catering).**

# BOOK NOW



**CONTACT** Amanda Klimesh

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**LOCATION** 840 W Penn St North Liberty, IA