



TWISTED OAK

— AMERICAN BAR & GRILL —

CATERING & BANQUET
INFORMATION

DETAILS



TWISTED OAK
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RESERVING A DATE

- Dates are reserved by receipt of your deposit and completed contract.
- Reserving the facility should be done as soon as you know your date and the availability of the room you would like to reserve. Please keep in mind that some times of the year, such as Christmas, are more popular than others, and the calendar dates fill up much quicker than normal.
- We do reserve the right to change prices without notice until 30 days prior to your function if there are severe changes in the costs of items prepared. Prices will not be changed inside the final 30 days.

PAYMENT

- Deposits/minimums are based on day of the week and the event space, according to the schedule below. Room rates are subject to change based on season and availability. Minimums are based on the amount before taxes, gratuity and any applicable banquet fees.
 - Twisted and Oak Rooms (if both rooms are used, min. is per room)
 - Lunch (11-4pm) Mon. - Sat.: \$150 min.
 - Dinner (after 4pm) Mon.-Thur.: \$300 min.; Fri. & Sat. : \$500 min.
 - Banquet Room
 - Breakfast and Lunch (until 4pm): \$450 min.
 - Dinner (after 4pm): \$750 min.
 - Unwined
 - Mondays, Tuesdays, and Wednesdays: \$750 min.
 - Thursdays, Fridays, and Saturdays: \$1500 min.
- Deposits are a guarantee for that particular event. Your deposit will be returned or applied to the final bill at time of the event. If your event does not meet the deposit amount, the remainder will be retained by Twisted Oak American Bar & Grill. Deposits are non-refundable.
- If the deposit required exceeds \$500, a deposit of \$500 is required at time of reservation
- Payment must be made in the form of cash or check made payable to Twisted Oak American Bar & Grill. A pre-approved credit card must also be submitted prior to your event for the charges that exceed your prepaid amount.
- Paying by credit card will incur an additional 3% to the final bill to cover transaction fees.
- There is a 10% room fee of the total food and beverage cost that covers set up, break down, and table dressings.
- Final bill includes cost of food and beverage, sales tax (6.75%), room fee (10%), and gratuity(18%).

FOOD

- It is required that Twisted Oak American Bar & Grill cater your meals whenever the private rooms are rented. Outside "third party" caterers are prohibited.
- We are a full dining establishment, and offer a wide variety of foods and drinks. If you are looking for something we do not currently offer, please ask and we will try to honor your menu requests. We do allow parties to bring in their own cakes for a small fee (\$25), but no other items are allowed. Please ask your planner for more details.
- Menus and event attendance are due no less than 14 days prior to the event. Meals will be

prepared for the final reported event attendance and client will be billed accordingly. Any additions to the final number will be added onto the final bill.



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ALCOHOL

- Alcohol service is available to be set up either as a cash bar or a hosted bar. We also have on-staff bartenders. Due to laws and regulations, guests are not allowed to bring in their own alcoholic beverages, but if there is something specific that you would like that we don't currently carry, we may be able to order that for your event.
- If you have a bar setup included in your event, we will provide a bartender for you. There is a \$30/hour charge for the bartender with a 2 hr. minimum.
- We reserve the right to prohibit beverage service to any persons who are intoxicated
- In following the laws and regulations of NC, we reserve the right to verify the age of any customer before serving alcoholic beverages

DECORATIONS

- Candles must be dripless and held in holders designed so that the tables and tablecloths will not be damaged.
- Tacks, nails, staples, screws, pins or any other material that could mar, deface or otherwise damage walls, ceilings, railings, or floors will not be permitted.
- All decorations must be promptly removed following your event. Twisted Oak American Bar & Grill will not be responsible for any items left behind.
- No glitter, confetti, or other small pieces of paper, foil, etc. may be used in the rooms
- If signage or balloons are used on the roads for direction, please have them removed after the event
- Twisted Oak American Bar & Grill will handle the set-up of all equipment provided by Twisted Oak American Bar & Grill. Any set up of table centerpieces and other decorations brought in by the client, and any special installations are the responsibility of the client.

VENDORS

- Any outside contractors must provide their own equipment and supplies.

SMOKING

- Smoking is allowed outside of the buildings only. Please use ashtrays to dispose of butts

CANCELLATION

- Twisted Oak American Bar & Grill reserves the right to cancel your reservation if the required payments are not made by the specified dates. If Twisted Oak American Bar & Grill exercises the right to cancel your reservation, you will not be entitled to a refund of payments made. All payments are considered earned and will not be refunded.
- A full refund of your deposit will be made if your event is cancelled more than 30 days in advance of your event (events scheduled for the month of December require a 60 day cancellation notification). Should you decide between 30 days prior to event and the date of your function to cancel the event, all payments will be retained. This is to recover the loss incurred by Twisted Oak American Bar & Grill due to a short-term cancellation. However, if we are able to book another group of equal or greater value in your place, then your deposits will be refunded.

PROMOTIONAL USE

- We occasionally photograph and/or take video images of the events at Twisted Oak American Bar & Grill for advertising and marketing purposes, including social media. Please inform us if you or anyone in your group does NOT want your name and/or photographic likeness to be included or tagged in photos, video or other forms of media.



LIABILITY AND DAMAGES

- Twisted Oak American Bar & Grill is our place of business and we work very hard to maintain the highest quality standards to the facilities, buildings and grounds. Please convey to your guests to respect the property and grounds at all times and dispose of cigarette butts, bottle caps and other trash in the proper receptacles.
- The client agrees to be responsible for payment of any missing or stolen items and all damages to Twisted Oak American Bar & Grill, grounds and facilities caused by your guests, wedding party, family or "third-party" vendors during the use of the premises including payment or reasonable attorney fees.
- We require that any children are supervised while on premises by someone in your party. The stairs in the banquet room, the stage area and other sections of the facility could be harmful to inquisitive and exploring youth. Twisted Oak American Bar & Grill and Gracie Rae Enterprises, LLC takes no responsibility for any injuries resulting in unsupervised children.

Name: _____

Date of Event: _____

Room Requested: _____

Deposit Required: _____

By signing below, I recognize and confirm that I have read all the terms and conditions set forth in this informational packet. I agree to all terms and conditions as they are stated.

Signature _____

Printed Name _____

Date _____

The required deposit and this signed document must be accepted by Twisted Oak American Bar & Grill before your date has been reserved.

FACILITIES



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BANQUET HALL



Our Banquet Hall is perfect for larger parties (40-150), has it's own private bar and facilities. Tables can be arranged around a dance floor and has a stage for either a band or a DJ.

TWISTED ROOM



The Twisted Room seats a max. of 36 people, and can be closed off from the main dining room. This room has room for a screen for presentations.

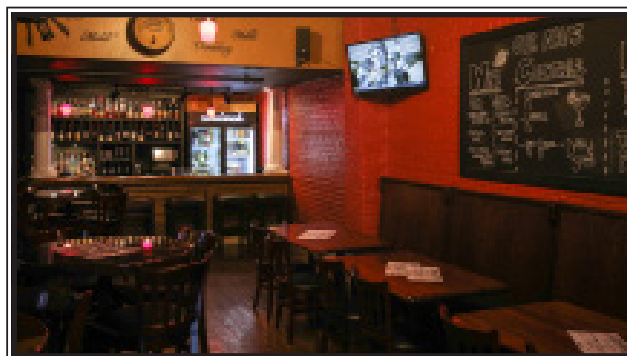
(The Twisted and Oak rooms can be joined by opening the pocket doors, and seat 60 people)

OAK ROOM



The Oak Room is the most private of the rooms, and seats a max. of 30 people. This room can also be closed off from the main dining room.

UNWINED



Unwined Bar & Eatery is a casual bar/restaurant that can be reserved to host any type of event. Unwined can comfortably seat 45 people, with an additional 24 on the patio.

121 N. Center St., Suite 104 | Statesville, NC 28677 | information@twistedoakbarandgrill.com | 980-223-8186

HORS D'OEUVRES & STARTERS



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TRAYS & DISPLAYS

25 person minimum

VEGETABLE CRUDITÉ PLATTER

A beautiful arrangement of fresh seasonal vegetables, served with chive sour cream

\$5.75/person

SEASONAL FRUIT DISPLAY PLATTER

Seasonal sliced fruit, pineapple, grapes and berries

\$6.75/person

CHEESE & FRUIT PLATTER

Imported and domestic cheeses with seasonal fruits

\$6.75/person

HUMMUS PLATTER

Traditional, red pepper, white bean hummus with pita chips

\$4.50/person

SHRIMP COCKTAIL PLATTER

Extra large shrimp served with our signature cocktail sauce and lemon slices

\$8.15/person

DIPS AND SPREADS

Prices below per 20 people

Crab Dip w Chips	\$110.00
Guacamole Dip w Chips	\$95.00
Queso w Chips	\$80.00
Pimento Cheese w Chips	\$80.00
Chips and Salsa	\$50.00

A LA CARTE

Prices below based on 100 pieces unless otherwise stated

Spanakopita	\$180.00
Firecracker Shrimp	\$118.00
Meatballs in Bourbon BBQ Sauce.....	\$116.00
Meatballs in Marinara.....	\$107.00
Crab Stuffed Mushrooms.....	\$195.00
Spring Rolls with Asian Dipping Sauce.....	\$220.00
Mini Quiche.....	\$215.00
Deviled Eggs	\$110.00
Mac & Cheese Bites.....	\$175.00
Chicken Tenders	\$90.00
Petite Beef Wellington.....	\$360.00
Sausage Mushroom Caps.....	\$175.00
Buffalo Bites.....	\$99.00
Chicken Satay Skewers.....	\$95.00
Ham Biscuits.....	\$165.00
Antipasto Skewers	\$210.00
Bacon Wrapped Scallops.....	\$360.00
Mini Crab Cakes	\$180.00
Coconut Shrimp.....	\$275.00
Franks in a Blanket.....	\$99.00
Raspberry and Brie Phyllo.....	\$225.00



ENTREES



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PACKAGES

Packages for 25 people or more.
Some entrees come with sides and some are "self-contained" dishes

PACKAGE 1

(2) Entrees choices
\$19/person

PACKAGE 2

(3) Entrees choices and a choice of side salad OR dessert
\$27/person

PACKAGE 3

(3) Entrees choices, side salad, and a choice of appetizer OR dessert
\$30/person

PACKAGE 4

(3) Entrees choices, side salad, an appetizer and a dessert
\$34/person

ADD-ONS

Entree: \$4/person
Appetizer: \$4/person
Salad: \$4/person
Dessert: \$4/person

Tier choice prices are based on the item with the highest "per person" cost.



ENTREE EXAMPLES IN ADDITION TO OUR HOUSE MENU

(Any upcharges for particular items are in parentheses to the right.)

Lasagna
Pasta Primavera
Twisted Cajun Pasta (chicken or shrimp)
Veal Ravioli
Pesto Pasta
Shrimp Scampi
Chicken Parmesan
Chicken Marsala
Eggplant Parmesan
Maryland-style Crab Cakes (+3)
Shrimp & Grits
Grilled Salmon
Chicken Fajitas
Grilled Scallops (+3)
Herb Roasted Chicken
Double Cut Pork Chop
St. Louis Ribs
Steak Tips
NY Strip (+4)
Ribeye (+8)
Filet Mignon (+10)
Slow Roasted Prime Rib & Carving Station (+8)
Surf & Turf (+10)
Shrimp & Scallops (+6)

