

Thank you for considering 20 Horse Tavern for your special event. Below you will find our private party policies and menu guidelines. At 20 Horse Tavern, parties for 15 or more are booked under our private dining terms and conditions. Please call us at 856.365.9211 or make an appointment with our event coordinator to discuss any questions you may have.

Contact: Kristin Bradfield e-mail: kristin.20horse@gmail.com

Private Parties & Catering Event Information

02/08

Menus

Enclosed are our suggested private party menus. Please note that prices for food and beverage do not include 7% New Jersey Sales Tax or 20% service charge. All prices are subject to a proportionate price increase consistent with increased costs of food and beverage.

Service Charge

A minimum of \$100.00 or 20% of the food and beverage total, whichever is greater, is the required service charge per server for all private functions.

Parking

There is ample parking for our facility. Our two parking lots can hold approximately 50 cars. There are additional parking lots available should it become necessary.

Guest Guarantee

The final number of guests attending your affair is required 72 hours prior to your party. This is critical to insure that we can meet your needs.

Once received, the number will be considered a guarantee and is not subject to reduction. You will be charged for your final guaranteed number even if fewer guests attend. Should your numbers increase within this time frame, we will do our utmost to accommodate you.

Cocktails

Cocktails, as well as beer and wine, are charged on a per drink basis. Butlered wine, Champagne and bottled water are also available. Wine and Champagne are charged on a per bottle basis. All other non-alcoholic beverages are charged on a per drink basis as well. Hot coffee and tea are included in your per person price. However, no other non-alcoholic beverages are included.

Deposit

To confirm your date, a \$10.00 deposit per person is required. This deposit is non-refundable 30 days prior to your event. Finalized menu and signed contracts are required no less than one week prior to your event.