



Corporate Events, Rehearsal Dinners, Bridal Showers, Baby Showers,
Luncheons, Celebratory Parties

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213 N. Main Street, Muncy, 17756 | www.basilwoodfired.com

Private Room Rental Rates

Private Dining/Conference Room | \$50

Available Tuesday - Saturday during operating hours. Can accommodate up to 14 guests comfortably. TV with AV connection provided.



Small Room | \$100/Tuesday - Thursday | \$200/Friday - Sunday

Accommodates up to 30 guests comfortably.



Large Room | \$150/Tuesday - Thursday | \$275/Friday - Sunday

Accommodates up to 75 guests comfortably. Includes use of a small room.



Restaurant Buyout

Restaurant will be closed to the public, you will have access to restaurant & banquet space | \$600 Rental and \$8,000 Food and Beverage Minimum.

Plus Tax, Service Fee, & Staffing. Can accommodate up to 250 guests.



Frequently Asked Questions

Q : What is included?

A : With your room rental, we include a selection of tables, chairs, china, flatware, glassware, and food service items. Linens can be provided by the client OR Basil will coordinate renting linens through Wash Tubbs Laundry. The total for linen rentals will be added to the client's Basil invoice and Basil will pass payment along to the rental company.

Q : Can I bring my own food and/or beverages?

A : As a full service restaurant, all food and beverage must be purchased through us. Specialty items may be considered (desserts, cakes, etc.), additional charges may apply.

Q : Do you offer customized menus?

A : Yes! We are happy to work with you on designing the perfect menu for your event! The Packages included are a sample of the items we can offer, we are happy to customize to design the ideal menu for your special occasion. Prices will be listed per person.

Q : Are we allowed to decorate?

A : Absolutely! You may access the room to decorate early. All decor must be approved by management. No nails, tape, tacks, Glitter, Confetti, Confetti Balloons, or open flames allowed. Nothing may be attached to the walls. Personal Decor must be discarded by the client at the conclusion of the event.

Q : Do you have music in the room?

A : Yes! We have speakers in each room! You can download the Sonos app on your phone or bluetooth device and stream whatever music you would like from Spotify or Pandora.

Q : What additional charges are there excluding food, beverage, rentals?

A : There is a 6% tax and 20% service fee to cover costs associated with booking your event, setup, and breakdown. There will be an itemized staffing fee based upon guest count and menu selections at the discretion of Basil and will be included on your contract. Gratuity is not included and is at the discretion of the client. Gratuity is not expected but is certainly appreciated and goes directly to your event's staff.

Q : How Do I Secure the Date?

A : We require a \$300 non-refundable deposit that is applied to your balance. Guaranteed guest count is due two weeks prior to the event, and final payment is due one week prior to the event.

Bar Service

All guests must have valid ID and over the age of 21 to consume alcohol. Our bartenders have the right to refuse service to any guest appearing to be visibly intoxicated.

Restaurant Bar

No additional charge for use of our restaurant bar during our operating hours. Additional Bartenders may be required based on guest count.

Drink Tickets

Hosts may provide guests with ticket(s) to be used to purchase drinks off of the bar menu. The tickets will be collected by the bartender and a tab run for the host to pay at the conclusion plus 20% gratuity. This allows the host to pay for a set amount of drinks.

Host Paid

A tab will be created for all drinks purchased by guests for the host to pay at the conclusion plus 20% gratuity.

Cash Bar

Guests are responsible for all drinks purchased.

Private In-room Bar

*Required for 60 guests and not applicable for under 40 guests. Must be a host paid open bar or on consumption bar.

\$150.00 Bar Setup Fee for "Satellite Bar"

:: Beer & Wine Bar ::

Miller Lite, Yuengling, Choice of (2) Craft beers available on our restaurant bar menu

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Two Hours | \$26 Three Hours | \$28 Four Hours | \$30

Add Two Specialty Cocktail to the Beer and Wine Bar

Two Hours | \$32 Three Hours | \$34 Four Hours | \$36

:: Mimosa Bar ::

**Brut Sparkling Wine with Orange Juice, Cranberry Juice, Pineapple Juice & Peach Nectar.
Citrus and Berry Garnishes**

\$6.00 each on consumption

Open Bar

Two Hours | \$14 | Three Hours | \$18 Four Hours | \$23

20% Service Fee applied and \$25.00 per hour bartender fee applied. Prices are per person.

Menu Packages

**Chef designed inclusive packages to simplify your event planning!
25 person minimum on all packages.**

Custom menu options are available! The possibilities for hors d'oeuvres, buffets/stations/served entrees are endless. Work with our Executive Chef on designing the perfect menu for your event!



Let's Brunch

Sipping Station

Citrus Infused Water, Iced Tea, Lemonade.

Hors D'oeuvres

Select Two, Two Each Per Person

Fried Chicken and Waffle Bites with Hot Honey

Seasonal Fruit Skewer

Truffle Fry Shooter with Lemon Basil Aioli

Brie Phyllo Tart with Honey and Berry Garnish

Deviled Egg

Creamy Crab Phyllo Tart

Brunch Station

Seasonal Greens Salad with House Vinaigrette & Buttermilk Ranch

Creme Brulee French Toast

Apple Wood Smoked Bacon

Caprese Egg Frittata

Breakfast Potatoes

\$26 per person ++

+Add House Baked Cookies and Caramel Pretzel Brownies +\$4.00
OR bring in your own dessert at no additional charge!

The Luncheon

Sipping Station
Citrus Infused Water, Iced Tea, Lemonade.

Buffet

**Seasonal Greens Salad with House Vinaigrette & Buttermilk Ranch OR Caesar Salad with
Parmesan & Croutons**

**Orzo Pasta Salad with Dried Cranberries, Crumbled Feta, Toasted Pine Nuts, Arugula,
and Lemon Vinaigrette**

Host Choice of Two Sandwiches-

House Roast Beef
Shaved Roast Beef with Arugula, Caramelized Onion, Havarti, and Roasted Garlic Aioli

House Roast Turkey Breast
Shaved Turkey, Lettuce, Tomato, Havarti, Basil Parmesan Aioli

Antipasti
**Salami, Prosciutto, Fresh Mozzarella, Lettuce, Roasted Bell Pepper, Banana Peppers, Basil
Parmesan Aioli**

Grilled Veggie
Hummus, Grilled Zucchini, Onion, Bell Pepper

\$19 per person ++

+Add House Baked Cookies and Caramel Pretzel Brownies +\$4.00
OR bring in your own dessert at no additional charge!

Pizza Perfect

Sipping Station
Citrus Infused Water, Iced Tea, Lemonade.

Hors D'oeuvres
Select Two, Two Each Per Person

Truffle Fry Shooter with Lemon Basil Aioli

Creamy Crab Phyllo Tart

Caprese Skewer with Balsamic Reduction

Fried Chicken Waffle Bites with Hot Honey

Roast Beef Crostini
Shaved House Roast Beef, Caramelized Onions, Gorgonzola Cream

Poached Shrimp with Cocktail Sauce Pipette

Pizza Station

Chef's Assorted Wood Fired Pizza

Seasonal Greens Salad with Buttermilk Ranch and House Vinaigrette

Classic Caesar Salad with Parmesan & Croutons

**Orzo Pasta Salad with Dried Cranberries, Crumbled Feta, Toasted Pine Nuts,
Arugula, and Lemon Vinaigrette**

\$23 Per Person ++

+Add House Baked Cookies and Caramel Pretzel Brownies +\$4.00
OR bring in your own dessert at no additional charge!

A Taste of Basil

Sipping Station
Citrus Infused Water, Iced Tea, Lemonade.

Hors D'oeuvres

Chef's Assorted Wood Fired Pizza

Truffle Fries with Lemon Basil Aioli

Fried Brussel Sprouts with Red Pepper Relish Vinaigrette

Dinner Buffet

Seasonal Greens Salad with House Vinaigrette & Buttermilk Ranch OR
Caesar Salad with Parmesan and Croutons

Crispy Parmesan Chicken OR Grilled Chicken with Lemon Caper Sauce

Herb Roasted Potatoes

Pasta A La Vodka

House Meatballs

\$34 Per Person ++

+Add House Baked Cookies and Caramel Pretzel Brownies +\$4.00
OR bring in your own dessert at no additional charge!

Let's Celebrate

Sipping Station
Citrus Infused Water, Iced Tea, Lemonade.

Hors D'oeuvres

Charcuterie & Cheese Grazing Table

Assorted Italian Cured Meats, Imported & Domestic Cheeses, Pickled Vegetables, Berry & Grape Garnishes, Whole Grain Mustard, Gourmet Crackers, & Artisan Breads. Vegetable Crudite with Buttermilk Ranch

Served Pre-set Salad

Choice of House Salad, Caesar Salad, or Seasonally Inspired Salad

Dinner Stations

Carving Station

***Choice of one Protein**

***Garlic and Herb Marinated and Sous Vide to Medium Rare Flank Steak**

***Garlic and Herb Crusted Pork Tenderloin**

***Lemon Dill Salmon**

***Roasted Turkey Breast**

***Grilled Beef Tenderloin | +Add \$14pp**

Horseradish Cream and Dijon Cream

Seasonal Roasted Vegetables OR Herb Roasted Potatoes

Pasta Station

Pasta a La Vodka

Pasta with Basil Cream Sauce

Toppings to Include:

Poached Chopped Shrimp, Italian Sausage, Chicken, Mushrooms, Sauteed Peppers and Onions, Parmesan Cheese

\$52 Per Person ++