

# BASIL

WOOD FIRED KITCHEN AND LOUNGE

## Curated EVENTS



## EVENTS BY *Basil*

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



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@basilwoodfired

# Rental Rates

Monday - Thursday | \$100/small room \$150/both rooms

Friday - Sunday | \$200/small room \$275/both rooms

Includes use of private space, 80 chairs, 6) 60" rounds, 2) 6 tables + black linens, basic china, glassware, flatware, and all food service items.

## Restaurant Buyout

Restaurant will be closed to the public, you will have access to restaurant & banquet space

\$8,000 Food and Beverage Minimum. Plus Tax, Service Fee, & Staffing

### Frequently Asked Questions

**Q : How many guests can you accommodate?**

A : Up to 30 comfortably in our small room. 70 comfortably in both our private rooms. 250 in a restaurant buyout. Setup dependent.

**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 and additional charges may apply.

**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 allowed. Nothing may be attached to the walls. No open flame candles are permitted. All Glitter, Confetti, Personal Decor must be discarded by the client at the conclusion of the event.

**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

**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. All music (DJ or Band) must not be loud enough to interfere with our restaurant guests 5:00pm - 9:00pm. No noise restrictions after 9:00pm.

**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 30 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 (1) Craft beer available on our restaurant bar menu by the bottle or can

Kendall Jackson Chardonnay, Ecco Domani Pinot Grigio, Josh Cabernet Sauvignon, Josh 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, Grapefruit Juice, Cranberry Juice, & Peach Nectar. Citrus and Berry Garnishes

\$5.00 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.



# 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

Loaded Tatter Tot Skewer with Cheese Sauce, Sour Cream, Bacon, Scallion

Brie Phyllo Tart with Honey and Berry Garnish

Cucumber, Herbed Cream Cheese Tea Sandwich

Creamy Crab Phyllo Tart

## Brunch Station

Seasonal Greens Salad with House Vinaigrette & Buttermilk Ranch

Crepe Brulee French Toast

Apple Wood Smoked Bacon

Caprese Egg Strata

Breakfast Potatoes

\$26 per person ++

+Add House Baked Cookies and Caramel Pretzel Brownies +\$2.00  
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**

**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, Provolone, and Roasted Garlic Aioli**

**House Roast Turkey Breast**  
**Shaved Turkey, Lettuce, Tomato, Muenster Cheese, 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 +\$2.00**  
**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**

**Vegetable Crudite Shooter with Hummus or Buttermilk Ranch**

## **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 +\$2.00**  
**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**

## **Dinner Buffet**

**Seasonal Greens Salad with House Vinaigrette & Buttermilk Ranch**

**Caesar Salad with Parmesan and Croutons**

**Crispy Parmesan Chicken OR Grilled Chicken with Lemon Caper Sauce**

**Roasted Seasonal Vegetables**

**Herb Roasted Potatoes**

**Pasta A La Vodka**

**House Meatballs**

**\$33 Per Person ++**

**+Add House Baked Cookies and Caramel Pretzel Brownies +\$2.00**  
**OR bring in your own dessert at no additional charge!**



# Package Add-ons

Make your menu package extra special with one of the following additions!

## Hors D'oeuvres Station

One Hour of Service. 25 person minimum. Priced Per Person.

:: Charcuterie & Cheese Grazing Table ::

Assorted Italian Cured Meats, Imported & Domestic Cheeses, Pickled Vegetables, Berry & Grape

Garnishes, Whole Grain Mustard, Gourmet Crackers, & Artisan Breads

\$16/per person +Add Vegetable Crudite and Dips + \$3.00/per person

## Butlered Hors D'oeuvres

25 person minimum. Priced 1.5 Pieces Per Person.

Fried Brussel Sprout Tasting | \$3.50

Red Pepper Relish Vinaigrette

Truffle Fry Shooter | \$4.00

Fried Arugula, Parmesan, Lemon Basil Aioli

Creamy Crab Tartlets | \$4.50

Creamy Lump Crab Dip Filled Phyllo Cups

Fried Chicken Waffle Bite | \$3.75

Hot Honey Drizzle

Brie Crostini | \$3.50

Cranberry Chutney, Crushed Pistachio

Mozzarella Stuffed Beef & Pork Meatball | \$4.50

House Marinara

Caprese Skewer | \$3.75

Tomato, Mozzarella, Basil Skewers with Balsamic Reduction

Pesto Shrimp Crostini | \$4.50

Crispy Prosciutto

Roast Beef Crostini | \$4.25

Shaved House Roast Beef, Balsamic Caramelized Onions, Gorgonzola Cream

Fresh Fruit Skewer | \$3.50