

APPETIZER BUFFET

Great for Social Gatherinas or After Work Parties.

\$25 per person

Select (4)

Cheeseburger Sliders

Bavarian Pretzel Bites, Beer Cheese

Chicken Quesadillas

Chicken Tenders, Assorted Dipping Sauces

Pizza Assortment

Potato Skins

Fried Pickles

Mozzarella Wedges

Spinach Dip

Crab Rangoon Dip

Buffalo Chicken Dip

Additions (Serves 15-20) Cheese Platter \$75 Vegetable Crudité \$75

Items Made without Gluten Ingredients Include:

Pizza Assortment, Cheese Platter, Chicken Tenders. Fruit Platter, House Salad, Chips & Salsa. Spinach & Artichoke Dip, Mac & Cheese, Buffalo Dip, Crab Rangoon Dip, Turkey Club Sandwiches, Pasta with Choice of Sauce.

These items will be made specially using ingredients that do not include gluten. Please note, that the kitchen is not a gluten free kitchen.

BUFFET PACKAGE A

Includes soft beverages.

\$32 per person

Salad Selection (1)

Caesar Salad Garden Salad

Entrée Selections (2)

Pasta Alfredo with Chicken Baked Haddock Chicken Marsala Beef Stroganoff Penne Baked Mac & Cheese Chicken Parmesan Meatballs & Marinara

Side Selections (2)

Broccoli Seasonal Vegetables Honey Roasted Carrots Rice Pilaf Crispy Potatoes Mashed Potatoes

Dessert Selection (1)

Chocolate Chip Cookies Homemade Brownies

ALL BUFFETS ARE DESIGNED FOR TWO HOURS OF SERVICE. A MINIMUM OF 20 GUESTS REQUIRED.

18% gratuity added and 7% tax | (20) person minimum is required

Before placing your order, please inform your server if a person in your party has a food allergy. *Some items may be served raw, undercooked or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. For more information regarding potential health concerns, please ask your server or a manager. (2024)



BUFFET PACKAGE B

Includes soft beverages.

\$37 per person

Salad Selection (1)

Caesar Salad Garden Salad Add on New England Clam Chowder \$3 per person

Entrée Selections (2)

Steak Tips

Baked Haddock

Chicken Marsala

Pasta Primavera

Chicken Piccata

Seared Salmon

Shrimp Scampi

Chicken Saltimbocca

Baked Mac & Cheese

Meatballs & Marina

Chicken Parmesan

Side Selections (2)

Broccoli Seasonal Vegetables **Honey Roasted Carrots**

Rice Pilaf

Crispy Potatoes

Mashed Potatoes

Dessert course (2)

Petite Cake Bites

Boston Cream Pie

Homemade Brownies

Chocolate Chip Cookies

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TEAM DINNERS

Includes soft beverages. Prix Fixe Menu for Sports Teams.

\$25 per person

Pre-Select 3 to build your own menu

Cheese Pizza Baked Mac & Cheese Chicken Tenders & Fries Pasta Alfredo with Chicken Caesar Salad with Chicken Crispy Chicken Sandwich & Fries All American Cheeseburger & Fries

Dessert

Chocolate Chip Cookies



BEVERAGE ARRANGEMENTS

Skybokx 109 is pleased to host your event. We are happy to consider any special requests that you may have concerning your event. Please see some of our beverage options below:

CASH OR HOSTED/OPEN BAR

Charges are based on the number of drinks consumed. A gratuity charge of 18% will be added to each hosted bill. Bars may remain open for a maximum of four hours. We offer the ability to have a private bar in your function room (Scull and Penalty only). Bar Station setup fee is \$100 per bar, and is required for a Package Bar. Beverage pricing will utilize the current price of all beverages at the time of the event.

Guests pay for their own drinks at the bar or through a server.

HOSTED BEER AND WINE:

Host pays for beer and wine only; guests pay for spirits.

HOSTED/OPEN SET LIMIT:

Host sets a predetermined dollar limit on bar. Bartender/Servers will notify host throughout the night; once limit is reached, guest pay for their own drinks.

HOSTED BAR:

Host pays for the entire bar including, spirits, wine, beer and drinks.

HOSTED COCKTAIL HOUR:

Host pays for spirits, wine and beer based on a time period; after which guests pay for their own drinks.

BEVERAGE SELECTIONS

Beverage prices based on items and supply distribution. Beverage pricing will utilize the current price of all beverages at the time of the event. Actual prices are confirmed the day of the event based on items selected.

PACKAGE BAR OPTIONS

A gratuity charge of 18% will be added to each hosted bill. Bars may remain open for a maximum of four hours. Bar Station setup fee is \$100 per bar, and is required for a Package Bar.

PREMIUM BAR PACKAGE:

Includes all premium spirits, domestic beef, import and craft beer, house wines. Examples of premium: Three Olives, New Amsterdam, Bacardi, Exotico Blanco, Jim Bean, Dewers

Hours	Full Bar/ Guest	Beer, Wine, Soft Drinks
1 Hour	\$20	\$17
2 Hours	\$31	\$28
3 Hours	\$37	\$34
4 Hours	\$40	\$37

DELUXE BAR PACKAGE:

Includes all deluxe spirits, domestic beef, import and craft beer, house wines. Examples of deluxe: Tito's, Don Julio Blanco, Makers Mark, Jack Daniels, Macallan 12 yr, Bombay Sapphire, Grey Goose, Captain Morgan.

Hours	Full Bar/ Guest
1 Hour	\$29
2 Hours	\$39
3 Hours	\$47
4 Hours	\$53

Please note you must be 21 or older to consume alcohol, and it is also against State Law to bring in your own alcoholic beverages.

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GENERAL INFORMATION AND POLICIES

PRIVATE EVENT ROOMS

PENALTY BOKX:

This is a fun casual private room in SKYBOKX 109. This space can be set up in many different ways - for a meeting, reception-style party, or a sit-down dinner. The room has 3 flatscreen TV's - great for watching sports or showing a presentation. The space has high-top tables, and a built-in credenza for food displays.

SCULL PRIVATE DINING ROOM:

This room is perfect for any occasion. This room can be used alone or combined with Den space – which has a pool table (play is an additional fee)! The room capacity is approximately 35 quests. This space also has a built-in custom credenza and two flatscreen TV's.

SIDELINES:

This space is in the front of the restaurant and is open to all the action of the restaurant, including a front-row space for live music when

performing. This space is great for networking events and small casual gatherings. Accommodates up to 30 guests.

THE DEN:

This cozy corner space is perfect for gatherings of 15 people or less. The space has a 60" flatscreen TV along with a beautiful walnut pool table. This space is perfect for drinks and appetizers.

FOOD AND BEVERAGE

We offer our catering menus for your events; we would also be happy to customize a menu for your occasion. Several options are available for your beverage/bar arrangements. We require a final, guaranteed guest count three (3) days prior to your event. Menu selections are due ten (10) days in advance of your event date. Please note, due to Board of health regulations, buffets may remain out for a maximum of two (2) hours, and buffet food may not be packaged to go under any circumstance.

Menu Substitutions and/or slight increases in food prices may occur based on current supplier distribution or increases in costs. Prices for individual items guaranteed no more than 30 days in advance.

DESSERT:

We offer some great dessert selections - please consult with your event coordinator for options. You are welcome to bring in a cake from a commercial bakery. Cake cutting/plating fee is \$50 per cake.

DEPOSIT

We require a deposit to secure your event date. This deposit is non-refundable. The deposit will apply to your final bill.

MISCELLANEOUS

Decorations: Please discuss details with your sales manager. We do not allow glitter or confetti. No open flame.

ENTERTAINMENT:

Please discuss with your sales manager when booking your event.

WEATHER EMERGENCY:

In the event of a State-Declared weather emergency, we will apply your deposit to a future date.

PARKING:

On-site ample complimentary parking.

Please note you must be 21 or older to consume alcohol. and it is also against State Law to bring in your own alcoholic beverages.