



CATERING MENU

404.494.1202
TerrapinTaproom.com

24 Hour Advance Is Required for All Catered Events ● 20-Person Minimum

PACKAGES

PICK ONE - Includes Two Sides

Smoked Pulled Pork \$21/pp

Smoked Chopped Brisket \$23/pp

Smoked Quartered Chicken \$21/pp

PICK TWO - Includes Two Sides

Chopped Brisket / Pulled Pork \$29/pp

Chopped Brisket / Smoked Chicken \$27/pp

Pulled Pork / Smoked Chicken \$25/pp

PICK RIBS - Includes Two Sides

Smoked Pork Ribs / Chopped Brisket \$36/pp

Smoked Pork Ribs / Pulled Pork \$34/pp

Smoked Pork Ribs / Smoked Chicken \$34/pp

SIDES

Serves Up to 20 Guests - Half Pan

Baked Beans** \$65

Potato Salad \$65

Coleslaw \$65

Roasted Brussel Sprouts \$65

Mac -N- Cheese \$75

Spicy Green Beans** \$65

Pasta Salad \$65

Corn On The Cob \$65

Mashed Potatoes \$65

Roasted Potatoes \$65

Seasonal Vegetables \$65

****Prepared With Pork**

ADDITIONAL

ITEMS

House Salad \$7/pp

Cucumber Salad \$9/pp

Mini Jalapeño Cornbread

Muffins \$3/pp

Sandwich Buns \$1.50/pp

ACTION STATIONS

Does Not Include Side Items

Chef Carved Smoked Brisket \$20/pp

Chef Carved Prime Rib with
Horseradish Cream \$22/pp

Chef Carved Pork Tenderloin w/ Georgia Mustard
\$23/pp

Chef Carved Smoked Turkey \$19/pp



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BALL PARK PACKAGE

\$21/PP

Mini Hot Dogs
Cheeseburger Sliders
Potato Chips
Los Bravos Boiled Peanuts
Nacho Bar (Tortilla Chips, Nacho Cheese,
Jalapenos, Pico De Gallo)
No Substitutions

HOUSE

BBQ PACKAGE

\$30/PP

Deviled Eggs
House Made Ribs
House Made Chicken
Baked Beans
Coleslaw
Cornbread Muffins
Bread Pudding
No Substitutions

FAR EAST

\$30/PP

Sesame Wings
Vegetable Spring Rolls
Asian Slaw
Teriyaki Protein (Choose 2): Salmon, Steak
+\$2, Chicken
Fried Rice
Mixed Vegetables
No Substitutions

SWEETS

Banana Pudding \$38/Pan
Bread Pudding \$36/Pan
Peach/Seasonal Cobbler
\$45/Pan
Strawberry Shortcake
Shooter \$5/pp
Banana Pudding Shooters
\$4/pp
Assorted Cookies & Brownies
\$6/pp

No Substitutions on specialty packages

Please make us aware of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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2 Appetizer Minimum • 72 Hour Advanced Notice May Be Required for Some Appetizers. • 20-Person Minimum

A LA CARTE

SMALL BITES

- Smoked Chicken Wings, 3 pcs \$7/pp
- Smoked Peel & Eat Shrimp MKT/lb
- Vegetable Spring Rolls, 2pcs \$4/pp
- Chicken Satay, 2 pcs \$5/pp
- Beef Satay, 2 pcs \$8/pp
- Southwest Eggrolls, 2 pcs \$8/pp
- Seasonal Beer Infused Boiled Peanuts \$7/pp
- Crispy Cauliflower w/Sweet Chili Thai Sauce or Buffalo Sauce \$5/pp
- Jumbo Shrimp Cocktail, 2pcs \$10/pp
- Deviled Eggs \$6/pp

DISPLAYS

- Hummus and Naan w/Crudite \$9/pp
- Seasonal Fruit Board \$7/pp
- Assorted Cheese & Berries \$10/pp
- Vegetable Crudite w/ Ranch \$6/pp

SLIDERS

(2 pieces per person)

- Smoked Chicken Salad \$9/pp
- Chopped Brisket & Pimento Cheese \$11/pp
- Hawaiian Pork \$10/pp
- Lobster Rolls \$12/pp
- Smoked Mushroom \$10/pp

BUTCHER'S BOARD

- Roasted Salmon Filets w/ Lemon Butter Sauce \$14/pp
- BBQ Chicken \$10/pp
- BBQ Ribs, 2pcs \$16/pp
- Beef Tenderloin \$14/pp
- Prime Rib w/Horseradish Cream Sauce \$22/pp
- Pork Tenderloin w/ Onions & Au jus \$12/pp
- Smoked Turkey \$19/pp
- Smoked Brisket \$20/pp

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BRUNCH MENU

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24 Hour Advance Is Required for All Catered Events ● 35-Person Minimum

CHEF'S BAKERY

- Assorted Pastries \$4/pp
- Bagels w/ Assorted Cream Cheese \$5/pp
- Buttermilk Biscuits w/ Honey Butter & Assorted Jellies and Jams \$4/pp
- French Toast w/ Hot Syrup \$7/pp
- Sweet Belgian Waffles w/ Hot Syrup \$6/PP

BREAKFAST BUFFET

Top of The Morning \$27/pp

Scrambled eggs, Pork Sausage Links & Bacon, Breakfast Potatoes, Seasonal Fruit, Breakfast Pastries

Southern Morning \$30/pp

Scrambled eggs, Pork Sausage Links & Bacon, Breakfast Potatoes, Creamy Grits, Buttermilk Biscuits with Honey Butter & Assorted Jellies and Jams, Seasonal Fruit, Breakfast Pastries

Mimosa Bar w/ Assorted Juices
\$20/pp

ACTION STATION

Omelet Station – Diced ham, chopped Bacon, diced Peppers, diced onions, pico de gallo, sliced mushroom, spinach, cheddar cheese Swiss cheese

\$12/pp

A LA CARTE

- Yogurt & Granola \$6/pp
- Fruit Bowl \$6/pp
- Whole Fruits & Grapes \$5/pp
- Yogurt Parfait \$7/pp
- Hard Boiled Eggs, 2pcs \$4/pp
- Pork Sausage Links \$3/pp
- Pork Bacon \$3/pp
- Chicken Sausage Links \$3/pp
- Plant Based Sausage \$5/pp
- Creamy Grits \$4/pp

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BEVERAGE PACKAGES

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20 Person Minimum , All Packages Listed Are Priced For Two Hours. 2 Hour Minimum On All Beverage Packages.

HOUSE BEER & WINE PACKAGE • \$22 per person

DOMESTIC BEER

Coors Light , Miller Lite

HOUSE WINE

Chardonnay , Cabernet Sauvignon

PREMIUM BEER & WINE PACKAGE • \$27 per person

DOMESTIC BEER

Coors Light, Miller Lite

HOUSE WINE

Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir

CRAFT BEER

Terrapin Selections Including Seasonal and ATL Brew Lab Exclusive Brews

Twilight Tour Upgrade - \$10/pp

Mon-Thursday (Based on Availability) Eligible with premium Packages only.

HOUSE MIXED BAR PACKAGE • \$32 per person

DOMESTIC BEER

Coors Light, Miller Lite

HOUSE WINE

Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir

CRAFT BEER

Terrapin Selections Including Seasonal and ATL Brew Lab Exclusive Brews

HOUSE MIXED DRINKS

Well Liquor Selection

PREMIUM MIXED BAR PACKAGE • \$37 per person

DOMESTIC BEER

Coors Light, Miller Lite

PREMIUM WINE

Premium Wine Selection

CRAFT BEER

Terrapin Selections Including Seasonal and ATL Brew Lab Exclusive Brews

PREMIUM MIXED DRINKS

Premium Liquor Selection

NON-ALCOHOLIC BEVERAGE PACKAGE • \$6 per person

Sweet & Unsweet Tea, Coca-Cola Products, Bottled Water

(Included with all Premium Packages) Add-on: Coffee Station +\$3

We reserve the right to refuse service to any guest. All guests must have valid identification to be able to consume alcohol.



GENERAL INFO.

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Referrals Are Available for All Your Needs Including Entertainment, Floral Arrangements, Photography, and Special Items.

MENU SELECTION

The menu must be decided at least one (1) week prior to the event. All courses must be preselected. 75% of the total number of guests must be ordered for at the event.

FEES

Check with the event coordinator for rental fees and food and beverage minimums. There is a \$175 bartender fee for the first two (2) hours and \$100 per hour thereafter. Additional attendants needed will have a \$150 fee per attendant. (There may be additional setup fees that apply, based on special events.) All buffets and food service are for a two (2) hour time period. A 20% gratuity will be added based on food, beverage and additional items.

TAX AND ADMINISTRATION FEE

Sales tax of 6% and is added to all food and non-alcoholic beverages. Sales tax of 6% + 3% mixed beverage tax will be added to all alcoholic beverages. A 20% administration fee will be added to each event not to exceed \$200.

DEPOSITS & PAYMENTS

Upon signing event agreement, a 50% deposit of the estimated cost of the event must be submitted. Five (5) days prior to the event, the remaining balance must be paid. All deposits are non-refundable and apply toward the event balance. Any additional items added at the event must be paid for the day of.

+Make checks payable to: Delaware North Sportservice

DAMAGE

The venue will not assume any responsibility for damages or loss of any merchandise or articles left in the event space before or after your function.

GUARANTEE

The catering sales team must be advised of the exact number of guests attending your event no later than 12 PM (noon), ten (10) business days prior to the start of your function. Three (3) days prior to the event date by 12 PM (noon), the client has the ability to increase the number of guests. Any functions over 150 guests will require a two (2) week notification. This number will constitute the guarantee and is not subject to reduction. Sportservice will provide meals for the 3% over the guarantee (the client will be charged for the consumption of the overage).

DECORATIONS

Decorations are allowed but can only be hung using removable painters tape. No glitter and confetti is permitted. No balloons are permitted. No banners or logos can be hung over the balcony or on the outside of the venue. Each party is responsible for setting up and taking down any items that the venue has not provided.

EXCLUSIVITY

No food or beverages of any kind will be permitted to be brought onto the premises with the exception of a cake. All items must be purchased and prepared through Delaware North. Any cake brought in cannot be homemade and must arrive in a sealed box from a food permitted bakery.

ADDITIONAL SERVICES

Any outside contracted deliveries must be delivered by appointment and may not be delivered more than two (2) days before your event. Please make arrangements with the event coordinator before any outside deliveries are made.