



Smoke on the Water

PRIVATE EVENT + CATERING

private event policies

- Room fee due upon signing contract. Room fee secures the room + date for your event.
- 20% gratuity will be added to the final bill + will be split between the event staff working your event.
- Catering orders must be placed and paid for at least two weeks prior to the event.
- The minimums must be met or you will be charged the difference.
- Room is available for a 4 hour duration of your event with an additional 1.5 hours to set up prior to the start of the event + 30 minutes after to collect items. Additional hours can be purchased for \$50 per hour.
- You can decorate for your event within acceptable limits. We ask that nothing is used that may leave damage to any of the venue.
- Smoke on the Water reserves the right to limit/refuse the service of alcohol to anyone if they appear to have consumed too much. Under NO circumstances will the venue serve anyone under the age of 21 + we will ask for proper ID.
- Our liquor license prohibits *any* alcohol to be brought in to our venue. If you desire a particular item that we do not typically carry, we are happy to accommodate, but you will be charged in full for the product.
- No food is permitted to leave Picks due to the Health Department Regulations.
- Confetti + glitter are not permitted on the premises. Tape on wallpaper or nails in the walls are not acceptable. Failure to adhere to the decoration limits will result in a minimum cleaning charge of \$250.
- Cancellations up to 60 days prior to the event will be a full refund.

catering menu

Served Buffet Style. Price is per person. Minimum of 15 orders required.

PROTEIN OPTIONS

Smoked Turkey - \$10 per person

Pulled Pork - \$6 per person

Pulled Chicken - \$6 per person

Smoked Chicken - \$12 per person

Smoked Sausage - \$6 per person

Smoked Brisket - \$10 per person

SIDE OPTIONS

Mac and Cheese - \$5 per person

Fresh Cut Fries - \$3 per person

Roasted Red Skin Potatoes - \$4 per person

Baked Beans - \$2 per person

Green Beans - \$3 per person

Coleslaw - \$3 per person

slider bar \$17.99 PER PERSON

Served Buffet Style. Price is per person. Minimum of 15 orders required.
Slider Bar comes with buns and sauces. Served with Cornbread.

CHOOSE TWO PROTEINS

Smoked Turkey

Pulled Pork

Pulled Chicken

Smoked Chicken

Smoked Sausage

CHOOSE TWO SIDES

Mac and Cheese

Fresh Cut Fries

Roasted Red Skin Potatoes

Baked Beans

Green Beans

Coleslaw

bar packages

PLATINUM PACKAGE

\$25 PER PERSON

Open bar includes call liquor, wine selections,
beer and non-alcoholic beverages

*This does not include any high end bourbons.
These can be added on per bottle

BRONZE PACKAGE

\$15 PER PERSON

Open bar includes wine selections, beer and
non-alcoholic beverages

SILVER PACKAGE

CONSUMPTION BAR

Full bar set up and selection. Guest is charged per
drink ordered.

CASH BAR

Full bar setup and selection. Guests will pay and start
for their own tabs. This bar selection does not go
towards room minimums.