



SPECIAL EVENTS

THE BEER GARDEN

The Yards is our expansive outdoor patio behind the restaurant and brewery featuring a centrally located "Container Bar" and wood fired pizza oven. The Yards is perfect for a small party or a large event!

There is no facility charge for most events but food and beverage minimums do apply for private events and peak times. All events subject to tax, service fee and gratuity.

Contact Us:

Phone: (607) 793-4132

info@revelryyards.com

HORS D'OEUVRES

Starting at \$6.95 per, served passed or stationary.

GRAZING PACKAGE

Includes three choices of chef's current Hors d'oeuvres starting at \$17.95 per

FORMAL DINNER PACKAGES

FORMAL DINNER PACKAGE ONE

Includes salad, bread, two entrees, two sides and N/A beverages \$49.95 per

FORMAL DINNER PACKAGE TWO

Includes two hor d'oeuvres salad, bread, two entrees, two sides and N/A beverages \$59.95 per

WOOD FIRED PIZZA

Services available starting at 11am daily

PIZZA STARTERS

Includes wood fired pizzas and N/A beverages starting at \$12.95 per

PIZZA PARTY

Includes full meal servings of wood fired pizzas, chef crafted salad and N/A beverages served buffet style starting at \$18.95 per

BAR SERVICE

Come together over drinks at Revelry Yards

BREWS PACKAGE

Includes twelve beers on tap from our brewery. \$12 per for the first hour. +\$2 per additional hours

BEER AND WINE PACKAGE

Includes twelve beers on tap & three choices of wine \$14 per for the first hour. +\$2 per additional hours (Some wine choices result in additional charges)

OPEN BAR PACKAGE

Includes beer and wine package and basic cocktails \$19 per for the first hour. +\$3 per additional hours (Ask about our premium spirits upgrade)

SPECIALTY COCKTAIL PACKAGE

Includes three specialty cocktails +\$2 per person to open bar package

CONSUMPTION AND CASH BAR

We offer both consumption and cash bar options, please inquire for details.

LUNCHEON

Services available starting at 11am daily

SANDWICH LUNCHEON

Includes artisan sandwiches, kettle chips, fresh fruit and N/A beverages served buffet style starting at \$16.95 per

BREAKFAST AND BRUNCH

Services available starting at 9am daily

BREAKFAST PACKAGE

Includes a classic American breakfast, coffee and juice served buffet style starting at \$17.95 per

BRUNCH PACKAGE

Seasonal selections from our current brunch menu served buffet style starting at \$18.95 per

Minimum guest count 30. Minimum one week lead time subject to availability.
Subject to tax, service fee & gratuity.

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HORS D'OEUVRES

Hors d'oeuvres and platters may be added to or purchased separately from our packages with the starting price of \$6.95 per person. Many selections are available both passed or stationary. Minimum one week lead time subject to availability. Discounts are available for large groups and by adding these items on to our packages.

SEASONAL FRUIT PLATTER (VG,GF)

Chef's selection of seasonal fruits. -4

VEGETABLE CRUDITE (V,GF)

A classic mix of fresh cut vegetables and dips -4

ARTISAN CHEESE BOARD (V)

Chef's selection of cheeses, dried & fresh fruit, spreads, nuts & assorted crackers

WHIPPED FETA (V)

Extra virgin olive oil, roasted grape tomatoes, cracked pepper, charred bread, fresh herbs

SMOKED SALMON DISPLAY

Cedar smoked salmon side, herb cream cheese & charred baguette

CHARCUTERIE BOARD

Imported cured meats, artisan cheeses, dried & fresh fruit, spreads, nuts & charred baguette

HOUSE PICKLE DISPLAY (VG,GF)

Garlic dill spears, Korean pickle chips, jalapeno infused spears

GRAZING TABLE

An elegant, full table display featuring the chef's selection of assorted cheeses, cured meats, fresh & pickled vegetables, fresh & dried fruits, spreads & breads. +6 (100 person minimum)

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HOT HONEY FRIED CHICKEN

House cut breaded chicken bites, hot honey drizzle, candied jalapenos

FONTINA GRILLED CHEESE

Bite size sandwiches, Spanish ham, fontina cheese, black truffle, tomato bisque

AHI TUNA NACHOS

Wonton chips, Ahi tuna, spicy mayo, seaweed salad, wasabi cream, ponzu cucumbers +2

SHRIMP COCKTAIL (GF)

Jumbo shrimp, lemon, cocktail sauce

CAPRESE BITES (V,GF)

Cherry tomato, fresh mozzarella, basil, sea salt

BRUSCHETTA CROSTINI (VG)

Crispy baguette, tomato salad, balsamic drizzle

WATERMELON SKEWER (V,GF)

Watermelon, fresh mozzarella, infused honey

STICKY WINGS

Honey-soy glazed wings, fresh basil, cilantro cabbage

CHORIZO BITES (GF)

Spicy sliced chorizo, red wine reduction

SPICY GARLIC SHRIMP

Garlic butter, fresh herbs, toasted baguette

CAST IRON MAC AND CHEESE

Three cheese sauce, bacon, herb panko crumbs

OKLAHOMA SLIDERS

Beef sliders, grilled onion, Cooper's American cheese, salt & pepper

GREEN CHILI CHICKEN TACOS

Grilled chicken, avocado, fresh cilantro, spicy tomatillo salsa, grilled tortillas, lime wedge

Minimum guest count 30 or \$750 subtotal. Minimum one week lead time subject to availability.
Subject to tax, service fee & gratuity.

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FORMAL DINNER

Our formal dinners feature chef designed dishes presented beautifully.
Discounts are available combining these packages with bar service & station packages.
Minimum ten days notice required. Large group discounts are also available.

PACKAGES

FORMAL DINNER PACKAGE ONE

Includes salad, bread, two entrees, two sides and N/A beverages \$49.95 per

FORMAL DINNER PACKAGE TWO

Includes two hor d'oeuvres, salad, bread, two entrees, two sides and N/A beverages \$59.95 per

SALADS

SIMPLE SALAD (VG,GF)

Field greens, carrots, radish, cucumbers, rose vinaigrette

ROASTED BEET SALAD (VG,GF)

Beets, carrots, arugula, walnuts, honey thyme dressing +2

SHAVED BRUSSELS SALAD (V,GF)

Brussels sprouts, red onion, pomegranate seeds, bleu cheese, poached pears, balsamic vinaigrette +2

WEDGE CAESAR SALAD

Iceberg wedge, shaved parmesan, smoked bacon, grape tomatoes, grilled red onion, baguette, caesar dressing +4

ENTREES

PROSCIUTTO STUFFED CHICKEN (GF)

Airline chicken breast, prosciutto, sundried tomato pesto, mozzarella

SOUTHERN FRIED CHICKEN

Airline chicken breast, crispy southern breading, black pepper gravy

PAN FRIED GNOCCHI (VG)

Sundried tomato pesto, extra virgin olive oil, fresh garlic, wilted spinach, fresh sage

FILET MIGNON (GF)

Certified Angus beef, garlic herb butter

PAN SEARED SALMON (GF)

Atlantic salmon filet, honey, citrus

SIDES

HERB ROASTED POTATOES (VG,GF)

Extra virgin olive oil, sea salt, fresh herbs

WILD LONG GRAIN RICE (VG,GF)

Artisan rice blend, extra virgin olive oil

FRIED BRUSSELS (VG,GF)

Brussels sprouts, basil, mint, cilantro, onion, purple cabbage, sweet and spicy sauce

MAPLE ROASTED CARROTS (V,GF)

Petite carrots, goat cheese, maple glaze

CHARRED CAULIFLOWER (VG,GF)

Blistered shishito peppers, shiitake mushrooms, fresh parsley, chili sauce

ROASTED ASPARAGUS (VG,GF)

Extra virgin olive oil, sea salt, romesco sauce

HERB TRUFFLE FRIES (V,GF)

Smoked bleu cheese, white truffle oil, fresh herbs, rosemary aioli

THREE CHEESE MAC (V)

Gemelli pasta, three cheese sauce, herb panko

BREADS

CRACKED WHEAT ROLLS (VG)

RUSTIC BAGUETTE (V)

CIABATTA (V)

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