

Banquets & Events at



EVENT FACILITIES

THE TAVERN

- Accommodates up to 120
- Projection screen, microphone, music, stage & dance floor available (extra costs may apply)
- Upstairs • Sunset & peek-a-boo lake views

TAVERN BACK

- Accommodates up to 50
- Back half of Tavern
- Upstairs

MEETING ROOM

- Accommodates up to 20
- In the Sherwood building
- Downstairs

THE PUB

- Accommodates up to 50
- Mostly tables
- Downstairs

THE PATIO

- Accommodates up to 80
- Outdoor patio area (available when weather permits)
- Music & patio heaters available (extra costs may apply)
- Downstairs

DINING ROOM

- Accommodates up to 36
- Mostly booths
- Downstairs

BANQUET STYLE RECOMMENDATIONS

25 Guests or less:

Open Menu
(our regular Lunch/Dinner Menu)
or
Custom Menu of 3 to 5 entrées
(from our Lunch or Dinner Menu)

20 to 30 Guests:

Custom Menu of 3 to 5 entrées

30 to 45 Guests:

Buffet or
Custom Menu of 2 to 3 entrées

45 to 60 Guests:

Buffet or 2 to 3 pre-ordered entrées

60 to 80 Guests:

Buffet or 2 to 3 pre-ordered entrées

80 Guests or more:

Buffet or 1 entrée

*Located on Big Bear Blvd between Pine Knot Ave and Bartlett Road,
at the Robinhood Resort, across the street from the Lake, in the Big Bear Lake Village!*

40797 BIG BEAR BLVD, BIG BEAR LAKE, CALIFORNIA 92315

Call (909) 866-4644 or contact our Banquet Manager at **(909) 963-6432**
or Email Banquets@NottinghamsTavern.com to start planning your event!

N O T T I N G H A M S T A V E R N . C O M

A LA CARTE & APPETIZERS

COOL CHOICES

Cheese & Cracker Platter	\$4 pp
Meat & Cheese Platter	\$10 pp
Fresh Vegetable Platter	\$3 pp
Tortilla Chips and Salsa	\$3 pp
Fresh Fruit Bowl	\$3 pp
Green Salad	\$3 pp
Chilled Pasta Salad	\$3 pp
Penne with vegetables & vinaigrette	
Cookie Platter	\$3 pp
Croissant Sandwiches	\$30 dz.
Assorted meats & cheeses	
Chilled Shrimp	\$26 dz.
Served with cocktail sauce	
Deviled Eggs*	\$12 dz.
Bruschetta	\$24 dz.
Sliced baguette topped with tomatoes, olive oil, garlic & basil	

WARM OPTIONS

Warm Rolls & Butter	\$1 pp
Soup Station	\$4 pp
Minimum 30 people; includes two soups	
Buffalo Wings	\$17 dz.
Jalapeño Poppers*	\$17 dz.
Potato Wedges	\$12 dz.
Topped with cheese and bacon	
Beef Sliders*	\$36 dz.
Pulled Pork Sliders*	\$36 dz.
Cheese Quesadilla	\$7 ea.
Chicken Quesadilla	\$9 ea.
Shrimp Quesadilla	\$9 ea.
Nachos	\$20 ea.
with ground beef and cheese	
Chicken Teriyaki Skewers*	\$35 dz.
Beef Teriyaki Skewers*	\$37 dz.

Crab-Stuffed Mushrooms*	\$20 dz.
Crab meat served in a mushroom cap	
Caponata Mushrooms*	\$18 dz.
Sautéed eggplant, onion, celery, garlic, capers and basil served in a mushroom cap	
Bacon Wrapped Scallops*	\$40 dz.
Baked scallops wrapped with premium smoked bacon served in a shrimp cream sauce	
Artichoke Spinach Dip	\$15 ea.
Caramelized Brie	\$12 ea.
Served with apples & bread	
Pretzel Bites	\$12 dz.
Served with chipotle cheese & honey mustard	
Cheese Puffadillas (4 halves) with	
Seafood	\$10
Bruschetta	\$8
Grilled Chicken	\$9

*Requires a minimum 7 days notice

DESSERTS

Cake Cutting	\$2 per person
Assorted Dessert Platter* ..	\$5 per person
Cookie Platter	\$3 per person
Ice Cream Scoop	\$2 per person
Sundae	\$3 per person
Chocolate, caramel or raspberry	
Brownie Sundae Jr	\$5 per person
Greek Yogurt Cheesecake ..	\$7 per person
Served with raspberry sauce	

CHILDREN

Kids (10 and under) choices available from our kid's menu! Reduced buffet rates for kids. View our lunch menu, dinner menu, or kids menu at:

NOTTINGHAMSTAVERN.COM

BEVERAGES

Drinks	\$2 ⁵⁰ per person
Coke, Diet Coke, Sprite, Pibb Xtra, root beer, iced tea, raspberry iced tea, or lemonade	
Orange Juice	\$5 per glass
Juice	\$3 ⁵⁰ per glass
Apple, cranberry, tomato, or grapefruit	
Coffee	\$2 ⁵⁰ per person
Hot Chocolate	\$3 ⁵⁰ per glass

BEVERAGE BAR \$3 PER PERSON

Includes iced water plus choice of **two**: coffee, decaf coffee, hot tea, iced tea, lemonade or choice of soda. Choice of **three** with 50 or more guests.

SPIRITS

Champagne Toast	\$3 per person
Non alcoholic champagne included	
Champagne	\$20 per bottle
Sparkling Cider	\$10 per bottle
House Wine	\$6 ⁵⁰ per glass
House Wine	\$16 per bottle
Corkage	\$10 per bottle
Domestic Beer	\$5 ⁵⁰ per pint
Imported Beer	\$6 ⁵⁰ per pint
Well Alcohol	\$6 ⁵⁰ per glass

FULL BAR AVAILABLE

BANQUET GUIDELINES & POLICIES

- ◆ A 20% service charge and 7.75% sales tax will be added to all food, beverage, and room charges.
- ◆ Prices subject to change. Menu items subject to availability.
- ◆ 25% deposit of estimated total and signed contract due at time of booking.
- ◆ Non-alcoholic champagne offered with all champagne toasts.
- ◆ Choice of napkin color with minimum 2 week notice and 80 guests.
- ◆ Children's prices are for kids 10 and under. Reduced price available for children's buffets. Children under 3 are free with buffets.
- ◆ No outside food or alcohol allowed. (Prior approval may be given by the Banquet

Manager for cake & bottles of wine. \$2 cake cutting fee per person & \$10 corkage/750mL btl. for wine applies.)

- ◆ Private Bartender is \$25/hr.
- ◆ Please refer to our Event Contract for more information.
- ◆ Rooms are not private unless specified.

ROOM SET-UP FEES

- ◆ A room set-up fee is applied to most events. This includes, but is not limited to: room usage for extended time, room set-up (table rearrangement, etc.), room clean up and restore, linen tablecloths and/or napkins, banquet manager assistance, etc.
- ◆ Room set-up fees vary. Please contact Banquet Manager for a quote.

EXTRAS

- ◆ Dance floor, patio heater, podium, microphone, and audio*-visual equipment rental is available. *Sorry, sound system not available for use with DJs or bands.

SEASONAL DATES

- ◆ **SUMMER 2017** is June 15 to Sept. 4; **FALL 2017** is Sept. 5 to Nov. 22; **WINTER 2017/18** is Nov. 23 to Mar. 7; **Spring 2018** is Mar. 8 to June 13; **SUMMER 2018** is June 14 to Sept. 3; **FALL 2018** is Sept. 4 to Nov. 21; **WINTER 2018/19** is Nov. 22 to Mar. 7; **SPRING 2019** is Mar. 8 to June 13. *Some black-out dates exist.*

Date Printed: 2017-10-18

Convenient lodging
available at:



**ROBINHOOD
RESORT**

Make reservations online:

ROBINHOODRESORTS.COM

(909) 866-4643

Discounts available for
groups with booked events

DINNER BUFFETS

Minimum of 30 guests • Includes Beverage Bar

BEE'S KNEES BUFFET

\$25 PER PERSON

- Green Salad • Warm Rolls
- Sautéed Vegetables
- Mashed Potatoes

Choose one 6oz. entree:

- Marinated Tri-Tip (cooked medium), Basil Chicken, Chicken Picatta or Blackened Salmon

BEE'S KNEES DELUXE

\$29 PER PERSON

- Green Salad • Warm Rolls
- Sautéed Vegetables
- Mashed Potatoes

Choose two entrées:

(Guests receive both)

- 6oz. Marinated Tri-Tip (cooked medium) and 4oz. Chicken Picatta, Basil Chicken, or Blackened Salmon

MEXICAN BUFFET

\$18 PER PERSON

- Grilled Chicken • Ground Beef
- Sautéed Onions and Bell Peppers
- Flour Tortillas and Crispy Corn Shells
- Refried Beans and Spanish Rice
- Tomatoes, Cheese, Sour Cream and Salsa

POTATO & SALAD BAR

\$16 PER PERSON

- Fresh Mixed Greens • Baked Potatoes
Served with toppings:
- Homemade Chili, Bacon, Chives, Broccoli, Sour Cream, Butter, Cheese, Egg Slices, Tomatoes, Carrots, Cucumbers, and Croutons
- Ranch and Italian Dressings
- Add Grilled Chicken for \$4pp

ITALIAN BUFFET

\$18 PER PERSON

- Grilled Chicken
- Marinara, Alfredo and Meat Sauces
- Spaghetti Noodles and Penne Pasta
- Green Salad • Rolls and Butter

BURGER BAR

\$19 PER PERSON

- 1/2 lb. Beef Patties • Brioche Buns
(Garden patties added upon request)
- French Fries • Cheddar Cheese
- Lettuce, Tomatoes, and Onions
- Choose one: Pasta or Green Salad

PRIME RIB BUFFET

\$34 PER PERSON

- 8oz Prime Rib with Cabernet au Jus
- Green Salad • Sautéed Vegetables
- Mashed Potatoes • Rolls and Butter

**CREATE YOUR OWN
CUSTOM DINNER BUFFET!**

Add Dessert to any Buffet:
Dessert Platter \$5 per person
Cookie Platter \$3 per person

**CREATE YOUR OWN
CUSTOM DINNER MENU!**

Just pick a few items from our Dinner Menu, based on the guidelines below!
Or let us create one for you!

20 to 30 Guests:

3 to 5 entrées

30 to 45 Guests:

2 to 3 entrées

45 to 60 Guests:

2 to 3 pre-ordered entrées

60 to 80 Guests:

1 to 3 pre-ordered entrées

80 Guests or more:

1 entrée

Add a non-alcoholic

Beverage & Green Salad

or

Beverage & Sundae

to your custom menu for

\$5 PER PERSON

View our Dinner Menu at

NOTTINGHAMSTAVERN.COM

PLATED DINNER ENTRÉES

BUGSY'S

Includes green salad and warm rolls

\$26 PER PERSON

Filet Mignon

5oz filet medallion, cooked medium, wrapped in bacon and topped with melted bleu cheese crumbles; served with sautéed vegetables and mashed potatoes

Grilled Salmon

8oz Filet of salmon, grilled, served with a lemon wedge, sautéed vegetables, and wild rice

Basil Chicken

8oz Breast of chicken lightly breaded and sautéed with roasted roma tomatoes, capers & fresh basil; served with sautéed vegetables and mashed potatoes

Mostaccioli

Mostaccioli noodles covered and baked in mozzarella cheese and marinara (vegetarian)

Vegan and gluten-free options also available

DEWDROPPER'S

Includes green salad and warm rolls

\$28 PER PERSON

Flat Iron Steak

Marinated 8oz steak, cooked medium, and finished with a seasoned garlic butter sauce; served with sautéed vegetables and mashed potatoes

Blackened Salmon

8oz Filet of salmon, blackened, and topped with fresh tomatoes, green onions and minced lobster; served with sautéed vegetables and wild rice

Chicken Picatta

8oz Filet of chicken breast lightly breaded and topped with capers in a buttery lemon white wine sauce; served with sautéed vegetables and mashed potatoes

Tortellini

Tri-colored cheese tortellini tossed with a pesto cream sauce, sundried tomatoes, artichoke hearts, and spinach (vegetarian)

LUNCH BUFFETS

Minimum of 30 guests • Includes Beverage Bar • Available until 2pm

SANDWICH EXPRESS

***13 PER PERSON**

- Choose either option:
 - Assorted Sandwiches: Ham, Turkey, Tuna Salad, and Veggie
 - or Build-Your-Own: Assorted Breads, Meats, Cheeses, and Condiments
- Choice of one side: Chilled Pasta Salad, Green Salad, French Fries, or Fresh Fruit

SANDWICH DELUXE

***14 PER PERSON**

- Above, with choice of two sides.

ITALIAN BUFFET

***14 PER PERSON**

- Marinara, Alfredo and Meat Sauces
- Spaghetti Noodles and Penne Pasta
- Green Salad
- Rolls and Butter
- Add Grilled Chicken for \$4pp

BAKED POTATO BAR

***13 PER PERSON**

- Baked Potatoes served with toppings:
 - Homemade Chili, Bacon, Chives, Broccoli, Shredded Cheese, Butter, and Sour Cream
- Green Salad

BUILD-A-SALAD BAR

***14 PER PERSON**

- Fresh Mixed Greens
Served with toppings:
 - Grilled Chicken, Bacon, Cheese, Carrots, Sliced Egg, Tomatoes, Cucumbers, and Croutons
- Ranch and Italian Dressings
- Rolls and Butter

MEXICAN BUFFET

***18 PER PERSON**

- Grilled Chicken • Ground Beef
- Sautéed Onions & Bell Peppers
- Flour Tortillas and Crispy Corn Shells
- Refried Beans and Spanish Rice
- Tomatoes, Cheese, Sour Cream and Salsa

PLATED LUNCH ENTRÉES

CAPONE'S MENU

Includes iced tea and green salad

***14 PER PERSON**

Hamburger

Half pound beef patty topped lettuce, tomato and onion, on a brioche bun; served with french fries

Chicken Quesadilla

Flour tortilla filled with grilled chicken, tomatoes, green onions, and cheese; served with sour cream and salsa

California Turkey Sandwich

Turkey, cheddar cheese, avocado, mayo, lettuce and tomato, on a croissant; served with french fries

Garden Wrap

Avocado, cucumber, onion, lettuce, tomatoes, and parmesan; tossed with ranch and wrapped in a flour tortilla; served with french fries (vegetarian)

Vegan and gluten-free options also available

HOTSY-TOTSY MENU

Includes iced tea and cookie

***16 PER PERSON**

Notti Burger

1/2 lb. beef patty topped with cheddar cheese, avocado, applewood smoked bacon, lettuce, tomato and onion, on a brioche bun; served with french fries

Grilled Salmon Salad

Grilled salmon strips and fresh grilled vegetables on a bed of greens

Chicken Basil

5oz boneless breast of chicken lightly breaded and sautéed with roasted tomatoes, capers and fresh basil; served with sautéed vegetables

Veggie Pesto Sandwich

Sun-dried tomato pesto, roasted red bell peppers, lettuce, tomato, onions, and pepper jack cheese; on a toasted ciabatta bun; served with french fries (vegetarian)

BOXED LUNCH TO-GO

***14 PER PERSON**

- One Sandwich: Ham, Turkey, Tuna Salad, or Veggie
- Bag of Chips
- Piece of Fruit
- Cookie
- Canned Soda or Bottled Water

CREATE YOUR OWN CUSTOM LUNCH MENU!

Just pick a few items from our Lunch (or Breakfast!) Menu, based on the guidelines below! Or let us create one for you!

20 to 30 Guests:

3 to 5 entrées

30 to 45 Guests:

2 to 3 entrées

45 to 60 Guests:

2 to 3 pre-ordered entrées

60 to 80 Guests:

1 to 3 pre-ordered entrées

80 Guests or more:

1 entrée

View our Lunch Menu at

NOTTINGHAMSTAVERN.COM

BREAKFAST, TOO!

Minimum of 30 guests • Includes Coffee

CONTINENTAL

***11 PER PERSON**

- Assorted Danish
- Assorted Muffins
- Croissants
- Fresh Fruit Bowl

SPEAKEASY

***13 PER PERSON**

- Scrambled Eggs
- Bacon and Sausage
- Breakfast Potatoes
- Fresh Fruit Bowl

FRENCH TOAST

***14 PER PERSON**

- French Toast
- Scrambled Eggs
- Bacon and Sausage
- Fresh Fruit Bowl