

Campfire Tavern

PRIVATE DINING & EVENTS MENU



Welcome to Campfire Tavern. Our cozy restaurant features indoor and outdoor dining with upscale American pub fare in Rehoboth, MA.

We source local ingredients, provide a warm and relaxing atmosphere, and encourage gathering with friends + family, as you would around the campfire.

We look forward to hosting you soon!



PARTY@CAMPFIRETAVERN.COM | CAMPFIRETAVERN.COM
PHONE: 508-262-2923 | 7 PARK STREET, REHOBOTH MA



CAMPFIRE BUFFET

INCLUDES DINNER ROLLS AND BUTTER | MINIMUM 15 GUESTS
\$32.95 PER GUEST • ONE ENTRÉE | \$35.95 PER GUEST • TWO ENTRÉES

SALAD

CHOOSE ONE:

GARDEN SALAD

CAESAR SALAD

ACCOMPANIMENTS

CHOOSE TWO

Pasta

MARINARA

ALFREDO

MAC + CHEESE

BOLOGNESE +3

Vegetables

MASHED POTATOES

ROASTED POTATOES

GARLIC GREEN BEANS

WHITE RICE

ENTREES

Chicken

MARSALA

PARMIGIANA

PICCATA

CORDON BLEU

Beef + Pork

MEATBALLS MARINARA

MEAT + CHEESE LASAGNA

ROASTED PORK LOIN

SAUSAGE & PEPPERS

TERIYAKI TIPS +6

PARMESAN CRUSTED PRIME RIB +10

Seafood

SEAFOOD STUFFED COD

SHRIMP MOZAMBIQUE +5

GRILLED SALMON +5

Vegetarian

CHEESE LASAGNA

LIGHT BITES

PERFECT ON THEIR OWN FOR A CASUAL GATHERING OR ALONGSIDE ANY DINNER OPTION

Appetizers

\$5 PER PERSON PER APP
AVAILABLE PASSED OR DISPLAYED

SAUSAGE STUFFED MUSHROOMS
TOMATO + CHEESE BRUSCHETTA
CHEESESTEAK EGGROLLS
BUFFALO CHICKEN DIP
BACON WRAPPED SCALLOPS +6
LAMB LOLLIPOPS +4

Stations

CAMPFIRE PIZZA STATION \$10 PER PERSON

Classic Margherita, Grande Pepperoni, Veggie

ANTIPASTO DISPLAY \$11 PER PERSON

Classic display of Italian meats, cheeses, marinated vegetables and crackers

FRESH VEGETABLE DISPLAY \$7 PER PERSON

Fresh seasonal vegetables, with ranch and blue cheese dipping sauces

BUILD YOUR OWN NACHOS \$12 PER PERSON

Chips, warm queso, lettuce, guacamole, sour cream, and salsa

WINGS (OR) TENDERS \$30 PER DOZEN

With buffalo, hickory bbq, ranch and blue cheese dipping sauces

SLIDERS BY THE DOZEN

FRIED CHICKEN with cheddar and dill pickle aioli | \$56

TAVERN BURGER with cheddar and secret house sauce | \$56

ROASTED HAM with provolone cheese and mustard aioli | \$56

LOBSTER SALAD with herb mayo, celery, and onion | \$84



Desserts + Drinks

SOMETHING SWEET

BOTTOMLESS SMORES +6
ASSORTED PASTRIES +6
COOKIES + BROWNIES +6

BAR OPTIONS

OPEN BAR BY CONSUMPTION
WINE BY THE BOTTLE
MIMOSA STATION

Decor + More

CAMPFIRE DECOR PACKAGE... \$225

INCLUDES TABLE RUNNERS, VOTIVES OR LANTERNS,
AND CUSTOMIZABLE FLORALS OR GREENERY

BALLOONS

PRICES VARY, ASK US FOR A QUOTE!

TAVERN BRUNCH BUFFET

\$29.95 PER PERSON | AVAILABLE BETWEEN 11:30 AM AND 4 PM | ADDITIONAL ENTREE +4 PP

Includes...

CRANBERRY + ORANGE JUICE | COFFEE SERVICE
SCRAMBLED EGGS | BACON *OR* BREAKFAST SAUSAGE | HOMEFRIES
SUGAR WAFFLES WITH MAPLE SYRUP

CHOICE OF ONE ENTREE:

CHICKEN MARSALA
CHICKEN PARMIGIANA
CHICKEN PICCATA
CHICKEN FLORENTINE

EGGPLANT LASAGNA
MEATBALLS MARINARA
SEAFOOD STUFFED COD
GRILLED SALMON +5

SRHIMP MOZAMBIQUE +5
ROASTED PORK LOIN
TERIYAKI TIPS +6
PARMESAN PRIME RIB +10

CHOICE OF ONE SIDE:

MASHED POTATOES | GARLIC GREEN BEANS | BROCCOLINI
PASTA MARINARA | PASTA ALFREDO | WHITE RICE

ADD ONS:

FRUIT SALAD +5 | ASSORTED BREAKFAST PASTRIES +5 | GARDEN OR CAESAR SALAD +4
MIMOSA STATION WITH PROSECCO, ASSORTED JUICES AND GARNISHES



THE FINE PRINT

ROOM RENTAL FEE AND MINIMUM FOOD & BEVERAGE SPEND

A food & beverage spend minimum in addition to room rental fees apply to the private space for a three-hour time slot.

Sunday-Thursday Events: \$600 spend minimum

Friday-Saturday Events: \$800 spend minimum

Monday-Thursday Events: \$150 rental fee

Friday-Sunday Daytime Events (12-5 pm): \$150 rental fee

Friday-Sunday Night Events (5-10 pm): \$200 rental fee

Minimum spend amount includes all pre-ordered food, beverage, and decor or additional services, as well as any food and beverage on a single tab on the night of the event, and does not include taxes or service charges. If the minimum spend amount is not met, the client will be responsible for the difference.

ADMINISTRATIVE FEE & TAX

- All charges are subjected to a 20% administrative fee and applicable charges are subject to 6.25% state tax
- The administrative fee may be used, subject to Campfire Tavern's sole discretion, to pay regular wages or incentive compensation to staff members assigned to your event.

DEPOSIT AND PAYMENT

- A non-refundable deposit of \$250 along with your signed contract is required to confirm your event.
- Final payment must be received prior to the start of your event. Deposit & final payment may be made via certified bank check, credit card or cash only. No personal checks will be accepted.
- A valid credit card will be required for all hosted bar options and to have on file in case of any additions or later charges to your account. You will be notified prior to any subsequent charges.
- If you do not meet your minimum spend with food and beverage at the conclusion of your event, the difference will be billed as a room rental fee.

FOOD & BEVERAGE POLICY

- Menu choices must be confirmed (14) days prior to your event to guarantee availability, including notification of any allergies or dietary needs. We will do our best to accommodate last minute menu changes, but cannot guarantee availability.
- Final guest count must be confirmed at least (7) days prior to your event. Within (7) days, the guest count cannot be decreased, but reasonable increases may be accommodated based on space, availability and the discretion of Campfire Tavern. No credit will be given for guests that do not show.
- No outside food or beverages will be permitted with the exception of cakes or desserts from a licensed vendor.
- ***Due to health code and food safety regulations, food may be displayed for 90 minutes during the event and uneaten food items cannot be packaged 'to-go'.***
- We reserve the right to request proper identification; refuse alcoholic beverage service at any time for any reason and to any person who in Campfire Tavern & Table's sole judgment, should not be served alcohol.

EVENT SETUP & DECOR

- Hosts may arrive 30 minutes prior to start time.
- No materials may be affixed to the walls, floors, ceilings or light fixtures with nails, staple or adhesive.
- Confetti, glitter, and real flamed candles are prohibited.
- Campfire Tavern & Table is not responsible for any loss, damage or theft of property including in the parking lot.

CANCELLATIONS

- Any cancellation within fourteen (14) days of a scheduled event will result in the client forfeiting 100% of the food & beverage minimum spend stated in your contract. Any cancellations prior to (14) days before the event will result in credit of all payments except the \$250 non-refundable deposit.
- In the case that an event needs to be rescheduled, please notify Campfire Tavern at least (14) days prior to the event. Any payments already taken may be applied to the rescheduled event date.
- Neither party will be liable for inadequate performance or cancellation due to an extenuating circumstance (for example: pandemic, natural disaster, governmental action) that was beyond the party's reasonable control.