Venue: **Dog Watch Mystic**
20 Old Stonington Road, Stonington, CT

Event Space: Event Tent

- Exclusive use for up to three hours for daytime events, or four hours for evening events

Rental of the event tent includes designated use of the lawn space directly behind the tent, adjacent on both sides, and the cornhole set on the front closest to the main entrance (roped off for events). The rest of the lawn, including both fire pits and kids' area, are available for use but are shared with restaurant guests.

Capacity:

- Please contact us for capacity information; event capacity varies depending on event type, amount of seating needed, and time of year

Features:

- Built-in chandelier and string lighting and sound system with Bluetooth connection
- Lawn games include cornhole, giant Jenga and ring toss (one set of each designated for event)
- Private full bar setup inside tent with draft beer and soda system
- Reclaimed wood farmhouse tables with mix of benches and chairs for seating
- Three-stall restroom trailer designated for event guests, located next to tent
- Side flaps and heaters in cold or inclement weather









Catering prices are based on current market value and are subject to change. Market value increases will not exceed 10% annually.

Event Rental Fees and Food & Beverage Minimums:

- Daytime Events (up to three hours in length between 11am and 4pm):
    - Mon-Fri: $250.00 rental, $750.00 food/beverage minimum
    - Sat-Sun: $500.00 rental, $1,250.00 food/beverage minimum
- Evening Events (up to four hours in length between 4pm and 10pm):
    - Mon-Wed: $350.00 rental, $1,250.00 food/beverage minimum
    - Thu/Sun: $600.00 rental, $1,400.00 food/beverage minimum
    - Fri/Sat: $800.00 rental, $1,800.00 food/beverage minimum

CT state sales tax of 7.35% is added to all rental and food and beverage charges.
A 20% service charge covering staff gratuity is added to all food and beverage charges.
The deposit to contract the space for an event is the rental plus sales tax; deposit is deducted from final invoice.
Final guest count and method of payment for balance is due three business days prior to event.





Event Tent Rental Includes:

- Labor: Setup, Service, Breakdown (does not include additional bartender or chef attendant fees)
- China, Glass, Silverware and White Paper Dinner Napkins
- Wood Farmhouse Guest Tables (seat 8-10 each)
    - Burlap w/Blue Stripe, Natural Bamboo or Blue/White Check Table Runners Available
- 6' and 8' Folding Banquet Tables for Food Stations and Gift/Display Tables
    - Choice of Navy Blue, Flax Linen or Red/White Check Table Linens
- Wine Barrels Available for Cocktail Tables, Dessert/Display
- Printed Bar Sign for Each Event.
- Votive Candles (we also encourage you to bring in centerpieces or any other décor!)
- Centerpieces Through Dog Watch $30.00 Each (Seasonal Floral Arrangements in Mason Jars)
    - Recommend 1-2 per guest table, plus some for wine barrels, bar and dessert/gift tables
    - Based on availability



Catering prices are based on current market value and are subject to change. Market value increases will not exceed 10% annually.

Event Menus

Please see our Full-Service Catering Menus for all menu options; menus can also be found online at DogWatchCafe.com/Catering
Our catering menus are updated every spring for the upcoming event season; selections and pricing are subject to change every 90 days.

Sample Menus – Cocktail Reception

Selection of Hors d'oeuvres (Passed or Stationary) | Priced per piece

Summer Caprese Bruschetta with Whipped Basil Ricotta, Roasted Tomato, Balsamic Reduction
House-Made Brisket Empanadas with Blue Cheese Sauce
Butter-Poached Hot Lobster Finger Rolls
Pigs in a Blanket
Mini Chicken 'n Waffles with Hot Honey
Meatball Marinara Poppers
Crispy Rice Cake with Spicy Tuna Poke
Braised Short Rib Spring Rolls
Southern Fried Chicken Skewers with Alabama BBQ Sauce
Spring Veggie Potstickers with Scallion Soy Sauce
Rum-Soaked Watermelon Skewers with Feta and Mint

Rustic Cocktail Board | $12.00 per person

Selection of hard and soft cheeses with assorted crackers and flatbreads, seasonal fruit and berries, sliced fresh veggies, crunchy pita wedges, roasted garlic hummus and green goddess veggie dip
Add charcuterie $4.00 per person

Smoked Wing and Coconut Shrimp Station | $16.00 per person

House smoked chicken wings with choice of up to two sauces (Buffalo, Teriyaki, BBQ, Thai Chili)
Crispy Coconut Shrimp with Sweet Thai Chili Dipping Sauce
$10.00 per person for just wing station

Loaded Mashed Potato and Mac 'n Cheese Station | $14.00 per person

Mashed potatoes and homestyle mac 'n cheese with pick-your-own toppings to include:
Bacon, cheddar cheese, chives, jalapenos, queso cheese, smoked brisket chili, sour cream, buffalo blue cheese sauce
$10.00 per person for just mashed potatoes or mac 'n cheese

BBQ Slider Station (Build Your Own) | $16.00 per person

Pulled pork, tangy mustard slaw and brioche slider rolls with sweet and spicy BBQ sauces
Smoked beef brisket, caramelized or pickled onions and brioche slider rolls with horseradish cream
$10.00 per person for just pulled pork slider station; assembled slider options also available by the piece







Catering prices are based on current market value and are subject to change. Market value increases will not exceed 10% annually.

Sample Menus – Dinner Buffets and Stations

All Buffet and Station Menus Come with House-Baked Cornbread and Water and Lemonade Station

BBQ Buffet | $32.00 per person

Choice of Two Meats:

St. Louis-Style Ribs, Pulled Pork, Rotisserie Chicken, Beef Brisket

Choice of Three Sides:

Mac 'n Cheese, Baked Beans, Cole Slaw, Mashed Potatoes, Dog Watch Salad, Chopped Kale Salad, Chopped Pasta Salad, Caesar Salad, Red Bliss Potato Salad, Pesto Tortellini Pasta Salad, Fruit Salad, Collard Greens, Seasonal Grilled Vegetables, Grilled Summer Veggie Salad

Add Brioche Rolls (Choice of Sandwich or Slider) and Tangy Mustard Slaw: $2.00 per person

Summer BBQ Buffet | $38.00 per person

Heirloom Tomato Caprese Salad with Mozzarella and Balsamic Reduction
Rotisserie Chicken
Pulled Pork with Brioche Slider Rolls and Tangy Mustard Slaw
Homestyle Mac 'n Cheese
Chopped Kale Salad with Golden Raisins, Macadamia, Shaved Parmesan, Cranberry Citrus Vinaigrette
Corn on the Cob

Fisher's Island Buffet | $48.00 per person

New England Style Clam Chowder
Traditional Caesar Salad
Lemon Skillet Chicken Piccata
Parmesan Herb Crusted Native Cod
Roasted Red Bliss Potato Wedges with Rosemary and Garlic
Garlic Sauteed Haricots Verts

Dessert Stations

Assorted Cookies and Brownies | $5.00 per person
Strawberry Shortcake Station | $8.00 per person
Seasonal Cobbler Station with Vanilla Ice Cream | $8.00 per person
You may also bring in a cake, cupcakes, or specialty dessert from any local bakery (Zest, Vesta, Sift, Bleu Squid, Lis', etc.).

Children Pricing

For buffet/stations menus, children under 12 are half price and children under 5 are no charge.

Alternatively, you may order separate meals from the restaurant kid's menu upon arrival to the event (chicken tenders, pasta, hot dog, burger, mozz sticks); those meals will be added to your master tab.

Event Bar Options

Our event tent includes a full bar setup inside the tent; Bartender is required if alcohol service will be available.
Bar options may be combined for any event (i.e. hosted bar for first hour or set amount, followed by cash bar).
All revenue from bar sales counts toward the food & beverage minimum for the event (cash or hosted bar).
$150 Bartender Fee Per Event.

Cash Bar

Guests pay on own for beverages as ordered. Cash and credit cards accepted.

Hosted Consumption Bar

Host pays tab for beverages ordered (can set dollar limit or time limit on bar tab).
Bar menu selections may be customized by client; reference restaurant drink menus for options and pricing.
See full catering menus for N/A Beverage Station options for events where alcoholic beverages will not be available.

Frequently Asked Questions

Do I have to make an appointment to see the venue?

Dog Watch Mystic is open seven days a week for lunch and dinner from 11:30am-9:00pm. You are welcome to go by the property for a look and to try the food at your convenience. To set up an appointment, please contact Maddie. The Event Tent is taken down December-April, so it is hard to get a feel for the space during those months.

How do I book an event at Dog Watch Mystic?

Contact Maddie for availability pricing specific to your requested date and time. To confirm a date, we will send you a contract. The deposit is the tent rental plus tax. There is no need to finalize your menu and other details until 4-6 weeks prior to your event. Final guest count and method of payment is due 3 days prior to the event.

How long do we have the venue for an event?

Daytime events are up to three hours, starting any time after 10:30 AM and ending by 4:00 PM.

Evening events are up to four hours, starting any time after 4:00 PM. Weddings are up to five hours in length.

Can I bring in outside food and beverage for my event?

All food and beverage must come through Dog Watch. However, we do allow you to bring in your own dessert for events if you choose. We recommend specialty cakes and cupcakes be sourced through a local bakery (Sift, Zest, Vesta, Blue Squid, and Lis' are all great options).

What type of decorations can we bring in? When may we begin decorating?

You may bring in any décor, so long as it does not puncture the walls or ceiling of the tent. Confetti, firecrackers and rice are not allowed. Centerpieces, desserts and décor can be dropped off on the day of your event. You can start decorating one hour prior to your event, depending on whether there is a daytime event booked earlier. Any decorations left behind after an event without permission will be discarded.

What type of tables and chairs do you have? What about plates, flatware and linens?

We have rectangle wooden tables with a mix of benches and chairs for seating. We have navy blue or red and white checkered linens for buffet tables. Plates, utensils and white paper dinner napkins are included.

What about music?

There are speakers in the tent connected to our Sonos system. We can play any Pandora station on request (must be acceptable for other restaurant guests). You may also bring in a Bluetooth speaker, DJ or non-amplified live music, so long as the volume is kept at a reasonable level. Music must stop by 10:00 PM.

What about parking and restrooms?

We do recommend and encourage guests to carpool or Uber to events during the summer months. Parking is more limited than seating in the busy season, but you can park along both sides of the street where marked, as well as in the adjacent lots, when allowed. Restrooms are located inside the restaurant and the event tent has a dedicated, three-stall restroom trailer.

Do you offer onsite ceremony options for weddings?

Rental of the event tent includes the lawn space directly behind and to the front left of the tent along the fence. You are welcome to set up a casual ceremony in either of these areas. The front lawn has also occasionally been used for ceremonies and can seat around 50 on benches. However, it is a shared space and not an ideal option for intimate ceremonies. Offsite ceremonies are typically preferred.

Maddie Contact Info:

Phone: (401) 207-1076
Email: orders@dogwatchcatering.com

Catering prices are based on current market value and are subject to change. Market value increases will not exceed 10% annually.