



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 corner closest to the main entrance (roped off for events). The rest of the lawn, including fire pits and kids' area, are available for use but are shared with restaurant guests.

Capacity:

- Seated Event:
 - o Up to 60 seated at tables under the tent
 - o Up to 90 seated using tables on surrounding lawn space (uncovered, weather permitting)
- Reception-Style Event (seating not necessary for all guests):
 - o Up to 85 under the tent, up to 125 using surrounding lawn space (weather permitting)

Features:

- Built-in lighting and sound system with Bluetooth connection
- Lawn games include corn hole, giant Jenga and ring toss (one set of each designated for event)
- Private bar setup inside tent
- Rustic farmhouse wood tables with benches and chairs for mixed seating
- Fire pits with seating
- Side flaps and heaters in cold or inclement weather



Event Rental Fees and Food & Beverage Minimums:

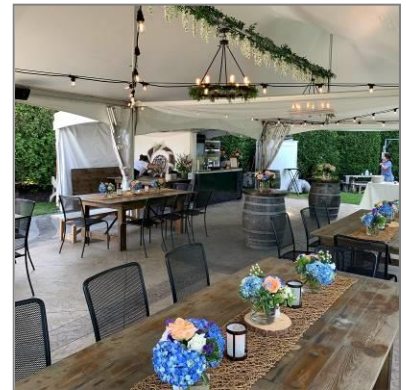
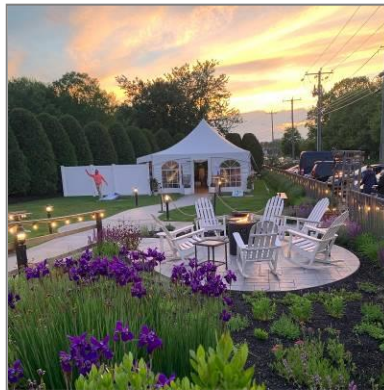
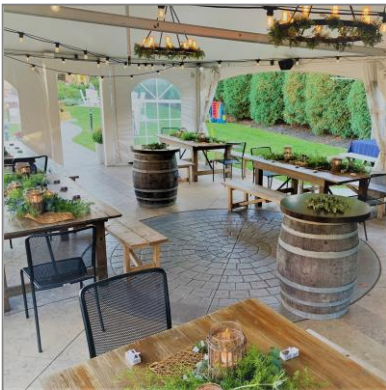
- Peak Season (May-October):
 - o Daytime Events (up to three hours in length between 11am and 4pm):
 - Mon-Fri: \$200.00 rental, \$800.00 food/beverage minimum
 - Sat-Sun: \$400.00 rental, \$1,200.00 food/beverage minimum
 - o Evening Events (up to four hours in length between 4pm and 10pm):
 - Mon-Wed: \$300.00 rental, \$1,200.00 food/beverage minimum
 - Thu/Sun: \$500.00 rental, \$1,500.00 food/beverage minimum
 - Fri/Sat: \$750.00 rental, \$1,750.00 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)
 - o 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
 - o 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 \$25.00 Each (Seasonal Floral Arrangements in Mason Jars)
 - o Recommend 1-2 per guest table, plus some for wine barrels, bar and dessert/gift tables
 - o Based on availability



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.

Sample Menu – 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
Hot Lobster Mini Bread Bowls with Sherry Cream Sauce
Smoked Gouda Gougeres
Mini Chicken 'n Waffles with Maple Glaze
Meatball Marinara Poppers
Sesame Seared Ahi Tuna Skewers with Cusabi Drizzle
Banh Mi Chicken Salad Phyllo Cups
Shaved Steak French Onion Crostini with Horseradish Cream
Korean Pigs in a Blanket with Spicy Mustard 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 wings or shrimp

Loaded Mashed Potato and Mac 'n Cheese Station | \$12.00 per person

Mashed potatoes and homestyle mac 'n cheese with pick-your-own toppings to include:
Bacon, cheddar cheese, chives, jalapenos, smoked brisket chili, sour cream, buffalo blue cheese sauce, sweet and spicy BBQ sauces
\$8.00 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 one selection; assembled slider options also available by the piece



Sample Menus – Dinner Buffets and Stations

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

BBQ Buffet | \$30.00 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 | \$36.00 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 | \$44.00 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

Seasonal Grilled Vegetables

Dessert Stations

Assorted Cookies and Brownies | \$4.00 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). \$100 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.