

51 NORTH TAPROOM

PRIVATE
EVENT PACKET
2025



BOOK YOUR NEXT EVENT
AT 51 NORTH TAPROOM.

HOLIDAY PARTIES, REHEARSAL DINNERS,
COMPANY EVENTS, HAPPY HOUR MIXERS,
REUNIONS, YOU NAME IT...

CONTACT US:
INFO@51NORTHTAPROOM.COM

704 51st Ave N.
Nashville, TN
37209

Hours:
M-Th: 11am-10:30pm
F-Sa: 11am-11:30pm
Su: 11am -9pm

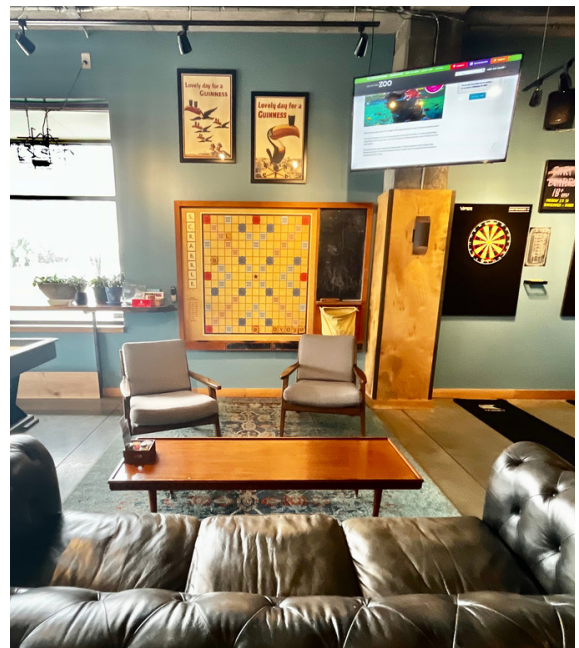
AVAILABLE SPACES:

SEMI-PRIVATE LOUNGE:

25-35 people

Reservation Fee of \$100

The lounge is made up of two large high-top tables that can sit 8 people each, three 2-seater high tops, plus a couch and comfy chairs and adjacent shuffleboard and darts area. It's best used for standing room and mingling. Perfect for mixers, happy hours, or groups that aren't planning on eating a formal sit down dinner. Apps and sharable light fare are encouraged.



SEMI-PRIVATE DINING ROOM:

35 - 60 people

Reservation Fee of \$250

This space is in our main dining room. It encompasses the lounge space, plus most of our indoor tables. It does share the space with our traditional dining guests, so it is not completely private (the bar, booths and the patio are reserved for normal dining guests). In this space a buffet dinner or bulk catering is required. This layout is great for company functions or holiday dinners.



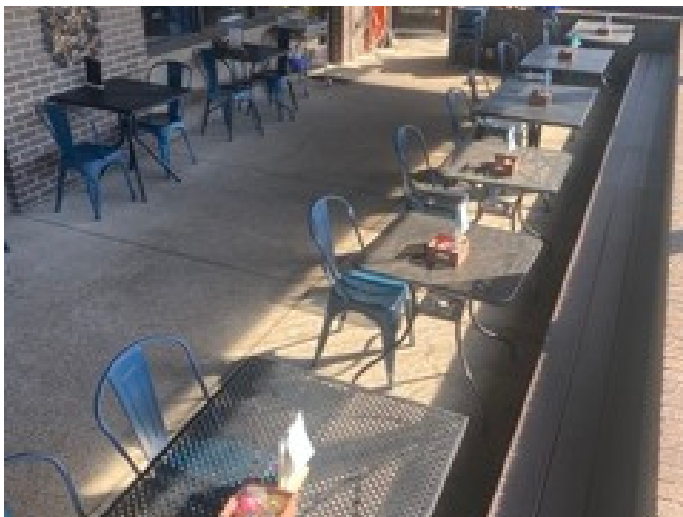
ENCLOSED PATIO:

20 - 35 people

****SEASONAL AVAILABILITY****

Reservation Fee \$150

Our patio is covered, and during the colder months is enclosed and heated. We provide fans in the hotter months. This space cannot be reserved during the very cold season. This space is private from the rest of the dining room. In this space a buffet dinner or bulk catering is required.



ENTIRE RESTAURANT:

Up to 90 seated, and 120 standing room

Reservation Fee of \$350

This would encompass the entire restaurant. You'd have access to the dining room, patio (weather permitting), bar and lounge. Buffet dinner or catered apps are required. This would be a completely private reservation, perfect for wedding celebrations/dinners, holiday parties, reunions, etc... Customized drink menus or drink tickets can be arranged. Music selection, PA system, and valet parking can be added on with an extra charge (contracted out).



PRICING INFORMATION:

For every private event we require a Food & Beverage Minimum toward which all your food and drink costs will go during the reserved time of your event (not including tax or gratuity). The Reservation Fee does NOT go towards the minimum. The minimum charge depends on the day of the week, plus the time and length of your event. If the minimum is not met the remainder will be added to the host's tab. All food & drink must be on one check (*exceptions allowed for certain events).

Please provide the date of your event and the time/length and we can provide you with the exact price quote. Pricing is subject to change on selected dates. **There is a 2 hour minimum for all events.**

*Any food or drink ordered before or after your reserved time will NOT go towards the minimum, and will have to be paid for separately.



	LOUNGE <i>\$100 Fee</i>	PATIO <i>\$150 Fee</i>	SEMI-PRIVATE DINING RM <i>\$250 Fee</i>	ENTIRE RESTAURANT <i>\$350 Fee</i>
MON-THURS				
LUNCH (11AM-5PM)	\$150/hr	\$500/hr	\$1000/hr	\$1500/hr
DINNER (5PM-11PM)	\$250/hr	\$800/hr	\$1500/hr	\$2000/hr
FRI-SUN				
LUNCH (11AM-5PM)	\$200/hr	\$800/hr	\$1500/hr	\$2000/hr
DINNER (5PM-11PM)	\$350/hr	\$1000/hr	\$2000/hr	\$2500/hr

FOOD OPTIONS:

Depending on the nature of your event we can provide different food options. If you want lighter fare, shared appetizers can be ordered from our normal menu and sent out to the tables at staggered intervals. Or you can order bulk appetizers from our Bulk Catering Menu (next page) which can be set up at an appetizer buffet table.

If you prefer more a more substantial and sit down meal our In-House Catering Menu (below) has different levels of priced-per-person food options for a buffet line.

IN-HOUSE CATERING MENU:

SURF AND TURF DINNER

\$30 PER PERSON/ ADDITIONAL SIDE +\$5

Oven-roasted salmon and/or roasted garlic pork loin. Served with chimichurri sauce.

Choose 2 sides: Green beans, broccoli, mashed potatoes, black bean and corn salad, slaw, rice, gouda mac (add +\$1)

FAJITA BAR

\$25 PER PERSON

Grilled chicken (substitute shrimp, steak or seitan +\$4 per person), grilled onions & peppers, with Mexican rice, refried beans, pico, shredded cheese, sour cream, guacamole, jalapenos and flour tortillas.

TACO BAR

\$23 PER PERSON

Smoked chicken, (sub steak or seitan +\$4 per person), with Mexican rice, refried beans, pico, shredded cheese, sour cream, shredded lettuce, jalapenos, and corn or flour tortillas.

BBQ DINNER

\$24 PER PERSON MEAT & 2; ADDITIONAL SIDE \$5 PER PERSON

Smoked pork or chicken, (sub brisket +\$2 per person). Choose 2 sides: slaw, mashed potatoes, black bean-corn salad, green beans, broccoli, slaw, or gouda mac. With BBQ sauce, Haba-Q sauce, pickles and buns.



OUR WINGS,
QUESO, HUMMUS
AND PIZZAS MAKE
EXCELLENT
SHARABLES

BULK CATERING & ADD ONS

In addition to a buffet dinner option, you can add an appetizer course that will be set up when your guests arrive. Or for standing room only or "stand and mingle" events, you can do just appetizers. Feel free to look at our regular dining online menu for more ideas.

BULK APPETIZERS **PRICED BY THE QUART (FEEDS 16-20)**

PICO & CHIPS / \$40
HOUSE QUESO & CHIPS / \$46
HUMMUS & PITA AND/OR CHIPS / \$44

NACHO BUFFET **APPETIZER PORTION PRICED PER PERSON / \$10**

House queso, smoked chicken, pico, black beans, jalapeños, sour cream, guacamole.

WINGS **50 WINGS / \$MKT 100 WINGS / \$MKT**

Tossed in either our homemade Taproom Buffalo, Chimmichurri or Habanero BBQ. Served with carrots, celery and ranch dipping sauce.

EXTRA SIDE ITEMS **PRICED PER PERSON / \$5**

Gouda Mac, mashed potatoes, spicy green beans, cabbage slaw, collard greens, cheesy grits.

SALAD COURSE **PRICED PER PERSON / \$8** **CHOOSE ONE OPTION**

Garden Salad: Romaine, cucumber, carrot, red onion, ranch or balsamic vinaigrette

Kale Salad: Kale, pepitas, beets, goat cheese, white balsamic vinaigrette.

Baby Greens: Spring mix, marinated red onion, strawberries, pecans, bleu cheese, balsamic vinaigrette

CHOCOLATE CHIP BANANA BREAD, **BANANA PUDDING, OR FLAN** **PRICED PER PERSON / \$7**



SHARED APPS
ARE PERFECT
FOR A
STANDING ROOM
EVENT

OPTIONAL ADD ONS:

Other amenities we can offer include a small PA system, a customized bar menu just for your group, or customized chalkboard drawing (fees apply). Depending on the space you choose there may be room for a DJ or band of your choosing.

With enough notice we can order linens for tables for an extra fee. We don't supply candles or other decorations, but you are welcome to bring them!

If you've reserved the entire restaurant you can play the playlist of your choice over the bluetooth speakers system.

Outside wine and desserts are subject to a \$10 corking/cutting fee.

Our parking lot is limited and subject to availability. If you're interested in using valets for your event we can provide a contracted valet company (fees apply).



A SPACE
FOR EVERY
OCCAISION!



READY TO BOOK?

In order to reserve a space for you, we need to have a credit card on file. Email us at info@51northtaproom.com to let us know you are interested and then you can call the restaurant to leave your credit card information with a manager, at which time we will charge the applicable Reservation Fee.

Cancellation within 72 hours of event is subject to a non-refund of Reservation Fee.