

TAVERN BLUE

EAT

DRINK

PLAY



PRIVATE EVENTS PLANNING GUIDE

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319.569.1136

EMAIL EVENTS@TAVERNBLUE.COM

OR VISIT

[HTTPS://TAVERNBLUE.COM/PARTY-PLANNING/](https://TAVERNBLUE.COM/PARTY-PLANNING/)

Use this QR Code to Submit Your Party Online



Why Tavern Blue?

Skip the awkward small talk of a seated dinner or bland hotel ballrooms. We provide the perfect setting to let loose and have a good time with your friends and coworkers.

Delicious food!

Our Wood fired pizza and wood-fired appetizers are to die for! From scratch and fired in two wood fired brick ovens, our pizza and ingredients, including the Italian San Marzano sauce and fresh mozzarella can appeal even to discerning palette

Amazing Drinks

Beach cocktails with some colorful fruit....we are passionate about our local craft beer and supporting our community. As such, we have selected 20 beers from independent breweries located right here in the great state of Iowa.

Fun entertainment

Fun! Fun! Whether team building or a birthday party, challenge your friends to a beach inspired and challenging game of putt putt with boats and jet skis! Play darts, (bullseye), or use our professional league foosball which is perfect for any occasion! Floor games (connect 4) and many table games are available.

Large venue!

With 15,000 square feet of space, your guests can get up, walk around, play games, visit the bar, walk through the mini golf, etc. We can host up to 350 seated guests and the kitchen is well equipped to handle your private event.

Easy booking!

Easy! Our events coordinator will work with you to fit your budget, party size, and venue needs for group sizes 20-350. Reserve a table or the whole venue!

General Event Information

Thank you for your interest in special events at tavern Blue. We offer unique casual cuisine, featuring our signature wood-fired appetizers and pizza in an elegant yet relaxed atmosphere.

Our commitment: *The Tavern Blue Experience*

We are dedicated to taking exceptional care of you – our guests –we insist that you have an incredible experience!

Food and Beverage Minimums

Unless the entire venue is reserved, there is no cost to reserving an event space with us. Food & Beverage Minimums apply and vary based on the space, specific date and time of the event. All Food & Beverage Minimums are prior to the 25% service fee and local sales tax.

Gift Card purchases are not applicable towards meeting the required minimums.

- Tuesday-Thursday: there is no minimum required.
- Friday-Sunday: A minimum of \$20 per person is required (for ages over 15).

Contract Requirement: Deposits, Payments & Cancellations

In some cases, depending on the party size, date and space, a contract and/or deposit may be required to secure the space. Typically with pre-orders of above \$1,000 for a private party, a written contract and a deposit are required. In the event a deposit is required, the following applies:

- Deposit must be received by the date listed on contract (typically within 5 business days).
- The amount of the deposit is half of the required food & beverage minimum.
- The entire balance due for the contracted food, beverage, 25% service fee, all applicable miscellaneous fees and local sales tax must be paid onsite at the conclusion of the event.
- Tavern Blue accepts all major credit cards and cash.
- Credit card payments are subject to the 3% additional fee.

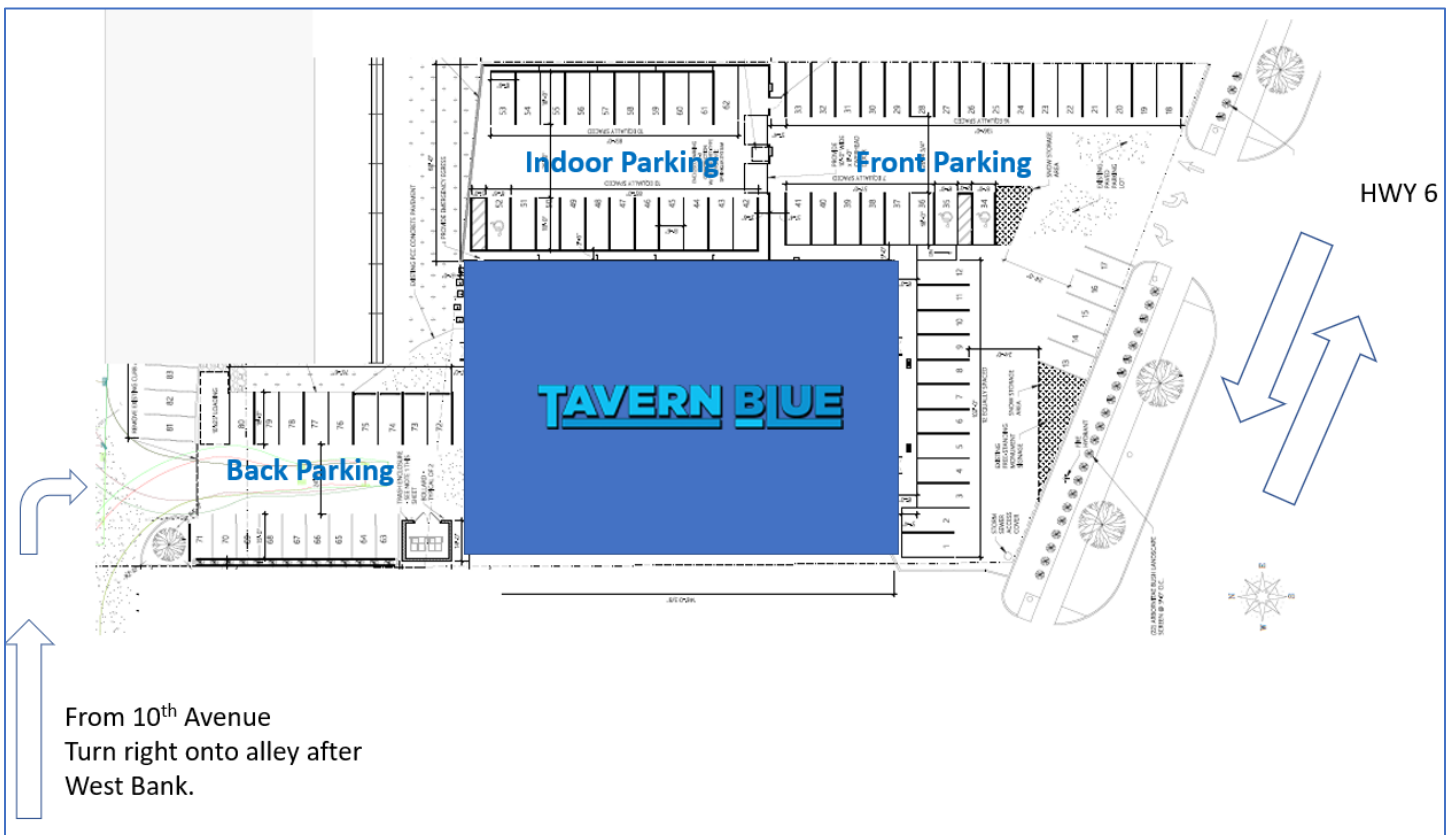
31 days prior to event – Full Refund of Deposit

30 days to 16 days prior to event – 50% refund of Deposit

15 days or less – No refund

Parking

Parking at Tavern Blue is available in the front parking lot, inside the covered garage, and in the back parking lot as shown in in Figure A.



Decorations

Tavern Blue permits decorations of the private party room; however, attaching banners, signs, or decorations to ceilings, walls, floor, doors light fixtures, or partitions is not allowed to prevent potential damage. The use of graffiti, glitter, or similar materials is also prohibited due to cleanup concerns. Flameless candles are required (except for birthday candles). Guests may arrange for decorations through external vendors, coordination delivery and setup with the event manager. The guest assumes responsibility for all arrangements and expenses related to shipping materials, merchandise exhibits, or any items brought to and from Tavern Blue. The venue is not liable for the loss or sale of items brought in by guests or vendors hired by guests.

Entertainment

Guests may provide entertainment such as bands, musicians, or DJ's for their private function as long as the arrival and setup is coordinated with the Events Manager at least five (5) business days prior to the event. A few restrictions apply:

- High volume levels (as determined by Tavern Blue Management).
- Inappropriate content of the entertainment.

Tavern Blue reserves the right to turn volume down and to stop any inappropriate actions.

Alcohol Service

In compliance with Iowa State law, the consumption or purchase of alcohol is prohibited for individuals under the age of 21. Tavern Blue reserves the right to decline alcohol service to any guest who is not of legal drinking age, unable to provide valid identification for age verification, or appears to be intoxicated.



Party Packages

All You Can Eat, Family Buffet Style, our staff will setup tables and continuously bring food/drinks for the duration of the party.

Package 1: Wood-Fired Pizza Basic

\$30 per person (\$12 per kid*)
(Package value is \$40)

Choose 2 types of pizza, one type of appetizer, one type of salad, and soda.

Package 2: Wood-Fired Pizza Celebration

\$35 per person (\$12 per kid*)
(Package value is \$45)

Choose 4 types of pizzas and 2 types of appetizers, one type of salad, and soda.

Package 3: Wood-Fired Pizza Treat

\$40 per person (\$12 per kid*)
(Package value is \$52)

Choose 6 types of pizzas, 2 types of appetizers, one type of sides, two types of salads, and soda

Package 4: The Feast

\$50 per person (\$15 per kid*)
(Package value is \$60)

Choose from 2 handhelds, 2 types of pizzas, 2 types of appetizers, two types of tacos, two types of salads, two types of sides, and soda.

* Kids: ages 5-11 (free for kids under 5)

Gourmet 12" pizza, baked in high temp wood-fired brick oven to perfection (charred & delicious!)

[Substitute with cauliflower crust for gluten free and vegan \$3]



For Party Packages Choose from this page

Pizzas

Mary Margarita
Bianca
Tavern Blue Meatzza
Tony Pepperoni
Mediterranean
Buffalo Chicken
Chicken Alfredo
Tavern Supreme
Taco Pizza
BBQ Chicken
Gino's Mac & Cheese

Appetizers

Pork sliders
Tavern bread
Crispy falafel sliders
Toasted pretzels
Greek hummus
Onion rings
Fried calamari
Mozzarella sticks
Boneless chicken wings
Bone-in wings
Battered cauliflower



Handhelds

All Iowa Pork Tenderloin
Tavern Burger
Chicken BLT Sandwich
Buffalo Hot Chicken Sandwich
Black Bean Burger

Sides

House fries
Vegetable medley

Tacos

Carnitas
Shrimp
Fish
Steak



Wood-fired perfection using an Italian brick oven at high heat

Appetizers

PIECES

PRICE PER DOZEN

Pulled Pork Sliders \$55

Braised pulled pork with coleslaw on soft buns

Tavern Bread \$55

12 focaccia and 24 rolls, and served with house Marinara sauce

Mozzarella Sticks \$18

Served with house Marinara sauce

Crispy Falafel Sliders \$52

House falafel, cucumber, house slaw, on mini rolls

PANS

PRICED TO SERVE 8-10 PEOPLE

Shrimp "Diablo" \$140

Spicy hot marinara, fire roasted tomatoes, shrimp, and garlic.

Cajun Crab Dip \$140

Cajun spices, crab meat, cream cheese mix, garlic and parsley.

PANS

PRICED PER HALF PAN

Greek Hummus \$60

Creamy hummus, cucumber, feta, tomatoes served with Tavern Bread

Onion Rings \$50

Sprinkled with parmesan cheese, served with ranch

Fried Calamari \$60

Served with house tomato sauce, and a chipotle mayo drizzle

Toasted Salted Pretzel Bites \$48

Served with classic beer cheese OR Honey Dijon mustard

Boneless Wings \$65

Bone-in Wings \$72

Battered Cauliflower \$70

- Honey and smoked chili - Roasted garlic parmesan - Mango habanero
- Buffalo style - Classic BBQ



Pasta, Salads, and Soups

Serves 8-10

Chicken Fettuccine Alfredo **\$150**

Classic parmesan cream sauce, fettuccine, and chicken.
Substitute shrimp add \$30. For both add \$50.

Tavern Mac & Cheese **\$120**

Pasta shells, beer cheese, bacon, baked and topped with mozzarella.

Greek Salad **\$80**

Kalamata olives, diced tomatoes, cucumber, mixed greens,
red onions, oregano, feta vinaigrette.

House Salad **\$80**

Mixed greens, tomatoes, onions, croutons, hardboiled egg, cheese.

Caesar Salad **\$80**

Romaine, dressing, croutons, parmesan cheese.

Soup (tortilla, chicken rice, bacon-potato) **\$60**



Choice of Dressing:

Ranch, French, Blue Cheese, Honey Dijon,
Parmesan Peppercorn, Balsamic Vinaigrette, Italian,
Greek Vinaigrette.

For salads:

- Add grilled or fried chicken for \$25.
- Add shrimp \$30

Tacos

Price Per 12 Tacos

Carnitas Tacos

Slow roasted carnitas tacos (braised pork) topped with *Pico de Gallo*, served with Robertina sauce.

\$55

Shrimp Tacos

Shrimp tacos with house slaw, green peppers, red onions, pineapple, and mozzarella, served with Robertina sauce.

\$55

Fish Tacos

Cod fish tacos with house slaw, green peppers, red onions, pineapple, and mozzarella, served with Robertina sauce.

\$55

Steak Tacos

Grilled marinated steak tacos with onions, cilantro, *Pico de Gallo*, Mozzarella, served with Robertina sauce.

\$55



Handhelds

Price Per 6 Handhelds

No sides included with handhelds

All Iowa Pork Tenderloin	\$78
Hand breaded or grilled, served on two gourmet split top buns, lettuce, tomato, pickle, onion	
Tavern Burger	\$78
Grilled fresh steak burger, gourmet split top bun, lettuce, tomato, pickle, onion, choice of cheese. Sub beyond/ impossible meat +\$2. Add avocado \$1. Add smoked bacon \$1	
Gut Buster Burger	\$95
Double fresh steak burgers, bacon, choice of cheese, onion rings, lettuce, tomato, pickle, onion.	
Chicken BLT Sandwich	\$72
Breaded or grilled chicken breast, lettuce, tomato, bacon, choice of cheese, and house made avocado spread, over ciabatta bread.	
Buffalo Hot Chicken Sandwich	\$72
A spicy hot grilled or breaded chicken sandwich tossed with a zesty spicy sauce.	
Black Bean Burger	\$60
Avocado, fire roasted pepper, red onion, cilantro lime aioli.	



Sides

Serves 10-12

Fries	\$40
Vegetable medley	\$50

See Appetizers for additional sides such as onion rings, hummus, etc.

Desserts

Priced Per Half a Dozen

Nutella Pizza with Strawberries	\$35
Homemade Brownie Add ice cream +\$10	\$35
Strawberry Cheesecake	\$40



Veggie & Fruit Trays

Serves 10-12

Simple

\$60

A mix of fresh vegetables and dipping sauces.



Exquisite

\$90

A mix of fresh seasonal fruit.



Chef

\$130

A mix of fresh vegetables and fresh seasonal fruit specially designed presentation by the Chef!



Beverages

Wine & Champagne (bottle)

Prophecy Red Blend	\$15
Clos du Bois Chardonnay	\$15
Starborough Sauvignon Blanc	\$15
Ecco Domani Pinot Grigio	\$15
<i>Risata</i> Moscato	\$15
La Marca Prosecco	\$20
Andre Champagne	\$16
Gascon Malbec	\$15
Tribute Pinot Noir	\$18
William Hill Cabernet Sauvignon	\$16



Beer Kegs

Michelob Ultra	\$250
Bud Light	\$250
Busch Light	\$250
Coors Light	\$250
Easy Eddy	\$360
Soda Pitchers	\$10

Beverage Packages

Open bar beverage packages for specific hours are available, please discuss with the Event Coordinator.

Note: Unused bottles of wine will be refunded. Unused beer in kegs cannot be refunded.



Party Spaces

Private Party Room

SEATED: UP TO 80

RECEPTION: UP TO 100

Consists of 1,200 sq ft. Located in the back of the restaurant with access from the back entry way. The space can be closed up using curtains to provide for a private event. Video equipment are included (85-inch TV and a large projected screen).



Minigolf Area

SEATED: UP TO 50

RECEPTION: UP TO 80

This area is about 5,000 sq ft. Dotted with boats and jet skis. It makes for a cool and fun space to have an event, more like a standing reception where our staff can setup a buffet, for example, inside the course.

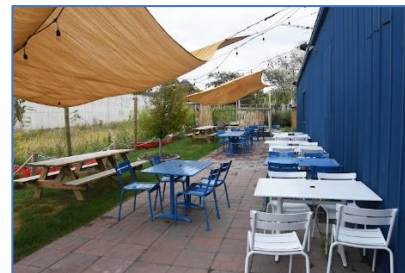


Back Patio

SEATED: UP TO 70

RECEPTION: UP TO 80

The back patio is about 5,000 sq ft. It offers 3 pergolas, a large, tiled terrace, and some picnic table seating over the grass area.



Entire Venue

SEATED: UP TO 310

RECEPTION: UP TO 350

The entire venue is about 15,000 sq ft. A full bar, a 9-hole mini golf course, and a large commercial kitchen is designed to support large events.



Available Games



Mini golf

Pool table

Foosball

Darts

Connect 4

Jenga

Volleyball

TAVERN BLUE

EAT-DRINK-PLAY

Wood-fired Pizza, Minigolf, Darts, Pool Table, Foosball

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About US

Here at Tavern Blue our philosophy is work hard, play harder! As a group of local residents raising our families in Iowa we have grown to love it here, but still find ourselves missing the laid back beach vibes of the Pacific, Mediterranean, and European coasts we also call home. We wanted to bring a piece of this lifestyle to Iowa and the result is Tavern Blue.

Inspired by life on the water, Tavern Blue is a casual environment offering authentic brick oven wood-fired pizza, a full-sized bar with local craft beers, wines and signature cocktails, and plenty of options for gaming and entertainment.

Our mini golf course is one of a kind: boats, jet skis and sailboats dot the landscape as you navigate through our 9-hole course that is both unique and challenging.

We also have a variety of entertainment options including professional foosball and pool tables, super-sized Jenga and Connect 4, or you can watch your favorite game on the bar's 8 TVs or the big screen!

We are passionate about our local craft beer and supporting our community. As such, we have selected 20 beers from independent breweries located right here in the great state of Iowa.

We love good food, good times and great vibes. Whether you want to have a bite to eat, relax with a drink, host an event, play some games or entertain some friends, our intent is to make you say: *"I want to be here."*

-FROM THE OWNERS OF TAVERN BLUE



Corporate Events, Birthday Parties, Fundraisers, Charity Events, Rehearsal Dinners, Reunion, Retirement Parties, Baby Showers, Bridal showers, Graduation, Celebrations, Departmental parties!