



THE POET'S ROOM

Private Dining & Events



THE GARLIC POET

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The Garlic Poet Restaurant & Bar's Poet's Room is ready for your next private event. The Poet's Room is a convenient location for guests from Harrisburg, Hershey, or York, PA. It's spacious, yet intimate environment is perfect for rehearsal dinners, birthday parties, corporate events and more. The Poet's Room can fit from 30 to 80 people comfortably depending on your event needs. Booking your private event in The Poet's Room guarantees a one-of-a-kind experience full of exceptional service, delectable food, and an inviting atmosphere.



CONTACT AMANDA POINDEXTER, GENERAL MANAGER - APOINDEXTER@METALAYE.COM OR 717.774.5435

MENU SELECTION

When you book your private party or event with The Garlic Poet Restaurant & Bar in The Poet's Room, there are two packages available from which you can choose: *The Stanza* or *The Poetry*.

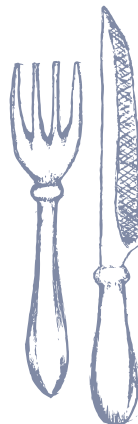
With each package you are able to have an additional vegetarian and vegan options available at no additional cost. Both packages include soda, iced tea, lemonade and water at no additional cost. A full guest count and any food allergies, dietary restrictions, or preferences must be confirmed 10 days prior to your event.

THE STANZA PACKAGE

\$33.00 PER PERSON

- Choice of (3) Shareable Introductions
- Choice of (3) Guest Pre-selected Entrées
- Choice of (1) Sweets & Treats

Entrée sizes for The Stanza Package are small-portions and are perfect for light, casual evenings.



THE POETRY PACKAGE

\$48.00 PER PERSON

- Choice of (3) Shareable Introductions
- Choice of (3) Guest Pre-selected Entrées
- Choice of (1) Sweets & Treats

Entrée sizes for The Poetry Package are full-portions and are perfect for dinner parties.

MEAL OPTIONS

INTRODUCTIONS

stationed or family-style
choose (3)

CHEF'S CHARCUTERIE

always house-made: charcuterie | pickles | breads | mustards | accompaniments | Chef's choice local cheeses

CALAMARI

lightly cornmeal fried | red wine & fig marmalade | shaved fennel | aquaponic sorrel and pea tendrils | lemon-cardamom vinaigrette | Fresno-chili agrodolce

PALE ALE FONDUE

Tröegs beer | brie | warm baguette | apple & pear chutney

GPYAKATORI SKEWERS

sesame-ginger-chili grilled chicken | chimichurri grilled bison sweet & sour Fresno chili grilled pork | kimchi-yogurt sauce | Middle Eastern style bbq sauce

LETTUCE WRAPS

CHOICE OF: 5-spiced chicken OR 5-spiced vegan quinoa house-fermented kimchi | crisp vegetable noodles | red wine pickled shallots | seasonal lettuce cups | sesame-ginger chili sauce

ENTRÉES

counts & indicators required
choose (3)

FRANCIS BACON

(served w/ french fries)
grilled, marinated chicken | avocado | hickory bacon truffle aioli | frisée | lightly toasted ciabatta

MISSISSIPPI FISH FRY

rotating North Atlantic-caught white fish | light cajun seasoning | cornmeal breading | maple & scallion hush puppies | creole remoulade | kimchi yogurt sauce | grilled lemon | malt vinegar

FIVE-HOUR BRAISED SHORT RIBS

local harvest Angus beef | seasonal accompaniments | decadent braising ragu | seasonal stout demi glace | granny smith apple and lemon cardamom kale slaw | cacao dust

ELEMENTARY COFFEE-BRINED PORK LOIN

boneless PA pork loin | cabbage and PA apples | Mycosymbiotic's mushrooms | carrot and lavender purée | crispy, house-cured guanciale lardons | rhubarb gastrique

CHEF'S VEGAN ENTRÉE

The freshest vegan ingredients prepared based on what is available seasonally!

CHAMOMILE & SPRUCE INFUSED CHICKEN

local and organic | seasonal accompaniments | cherry and pomegranate purée | buttermilk foam | leek ash

SWEETS & TREATS

choose (1)

SEASONAL
CRÈME BRÛLÉE

URBAN CHURN
ICE CREAMS

WEISER ORCHARD'S
APPLE CIDER BOMBOLINI

ADDITIONAL ITEMS

GP SIDE SALAD

QUINOA SALAD

SOUP & BISQUE

SODA AND MORE

included in packages

COCA-COLA PRODUCTS

ICED TEA

LEMONADE

WATER

BAR & BEVERAGE

All bars, except the Cocktail Bar, require a \$100.00 minimum (per hour and per bar) with a minimal duration of 2 hours. Bar tender required for service is \$25.00 per hour.

COCKTAIL BAR

Enjoy access to The Garlic Poet Bar Menu. Your guests will be able to taste the craft cocktails of The Garlic Poet and you will be billed based on guest consumption. (*Ask about our option where your guests are responsible for paying for their own drinks.)

LIMITED-BAR OPTIONS

BEER & WINE OPEN BAR

\$16.00 PER PERSON
Choice of (3) bottled beers
Choice of (3) house wines

HOUSE BRAND OPEN BAR

\$18.00 PER PERSON
Choice of (3) bottled beers
Choice of (3) house wines
Full assortment of bar drinks

CALL BRAND OPEN BAR

\$20.00 PER PERSON
Choice of (3) bottled beers
Choice of (3) house wines
Full assortment of bar drinks

CASH BAR

Choice of (3) bottled beers
Choice of (3) house wines
Full assortment of bar drinks



BOTTLED BEERS | Choose (3)

Coors Light, Corona, Miller Light, Yuengling

HOUSE WINES | Choose (3)

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet

HOUSE BRAND LIQUORS

Gin - Bankers Club, Vodka - Nikolai, Rum - Castillo, Spiced Rum - Admiral Nelson, Coconut Rum - Calico Jack, Whiskey - Bankers Club, Scotch - Barrister, Tequila - Tortilla Gold, Bourbon - Bankers Bourbon

CALL BRAND LIQUORS

Gin - New Amsterdam, Vodka - Smirnoff, Rum - Bacardi, Spiced Rum - Captain Morgan, Coconut Rum - Malibu, Whiskey - Jim Beam, Scotch - JB, Tequila - Jose Cuervo, Bourbon - Jack Daniel's

CORDIAL LIQUORS

Peach Schnapps - Jaquins, Amaretto - Regency, Apple Pucker - DeKyper, Grenadine - Jaquins, Coffee Liqueur - Kapali, Triple Sec - DeKyper, Dry Vermouth - Martini and Rossi, Sweet Vermouth - Martini and Rossi

NON-ALCOHOLIC BEVERAGES

Sour Mix, Orange Juice, Cranberry Juice, Pineapple Juice, Coca-Cola, Diet Coke, Sprite, Ginger Ale, Rose Lime Juice, Tonic, Club Soda, Heavy Cream

(* Subject to change without notice, based on availability.)

COFFEE SERVICE

\$4.00 PER PERSON

COFFEE

CAPPUCCINO

HOT TEA

LATTÉ

ESPRESSO

DOPPIO ESPRESSO

MACCHIATO

AFFOGATO

ADDITIONAL INFORMATION

WHITE BOARD & MARKERS
\$25.00

FLIP CHART & MARKERS
\$33.00

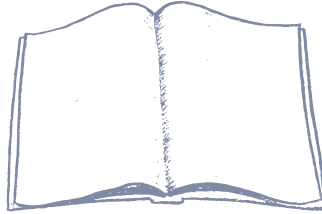
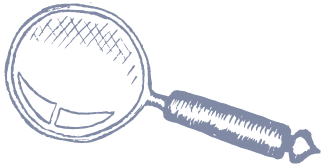
COMPLIMENTARY PODIUM

LCD PROJECTOR
\$200.00

TRIPOD SCREEN
\$45.00

MICROPHONE & SPEAKER
\$145.00

COMPLIMENTARY WI-FI



RESPONSIBLY-SOURCED MENUS

The Garlic Poet Restaurant & Bar has a commitment to bringing you the highest quality food and service possible. Because of this we source our produce from local farmers and our new, aquaponics system.



Aquaponics is our way of bringing you local, organically-grown produce year round. It's a system that uses fish within the natural life-cycle of a plant. This system has zero emissions, uses 90% less water than traditional agriculture, and has provided our community with 5 additional jobs. We use the produce from this system in our dishes, to create beautiful, unique flavors; as illustrated in the Aquaponic Salad above.

Ask about our featured farms and other local purveyors we are using right now!

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