

The Stouch Tavern

Corporate Functions and Private Parties



Ideal For:

Wedding Receptions
Bridal Showers
Birthday Parties
Business Meetings
Retirement Parties
Holiday Parties
Anniversary Parties
Wedding Rehearsals
Baby Showers

138 High Street
Womelsdorf, PA 19567
(610) 589-4577
www.stouchtavern.com

Accommodations



The Main Dining Room seats up to 50 people and has a fully functioning fire place!

The Stouch Tavern is ideal for functions with 10 guests or 100! We have five dining rooms on two floors and can accommodate any level of privacy required. Each room can be tailor-made for your individual event! All tables are able to be arranged to your specific needs of your event! This can include small tables (for a more intimate setting), longer banquet tables (for business meetings), and everything in between.

The seating capacity for our dining rooms are:

*The Main Dining Room - 40-50 guests**

*The Federal Room - 25-30 guests**

*The Pub - 10-20 guests**

*The Red and Blue Room - 10-20 guests***

*The Gold Room - 10-15 guests***

*Room capacities vary upon table arrangement. Events with more than 50 guests may require to be split into more than one room. **The Red and Blue Room and The Gold Room are located on the second floor



The Federal Room



Christmas-Time at the Stouch

Each year, beginning the Monday following Thanksgiving, the Stouch Tavern goes under a complete transformation to prepare for the Holiday Season. Every dining room is festooned in it's own holiday-themed décor. If you are planning your Holiday Event with us please make your reservations as early as possible. December dates are very limited and they fill up fast!

Banquet Menus

Menu A

(includes fresh garden salad with choice of dressing, Stouch Tavern Garlic Bread, three fresh vegetables du jour, choice of entrée, dessert and coffee, tea or milk)

Entrées:

Baked Stuffed Flounder with Crabmeat
Chicken Eugenie (breast of chicken, ham and cheese in a white wine mushroom sauce)

Dessert:

Vanilla Ice Cream with Chocolate Sauce

\$21.50 per person plus 6% tax and 18% gratuity



The Gold Room



The Red and Blue Room

Menu B

(includes cup of soup du jour, fresh garden salad with choice of dressing, Stouch Tavern Garlic Bread, three fresh vegetables du jour, choice of entrée, dessert and coffee, tea or milk)

Entrées:

Stouch Tavern Skewer (filet mignon, scallops, green pepper, tomato, and onion)
Chicken Dijon (chicken with ham and cheese, topped with a Dijon mustard sauce)

Dessert:

Chocolate Fudge Pie

\$25.00 per person plus 6% tax and 18% gratuity

Menu C

(includes cup of soup du jour, fresh garden salad with choice of dressing, Stouch Tavern Garlic Bread, three fresh vegetables du jour, choice of entrée, dessert and coffee, tea or milk)

Entrées:

Baked Stuffed Flounder with Crabmeat
Seafood Thermidor (flounder, shrimp, scallops and crabmeat smothered in a mushroom cheddar cheese sauce)
Beef Bordelaise (medallions of beef in a red wine and mushroom sauce)
Chicken Eugenie (breast of chicken, ham and cheese in a white wine mushroom sauce)

Dessert:

Choice of Homemade Apple Brown Betty or Raspberry Chambord Sundae

\$26.00 per person plus 6% tax and 18% gratuity

*Additional entrée selections can be added to each menu, however may be subject to a rate change. Desserts can be altered depending on your special event. We do not require that you choose one of these menus for your event, however they may provide a more convenient choice for you guests. Please feel free to discuss these options with us while in the planning stages of your event..

**Menu prices are subject to change without notice, however once your party is booked, your price is locked in and will not change!

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Banquet Buffet

As an additional option we offer our Banquet Buffet for a minimum of 20 guests. The Buffet includes:



Roast Top Round Beef
Baked Ham
Potato du Jour
Tossed Salad with Choice of Dressing
Assorted Breads
Fruit and Cheese Board
Fresh Fruit Cup
Fresh Baked Apple Pie
"Stouch Tavern" Chocolate Cake
Coffee, Tea, Milk

\$21.50 per person plus 6% tax and 18% gratuity

Bar

The Tavern is equipped with a fully-stocked bar and flexible drink menu options. We are able to provide your event with a cash bar or an open bar. Perhaps a limited open bar would be right for your event. Just tell us which drinks you would like to provide for your guests when scheduling your event, and we can prepare accordingly. For more beverage related information please feel free to discuss this with us when planning your next event.



The Bar

Beverages Available:

Beer

Coors Light
St. Pauli Girl
Michelob Ultra
Yuengling Lager
Heineken
Miller Lite
Plus More....

House Wines

Cabernet
Merlot
White Zinfandel
Chardonnay
Pinot Grigio
Riesling
Pinot Noir

Liquor

Various brands of Rum, Vodka, Gin, Whiskey, Bourbon, Cognac, Scotch, Fruit-Flavored Brandy, After-Dinner Drinks, Coffee Liqueurs, plus more!