



EVENT MENU

Pricing Information

\$95 per person

Antipasti Display

1 Dinner Station

4 Passed Hors D'oeuvres

Menu options are subject to change for seasonality

Our package pricing may increase to ensure the continued quality of our service
and to account for rising costs

Package pricing is subject to standard sales tax, a event fee, and gratuity



Additional Dinner Stations and Hors D'oeuvres are available to add
to any package

Snack Stations can be added to any package for an additional
charge per person

Additional fees may apply for outside catering

Antipasti Display

A selection of artisanal cheeses, cured meats, roasted red peppers, marinated vegetables, baguette and crackers, honey, roasted garlic oil, olives and mustard

Built for grazing and ready when your guests arrive



Dinner Stations

choose 1

**additional dinner station available for \$25/pp*

FIESTA STATION

Mini Tuna Tostadito
Chicken Tinga Tacos
Elote Corn Salad or Spicy Caesar Salad
Guacamole and Salsa
Corn Tortilla chips

PICNIC STATION

Deviled Eggs
Crudit  and French Onion Dip
Brisket Sliders
Fried Chicken
Ranch Potato Salad

STEAKHOUSE STATION

Wedge Salad
Shrimp Cocktail
Prime Rib Sliders
Crabcakes
Crispy New Potatoes

ITALIANO STATION

Meatball Sandwich Sliders
Spicy Vodka Rigatoni
Chicken Parmesan
Caprese Salad
Garlic Knots

PHILLY STATION

Cheesesteak Sliders Pretzel Buns
Pretzels with Mustard and House
Whiz Roasted Pork Sliders
Herr's Potato Chips
Tastycakes

BASEBALL STADIUM STATION

Sausage and Peppers
Quarter-Pounder Royale with Cheese
Cheese Fries
Chopped Salad
Popcorn Korean Fried Chicken

LUXE CELEBRATION STATION

****ADDITIONAL \$25 PER PERSON****

Filet Mignon
Crab Imperial Stuffed Baby Potatoes
Prosciutto Wrapped Asparagus Spears
Caviar on Potato Gaufrette
Lobster Mac n' Cheese
Truffled Parmesan Risotto

Passed Hors D'oeuvres

choose 4

MEAT HORS D'OEUVRES

Sliced Filet Mignon crostini, horseradish crema, pickled red onion (+\$3 per person)

Pork Belly Bao Buns hoisin, jalapeno, micro greens

Meatball Sandwich Slider marinara, parmesan, oregano

Lollipop Lamb Chop shawarma spices, yogurt sauce (GF) (+\$3 per person)

Tuscan Chicken Skewer basil pesto, tomato

Steak Skewer housemade chimichurri

Smoked Chicken Quesadilla chihuahua, chipotle mayo, cilantro

Chicken & Waffle Bites hot honey

Brisket Slider crispy potato, herbed crema, crispy shallot

Charcuterie Skewer hot coppa, cornichon, salami

Roasted Lamb Kebab halloumi, rosemary (\$3 per person)

Pigs in a Blanket hot grain mustard

Steak Tartare Crostini caper aioli, arugula

SEAFOOD HORS'OEUVRES

Grilled Shrimp calabrian chili, garlic conserva (GF)

Lobster Skewer sauce americaine (GF) (+\$3 per person)

Mahi Mahi Tacos red cabbage, chipotle mayo, avocado

Coconut Shrimp pineapple, thai chili (GF)

Tuna Tartare corn tortilla, ginger

Smoked Salmon Toast rye, dill cream, everything seasoning

Swordfish Skewer castelventrano olive tapenade

VEGETARIAN HORS D'OEUVRES

Wood Roasted Mushrooms roasted red pepper, goat cheese (GF) **Onion Rings** radical sauce (GF)

Avocado Toast ricotta, gigante bean, crispy shallot

Buffalo Cauliflower buttermilk ranch (GF)

Potato Pave chive (GF)

Street Corn chili, lime, cotija

Falafel Bites hummus, tehina (GF)

Bruschetta tomato, balsamic, crostini, basil

Fried Cheese Curds salsa roja

Snack Stations

available as additions to any package

TOT STATION

\$7 PER GUEST

Classic Crispy Tater Tots
*served with sour cream, cheddar,
scallions, bacon, salsa roja, marinara
sauce, and housemade cheese wiz*

WILLY WONKA CANDY BAR

\$11 PER GUEST

Housemade Snickers Bars
Assortment of Candy
*(available by theme or guest of
honor's preference)*

SCOOP SHOP SUNDAE BAR

\$9 PER GUEST

Vanilla Ice Cream
Chocolate Ice Cream
Rotating Seasonal Flavor
*Served with assorted sprinkles, toppings
and sauces for customization
(custom flavors available upon
request, additional fees may apply)*

ICE CREAM SANDWICH STATION \$7 PER GUEST

Mini ice cream sandwiches served passed

Pick 2 flavors

Classic Chocolate
Vanilla
Dulce de Leche
Funfetti
Cookies and Cream
Almond (GF)

FIESTA SNACK STATION

\$9 PER GUEST

Guacamole and Chips
Salsa Trio
Street Corn Salad
Crispy Plantains with Queso
Fresco and Crema

MEDITERRANEAN STATION

\$11 PER GUEST

Hummus and Crudite
Falafel on Pita
Grilled Schwarma-Spiced Chicken
Crispy Chickpeas

POPCORN STATION

\$4 PER GUEST

Enjoy freshly popped
popcorn Classic Butter only
*(Seasoning shakers available
upon request)*

Desserts

available as additions to any package

TRAY PASSED MINI DESSERTS

\$9 PER GUEST

SELECT 3

Salted Caramel Bite

Chocolate Eclair

Fruit Tart

Cheesecake

Vanilla, Red Velvet or Chocolate Cupcakes

Gluten-free Cupcakes Available

Additional \$1.50 per guest



Open Bar Packages

All packages are timed for 4 hour events and can be extended for an additional price per person*

OPEN BAR #1 - \$60 PER GUEST

\$15 PER GUEST FOR EACH ADDITIONAL HOUR

All Draft + Canned Beer

All Wine

House Spirits for Mixed Drinks

Choice of one Custom Signature Cocktail

OPEN BAR #2 - \$80 PER GUEST

\$20 PER GUEST FOR EACH ADDITIONAL HOUR

All Draft + Canned Beer

All Wine

Mid Shelf Spirits for Mixed Drinks

Choice of two Custom Signature Cocktails

OPEN BAR #3 - \$100 PER PERSON

\$25 PER GUEST FOR EACH ADDITIONAL HOUR

All Draft + Canned Beer

All Wine

Top Shelf Spirits for Mixed Drinks

Choice of two Custom Signature Cocktails

Custom Signature Cocktails

COCKTAILS

Hummingbird

St. Germaine, Brut Blanc, soda

Negroni

Bluecoat, Spatola Rosso, Campari

Aperol Spritz

traditional, with a lemon wedge

Kenzo Mule

Stateside vodka, ginger beer, fresh lime juice

Classic Bourbon Smash

Wild Turkey, fresh mint & lemon

Margarita

Espolon Blanco, orange liqueur, fresh lime juice
(choice of classic, passionfruit or mango)



MOCKTAILS

The Dodo

Fevertree elderflower tonic + lemon

The Sixth Spice Girl

DHOS bittersweet NA spirit + ginger beer, lime

Peach Bellini

Ginger Ale + White Grape Juice + Peach Puree

The names of the cocktails and mocktails will be decided by the client and if no name is provided, AMH names will be utilized on menus and signage.



FAQ



VENUE CAPACITY

Cocktail-style event with limited seating- 350 adults
Concert with limited seating - 500 adults

HOW MANY HOURS DOES THE RENTAL FEE RESERVE THE SPACE?

Events at Ardmore Music Hall typically last four hours unless stated otherwise. The venue allows for a three-hour period prior to the event for load-in and a one-and-a-half-hour period post-event for load-out. Additional hours will incur a rate of \$500/hr

HOW LONG IS MY PRICING CONFIRMED?

Typically your holds and venue pricing will be valid for 30 days after they are initially placed, but if no other events are inquiring about the date and you need more time, we may be able to hold it for longer.

WHAT IS A HOLD?

Oftentimes, we have a number of touring concerts and other potential events with holds ahead of the date. Once you are ready to attempt to confirm the date and issue a deposit, it is concert industry standard practice to give the events holding ahead 72 business hours' notice to either confirm their event or release their hold. Please be aware that we cannot formally confirm a rental event or rate until all holds ahead are clear and we've received a deposit.

WHEN CAN SET UP BEGIN?

Vendors / event planners, etc may enter the venue 3 hours prior to event start time.

HOW LONG DO I HAVE ACCESS TO THE VENUE DAY OF THE EVENT?

Your Manager on Duty will provide you with access. Sara will provide you with a Day Of event contact.

FAQ



CATERING & BAR

CATERING

Menu packages are designed by Chef Biff Gottehrer of our sister restaurant Ripplewood Whiskey & Craft that are easily tailored to your needs. We specialize in cocktail-style receptions with heavy hors d'oeuvres. Our event planners and culinary team take food allergies very seriously and are able to safely accommodate all dietary restrictions.



BAR

Ardmore Music Hall has two main bars and two satellite bars offering a full selection of spirits, beer, and wine. Our award-winning beverage team can develop signature cocktails and mocktails for your function.

DESSERT / FAVORS

We offer several options for desserts, including customer favorite, Federal Donuts! We also permit you to provide your own cake or desserts at no additional fee.



FAQ



CAN I DROP THINGS OFF THE DAY BEFORE?

Some items may be dropped off / shipped in the week leading up to your event. You will coordinate drop-off with Sara in advance.

All items/decor must leave the venue the night of your event unless authorized.

FURNITURE INCLUDED

- 125 High top chairs
- 24 Low top chairs
- (9) 18-inch cocktail tables
- (10) 24-inch cocktail tables
- (20) 30-inch cocktail table (black linens provided for 30-inch rounds)
- (1) 4 ft folding table
- (1) 5 ft non-folding table
- (1) 6 ft folding table
- (1) 8 folding table

QUANTITIES SUBJECT TO CHANGE

CAN I USE MY OWN CATERER/CATERING?

You may engage an outside caterer for a fee of \$1,000, with the stipulation that the minimum spending requirement must still be met. Should the minimum not be reached, the deficit will be applied as an additional room rental fee.

ARE CANDLES ALLOWED?

Ardmore Music Hall prefers the use of battery-operated candles; however, exceptions can be made. For events involving children, flame candles are permitted only on the upper level. For other events, the use of flame candles requires prior approval from Ardmore Music Hall.

PARKING INFO

Ardmore Music Hall offers paid parking spots, available via the ParkMobile App until 6 PM from Monday through Saturday. Additionally, there is a paid parking lot located on Cricket Avenue. Valet parking services can be arranged by Ardmore Music Hall at an additional cost.

[LINK TO PARKING MAP](#)
(to include on invites if applicable)

AMENITIES

- State-of-the-art sound and lighting systems + disco ball
- Projector screen - 16FTx9FT
- Entertainment booking
- Multiple TV screens throughout the venue
- Marquee (can be personalized)
- Green Rooms - (1) with private bathroom
- Coat Check
- Fully trained and certified staff

ADDITIONAL CHARGES



RENTAL FEE

The rental fee includes hourly staffing, sound and lighting technicians, security, room setup & breakdown, a manager on duty, and the assistance of a general manager to coordinate logistics from the time an event is confirmed. It also includes existing venue furniture (tables & chairs), and our PA / sound system. It does not include additional staffing needs, equipment rentals, furniture rentals, or catering.

EVENT FEE

A percentage of the total rental, food and beverage, and service add-on charges will be added to the bill as a Special Events Fee which is used to offset the cost associated with the administration of your event and is subject to all applicable sales taxes. This is NOT a gratuity and will NOT be distributed to members of the service staff. The event fee covers all of the administrative logistics of planning the event. Including but not limited to coordinating with the management team, in-house staffing, clearing booking calendar, Client meetings, timeline, and menu development, and handling vendor load in/load out, etc.

SALES TAX

A standard 6% sales tax will be applied where required by law.

DECOR LIAISON

In the event you are not hiring an onsite day-of event planner, decor services are not included in the pricing agreed to in this contract. AMH can provide an on-site decor coordinator for the setup and breakdown for the day of your event for an additional fee of \$250.

GRATUITY

AMH charges a 20% gratuity based on food and beverage. 100% of the gratuity goes to the waitstaff, bartenders, and other service personnel. It is intended to reward the staff for their efforts and ensure high-quality service.

UPSTAIRS

Cocktail Hour + Dinner
Private Green Room + Restroom
2 Single Restrooms
Seating for 55
Full Bar

3 BOOTHS

BALCONY SEATING

5 HIGH TOP TABLES +
3 CHAIRS EACH

PLATFORM AREA
12 Tables + 24 chairs

DANCE FLOOR

BAR

SIDE STAGE
PHOTOBOOTH /
ACTIVITIES

STAGE

DOWNSTAIRS

Restrooms
Kitchen

Entry way / check-in area
2 Bars (one on platform area)