



PRIVATE DINING PACKAGES



SEDONATAPHOUSE.COM

THE PERFECT SETTING FOR YOUR NEXT EVENT

From family gatherings to business meetings, Sedona Taphouse is the perfect setting for your next special event.

We will work with you to create an evening to remember, with menu planning and decor.

Newtown Square, PA

106 Squire Drive

64 Person Maximum Dinner Seating

Contact:

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PACKAGE OPTIONS

Grand Canyon \$79/person

Horeshoe Curve \$69/person

Red Rock \$59/person

Devil's Pass \$49/person

Oak Creek or Vortex (Lunch Only) \$35/person

All packages include fountain soft drinks, tea and coffee service.
Pricing and item availability is subject to change.

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of any allergies or intolerances.

**All fried items assume cross-contamination with some or all of the following allergens:
sesame, dairy, poultry, fish, and shellfish.

GF = Gluten-Free

GFO = Gluten-Free Option

HH = Heart Healthier

V = Vegetarian

VO = Vegetarian Option

V+ = Vegan

VO+ = Vegan Option



GRAND CANYON

\$79/person | Menu includes fountain soft drinks, tea and coffee.

STARTERS TO SHARE

Select 3

Canyon Crab Flatbread GFO
Seared Ahi Tuna***
Southwest Roasted Wings GF
Mediterranean Hummus Platter GFO HH VO+
Devil's Pass Dip GFO
Guacamole** GF HH VO+
Margherita Flatbread GFO V
BBQ Chicken Flatbread GFO
Goat Cheese & Tomato Bruschetta v

GREENS

Select 1

Sedona House Salad GF HH V+
Caesar Salad GFO

DESSERT

Select 1

Salted Caramel Cheesecake v
Chocolate Decadence GF V

ENTRÉES

Select 3

7 oz. USDA Choice Braveheart Beef® Filet Mignon* GF
12 oz. USDA Choice Braveheart Beef® NY Strip GF
Chuckawalla Chicken GF
Chicken Marsala GF
Roman Parmesean-Crusted Chicken
Thai-Glazed Salmon*
French Quarter Pasta GFO VO (sides not included)
Devil's Pass Pasta GFO VO (sides not included)

SIDE ITEMS

Select 2

Garlic Whipped Potatoes GF V
Roasted Brussels Sprouts GF V+
Steamed Broccoli GF V VO+
Grilled Asparagus GF V+
Southwest Corn GF V VO+



HORSESHOE CURVE

\$69/person | Menu includes fountain soft drinks, tea and coffee.

STARTERS TO SHARE Select 3

Southwest Roasted Wings GF
Mediterranean Hummus Platter GFO HH VO+
Devil's Pass Dip GFO
Guacamole** GF HH VO+
Margherita Flatbread GFO V
BBQ Chicken Flatbread GFO
Goat Cheese & Tomato Bruschetta v

GREENS Select 1

Sedona House Salad GF HH V+
Caesar Salad GFO

DESSERT Select 1

Salted Caramel Cheesecake v
Chocolate Decadence GF V

ENTRÉES Select 3

8 oz. USDA Choice Black Angus Flat Iron Steak* GF
Bourbon-Glazed Pork Chop* GF
Chicken Marsala GF
Roman Parmesean-Crusted Chicken
Grilled Salmon with Lemon Butter GF
Devil's Pass Pasta GFO VO (sides not included)

SIDE ITEMS Select 2

Garlic Whipped Potatoes GF V
Roasted Brussels Sprouts GF V+
Steamed Broccoli GF V VO+
Grilled Asparagus GF V+
Southwest Corn GF V VO+



RED ROCK

\$59/person | Menu includes fountain soft drinks, tea and coffee.

GREENS Select 1

Sedona House Salad GF HH V+
Caesar Salad GFO

ENTRÉES Select 3

8 oz. USDA Choice Black Angus Flat Iron Steak* GF
Bourbon-Glazed Pork Chop* GF
Chicken Marsala GF
Roman Parmesean-Crusted Chicken
Grilled Salmon with Lemon Butter GF
Devil's Pass Pasta GFO VO (sides not included)

SIDE ITEMS Select 2

Garlic Whipped Potatoes GF V
Roasted Brussels Sprouts GF V+
Steamed Broccoli GF V VO+
Grilled Asparagus GF V+
Southwest Corn GF V VO+

DESSERT \$5/person

Salted Caramel Cheesecake v
Chocolate Decadence GF V



DEVIL'S PASS

\$49/person | Menu includes fountain soft drinks, tea and coffee.

GREENS Select 1

Sedona House Salad GF HH V+

Caesar Salad GF O

ENTRÉES Select 2

All entrées with the exception of Devil's Pass Pasta are served with Garlic Whipped Potatoes and Roasted Brussels Sprouts.

Bourbon-Glazed Pork Chop* GF

Chicken Marsala GF

Roman Parmesean-Crusted Chicken

Grilled Salmon with Lemon Butter GF

Devil's Pass Pasta GF O VO (sides not included)

8 oz. USDA Choice Black Angus Flat Iron Steak* GF
(\$4 supplemental charge/person)

DESSERT \$5/person

Salted Caramel Cheesecake v

Chocolate Decadence GF V



OAK CREEK

LUNCH ONLY

\$35/person | Menu includes fountain soft drinks, tea and coffee.

GREENS

Select 1

Sedona House Salad GF HH V+

Caesar Salad GFO

ENTRÉES

Select 3

All entrées, with the exception of the pasta options, are served with a choice of one house-made side.

Chicken Marsala GF

Roman Parmesean-Crusted Chicken

Grilled Salmon GF

8 oz. USDA Choice Black Angus Flat Iron Steak* GF

Devil's Pass Pasta GFO VO (sides not included)

Pasta Primavera GFO V VO+ (sides not included)

SIDE CHOICES

Garlic Whipped Potatoes GF V

Roasted Brussels Sprouts GF V+

Steamed Broccoli GF V VO+

Grilled Asparagus GF V+

ADD ONS

Enhance Your Selections

Assorted Flatbreads (\$5/person)

Salted Caramel Cheesecake (\$5/person)

Chocolate Decadence (\$5/person)

*A fourth option is available for an additional \$5/person

VORTEX

LUNCH ONLY

\$35/person | Menu includes fountain soft drinks, tea and coffee.

GREENS

Select 1

Sedona House Salad GF HH V+

Caesar Salad GFO

ENTRÉES

Choose 3*

All entrées, with the exception of the pasta option, are served with shoestring French fries**.

Alpine Chicken Sandwich GFO

Cheeseburger GFO

Beyond Burger GFO VO+

Crispy Chicken** Sandwich GFO

Crab Cake Sliders (3)

Southwest Steak Tacos GFO

Santa Fe Shrimp Tacos GFO

Devil's Pass Pasta (side not included)

Power Salad with Grilled Chicken GF HH V

Southwest Chicken Salad GF

ADD ONS

Enhance Your Selections

Assorted Flatbreads (\$5/person)

Salted Caramel Cheesecake (\$5/person)

Chocolate Decadence (\$5/person)

*A fourth option is available for an additional \$5/person

Supplemental Items

Bread Service - \$2/person

Ciabatta rolls, house-made whipped honey butter, herbed oil. **v**

Hors d'Oeuvres + Shareables

Items are priced per guest or per piece – inquire for more information

Goat Cheese + Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese, lemon butter drizzle. **v**

Desert Fire Jalapeños

Stuffed with 4 different cheeses, bacon-wrapped, red peppers.
Served with chilled cilantro-lime sauce. Hot + spicy. **GF**

Crab-Stuffed Mushrooms

Roasted mushrooms, jumbo lump crab meat, lemon butter. **GF**

Guacamole**

Handcrafted. Avocado, red onion, tomato, lime, fresh garlic, jalapeños, cilantro.
Corn tortilla chips. **GF HH VO+**

Mediterranean Hummus Platter

Hummus with roasted red peppers, tomatoes, olives, cucumbers, artichokes,
pickled shallots, feta, flatbreads. **GFO HH VO+**

Canyon Crab Flatbread

Crab meat, melted cheeses, house-made rémoulade. **GF**

Devil's Pass Dip

Baked, shredded chicken, creamy sauce with a slight kick, mixed cheeses, red peppers,
green onions, cilantro. Flatbreads. **GFO**

Southwest Roasted Wings

Roasted and smoky with just the right amount of kick. Ranch and celery. **GF**

South Rim Shrimp Flatbread

Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. **GF**

Meat Lovers Flatbread

Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. **GFO**

BBQ Chicken Flatbread

Chicken, BBQ sauce, melted mozzarella, red onion. **GFO**

Margherita Flatbread

Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. **GFO v**