



RAILERS

SPORTS TAVERN

FUNCTIONS

WORCESTER, MA | RAILERSSPORTSTAVERN.COM





Railers Tavern is a casual, welcoming sports bar for fans of all loyalties, especially the hockey fan. Offering a full bar and elevated pub fare featuring epic sausages crafted with unique blends of meats and toppings, a selection of 20 draft beers and creative twists on classic cocktails, we offer the perfect place to catch all the games. As the official bar and restaurant of the Worcester Railers, fans now have a spot to gather before and after home games, as well as stream the away games on one of our 22 TV's.



Tavern A Room

SEATED DINNER: up to 40 guests

COCKTAIL STYLE EVENTS: up to 50 guests

Tavern A is on the far left side of the Railers Sports Tavern. It has high ceilings, exposed brick walls adorned with sports memorabilia, large windows that can be opened during the warm weather, and a 4 screen mosaic TV that serves as the room's centerpiece. It also features a private bar and high top tables for guests. There is a TV available for any AV needs.

INFORMATION AND POLICIES

FOOD & BEVERAGE MINIMUMS

When booking your group reservation, please note that dates come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year, and do not include service charge, sales tax, or gratuity.

EVENT GUARANTEES

We will need to receive your final guest commitment one week prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event, we will do our best to accommodate.

Group menus and beverage choices will need to be selected 2 weeks in advance. This will guarantee food and beverage item availability and printing of the menus for the day/night of the event as needed.

TAX AND GRATUITY

Food and beverages are subject to a 7% sales tax. The amount of gratuity is solely up to you. We recommend 18% of the food and beverage total. A card will be supplied, for your convenience, with the 18% amount of the total written in, and will be presented with the check. Other fees may apply depending on the specific details of the event.

CANCELLATION

Cancellation 7 days (M-F) prior to the event required. Failure to cancel will result in a charge of 50% of the food and beverage minimum to the credit card given. Larger events may have different cancellation conditions and a 25% deposit may apply.

FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges and sales tax. Payment of the entire guest check is due upon completion of the event. Niche accepts cash and all major credit cards. Loyalty points cannot be accrued on large group events.

Deb Covino – *Function Coordinator*
dcovino@nichehospitality.com
FAX (508) 767-3414

Lisa Borge – *Assistant Function Coordinator*
lborge@nichehospitality.com
FAX (508) 767-3414



Rail Deal Buffet—\$23/pp

THE RAIL DEAL BUFFET INCLUDES:

MAC & CHEESE – blended cheeses, toasted bread crumbs

WINGS – Maple BBQ, General Tso or Buffalo

SALAD – Railers Tavern house salad

ENTRÉE – choose two types of sausage sandwiches

Sausage Sandwich Options

- **Zamboni** – peppers & onions, fresh mozzarella, Sweet Italian Link, tomato basil salsa, fried capers
- **High Sticking** – miso soy spread, cilantro ginger slaw, Chinese Link, house piccalilli, wasabi aioli
- **Slap Shot** – whipped feta, sundried tomato, Broccoli Raab & Cheese Link, mushrooms, roasted garlic aioli
- **Between the Pipes** – peppers & onions, arugula, Garlic Cheese Link, bacon corn relish, bacon aioli
- **Sudden Death Overtime** – roasted garlic spread, Tabasco onions, Hot Italian Link, pepperoncini, sharp cheddar
- **Hit the Post** – crunchy pretzels, cheese sauce, Beef Kielbasa Link, sauerkraut, brown mustard

Build Your Own Buffet—\$16/pp

CHOOSE THREE TYPES OF SAUSAGE:

- Sweet Italian
- Hot Italian
- Chinese
- Garlic Cheese
- Beef Kielbasa
- Broccoli Raab & Cheese
- 1/4 lb. Beef Hot Dog
- Grilled Fresh Zucchini

CHOOSE UP TO FOUR TOPPINGS:

- Diced Onion
- Sweet Pickle Relish
- Arugula
- Smoky Tavern Sauce
- Roasted Garlic Aioli
- Hot Cherry Pepper Relish
- American Cheese
- Cheese Sauce
- Sauerkraut
- Sautéed Peppers & Onions
- Tomato Basil Salsa
- Tabasco Onions
- House Piccalilli
- Bacon Corn Relish
- Bacon
- Sautéed Mushrooms

ENHANCEMENTS:

Add a Salad: Kale Caesar, Whole Romaine Heart or Arugula & Crispy Sausage / \$4 pp

Appetizers and Sides: \$4 each per person or pick two for \$6 per person

- Chicken Wings
- Tavern Board
- Mac & Cheese
- Tater “Totchos”
- Turkey Ricotta Meatballs

Add a Dessert: Cream Puffs with Vanilla Ice Cream or Scratch’s Dark Chocolate Brownie / \$4 pp

Seated Lunch/Dinner—\$16/pp

SEATED OPTION INCLUDES UP TO FOUR ENTRÉE CHOICES:

served with Fries

Entrée Options

SAUSAGES

- **Zamboni** – peppers & onions, fresh mozzarella, Sweet Italian Link, tomato basil salsa, fried capers
- **High Sticking** – miso soy spread, cilantro ginger slaw, Chinese Link, house piccalilli, wasabi aioli
- **Slap Shot** – whipped feta, sundried tomato, Broccoli Raab & Cheese Link, mushrooms, roasted garlic aioli
- **Between the Pipes** – peppers & onions, arugula, Garlic Cheese Link, bacon corn relish, bacon aioli
- **Sudden Death Overtime** – roasted garlic spread, Tabasco onions, Hot Italian Link, pepperoncini, sharp cheddar
- **Hit the Post** – crunchy pretzels, cheese sauce, Beef Kielbasa Link, sauerkraut, brown mustard

NOT SAUSAGES

- **Nashville Hot Chicken Sandwich** – hot & spicy fried chicken breast (antibiotic and GMO free), American cheese, Regal Crown pickles, buttermilk ranch, potato roll
- **Fried Haddock Sandwich** – caper half-sour tartar sauce, lettuce, tomato, tabasco onions
- **Railer Burger** – 6oz. grass-fed patty (cooked pink or no pink), American cheese, sliced onion, Regal Crown pickles, smoky tavern sauce, potato roll
- **Meatloaf Sandwich** – cheddar, grilled mushrooms and onions, smoky tavern sauce
- **Caprese Melt** – fresh mozzarella, vine ripe tomato, red onion, basil, balsamic hummus spread

Cocktail Receptions

All items below are plated for two hours and are priced per person.

Station Options

- **Tavern Board** – sliced kielbasa, cheese bratwurst and weekly featured sausage, house mustard, sweet piccalilli and sauerkraut – \$4/pp
- **White Bean Parmesan Hummus**– sundried tomato, basil, toasted pita, veggies – \$4/pp
- **Wings** – Maple BBQ, General Tso or Buffalo – \$4/pp
- **Turkey Ricotta Meatballs** – sage gravy, cranberry relish – \$4/pp
- **Tater “Tochos”** – baked crispy tater tots, diced tomato, hot cherry peppers, onion, pickles, cheddar, garlic sour cream – \$4/pp
- **Railer Joes** – house sausage sliders served Sloppy Joe style with peppers, onions, mustard, cheddar – \$4/pp

BAR PACKAGES

MA state liquor laws dictate that we are not legally able to discount or package any liquor sales to our customers. We have created a few options to help control costs while providing beverage service to your guests.

OPEN BAR

An open bar entails one tab being kept for all drinks ordered throughout the event with no restrictions. The beverage tab will be combined with the food bill at the end of the event and presented to the host for payment.

LIMITED OPEN BAR

1. Tab is limited to beer and select wine only, other drinks are the responsibility of the guest.
2. Tab is limited to a select list of beverage options, others will be the responsibility of the guest.
3. Tab is open to a predetermined cost ceiling, where drinks beyond that point will be the responsibility of the guest.
4. A certain number of drinks is allotted to each guest, with drinks beyond that allotment the responsibility of the guest.

CASH BAR

A cash bar entails that all beverage purchases are the responsibility of the guest. Cash or credit card payment is fine.

CONTROLLED PACKAGE OPTIONS

1. **Sangria or Punch greeting:** greet each guest with a glass of our signature sangria or a housemade punch at a cost of \$7 per person.
2. **Beer or Wine Greeting:** each guest is greeted with a select beer, wine, or champagne (or the option to choose). Cost based on alcohol served.
3. **Wine with Dinner:** each guest is served two glasses of wine with dinner from up to four choices. \$15 per person with house pour, price will increase with higher priced wines.
4. **Champagne Toast:** each guest is poured a modified portion of champagne at a designated time for a speech or toast.
 - 2 oz. pour of house champagne for \$3 per person
 - 3 oz. pour of house champagne for \$5 per person

NICHE HOSPITALITY LOCATIONS



82 Winter Street • Worcester, MA 01604 • (508) 797-1011
45 Church Street • Wellesley, MA 02482 • (781) 772-2390
bocadotapasbar.com



30 Major Taylor Blvd • Worcester, MA 01608 • (508) 926-8308
20 Central Street • Leominster, MA 01453 • (978) 728-4084
mezcalcantina.com



1 Exchange Place • Worcester, MA 01608
(508) 459-9090
1nichexchange.com



14 Monument Square • Leominster, MA 01453
(978) 534-5900
ryeandthyme.com



108 Grove Street • Worcester, MA
(774) 823-3327
thefixburgerbar.com



90 Commercial Street • Worcester, MA
(774) 420.7636
railerssportstavern.com



112 Harding Street • Worcester, MA
(774) 420.7167
nonnasworcester.com