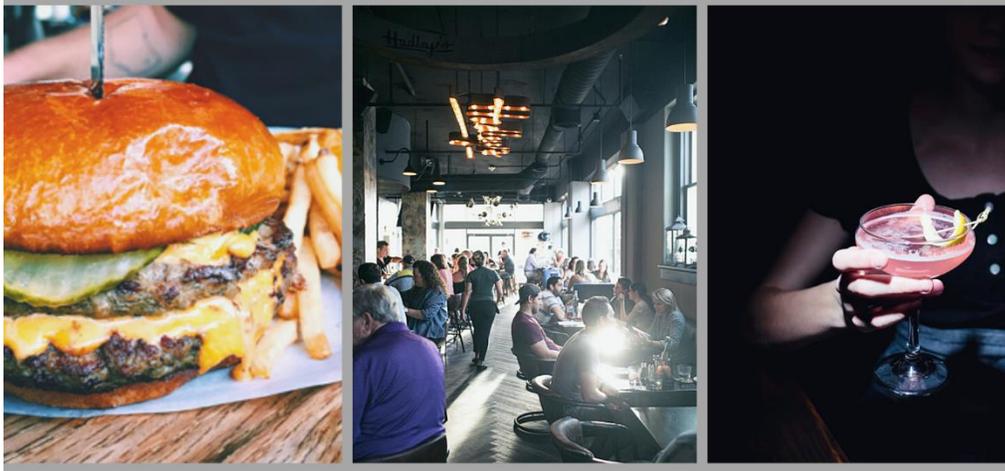


Private Events

Columbus' Favorite Place for Craft Beer, Delicious Cocktails, & Great Times



At Hadley's Bar + Kitchen, we deliver exceptionally tasty meals and strong drinks for those looking to unwind after a good day's work. Our food is deliberate. We have selected items that speak to our vision and built our menu from the ground up with a desire to create flare. Everything from our burgers to our salads are made with love, skill, and the best ingredients around.

On the bar side, we have all the spirits to wet your whistle. Our full bar offers a choice of 26 local, domestic, and seasonal craft beers for the most discerning customers. Additionally, we have refreshing, made from scratch cocktails using high-quality liquor in all selections. Did we mention our boozy shakes are famous? Yes, boozy shakes and they are just like you remember from when you were a kid, but with something extra.

The Spaces

Front Half | Socially Distant Capacity: 35

Back Half | Socially Distant Capacity: 45

Full Restaurant | Socially Distant Capacity: 80



Private Event Packages

Food Options

Appetizers: Select an unlimited number of appetizers to provide to your guests. Appetizers are priced per person. Warming dishes, plates, utensils, napkins, and condiments included.

Full Stationed Meal: You will work with the Event Coordinator to select items from the menu that will be served buffet style by Hadley's Bar + Kitchen staff to guests. Menu items will be priced per person. Warming dishes, plates, utensils, napkins, and condiments included.

Plated Meal: You will work with the Event Coordinator to outline a menu that will be served by Hadley's Bar + Kitchen staff. Menu items will be priced per person. Plates, utensils, napkins, and condiments included.



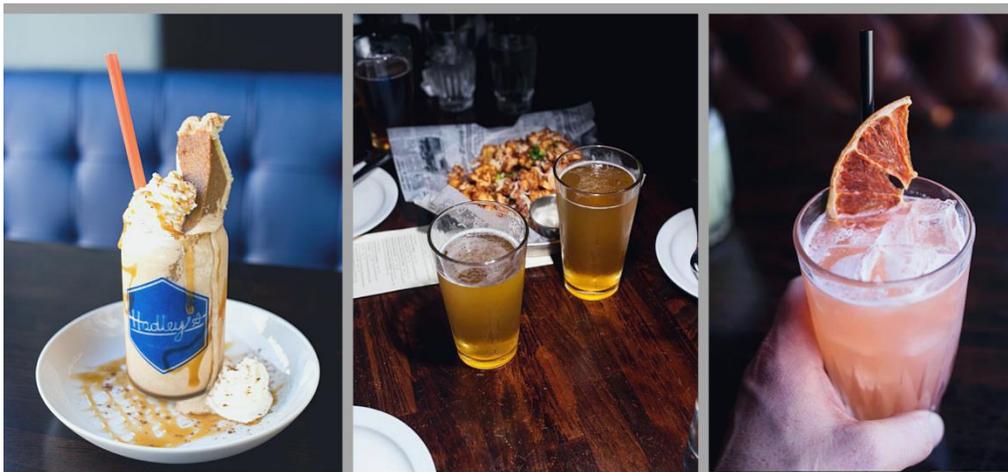
Bar Options

Cash Bar: Any drink ordered is the responsibility of the guest. Credit cards are also accepted.

Limited Bar: Guests may choose from a preselected list of beer and wine chosen by and paid for by you. Any other drink ordered will be the responsibility of the guest.

Open Bar: Guests may order their drink of choice and will be charged to you at the conclusion of the event.

Signature Drink: Choose or create a drink that will be featured on the complimentary drink menu. and will be charged to the party's check. A signature drink may be added to any bar option.



Brunch Menu

Drinks, Cocktails, & Boozy Shakes

Coffee	Wake Up Call
Assorted Juices	Energy Spritz
Mimosa	Raspberry Beret
Bloody Mary or Maria	Assorted Boozy Shakes

Platters

Fruit Tray
Meat & Cheese Tray
Veggie Tray

Soup & Salads

Chili
Tomato Bisque
Market Salad

Entrees

Avocado Toast
Breakfast Burrito
Chicken 'n Biscuits
Donut French Toast
Eggs Benedict
Hadley's Diner Burger
Hadley's Vegan Burger
Market Salad
*Add Grilled Chicken or Salmon
Sausage, Egg, & Cheese Biscuit
Tostada

Side Offerings

Avocado Toast
Bacon, Ham, Sausage, Turkey Bacon
Eggs Any Style
Fresh Fruit
House-Made Biscuit
Shoestring Fries
Skillet Potatoes
Sweet Potato Fries
Toast

Lunch & Dinner Menu

Platters

Fruit Tray
Meat & Cheese Tray
Veggie Tray

Soup & Salads

Chili
Tomato Bisque
Market Salad

Appetizers

Fried Cauliflower
Hummus Plate
Nachos
Soft Pretzels
Truffle Fries

Entrees

Blackened Chicken Wrap
Chicken Club
Crispy Chicken Wings
Fish & Chips
Grilled Cheese
Hadley's Diner Burger
Hadley's Melt
Hadley's Vegan Burger
Market Salad
*Add Grilled Chicken or Salmon

Side Offerings

Coleslaw
Mac & Cheese
Seasonal Roasted Vegetables
Shoestring Fries
Sweet Potato Fries

Dessert

Soft Baked Chocolate Chip Cookies

Spirits

Ohio Drafts

Craft Pint	Domestic Pint
Craft Pitcher	Domestic Pitcher

Wine & Bubbly

House Chardonnay	House Pinot Noir
Chardonnay Storypoint (California)	Malbec Altos Del Plata (Argentina)
Pinot Grigio Terra d'Oro (California)	Cabernet Ghost Pines (California)
Sauvignon Blanc Villa Maria (New Zealand)	Pinot Noir Complicated (California)
House Rose (France)	Veuve Cliquot
Wycliff Brut Champagne	

Bottles & Cans

Budweiser	Angry Orchard	White Claw Black Cherry
Coors Light	Hilltop	White Claw Mango
Lonestar	Modelo	White Claw Raspberry
PBR	Michelob Ultra	BrewDog Elvis Juice
	Midway Lager	Goose Island Sofie
	Red Bull	Goose Island Matilda
	Red Bull Sugar Free	Dogfish Head 90 Min IPA

Boozy Shakes

Strawberry Shortcake

Smirnoff Strawberry, fresh strawberries, cookie crumbs, vanilla ice cream, whipped cream

O'Hadley's Irish Coffee

Bailey's, Jameson, Kahlua, espresso beans, ice cream, chocolate syrup, whipped cream

Oreo Bonanza

Smirnoff Vanilla, vanilla ice cream, Oreo crumbles, chocolate syrup, whipped cream

Boozy Root Beer Float

Abita Root Beer, Smirnoff Vanilla, vanilla ice cream

Event Policies & Notices

Accessibility

Hadley's Bar + Kitchen venue space is one level, making it accessible for all guests.

Banquet Event Agreement

All private events must have a signed Banquet Event Agreement on file with Hadley's Bar + Kitchen. Rooms, services, and products will not be provided to guests without a signed agreement.

Menu Choices

To ensure the best possible food quality, Hadley's Bar + Kitchen requests that all private events adhere to the following menu guidelines.

- Groups of 15 or less may order directly from the standard lunch, dinner, or brunch menus.
- Groups larger than 15 must select from one of our event packages.

Groups larger than 15 must provide Hadley's Bar + Kitchen with their event package selection and exact counts 10 business days prior to their contracted event date.

Guest Count

To ensure the best possible service, a guaranteed guest count is due to Hadley's Bar + Kitchen 10 business days prior to the contracted event date. If a guaranteed guest count is not provided by this time, Hadley's Bar + Kitchen will prepare for the original guest count as outlined on the Banquet Event Agreement. The guaranteed guest count will serve as the final arrangements for the event and will be applied to the final bill. Should the guaranteed guest count exceed the original guest count or room capacity, Hadley's Bar + Kitchen cannot ensure additional seating.

Service Fee

A prearranged 20% service fee will be charged on all food, beverages, applicable fees, and rental charges.

Taxes

Guests agree to pay all federal, state, municipal, or other taxes imposed on or applicable to the event. Guests or organizations requesting exemption from applicable taxes are responsible for providing Hadley's Bar + Kitchen with a copy of the organization's tax exemption certificate. If no certificate is provided, the applicable taxes will be charged.

Payments

All charges must be paid in full at the conclusion of the event. Charges may be paid by American Express, MasterCard, Visa, Discover, certified check, or cash. To ensure the best possible service, Hadley's Bar + Kitchen requests one check per event for all private events, excluding a cash bar option and equal check splits (up to five ways).

Hadley's Bar + Kitchen gift cards may not be used as payment for private events. In the event that an agreed upon minimum is not met, a service charge will be added to the final bill in order to meet the agreed upon minimum. Hadley's Bar + Kitchen gift cards may not be purchased to make up the difference.

Cancellations

All cancellations made by the guest must be sent in writing (not over the phone) to Hadley's Bar + Kitchen and will be of no effect unless acknowledged in writing by Hadley's Bar + Kitchen.

- In the event of a cancellation within 7 days of the contracted event date, 25% of the entire amount of the Banquet Event Agreement will be charged to the card on file.
- In the event of a cancellation within 3 days of the contracted event date, 50% of the entire amount of the Banquet Event Agreement will be charged to the card on file.

In the event that the card on file cannot be charged, the guest is responsible for providing another form of payment within 24 hours.

Deposit

A signed credit card authorization form must be completed and returned at least 10 business days prior to the contracted event date.

Alcoholic Beverages

Hadley's Bar + Kitchen practices the responsible service of alcohol and strictly adheres to all laws and regulations relating to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons. In accordance with Ohio law, all alcoholic beverage sales will begin no earlier than 11AM and will conclude no later than 1:45AM.

Decorations

Guests are welcome to bring decorations and/or displays, but they will be subject to prior approval by management. Any damage caused to Hadley's Bar + Kitchen will be the responsibility of the guest.

Audiovisual

Hadley's Bar + Kitchen features state of the art audiovisual and sound equipment, allowing guests to personalize their event with pictures, slideshows, and video.

Rentals

Any equipment such as tables, chairs, glassware, silverware, etc. requested outside of Hadley's Bar + Kitchen normal inventory will be the responsibility of the guest and will be subject to prior approval by management.

Outside Food & Beverage

Due to Ohio law, guests may not bring any outside alcohol into the restaurant. Additionally, guests may not bring in any food or non-alcoholic beverages from outside sources, unless approved in advance by management. Specialty cakes or other treats are permitted with prior notice.

Excused Non-Performance

Neither party shall be responsible for failure to perform this contract if circumstances beyond their control, including, but not limited to; acts of God, fire, flood, explosion, strikes, labor disputes, inability to procure labor, shortage of commodities or supplies to be furnished by Hadley's Bar + Kitchen, governmental authority, or war in the United States make it illegal or impossible for Hadley's Bar + Kitchen to hold the event.

COVID-19 Guidelines

Whether it is a casual night out in or a formal event, Hadley's Bar + Kitchen delivers exceptionally tasty meals and strong drinks. We love gathering people, it is at the core of what we do, but we understand that everyone has a different level of comfort surrounding COVID-19. In order to protect the health and safety of our guests and our employees, Hadley's Bar + Kitchen continues to monitor the evolving guidelines set forth by the CDC and Ohio Department of Health. In order to adhere to the recommended guidelines, the following procedures and updates have been implemented.

General Restaurant

- All employees are required to have their temperature checked at the beginning of every shift.
- All front of house employees are required to wear a face covering.
- All guests are required to wear a face covering when they are moving throughout the restaurant. Guests may remove their face coverings when seated.
- All employees are required to wash their hands frequently throughout their shift.
- Sanitizing stations have been placed throughout the restaurant.
- The restaurant is professionally cleaned every evening.
- We are cleaning and disinfecting frequently touched surfaces and the restrooms continuously throughout the day.
- We ask that no more than 1 person uses the restroom at a time.
- Tables have been rearranged to be socially distant (minimum of 6 feet) in our indoor and outdoor spaces.
- Seating at the bar has been rearranged into socially distant pairs.
- We are seating parties in groups of 10 or less.
- Visual reminders have been strategically hung out throughout the restaurant to kindly remind guests of the social distancing guidelines.
- All menus can be viewed digitally using QR codes. Disposable menus are available upon request.
- Wrapped plastic utensils are available upon request.
- Doors have been designated as exclusively entry or exit to encourage one-way traffic.

Private Events

- Our private event space capacity has been reduced to adhere to the social distancing guidelines.
- Guests who are attending private events are asked to remain seated at their table.
- Appetizers will be served on a platter to each table instead of utilizing food stations.
- For guests who would like a buffet dinner, we can serve the buffet plated or Hadley's Bar + Kitchen servers can serve the food with a safe social distance between guests.

I, _____ (print name), acknowledge and accept the COVID-19 procedures implemented by Hadley's Bar + Kitchen as outlined above.

Signature

Date