

ABOUT TALE POST

Welcome to our restaurant event space, where global influences meet elevated classics with a touch of Mediterranean and Italian flair. Our venue offers a unique experience that sets it apart from others in the area. Enclosed with glass all around and featuring a retractable roof, our year-round space provides a cozy ambiance with Miami vibes and art deco accents.

What makes us truly special is our dedication to customization; guests can personalize their events by selecting their own music and crafting their ideal menu from our diverse offerings.

We collaborate with local vendors and businesses to provide comprehensive event planning services, ensuring every detail is perfect. To enhance your experience, we offer state of the art surround sound for a DJ or to feature your own music. Whether you're celebrating a milestone or gathering with loved ones, our event space promises an unforgettable experience tailored to your preferences.



IDEAL FOR ANY PRIVATE EVENT

Such as engagements, birthdays, corporate events, networking mixer, baby shower, bridal shower, holiday party.

CUSTOM DECOR AVAILABLE

Host can decorate themselves or Taps Public House can provide decor quotes & facilitate details. Options for a themed space are available upon request.

A/V PLUG IN FOR DJS & LIVE MUSIC

Capabilities to control your own music & have a DJ. Host can provide their own DJ or we can provide DJ services.

CAPACITY

Depending on host preference, we can accommodate 80 Seated or 120 standing.

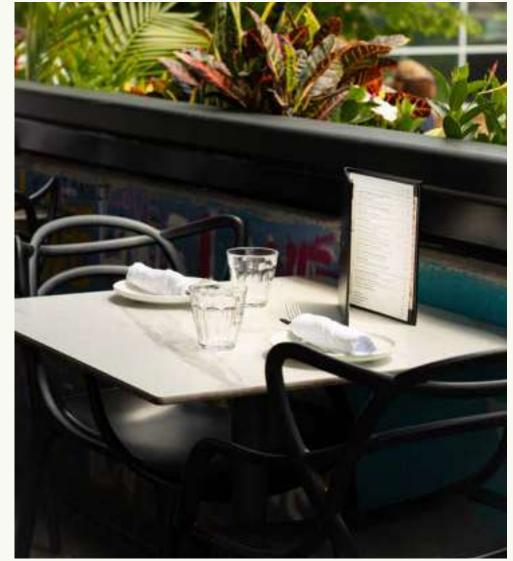
ALL SEASON PATIO EXPERIENCE

Fully retractable roof, with sliding glass around the perimeter to accommodate any unexpected weather. Depending on the season, the patio also features top of the line heating and insulation.















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Menu items will be passed/cocktail style service & items will also be dropped evenly amongst all tables.

TIER ONE

\$45/PP

Plus applicable taxes and gratuity



Caesar Salad
Truffle Fries
Japanese Gyoza
OG Margherita Pizza
Big Papa Pepperoni Pizza
Bruschetta Platter
Chicken Sliders







TIER TWO

\$55/PP

Plus applicable taxes and gratuity



Public House Salad
Truffle Fries
Kalamari
Scorpion Chilli Lime Wings
Wagyu Sliders
Bruschetta Platter
Truffle & Shrooms Pizza
Dracula Diavola Pizza
Churros

TIER THREE

\$75/PP

Plus applicable taxes and gratuity







CANAPES

GRILLED WATERMELON & HALLOUMI SKEWERS

w/ Basil Oil & Tajin

36

TUNA TARTARE CONE

w/ Avocado Mousse & Spicy Mayo

45

CAPRESE STICKS

Bocconcini, Grape Tomato, Basil & Balsamic

28

CRISPY SUSHI

Ahi Tuna,
Cucumber, Wasabi
& Spicy Mayo,
Jalapeno, Furikake

36



(All canapes are priced per dozen. Minimum 2 dozen per canapes)



CANAPES

(All canapes are priced per dozen. Minimum 2 dozen per canapes)



WAGYU SLIDERS

Tequila Lime Aioli, Caramelised Onion, Arugula, Brioche

89

TFC CHICKEN SLIDERS

Farmers Pickle, Hot Honey, Purple Slaw, Chipotle

62

PEI MALPEQUE OYSTER

Mignonette, Horseradish, Tabasco (Minimum 100 QTY)

275

Price is for 100 Oysters

BEEF TARTARE CROSTINI

EVOO Baguette, Dijon Aioli

48

DESSERT
CHOCOLATE MOUSSE TART
30





(All stations include a server)

BUBBLY STATION

Millesimato Prosecco

(6 bottles)

or

Upgrade to a **Mimosa Station** for **\$40** with juice selections (orange, pineapple or grapefruit)

395

RED OR WHITE WINE STATION

Trevenezie

Cabernet Sauvignon

or

Anticavigna Pinot Grigio (minimum 12 bottles, can be split)

750

BOTTLED BEER STATION

Corona, Stella, Heineken, Peroni

(Pick any two types - 48 Bottles)

300

SELTZER STATION

Ace Mill Raspberry or Lemon (48 Cans)

335

TEQUILA TASTING STATION

Casamigos Reposado, Tromba Blanco, Clase Azul

(One bottle per Tequila listed)

1400



COCKTAIL MENU

(All cocktails are priced at \$15)



Spicy Mango Margarita

(2oz) casamigos blanco, triple sec, lime, demerara syrup, mango puree, jalapeno, chili lime salt

Passionfruit Sour

(2oz) gin, lime, lemon, egg whites, demerara syrup, passionfruit juice

Old Fashioned

(2oz) bourbon whiskey, demerara syrup, aromatic bitters, bourbon cherry, orange

Espresso Martini

(2oz) vodka, kahlua, espresso

Aperol Spritz

(4oz) aperol, prosecco, soda

Lychee Martini

(1.5oz) vodka, soho, pineapple

Jose Classic Margarita

(20z) tequila, triple sec, lime juice, demerara syrup, salt rim

