



Hosting an Event at Buffalo Phil's & The Crystal Room

From the moment you choose to host your event with us, the focus is on what we can do to create the most memorable experience possible. We can accommodate everything from small birthday parties to large corporate banquets, from intimate rehearsal dinners to extravagant weddings...and everything in between.

The Crystal Room

The Crystal Room is an elegant banquet space that is over 5,762 square feet & can accommodate groups of 30 to 300. The Crystal Room uses "vintage elegance" as inspiration for its décor. It is accented by 9 crystal chandeliers & a dropped, embossed ceiling. The room is centered by a large double sided field stone fireplace. A Brunswick bar, built in 1902 for the Hotel Lenz in Menasha, Wisconsin has been restored to its original splendor. The bar creates a focal point not only for conversation but true distinction. It also features private bathrooms & handicap access.

The Brewery Room

The Brewery Room is a rustically sophisticated room located on the second floor of the main restaurant. It can accommodate groups of 20 to 250. It features bathrooms on the level, a 4 sided bar & handicap access.

The Train Room

The Train Room is the newest addition to Buffalo Phil's. Located at the main level of the restaurant, it can seat groups of 6 to 60. This room is only available for groups between 6-11am daily. It's perfect for an outside of the box morning event. "*Train Delivered Food*"...only at Buffalo Phil's will you get to experience something this unique!

The Outdoor Covered Patio

The Outdoor Covered Patio can seat up to 50 & offers a unique, casual setting for your next event. Located on the main level of the restaurant, the patio is the perfect place to enjoy a gorgeous Wisconsin day.



Testimonials

Allow our experienced sales & banquet staff transform your ideas & expectations into moments & memories.
Let us take care of all the details, so you can sit back & enjoy.

*“When we did our event at Buffalo Phil’s it could not have been any better.
The food was excellent, the service was unparalleled & everything was perfect.” –Miron Construction*

“We had a wonderful time as always in The Crystal Room. It has been our tradition to hold the event there & everyone raves about how beautiful & comfortable the space is.” –The Registry

“First of all, let me say that the service we received from our banquet manager, Agnes, & the wait staff at Buffalo Phil’s was exceptional.” –McCauley & Wakup Wedding

“I just want to thank you & your wonderful staff for the great job you did for us Monday night. Everyone had a great time. I just can’t say enough how helpful the entire staff was with all our needs & the pleasant, professional way they presented themselves.” –Venture Marketing, LLC

“Your staff was amazing. They served both food & drinks to everyone very quickly & they were always smiling & very friendly. The Crystal Room was so beautiful & everything fit perfectly. We were 110% completely satisfied...I would recommend your place to anyone! And the food...I couldn’t even count the many compliments we received on the food...it was delicious!” –Frank & Bee Wedding

“We had a great time! The food was excellent (many great comments) & the service was outstanding!” –ADP

“The event Tuesday night was terrific! Your staff was so wonderful to us.” –Ultra Diamonds

“I wanted to thank you & your staff for all your hard work on my wedding day. All my guests were very impressed with your staff. I’ve received so many comments on how great the food & the wait staff was... one of the best they’ve had for a wedding reception. Also, Agnes was absolutely wonderful to work with the night of the wedding, she did a great job! I’ll definitely refer friends or family members in the future to the Buffalo Phil’s Crystal Room.” –Teasdale & Peterson Wedding



Our Amenities

From intimate to extravagant these amenities are all complimentary!

All Desired Tables; including Gift, Cake, DJ & Dinner Tables
We will provide 8' rectangular tables or 60" round tables.

Choice of Traditional White Linens or Gold Tone Linens
Includes tablecloths & napkins.

All Required China, Glassware, Barware & Silverware

Head Table for up to 18 People

12 Antique Mirrored Centerpieces

30' x 30' Teak Dance Floor

Use of Microphone, PA System & Podium

Cake Cutting Service

Service Staff
In attire appropriate to your function.

On Site Banquet Manager
Manager will be there from the beginning to the end of your function.

Cash Bar Setup & Bartender(s)
This is available in The Brewery Room & The Crystal Room.

Hosted Bar Setup & Bartender(s)
This is available in The Brewery Room, The Outdoor Covered Patio & The Crystal Room.

Exclusive Referral List of Event Professionals



Additional Services & Equipment

These are all rental items. You pay for usage, but they remain property of Buffalo Phil's. They must be ordered a minimum of 14 days in advance.

Alternative Colored Linens

Napkins \$.50/each

Color Options include: Yellow, Purple, Black, Green, Pink, Navy, Red, Dresden, Beige, Cade Blue, Blue, or Burgundy

Chair Covers

White Chair Covers \$6.25/each

There is a minimum of 75 rentals.

Color Options for Organza Sash Colors include: Chinese Blue, Bronze, Copper, Gold, Burgundy, Olive, Hot Pink, Silver, Deep Berry, Light Pink or Chocolate Brown

Removal of Chair Covers after an Event (when not rented through Buffalo Phil's) \$2/each

Centerpiece Decorations

Candle Centerpieces \$10/each

Risers

4' x 8' Riser \$40

Risers can only be used for events of 220 or less guests. There is a maximum of 12 place settings on the risers.

Audio Visual Equipment

Big Screen TV \$50

LCD Projector \$50

8' x 8' Portable Projection Screen \$25

Flipchart with Markers \$25

Photo Copy \$.20/page

Decoration Setup Service \$100

Place Card Setting Before an Event \$1/each



Frequently Asked Questions

Why book at Buffalo Phil's?

Buffalo Phil's offers you the flexibility that you need to customize your event, your needs & desires. From our experienced staff to our delicious cuisine, let us take care of the planning for you!

How do I book at Buffalo Phil's?

When you have made the decision to host your event at Buffalo Phil's, please contact group sales by email at groups@buffalophilsgriille.com or by phone at (608) 253-2200 Ext. 300. A contract will be emailed to you. You will need to complete & return the contract, along with your down payment, to reserve the space, date & time.

What is the room rental & why do I have to pay one?

The room rental can vary by space & date. The room rental covers standard set up & tear down, all desired tables (8' rectangular or 60" round) & separate wait staff & bartenders for your event.

Can I just make a reservation?

We do not take reservations in our restaurant.

Are there minimums?

In The Crystal Room on Saturday's May 1st through October 31st there is a minimum of 75 plated or buffet meals. If you cannot meet the meal minimum, the alternative is a \$4,000 food & beverage minimum. There are no minimums for groups in The Brewery Room, The Train Room or The Outdoor Covered Patio.

Are there any restrictions on decorations?

Yes, you are not allowed to use confetti, sequins, rice or anything very small. Candles are permitted but must be placed in a glass candleholder in which the flame is lower than the glass holder. You cannot tack, tape or attach anything to the walls, columns or ceilings. All decorations must be approved through Buffalo Phil's by your final guarantee date.

Can I have my wedding ceremony at Buffalo Phil's?

Yes, you are welcome to have your wedding ceremony at Buffalo Phil's. Please inquire with group sales: groups@buffalophilsgriille.com or by phone at (608) 253-2200 Ext. 300.

Do you offer specialty linens?

Yes, we do offer specialty linens. Please see "Additional Services & Equipment" page for pricing & details.

What are the service charges & sales tax?

Service charges are 18% & sales tax is 6.75% (updated 7/1/14). Service charges are applied to the total bill & are taxable.

Do you offer tastings?

Yes, we do offer tastings Thursdays & Fridays from 11am-5pm or Saturdays from 10am-1pm. If you have booked an event in The Crystal Room, two entrees are complimentary. If you have not booked an event in The Crystal Room, or if you are booked in a different venue space, you are welcome to taste test entrees at the price listed in the group menus. You must book your tasting through group sales: groups@buffalophilsgrille.com or by phone at (608) 253-2200 Ext. 300.

Are prices guaranteed?

Prices are guaranteed when your final menu selections are made & an estimate is signed.

What are the cancellation policies?

If the booking is cancelled the down payment will not be refunded. Cancellations 90 days or less to the function will result in the loss of 50% of the estimated revenue.

Is there a hotel on site?

Yes, Buffalo Phil's Pizza & Grille shares a parking lot with both Great Wolf Lodge & Wintergreen Resort & Conference Center. Once your event is booked at Buffalo Phil's, our sales department will be delighted to assist you in setting up a room block at either accommodation.

When is my food order due? What about my guaranteed counts?

Your final food selection is due 2 weeks prior to your function. Your guaranteed count is due 7 days prior to your function along with the final payment.

Can I bring in my own food & beverages? What about my wedding cake?

Buffalo Phil's does not permit outside food & beverage to be brought into any function space, with the exception of wedding cake delivered & set up by a licensed bakery. A copy of the food license must be given to your Sales Manager, 2 months prior to your function.

Do you offer decorations?

Yes, we offer 12 antique mirrored centerpieces complimentary. Please see "Additional Services & Equipment" page for pricing & details on additional centerpieces available for rental.

Do you have risers?

We are happy to provide you with risers. Please see "Additional Services & Equipment" page for pricing & details.

What is the event planning timeline?

Generally speaking, 3 months prior to your function, you will meet with our group sales to discuss times, food & beverage options & to answer any questions. 2 weeks prior to your function your final food selection is due & 7 days prior to your function your final guaranteed count is due. Final payment must be made 7 days prior to your function.



Wedding Packages

There is a 50 guest minimum for wedding packages.

Package A \$60 per person

Before Dinner

One Hour of Call & Rail Cocktails

House Gin, House Vodka, House Tequila, Captain Morgan, Jack Daniels, Sweet & Dry Vermouth, Triple Sec, Korbelt, Bacardi, Malibu, Disaronna, Seagram's 7, Southern Comfort, Jose Cuervo & Apple Pucker

3 Passed Hors d'oeuvres plus a Wisconsin Cheese, Sausage & Cracker Platter

With Dinner

Champagne Toast

3 Course Dinner (Soup, Salad and Entrée with Starch & Vegetable)

Red & White Wine Service

After Dinner

2 Additional Hours of Rail Cocktails

House Gin, House Vodka, House Tequila, Captain Morgan, Jack Daniels, Sweet & Dry Vermouth & Triple Sec

Package B \$45 person

Before Dinner

One Hour of Call & Rail Cocktails

House Gin, House Vodka, House Tequila, Captain Morgan, Jack Daniels, Sweet & Dry Vermouth, Triple Sec, Korbelt, Bacardi, Malibu, Disaronna, Seagram's 7, Southern Comfort, Jose Cuervo & Apple Pucker

2 Passed Hors d'oeuvres plus a Wisconsin Cheese, Sausage & Cracker Platter

With Dinner

Champagne Toast

3 Course Dinner (Soup, Salad and Entrée with Starch & Vegetable)

Red & White Wine Service

Package C \$35 per person

Before Dinner

One Hour of Rail Cocktails

House Gin, House Vodka, House Tequila, Captain Morgan, Jack Daniels, Sweet & Dry Vermouth & Triple Sec

Wisconsin Cheese, Sausage & Cracker Platter

With Dinner

Champagne Toast

3 Course Dinner (Soup, Salad and Entrée with Starch & Vegetable)



Selections for Wedding Packages

Choice of Hors d' Oeuvres

Swedish Meatballs
BBQ Meatballs
Ham, Cream Cheese & Pickle Roll Ups
Italian Bruschetta
Stuffed Mushrooms with Italian, Spinach & Vegetarian variations
Bacon Wrapped Water Chestnuts
Assorted Mini Quiche
Deviled Eggs
Crudités & Dip
Spicy Party Mix
Chips & Salsa

Choice of Soup

Chicken Tortilla
Roasted Tomato Bisque
Wisconsin Beer Cheese

Choice of Salad

Garden with a Creamy Garlic Dressing
Caesar with a Classic Caesar Dressing

Choice of Vegetable

Mediterranean Medley with Green Peppers, Red Onion & Zucchini
Green Beans
California Medley with Cauliflower, Broccoli & Carrots

Choice of Entrées

½ Rotisserie Chicken
Our house specialty, slow roasted over our open fire spit

Rosemary Rubbed Pork Loin
Roasted with a Stone Ground Mustard & Honey Mustard Demi Glaze

Short Ribs
Braised & boneless with a Guinness Stout Demi Glaze

Baked Cod
Cod with an Herb Panko Crust with Lemon Beurre Blanc

Marinated Turkey Breast
Sliced with a Caramelized Onion Apple Relish & Au Jus

Honey Baked Ham
Sliced & served with a Black Pepper Pear Glaze

Traditional Italian Lasagna
Hearty Beef Lasagna with Fresh Tomatoes & Mozzarella

Bruschetta Chicken Breast
Topped with Fresh Mozzarella & Tomato Basil Relish

Choice of Starch
Garlic Mashed Potatoes
Wild Brown Rice Pilaf
Baked Potato



Buffet Dinners

All buffet dinners include a beverage station, complete with Regular Coffee, Decaffeinated Coffee & Herbal Tea. There is a minimum of 30 guests for buffet dinners.

Our Signature Texas BBQ Buffet \$ 21.99 pp

Phil's Famous Chili
Tossed Greens with Choice of Dressing
Cornbread with Honey Butter
Roasted Baby Red Potatoes
Corn Casserole
Cowboy Beans
Southern Style Coleslaw
Barbequed Rotisserie Chicken
Pulled Roast Pork

Pizza, Pasta & Salad Buffet \$18.99 pp

Tossed Greens with Italian & Balsamic Vinaigrette Dressings
Warm Garlic Bread & Breadsticks
Assorted Pizza Selections
Build Your Own Pasta Bar
Linguine & Penne Noodles
Marinara & Alfredo Sauce
Grilled Chicken
Assorted Marinated Vegetables
Marinated Shrimp + \$2 pp

Crystal Chandeliers Grand Buffet

\$17.99 per person, Includes 1 entrée & 3 accompaniments
\$19.99 per person, Includes 2 entrées & 3 accompaniments
\$21.99 per person, Includes 3 entrées & 3 accompaniments

Accompaniments

Tossed Greens with Choice of 2 Dressings
Greek Salad with a Vinaigrette Dressing
Home Style Potato Salad
Southern Style Coleslaw
Marinated Vegetable Salad
Fresh Fruit Platter
Pasta Salad with Balsamic Vinaigrette
Garlic Mashed Potatoes
Au Gratin Potatoes
Wild Brown Rice Pilaf
Roasted Baby Red Potatoes
Mediterranean Medley with Green Peppers, Red Onion & Zucchini
Green Beans
California Medley with Cauliflower, Broccoli & Carrots
Caramelized Carrots
Assorted Rolls with Whipped Butter

Entrées

Rotisserie Chicken Slow roasted over an open fire spit
Grilled Chicken Breast with a Wild Mushroom Sauce
Herb Roasted Chicken Breast with an Herb Panko Crust
Slow Roasted Tri Tip of Beef with a Bourbon Peppercorn Sauce
Beef Tips Bourguignon with Mushrooms in a Red Wine Reduction
Rosemary Rubbed Pork Loin with a Honey Mustard Demi Glaze
Honey Baked Ham with a Black Pepper Pear Glaze
Baked Wild Salmon with a Tomato-Caper Relish
Seafood Fettuccine with Crab, Shrimp & Scallops
Baked Cod with a Buttery Herb Crust
Vegetarian Lasagna with Grilled Zucchini, Red Onions, Peppers & Mushrooms with Assorted Cheeses in a Roasted Tomato Sauce
Vegetable Wellington with Zucchini, Squash, Peppers & Mushrooms wrapped in a Puff Pastry
Marinated Turkey Breast with a Caramelized Onion Apple Relish

Carving Station Add-Ons:

All accompanied by Silver Dollar Rolls, each \$3.99 pp
Honey Baked Ham with a Black Pepper Pear Glaze
Marinated Turkey Breast with a Caramelized Onion Apple Relish
Rosemary Rubbed Pork Loin with a Honey Mustard Demi Glaze
Whole Tenderloin of Beef with a Roasted Garlic Peppercorn Demi Glaze

Sauté Station Add-On:

Accompanied by Breadsticks, \$5.99 pp
Our chefs will sauté your choice of pasta, sauce & toppings fresh while you wait...
Select Linguine or Penne Pasta
Select Marinara & Alfredo Sauce
Select Marinated Vegetables



Plated Dinners

All plated dinners include Fresh Baked Rolls, Regular Coffee, Decaffeinated Coffee & Herbal Tea by request. There is a minimum of 20 guests for each plated dinner selection. All plated pricing is based on 1 entrée choice per group. There is a plate surcharge of \$1 per additional offering.

Choice of Salad

Garden with a Creamy Garlic Dressing

Caesar with a Classic Caesar Dressing

Iceberg Wedge with a Feta Cheese Vinaigrette Dressing

Iceberg lettuce accompanied by Kalamata Olives, Red Onion & Tomato + \$1 pp

Baby Spinach with a Raspberry Balsamic Dressing

Pecans, Gorgonzola Cheese & Dried Cranberries atop Baby Spinach leaves + \$1 pp

Choice of Vegetable

Mediterranean Medley with Green Peppers, Red Onion & Zucchini

Green Beans

California Medley with Cauliflower, Broccoli & Carrots

Baby Carrots with Tops + \$1 pp

Asparagus Stems + \$1 pp

Choice of Starch

Garlic Mashed Potatoes

Baked Potatoes

Wild Brown Rice Pilaf

Roasted Baby Red Potatoes

Mashed Sweet Potatoes + \$1 pp

Potato Croquettes + \$1 pp

Dauphine Potatoes + \$1 pp

Stuffed Baby Red Potatoes + \$1 pp

Add a Soup Course + \$2 pp

Spicy Chicken Tortilla

Roasted Tomato Bisque

Wisconsin Beer Cheese

Entrées

½ Rotisserie Chicken \$17.99 pp

Our house specialty, slow roasted over an open fire spit

Rosemary Rubbed Pork Loin \$18.99 pp

Roasted with a Stone Ground Mustard & Honey Mustard Demi Glaze

Prime Rib \$22.99 pp

Slow roasted with a Garlic & Pepper Crust

NY Strip \$23.99 pp

With a Roasted Garlic Peppercorn Demi Glaze

Short Ribs \$21.99 pp

Braised & boneless with a Guinness Stout Demi Glaze

Baked Wild Salmon \$19.99 pp

Topped with a Tomato-Caper Relish & Lemon Compound Butter

Baked Cod \$17.99 pp

Cod with an Herb Panko Crust with Lemon Beurre Blanc

Pasta Primavera \$16.99 pp

Garden Fresh Vegetables in a Marinara Sauce

Cheese Tortellini \$16.99 pp

In a Basil Cream Sauce

Grilled Chicken Breast \$17.99 pp

With a Wild Mushroom Sauce or Lemon Caper Sauce

Marinated Turkey Breast \$17.99 pp

Sliced with a Caramelized Onion Apple Relish & Au Jus

Honey Baked Ham \$17.99 pp

Sliced & served with a Black Pepper Pear Glaze

Traditional Italian Lasagna \$16.99 pp

Hearty Beef Lasagna with Fresh Tomatoes & Mozzarella

Vegetarian Wellington \$18.99 pp

With Zucchini, Squash, Peppers & Mushrooms wrapped in a Puff Pastry

Beef Tips Bourguignon \$19.99 pp

With Mushrooms in a Red Wine Reduction

Tenderloin of Beef \$21.99 pp

6 oz. cut with a Roasted Garlic Peppercorn Demi Glaze

Bruschetta Chicken Breast \$18.99 pp

Topped with Fresh Mozzarella & Tomato Basil Relish

Chicken & Beef Tenderloin \$24.99 pp

4 oz. Chicken & 4 oz. Beef served with a Wild Mushroom Cream Sauce



Individual Hors d'oeuvres

Hors d'oeuvres are sold in increments of 25 servings. Passed hors d'oeuvres can be arranged for a charge of \$25 per server per hour.

\$.50/ea

Swedish Meatballs
BBQ Meatballs
Ham, Cream Cheese & Pickle Roll Ups
Italian Bruschetta

\$1/ea

Stuffed Mushrooms with Italian, Spinach & Vegetarian variations
Bacon Wrapped Water Chestnuts
Assorted Mini Quiche with Garden Vegetable, Mushroom & Onion, Broccoli Cheese & Quiche Lorraine
Deviled Eggs

\$1.50/ea

Silver Dollar Sandwiches Choice of Turkey or Ham
Assorted Cold Pinwheels
Rolled Chicken Quesadillas
Buffalo Chicken Wings with Ranch Dip
Oriental Chicken Wontons with Sweet & Sour Sauce

\$2/ea

Spring Rolls Choice of Pork or Vegetarian with Sweet & Sour Sauce
Satays Choice of Chicken or Beef with Garlic Soy Sauce
Quarter Deep Dish Pizzas Choice of Toppings

\$2.50/ea

Seafood Rangoons with Sweet & Sour Sauce
Mini Chicken Cordon Bleu
Mini Fruit Kabobs

\$3/ea

Shrimp Cocktail (16/20size) with Cocktail Sauce
Crab Cakes with Remoulade
Sesame Seared Tuna with Garlic Soy Sauce
Mini Beef Wellingtons



Hors d'oeuvres Trays

Trays can be ordered in 2 sizes; small platters are 25 servings & large platters are 50 servings.

Spicy Party Mix \$29.99/sm \$54.99/lg
Spicy Pretzels, Rye Chips & Mini Breadsticks

7 Layer Dip \$39.99/sm \$74.99/lg
Seasoned Cream Cheese with Guacamole, Sour Cream, Green Onions, Black Olives, Shredded Cheese & Lettuce served with Tortilla Chips

Crudités & Dip \$39.99/sm \$64.99/lg
Fresh Vegetables accompanied with Dill Dip

Wisconsin Cheese, Sausage & Cracker Platter \$49.99/sm \$89.99/lg
Cubed Cheddar, Swiss & Pepper Jack Cheeses with Wisconsin's own Klements Summer Sausage

Fresh Fruit Display \$59.99/sm \$99.99/lg
Seasonal Fruits

International Cheese Display \$79.99/sm \$159.99/lg
Assortment of Brie, Gouda, Cheddar, Bleu & Havarti Cheeses with Assorted Flat Breads & Crackers

Chips & Salsa \$35.99/sm \$59.99/lg
Chunky Salsa with Tri-color Tortilla Chips

Spinach & Artichoke Dip \$39.99/sm \$74.99/lg
Served with Crudités & Assorted Flat Breads

Assorted Mini Sandwich & Mini Wrap Platter \$59.99/sm \$99.99/lg
Chef's favorites

Fruit Palm Tree \$129.99/lg
A fun & unique option, fruit kabobs are skewered on the "trunk" of the Palm Tree

Hors d'oeuvres By the Pound

Honey Roasted Peanuts \$12.99/lb

Mixed Nuts

Peanuts, Cashews & Walnuts \$13.99/lb

Pretzel Twists \$7.99/lb



Children's Meals

Children's meals are for any guests under the age of 10. Children 2 & under are not required to order a meal, but may choose to, if desired. A guaranteed count for the children's selection must be supplied with the function's guarantee.

Plated

All plated pricing is based on 1 entrée selection per group. There is a plate surcharge of \$1 if both children's meals are offered.

Chicken Strips \$7.99 pp
Waffle Fries
Chef's Choice of Vegetable

Grilled Cheese \$7.99 pp
Waffle Fries
Chef's Choice of Vegetable

Optional Add-Ons:

House Salad with House Dressing \$1 pp
Fresh Fruit Cup \$1 pp

Buffets

Children may eat off of the main buffet for the group. The cost will be 60% of the adult cost per child; prices will fluctuate depending on the buffet selected. Children are ages 3-10, 2 & under are free.



Desserts

Dessert Platters

Small platters are 25 servings & large platters are 50 servings

Chocolate Covered Strawberries \$49.99/sm \$89.99/lg

Rice Krispie Bars \$34.99/sm \$79.99/lg

Assorted Mini Cheesecakes \$49.99/sm \$89.99/lg

Brownies \$35.99/sm \$79.99/lg

Hand Rolled Truffles \$49.99/sm \$89.99/lg

Choice of Kahlua or Dark Chocolate

Home Baked Cookies \$35.99/sm \$79.99/lg

Chocolate Chip

White Chocolate Macadamia Nut

Peanut Butter Reese's Pieces

Oatmeal Raisin

Individual Desserts

There is a minimum of 25 servings for each dessert selection

Ultimate Chocolate Cake \$3.99 pp

Lemon Berry Mascarpone Cake \$4.99 pp

Carrot Cake \$3.99 pp

Banana Split Martinis \$4.99 pp

Tuxedo Strawberries \$2.99 pp

Caramel Apple Pie \$4.99 pp; with Vanilla Ice Cream \$5.99 pp

Pecan Pie \$4.99pp; with Vanilla Ice Cream \$5.99 pp

Creamy Vanilla Cheesecake \$3.99 pp

Choice of Chocolate, Caramel or Strawberry Sauce

Mini Desserts

Mini desserts are smaller portions for those with a lighter appetite. There is a minimum of 25 servings for each dessert selection.

Turtle Sundae \$2.99 pp

Vanilla Ice Cream rolled in Crushed Pecans with Caramel Sauce on bottom & topped with Hot Fudge

Bowl of Fresh Fruit \$1.99 pp

Scoop of Vanilla Ice Cream \$1.99 pp

Mousse \$1.99 pp

Choice of Dark Chocolate or White Chocolate

Unique Show Stopping Desserts

Flambé Station \$7.99 pp

Cherries Jubilee & Bananas Foster

Ice Cream Sundae Buffet \$7.99 pp

Build Your Own Sundae

Chocolate & Vanilla Ice Cream

Sliced Strawberries & Maraschino Cherries

Whipped Cream & Peanut Pieces

Chocolate & Caramel Sauce

Assorted Dessert Buffet \$5.99 pp

Three specialty desserts will be selected for your group.

Candy Buffet

Based off of 100 servings \$439.99

Choose the color of candy to fit you theme: Monochromatic (Red, Green, Brown or White), Bold Party Tones or Chocolate Classics



Bar Arrangements

Option #1 Cash Bar (Available for The Crystal Room or The Brewery Room)

We are happy to provide a full bar on a cash basis for your guests. There is no additional charge to offer a cash bar.

Option #2: Semi Hosted Bar (Available for The Crystal Room or The Brewery Room)

We are happy to provide a semi hosted bar for your guests. There are 4 semi hosted bar arrangements available, see below.

A. Dollar Limit

You can host a bar tab up to a specific dollar amount, such as the first \$1,000 in sales. After that amount, it would revert to a cash bar.

B. Time Limit

You can host a bar for a specific amount of time, such as from 5:30-6:30. There is a minimum hosting time of 1 hour. All hours must be consecutive. After that time, it would revert to a cash bar.

C. Quantity Limit

You can host a specific quantity of specific items, such as 4- 1/2 barrels of Miller Lite. After the item has run out, it would revert to a cash bar.

D. Drink Tickets

You can host a bar with drink tickets that either you provide or we can provide. You determine in advance what your tickets are valid for, such as rail cocktails, call cocktails, etc. Pricing is based upon consumption. After a guest is out of drink tickets, it would revert to a cash bar for that guest.

Option #3: Hosted Bar (Available for The Crystal Room, The Brewery Room or The Covered Patio)

We are happy to provide a hosted bar for your guests. There are two hosted bar arrangements available, see below.

A. You can host a bar based on actual consumption of items ordered by your guests.

B. You can host a bar over a contracted period of time; this is referred to as a package bar. See three levels below.

Package Bar

The number of guaranteed guests for the dinner (less anyone under 21 years of age) would be used for the guarantee of the package bar. This includes unlimited consumption of bottled beer, draft beer, house wine, cocktails, juice & fountain soda. Packages do not include shots or drinks mixed with Red Bull.

Level 1-Service Includes:

House Gin, House Vodka, House Tequila, Captain Morgan, Jack Daniels, Sweet & Dry Vermouth & Triple Sec

Level 2-Service Includes: (Plus the above rail selections.)

Korbel, Bacardi, Malibu, Disaronna, Seagram's 7, Southern Comfort, Jose Cuervo & Apple Pucker

Level 3-Service Includes: (Plus the above rail & call selections.)

Jim Beam, Tanqueray, Jagermeister, Goldschlager, Dr. McGillicuddy's Mentholmint Schnapps, Kettle One, Grey Goose, Bombay Sapphire, Crown Royal, Baileys, Johnnie Walker Black, Patron Silver, Grey Goose Le Citron & Dr. McGillicuddy's Vanilla Schnapps

Satellite Bar

We would be happy to set up a satellite bar for your function. All satellite bars must be hosted. We can offer a maximum of 2 types of beer, 6 types of wine & 8 types of liquor.



Beer & Wine Selections

BEER

Beer can be purchased by the glass, bottle or ½ barrel.

You will only be charged for tapped ½ barrels.

There is no restocking fee for untapped ½ barrels.

Draft Beer by the Glass Cash or Hosted

Miller Lite \$4.50

Bud Light \$4.50

Angry Orchard Crisp Apple \$5

Stella Artois \$5

Dells Brewing Co. Microbrews \$4.50

Bottled Beer Cash or Hosted

Budweiser/Bud Light \$4

Miller Lite/MGD \$4

Coors Light \$4

Corona \$4.50

Michelob Ultra \$4

Smirnoff Ice \$4.50

O'Douls N/A \$4

Leinie's Summer Shandy \$4.50

Heinenken \$4.50

Draft Beer by the ½ Barrel Hosted Only

Miller Lite \$225

Bud Light \$225

Angry Orchard Crisp Apple \$325

Stella Artois \$325

Dells Brewing Co. Microbrews \$250

Mix & Match \$275

Please inquire for specialty & import pricing.

WINE

Wine & champagne can be purchased by the glass or bottle.

All bottles poured tableside will be charged by the glass.

All bottles set on the table will be charged by the bottle.

Wine By the Glass \$6.25/c \$5.50/h

House Cabernet

House Merlot

House Chardonnay

House Pinot Grigio

House White Zinfandel

Wine/Champagne by the Bottle

Asti Spumante \$25/c \$23/h

House Cabernet \$25/c \$21/h

House Chardonnay \$25/c \$21/h

House Merlot \$25/c \$21/h

House Pinot Grigio \$25/c \$21/h

House White Zinfandel \$25/c \$21/h

House Champagne \$25/c \$21/h

Wollersheim Sparkling Grape Juice \$15/c \$13/h

Wollersheim Dry Riesling \$25/c \$25/h

Wollersheim Prairie Fume \$25/c \$25/h

Please inquire for specific label pricing.

Champagne Toast \$3/pp

Based on guaranteed count, our servers will individually pour your guests their choice of champagne or N/A alternative for a toast.



Beverage Options

Rail Cocktails \$5
Call Cocktails \$6
Premium Cocktails \$6 & Up
Bottle Beer \$4-4.50
Tap Beer \$4.50-5
Glass of House Wine \$6.25

Package Bar

	<u>1st Hour</u>	<u>Additional Hours</u>
Level 1	\$13	\$5
Level 2	\$14	\$6
Level 3	\$15	\$7

Level 1 Cocktail Service Includes:

House Gin, House Vodka, House Tequila, House Rum, House Whiskey, Sweet & Dry Vermouth & Triple Sec

Level 2 Cocktail Service Includes: (Plus the above rail selections.)

Captain Morgan, Jack Daniels, Korbel, Bacardi, Malibu, Disaronna, Seagram's 7, Southern Comfort, Jose Cuervo & Apple Pucker

Level 3 Cocktails Include: (Plus the above rail & call selections.)

Jim Beam, Tanqueray, Jagermeister, Goldschlager, Dr. McGillicuddy's Mentholmint Schnapps, Kettle One, Grey Goose, Bombay Sapphire, Crown Royal, Baileys, Johnnie Walker Black, Patron Silver, Grey Goose Le Citron & Dr. McGillicuddy's Vanilla Schnapps

NA Beverages

Soda \$2.69/glass or \$250 unlimited

Milk \$2.69/glass or \$300 unlimited

Bottle Water \$2

Canned Soda \$1.50

Coffee \$20/gallon

Lemonade with Fresh Lemons \$20/gallon

Sweetened Iced Tea with Fresh Lemons \$20/gallon

Sherbet Punch \$25/gallon (3 gallon minimum)

Wollersheim Sparkling Grape Juice \$15/bottle



Policies & Procedures

Guarantee Dates & Payment Schedule

A \$1,000 down payment, or the total of the function, whichever is less, is required at the time of the booking. A final guarantee for any function must be called in 7 days prior to your function. Acceptable forms of payment are cash, check, Visa, MasterCard, American Express or Discover.

A credit card number is required to be held on file at the time of the booking. All final food selections must be made 2 weeks prior to your function. Final payment of all non-fluctuating charges is due 7 days prior to your function. All fluctuating charges will be paid the evening of the function to the credit card on file.

Bar Charges & Regulations

Buffalo Phil's typically provides 1 bartender for every 50 people. Buffalo Phil's does not permit the serving of alcoholic beverages to anyone under 21 years of age even in the presence of their legal guardian. Please refer to the Bar Arrangements sheet for further information on pricing & options.

Service Charge & Tax Exemption

All food, beverage, audio visual equipment, miscellaneous items & other services are subject to a taxable 18% service charge & 6.75% sales tax. All groups requesting a tax exemption must submit a State of Wisconsin tax exemption form with the tax exempt number 7 days prior to your function. Tax exempt groups must pay with an organization check or payment card. A participant's personal check or credit card will not be accepted.

Cancellation Policies

If the booking is cancelled the down payment will not be refunded. Private rooms will be held for up to 45 minutes after designated arrival time. If contact with the group can't be established within this grace period, the function will be considered cancelled. Cancellations 90 days or less to the function will result in the loss of 50% of the estimated revenue.

Entrée Selections & Counts

Your group will be billed according to either the number of meals actually served, or the number of the guarantee whichever is greater. If a final guarantee is not submitted by the deadline, the highest estimate that appears on the contract will be used. Buffalo Phil's will prepare 3% over your guaranteed count. We reserve the right to choose comparable substitutes or vegetarian entrées for these extra meals. Your group will not be charged for these extra meals unless they are served. There is a plate surcharge of \$1 per additional selection & guarantees for each entrée selection are required. Color coded meal tickets are required for multiple entrée plated functions. A copy of the color coded meal tickets must be given to your Sales Manager by your final guarantee date.

Food & Dietary Restrictions

Buffalo Phil's does not permit outside food & beverage to be brought into any function space, with the exception of wedding cake that is delivered & set up by a licensed bakery. A copy of the food license must be given to your Sales Manager, 2 months prior to your function. Unused banquet food & beverage can't be taken from the function space. At the conclusion of the function such food & beverage becomes the property of Buffalo Phil's. Buffalo Phil's will be happy to make arrangement for any & all of your ethnic or religious catering needs.

Decoration Policy

Only flat surface placement type decorations are permitted, such as decorations on tables, bar top & the floor. It is not permitted to attach any object to another object by any means. Candles are permitted but must be placed in a glass candleholder in which the flame is lower than the glass holder. Not permitted items include: decorative items that are scattered such as, but not limited to, confetti, sequins, rice, etc. All decorations must be approved through Buffalo Phil's by your final guarantee date. You are permitted to decorate your space, if availability allows, between 3-10 pm the evening prior to your function. Availability will be determined on your guarantee date.

Discounts & Promotions

No promotions or discounts are allowed for group functions, unless previously written into or initialed onto the original contract by a Buffalo Phil's agent. All discounts & promotions must be presented at time of booking.