

THE MARQUEE ROOM AT TAILGATOR'S



# BANQUET ROOMS

## The Marquee Room

The Marquee Room is our premium space available for your next event. It includes a dance floor, private bar, stage, projector screen, wireless internet, and a microphone. This room holds up to 215 guests.

## The Lodge

The Lodge is ideal for smaller gatherings. It includes a projection screen and wireless internet. This room holds up to 35 guests.

## The Swamp

The Swamp offers a more casual atmosphere. This room holds up to 45 guests.

## Amenities

All events include set up and clean up.

Private Bar.....	\$25.00	Projector Screen.....	No Charge
Linen Napkins.....	\$.50/ linen	Wireless Internet.....	No Charge
Linen Table Cloths.....	\$5.00/ linen	Microphone.....	No Charge
Table Skirting.....	\$15.00/ skirt	Dance Floor.....	No Charge
Extended Stage.....	\$75.00	Punch Bowl.....	No Charge
Carving Station.....	\$75.00	TV/ VCR.....	No Charge
Cake Cutting Service.....	\$25.00		
Pour Charge.....	\$25.00		

## Rental Information

A nonrefundable deposit is required to book a banquet room.

\$500.00 for events of over 100 guests

\$200.00 for events of 75– 100 guests

\$1.00/ person for events of under 75 guests (minimum of \$25.00)

A final head count must be provided one week prior to the event.

Sales tax and 20% gratuity are added to the final balance of all events.

The total balance is due on the day of the event.

No food or beverages may be brought into or removed from the banquet rooms, with the exception of wedding cake and favors.

Banquet rooms are available for gift opening on Sundays.

Sunday brunch buffet is served from 9:30 am– 1:30 pm.



# BREAKFAST

## Scrambled Eggs

\$3.50/ guest

## Scrambled Eggs with Cheese, Onions, and Bell Peppers

\$3.75/ guest

## Ham

\$2.50/ guest

## Bacon

\$2.50/ guest

## Sausage

\$2.50/ guest

## Caramel Rolls

\$1.95/ guest

## Fresh Fruit

\$2.50/ guest

## Hash Browns

\$2.50/ guest

## Biscuits and Gravy

\$2.95/ guest

## Pancakes

\$2.95/ guest

Our chef would be happy to create a personalized menu for your event, designed to reflect your taste and budget.

Please feel free to ask for this service.



# HORS D'OEUVRES—HOT

## **Crab Dip**

Real crab meat, artichoke hearts, and cheeses in a creamy dip. Served with toasted baguettes and gourmet crackers.

\$69.95/ 25 guests

## **Spinach & Artichoke Dip**

Fresh spinach and artichoke hearts in a rich, creamy dip. Heated and served with homemade tortilla chips.

\$49.95/ 25 guests

## **Chicken & Beef Kabobs**

Seasoned chicken and beef kabobs with onions and bell peppers.

\$64.95/ 25 guests

## **Chicken or Beef Nacho Platter**

Homemade tortilla chips, topped with melted cheese, lettuce, tomatoes, onions, olives, and jalapenos. Served with sour cream and salsa.

\$49.95/ 25 guests

## **Bacon-Wrapped Water Chestnuts**

A savory and crunchy combination of baked water chestnuts wrapped in bacon.

\$35.95/ 25 guests

## **Buffalo Wings**

Choose between regular or golden sauce. Served with blue cheese or ranch dressing.

\$69.95/ 25 guests

## **Con Queso Dip**

Ground beef, cheese, and spices. Served with homemade tortilla chips.

\$49.95/ 25 guests

## **BBQ Meatballs or Smokies**

Served with BBQ sauce or Swedish style.

\$49.95/ 25 guests

## **Garlic Cheese Bread**

Fresh baguette with roasted garlic butter and mozzarella cheese.

\$44.95/ 25 guests

## **Bruschetta**

Sliced baguette bread, layered with olive oil, garlic, tomatoes and fresh basil.

\$44.95/ 25 guests

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# HORS D'OEUVRES— COLD

## **Fresh Fruit Kabobs**

A selection of seasonal fresh fruit, skewered and displayed in an attractive arrangement.

\$64.95/ 25 guests

## **Fresh Fruit Platter**

A selection of seasonal fresh fruit, displayed in an attractive arrangement.

\$54.95/ 25 guests

## **Garden Fresh Vegetables**

An array of fresh vegetables, served with homemade ranch dressing.

\$35.95/ 25 guests

## **7 Layer Dip**

Layers of refried beans, seasoned sour cream, black olives, tomatoes, peppers, and cheese. Served with homemade tortilla chips.

\$49.95/ 25 guests

## **Cream Cheese Spread**

Layers of basil cream cheese, sundried tomato cream cheese, and herbed cream cheese. Served with gourmet crackers.

\$45.95/ 25 guests

## **Meat and Cheese Platter**

Assortment of meats and cheeses, served with gourmet crackers.

\$84.95/ 25 guests

## **Artisanal Cheese Platter**

Assortment of fine cheeses, served with an attractive arrangement of gourmet crackers.

\$69.95/ 25 guests

## **Cheese Platter**

A variety of sliced cheeses, served with an attractive arrangement of gourmet crackers.

\$59.95/ 25 guests

## **Shrimp Cocktail**

Chilled jumbo shrimp, served with fresh lemons and cocktail sauce.

\$84.95/ 25 guests

## **Deviled Eggs**

A traditional favorite

\$39.95/ 25 guests

## **Chips & Salsa or Guacamole**

Homemade tortilla chips, served with fresh salsa or guacamole.

\$1.00/ guest tomato salsa

\$1.60/ guest mango salsa

\$2.50/ guest guacamole

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# ENTRÉES— BUFFET

Served with dinner rolls and choice of salad, potato, and vegetable

## Entrées

Roasted Prime Rib \$18.95

Roast Beef \$16.95

Roast Turkey \$16.95

Roasted Pork Loin \$15.95

Glazed Ham \$15.95

Sauteed Chicken Breast with Herbed Cream  
Sauce \$15.95

Grilled Chicken Breast with Herbed Cream  
Sauce \$15.95

## Potatoes

Red, Mashed Potatoes with Gravy

Garlic Mashed Potatoes

Rosemary Roasted Baby Red Potatoes

Baked Potatoes

Au Gratin

Wild Rice

Extra entrée \$3.95/ guest

Extra potato or vegetable \$1.25/ guest

Plated style is available for \$1.50/ guest.

## Salads

House

Mixed greens and iceberg lettuce, tomatoes,  
onions, served with selection of dressings

Berry (add \$1.25/ guest)

Mixed greens, blueberries, raspberries, toasted  
almonds, with balsamic vinaigrette

Spinach (add \$1.25/ guest)

Baby spinach, red onions, sliced mushrooms,  
crisp bacon, blue cheese, and poppy seed  
dressing

Caesar (add \$1.00/ guest)

Romaine lettuce, croutons, parmesan cheese,  
and Caesar dressing

## Vegetables

Corn

Glazed Carrots

Green Bean Almondine

Green Bean Casserole

Asparagus

Mixed Vegetables

The wedding party will be served;  
all other guests will serve themselves buffet style.



# ENTRÉES— BUFFET

## **Lasagna**

Served with toasted garlic bread, Caesar salad, and choice of vegetable.

\$12.95/ guest

## **Fajitas**

Fajita seasoned chicken and beef, sautéed onions and peppers, warm flour tortillas, and Spanish rice. Served with lettuce, cheese, onions, salsa, and sour cream.

\$12.95/ guest

Add homemade tortilla chips and salsa.

\$1.00/ guest

## **Pizza**

Choose between a variety of homemade pizzas, served with Caesar salad and garlic toast. Combination, Meat, Vegetable, BBQ Chicken, Chicken Broccoli Alfredo, Greek, Buffalo Chicken, Beef Enchilada, Spinach Artichoke, Pepperoni, or Special Order

\$8.95/ guest

## **Pulled Pork Sandwiches**

Pulled BBQ pork sandwiches. Choice of two salads (macaroni, potato, or house).

Homemade potato chips, pickles, and condiments included.

\$8.95/ guest

## **Ham and Turkey Sandwiches**

Served on freshly baked dinner rolls. Choice of two salads (macaroni, potato, or house).

Homemade potato chips, pickles, and condiments included.

\$8.95/ guest

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# ENTRÉES— PLATED

Served with dinner rolls and choice of salad, potato, and vegetable

## Surf and Turf Prime Rib

10 oz. prime rib and 5 garlic butter jumbo shrimp  
\$24.95/ guest

## Surf and Turf Top Sirloin

10 oz. sirloin and 3 garlic butter jumbo shrimp  
\$22.95/ guest

## Prime Rib

10 oz. prime rib  
\$18.95/ guest

## Entrée Choice

(Choose up to four selections)

Seafood fettuccine, served with garden salad and garlic toast

Top sirloin

Burgundy steak

Pork chop

Walleye

Chicken

\$16.95/ guest

## Salad and Sandwich Choice

Grilled chicken salad, served with choice of dressing

Bacon cheeseburger, served with French fries

Steak sandwich, served with French fries

Monterey chicken sandwich, served with French fries

\$8.95/ guest

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# DESSERTS

## **Cheesecake**

Variety of flavors available

\$4.99/ guest

\$2.50/ half slice

## **Bourbon Peach Crisp**

Brown sugar, bourbon, crisp streusel and vanilla ice cream

\$4.99/ guest

## **Caramel Apple Crisp**

Hot apples, cinnamon, streusel, caramel and vanilla ice cream

\$4.99/ guest

## **Peanut Butter Fudge Brownie Crisp**

Hot brownie topped with fudge, creamy peanut butter, streusel, vanilla ice cream and chocolate

\$4.99/ guest

## **Hot Fudge Brownie**

Hot brownie topped with fudge, vanilla ice cream, whipped cream and a cherry

\$4.50/ guest

# BUFFET DESSERTS

## **Apple Crisp**

\$64.95/ 25 guests

## **Peanut Butter Fudge Brownie Crisp**

\$64.95/ 25 guests

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# BEVERAGES

## Coffee

\$25.00/ pot

## Punch

\$15.00/ gallon

## Champagne Punch

\$36.00/ gallon

## House Wine

\$25.00/ bottle

Case prices are available.

## Champagne

\$28.00/ bottle

Case prices are available.

## Keg of Beer

### Domestic

Coors Light, Bud Light, Miller Light, Michelob Golden Light

\$275.00

### Import and Specialty

Boulevard, Blue Moon, Leinenkuegel's, Sam Adams, Seasonal

\$350.00

Guinness, New Castle, Fat Tire

\$375.00

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# NOTES

