

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

\$2.95/ guest

Scrambled Eggs with Cheese, Onions, and Bell Peppers

\$3.25/ guest

Ham

\$1.95/ guest

Bacon

\$1.95/ guest

Sausage

\$1.95/ guest

Caramel Rolls

\$1.50/ guest

Fresh Fruit

\$2.50/ guest

American Fries

\$2.50/ guest

Biscuits and Gravy

\$2.95/ guest

Pancakes

\$1.95/ 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.

\$45.95/ 25 guests

Chicken & Beef Skewers

Chicken and beef marinated in a sweet and spicy lime-soy sauce and grilled.

\$59.95/ 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.

\$64.95/ 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.

\$44.95/ 25 guests

Garlic Cheese Bread

Fresh baguette with roasted garlic butter and mozzarella cheese.

\$39.95/ 25 guests

Bruschetta

Sliced baguette bread, layered with pesto, fresh tomatoes, and feta cheese.

\$39.95/ 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.

\$59.95/ 25 guests

Fresh Fruit Platter

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

\$49.95/ 25 guests

Garden Fresh Vegetables

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

\$30.95/ 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

Deviled Eggs

A traditional favorite.

\$29.95/ 25 guests

Meat and Cheese Platter

Assortment of meats and cheeses, served with gourmet crackers.

\$74.95/ 25 guests

Artisanal Cheese Platter

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

\$59.95/ 25 guests

Cheese Platter

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

\$49.95/ 25 guests

Shrimp Cocktail

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

\$64.95/ 25 guests

Chips & Salsa

Homemade tortilla chips, served with fresh salsa.

\$1.00/ guest

Chips & Mango Salsa

Homemade tortilla chips, served with fresh mango salsa.

\$1.50/ guest

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ENTRÉES— BUFFET

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

Entrées

Roasted Prime Rib \$17.50

Roasted Pork Loin \$14.95

Roast Beef \$14.95

Baked Chicken Breast with Herbed Cream
Sauce \$14.95

Glazed Ham \$13.95

Roast Turkey \$12.95

Grilled Boneless Chicken Breast with Herbed
Cream Sauce \$12.95

Potatoes

Red, Mashed Potatoes with Gravy

Garlic Mashed Potatoes

Rosemary Roasted Baby Red Potatoes

Baked Potatoes

Au Gratin

Wild Rice

Extra entrée \$2.95/ guest

Extra potato or vegetable \$.95/ 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

Steamed 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.

\$11.95/ 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.

\$7.95/ 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
\$22.50/ guest

Surf and Turf Top Sirloin

6 oz. sirloin and 5 garlic butter jumbo shrimp
\$18.95/ guest

Prime Rib

10 oz. prime rib
\$16.95/ 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

\$14.95/ 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

\$4.95/ guest

\$2.50/ half slice

Crème Brulee

Fresh custard with crisp sugar topping, raspberry or vanilla

\$4.95/ guest

Apple Crisp

Hot apples, cinnamon, streusel and vanilla ice cream

\$4.50/ guest

Peanut Butter Fudge Brownie Crisp

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

\$4.50/ guest

Hot Fudge Brownie

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

\$3.95/ guest

BUFFET DESSERTS

Apple Crisp

\$59.95/ 25 guests

Peanut Butter Fudge Brownie Crisp

\$59.95/ 25 guests

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BEVERAGES

Coffee

\$25.00/ pot

Punch

\$15.00/ gallon

Champagne Punch

\$36.00/ gallon

House Wine

\$20.00/ bottle

Case prices are available.

Champagne

\$22.00/ bottle

Case prices are available.

Keg of Beer

Domestic

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

\$250.00

Import and Specialty

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

\$325.00

Guinness, New Castle, Fat Tire

\$350.00

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NOTES

