



**Bugline Room
Mardi Gras Room**

2022 Catering Brochure

MARDI GRAS ROOM



THE HERITAGE HALL



Table Seating up to:
 Rounds: 60
 Banquet: 100
 Sat \$175 / Sun-Fri \$125



Table Seating up to:
 Rounds & Booths: 90
 Banquet & Booths: 100
 Sat \$250 / Sun-Fri \$175



Table Seating up to:
 Rounds: 250
 Banquet: 300
 Sat \$999 / Sun-Fri \$799
 Includes Bartender

Hall rental fee must be paid in full to reserve room.

All Hall Rental Includes: Base Linen (black or white), Table, Chairs, Set-up and Clean-up.



ROOM DECORATION

Ala Carte:

• Wedding arch	\$100.00
• Card Mail Box	\$20.00
• Lighted Twill draped on head table	\$25.00
• Lights over dance floor	\$40.00
• Up Lighting	\$100.00

TABLE DECORATIONS PACKAGE: \$13/TABLE

Includes all below:

Ala Carte/table:	
• Overlay 52" X 52"	\$4.50
• Napkins	\$0.50
• Mirrors	\$2.00
• Colored rose petals	\$2.00
• Glass Cylinders with Marbles, Tea light and Votive candles	\$6.50

CEREMONY

Includes: Tables/Chairs

Set-up fee in same room rented	\$75.00
Outside	\$300.00

Mardi Gras Room



DINNER BUFFET MENUS

(Minimum 20 People)

INCLUDED WITH ALL DINNER BUFFETS

\$17.99 Per Person

For choice of (1) Entrée, (1) Vegetable,

(1) Starch, & all of the items

Garden Salad - with three Dressings

Choice of (2) Pasta Salad, Creamy Cole Slaw,

Potato Salad and Homemade Apple Sauce

Fresh Rolls & Butter

Flatware

Base Table Cloths & Napkins

No Bartender Fees

No Minimum Food & Beverages Charges

DINNER BUFFET ADDITIONS

Additional Entrées for \$3.99 per person

Additional Vegetables for \$1.49 per person

Additional Starches for \$1.49 per person

DINNER BUFFET STARCH CHOICES

- * Seasoned Rice Pilaf (GF)
- * Baked Potato (GF)
- Red Skin Garlic Smashed Potatoes (GF)
- * Wild Rice (GF)
- Ranch Red Potatoes
- * Rosemary Red Potatoes (GF)
- Garlic Parmesan Penne Pasta
- Loaded Mashed Potatoes (GF)
- Macaroni and Cheese
- Stuffing

Additional Items Upon Request.

Price May Vary.

Kids (8 yrs. and younger) \$10.99

* Can be made GF or LT



= Gluten Free



= Lactose Free



= Vegetarian

DINNER BUFFET ENTRÉE CHOICES

Three Herb Baked Chicken (GF)

Chicken Marsala

Beef Burgundy Tips

Chicken Piccata

Virginia Style Ham with Orange Pineapple Glaze (GF)

Sliced Roast Beef with Burgundy Mushroom Sauce

Sliced Roast Turkey in Gravy

Stuffed Pork Tenderloin with Sage Dressing and

Mushroom Sauce

BBQ Rib Pieces (GF)

Baked Cod in Lemon Dill Butter (GF)

Chicken Parmesan

Chicken Cacciatore

Prime Rib (GF)

Market

Sicilian Steak

Market

Grilled Salmon

✓ - Pasta Primavera

✓ - Veggie Lasagna

✓ - Egg Plant Parmesan

☞ - ✓ (GF) - Steam Vegetable Plate

☞ - (GF) - Grilled Chicken Breast

☞ - (GF) - Baked Fish

DINNER BUFFET VEGETABLE CHOICES

Baby Carrot Tips in Honey Glazed Sauce

Whole Kernel Corn w/Pepper & Onions

Baby Green Beans with Bacon & Onion

Summer Squash-Yellow Squash, Zucchini and Red Onion

California Medley-Broccoli, Cauliflower, Carrots

Roasted Brussel Sprouts

KIDS MEALS

Chicken Tenders with fries \$8.99

Macaroni and Cheese \$6.99

Hot Dog with fries \$6.99

10" Cheese Pizza \$9.99

Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Due to health concerns we do not allow left overs to leave the building.

MARDI GRAS ROOM

HORS D'OEUVRES & PARTY PLATTERS

PIZZAS

Made Fresh to Order

12"-\$12.99-Cheese

16"-\$16.49-Cheese

Additional Toppings:

12"-\$2.25, 16"-\$2.75

Sausage, Pepperoni, Extra Cheese, Ham

12"-\$1.25, 16"-\$1.75

Mushrooms, Onions, Black Olives,
Bell Pepper & Tomatoes

Gluten Free Crust 12" add \$2.99

5' PARTY SUBS

(Serves Up To 25-Guests Each)

Ham & Swiss or Turkey & Cheddar \$98.99

Club: Ham, Turkey, Bacon, Swiss & Cheddar \$119.99

(Subs come with lettuce, tomato, mayo)

Veggie Sub, lettuce, tomato, onion, peppers
& mushrooms \$86.99

SNACKS

Homemade Potato Chips \$14.99 (GF)

Pretzels \$12.99

Gardetto's Snack Mix \$19.99

Up to 20 people/#

SIDES (Minimum 20 people)

Creamy Cole Slaw \$0.99/pp (GF)

Chunky Apple Sauce \$0.99/pp (GF)

Pasta Salad \$0.99/pp

Potato Salad \$0.99/pp (GF)

Garden Salad w/dressing \$2.49/pp (GF)

Mac N Cheese \$2.99/pp

WINGS or BONELESS CHICKENBITES

(50 Pieces Each)

Tossed in or on the side (pick 2):

Plain, Buffalo, Garlic Parmesan, BBQ,

Mango Habanero

Wings (GF) \$79.99

Boneless Chicken Bites \$49.99

Serves Up To 50 Guests Each

Assorted Vegetables w/Croute Tray w/Dip (GF) \$79.99

Fresh Fruit Platter Seasonal Variety (GF) \$189.99

Taco Pizza w/Tortilla Chips & Salsa (GF) \$94.99

Spinach Dip w/Tortilla Chips (GF) \$64.99

Artichoke Dip w/Torilla Chips (GF) \$64.99

Chips & Salsa (GF) \$49.99

Cheese & Sausage Variety Platter (GF)
Tray w/Crackers (GF) \$123.99

Smoked Salmon w/Crackers \$159.99

Deli Meat Platter w/Dinner Rolls

*Lettuce, Tomato, Onions and, Cheese \$224.99

French Fries or Tater Tots (GF) \$82.99

French Onion Dip w/Homemade Potato Chips \$64.99

Fried White Cheese Curds \$84.99

50 (Pieces Each)

Mozzarella Marinara Wonton Wrap \$119.99

Jumbo Shrimp w/Cocktail Sauce (GF) \$135.99

Ham or Turkey Cream Cheese & Pickle Rollups \$79.99

Chicken Tenders w/Ranch \$92.99

Mini Crab Cakes w/Remoulade Sauce \$124.99

Potato Boats (GF) \$88.99

Bacon Wrapped Water Chestnuts (GF) \$99.99

Meatballs (Swedish, Italian or BBQ) \$59.99

Battered Mushrooms \$54.99

Mushrooms Caps Stuffed with Italian Sausage \$79.99

Hamburger Sliders \$119.99

Devilled Eggs (GF) \$49.99

Fresh Fruit Kabobs (GF) \$89.99

Brat Bites (GF) \$44.99

Kielbasa Bites (GF) \$44.99

Italian Sausage Bites (GF) \$46.99

Chicken Cordon Bleu Bites \$85.99

Mini Beef Wellingtons Market

Broccoli & Cheddar Cheese Puffs \$65.99

Franks in Puff Pastry \$70.99

Garlic Bread \$41.99

Garlic Bread w/cheese \$51.99

Bruschetta \$56.99

Rattle Snake Rolls \$119.99

When appetizers are used for the meal, figure 6-8 pieces per person.

If cold food is leftover you must bring your own containers to take home.

Hot food is not allowed to be taken home.



THEMED BUFFET MENUS

Minimum 20 People

FIESTA BUFFET

\$16.99 per person

- Soft Flour Tortillas / Corn Tortillas
- Shredded Chicken, Ground Beef, Refried Beans, Spanish Rice & Mexicali Corn
- Shredded Lettuce, Diced Tomatoes & Onions, Sliced Black Olives & Jalapeño Peppers
- Shredded Cheddar, Sour Cream & Salsa

TAILGATE BUFFET

\$16.99 per person

- Chicken Breasts - Hamburgers - Wisconsin Brats (Choice of 2)
- Coleslaw, Potato Salad and Potato Chips
- Cheese
- All the Condiments

PASTA BUFFET

\$16.99 per person

- Penne Pasta
- Marinara Sauce with & without Meat
- Chicken Alfredo
- Italian Vegetable Blend
- Garlic Bread
- Garden Salad with 2 Dressings

WESTERN BBQ BUFFET

\$16.99 per person

- BBQ glazed pork rib pieces or Mesquite grilled chicken with fire roasted onions and peppers
- Sweet Potato or Garlic mashed potatoes
- BBQ Beans and Cole Slaw
- Garden Salad
- Rolls and Butter

ITALIAN BUFFET

\$17.99 per person

- Garden or Caesar Salad
- Garlic Bread
- Italian Vegetable Blend
- Italian Sausage or Meatballs
- Chicken Cacciatore or Chicken Parmesan
- Penne Pasta

FRIDAY ONLY FISH FRY

\$17.99 per person

- Baked Cod and lightly batter deep fried cod
- French Fries and potato pancake
- Vegetable, cole slaw and rye bread
- Garden Salad

BREAKFAST BUFFET MENUS

Available upon request

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MARDI GRAS ROOMThe
HERITAGE
HALL

BEVERAGES

WINE/CHAMPAGNE - (On Consumption*)

Korbel Brut Champagne	\$30.00/Bottle
Verdi Spumante	\$21.00/Bottle
Sutter Home	\$21.00/Bottle
Pinot Grigio, Chardonnay, Merlot, Cabernet	
Sauvignon, White Zinfandel, Reisling, Moscato	
Non-Alcoholic Champagne	\$20.00 / Bottle

BEER

Miller Lite, Coors Lite, Bud Light	
Half Barrel	\$395.00
Quarter Barrel	\$195.00

Samuel Adams, Leinenkugels, Spotted Cow, Blue Moon, Heineken, etc.	
Half Barrel	\$495.00
Quarter Barrel	\$265.00

COFFEE / TEA

Fresh Ground Regular, Decaf Coffee and Iced Tea	\$20.00 / gallon
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CHILLED FRUIT JUICES

Orange, Cranberry, Grapefruit Lemonade, Tomato Milk	\$11.00 / pitcher
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SOFT DRINKS - (On Consumption*)

Can Soda and Bottled Water	
Pepsi, Diet Pepsi, Mist	
Mountain Dew	\$2.50 / can
Unlimited Fountain Soda	\$250.00

PUNCH BOWLS

Champagne Punch	\$36.99 / gallon
Non-Alcoholic Punch	\$32.99 / gallon

DRINK TICKETS

(Includes Rail & Call Liquor, Wine, Tap & Bottle Beer & Soda)	\$6.50 / each
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DESSERTS

CAKE CUTTING

If you are having your wedding reception with us, we will cut and plate your wedding cake as your dessert, includes plates, napkins and forks. \$0.99 / pp

DESSERT PLATE PACKAGE

You supply the dessert and we supply plates, napkins and forks. \$0.50 / pp

CHEESECAKE

New York Style Cheesecake	\$5.99 / pp
With Sauce Toppings: Raspberry, Strawberry or Chocolate & Caramel	\$6.99 / pp

SELF SERVE ICE CREAM STATION

Vanilla Ice Cream with assorted Candy Toppings, Nuts, sliced Strawberry Sauce and Whipped Cream. \$4.49 / pp

Assorted Cookies	\$14.99/DZ
Brownies	\$23.99/DZ

CHOCOLATE FOUNTAIN

Includes: Sugar Waffles, Strawberries
Pineapple chunks, Pretzels Rods and Jumbo
Marshmallows. \$4.99 / pp
(minimum 25 people)

* Only pay for product that is open

MARDI GRAS ROOMThe HERITAGE HALL

TERMS AND POLICIES

2022 Edition

CONTRACTS AND DEPOSITS: (We accept Visa, MasterCard, & Discover Credit Cards, Checks and Cash.)

Hall rental fee must be paid in full to reserve the date. PLEASE MAKE ALL CHECKS PAYABLE TO "VILLAGE BOWL."

ROOM RENTAL PRICING HERITAGE HALL MARDI GRAS ROOM BUGLINE ROOM

Saturday \$999.00 \$175.00 \$250.00

Sunday Thru Friday \$799.00 \$125.00 \$175.00

A hall rental of 50% will only be given within the first 30-days after payment. A deposit or hall rental fee denotes a signed contract. All room rentals after 30-days are non-refundable. In the event you need to change a date for your hall rental, a transfer fee of (Mardi Gras Room-\$50, Bugline Room-\$75, Heritage Hall-\$200) will be added to existing room rental. New date must be within six months from original date, thereafter full room rental is required. Must provide Village Bowl written notice of cancellation.

FOOD AND BEVERAGE:

Current prices are indicated in the enclosed menu offerings. Due to market increases, pricing is subject to a proportionate increase without notice. Only food furnished by Bugline Sports Bar & Grill will be served (with the exception of wedding cake or dessert.) Due to health concerns, we do not allow any food or beverage to leave our building. All non-used drink tickets or unconsumed alcohol is non-refundable. All contract charges, to include but not limited to (food, beverages, linen, decorations, taxes, and gratuities) are due and payable fourteen (14) business days prior to the start of the event. Final settlement of additional charges are payable the day of the event. We accept Visa, MasterCard, & Discover Credit Cards, Checks and Cash. Please make all checks payable to "Village Bowl" There will be a \$35.00 fee for all returned checks. Catering line open for a maximum of one and a half hour.

SERVICE CHARGES & TAXES:

In addition to the prices presented, Bugline Sports Bar & Grill will add the customary 18% service charge, & State of Wisconsin (5.0%) sales tax, which is applicable to all food, beverage, & service charges. Please make all checks payable to "The Village Bowl."

MENU PREPARATION:

Village Bowl requires your menu selections and other specific requests to be finalized 2-full weeks prior to your event/function. Once completed, you will receive a banquet event order for your approval and your signature.

GUARANTEES:

Bugline Sports Bar & Grill requires notification of the exact number of guest's fourteen (14) business days prior to the event. This confirmed number constitutes the guarantee, if fewer than the final guaranteed number of guests attends the function, the final guaranteed number would be charged. We highly recommend to all of our customers that they do everything in your power to assure the accuracy of their final guarantee. If no guarantee is given, the expected number of guests will be considered your guarantee. We always set to handle additional seating for 2% - 5% above the guaranteed number, but our culinary team only prepares food & beverage for the guarantee. If additional meals are added after guarantee is given (i.e. substitutions, replacements, and special orders) these meals will be considered an addition to the guarantee. Due to health concerns, we do not allow any food or beverages to leave our building.

BEVERAGE SERVICES:

Beverage services are available in the Heritage Hall, Mardi Gras Room, & the Bugline Sports Bar & Grill. Only beverages furnished by Bugline Sports Bar & Grill will be served unless pre-approved & in writing on the contract. Due to legal concerns, we do not allow any beverages to leave our building. Alcoholic beverage service must conclude by 12:00 Midnight in all special event areas (party rooms & halls), but Bugline Sports Bar & Grill is open for your convenience.

DECORATIONS / ENTERTAINMENT:

Our Event Coordinator will be happy to assist you with your entertainment and decorating needs. If you select your own décor, company approval must be obtained from your event coordinator prior to affixing anything to walls, floors, and/or ceilings. No glitter, confetti or sprinkles will be allowed. If used a \$75.00 cleaning fee will be added to the final billing. The facilities must be vacated by 12:00 AM unless previously negotiated with the event coordinator. The Village Bowl reserves the right to maintain an acceptable sound level. No open candles, they must be covered to the height of the wick. If the hall is not rented the day before your event, decorating can be done the day before.

SEATING ARRANGEMENTS / EQUIPMENT:

Unless otherwise requested, functions requiring seating for fewer than 240 people will be set with round tables that seat ten (10) people each. For functions over 240 people we have optional seating arrangements available.

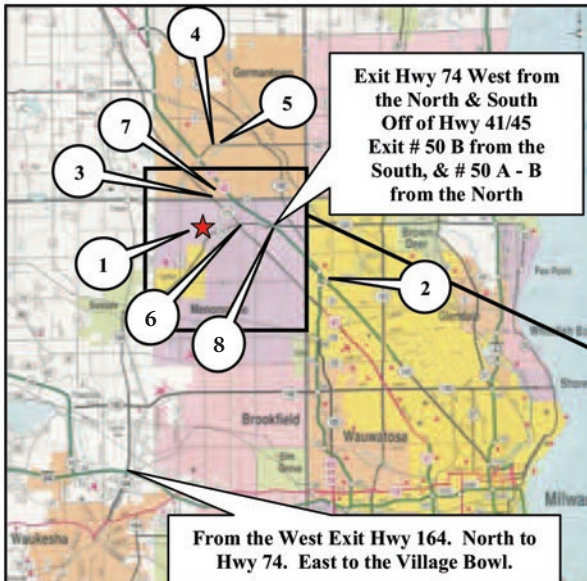
FINAL BILLING APPROVAL:

All itemized food and beverage bills must be signed at the conclusion of the function by the person designated on the banquet event order as the person approved for final settlement. If that person is not available, & the final bill is not signed, the counts of Bugline Sports Bar & Grill Staff must be accepted. Make all checks payable to "The Village Bowl."

LIABILITY:

"The Village Bowl & Bugline Sports Bar & Grill," does not assume responsibility for personal property and equipment brought onto its premises. Booking party agrees to indemnify and hold harmless any and all claims to lost, stolen, missing or damaged equipment or personal belongings. The booking party takes full responsibility for the actions of their guests.

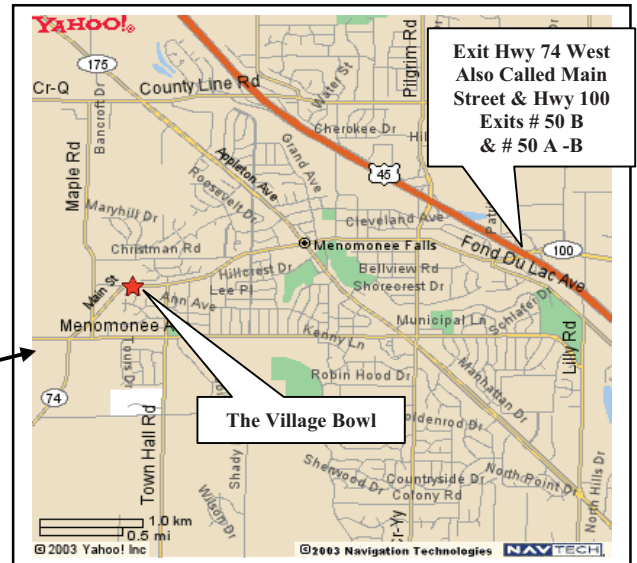
MARDI GRAS ROOM



From The West
From I-94 Exit Hwy 164 North to Hwy 74 Turn right (East) & follow Hwy 74 five (5) miles to the Village Bowl on the left

From The South
From Hwy 41/45 Exit Hwy 74 - West, Main St. (Exit # 50 B). Follow Hwy 74 West Main St. 2.5 miles to the Village Bowl.

From The North
From Hwy 41/45 Exit Hwy 74 - West, Main St. (Exit # 50 A - B). Follow Hwy 74 West Main St. 2.5 miles to the Village Bowl.



Hotel Information		Miles To The Village Bowl	Hotel Information		Miles To The Village Bowl
1	VILLAGE BOWL N86 W18330 Main Street, Menomonee Falls, 53051 262-255-1580 www.villagebowl.com	★	5	COUNTRY INN & SUITES 262-251-7700 W188 N11020 Maple Road, Germantown 53022 www.countryinn.com/germantownwi	4.7
2	HILTON GARDEN INN - MILWAUKEE 11600 West Park Place, Milwaukee 53224 414-359-9823 www.milwaukeekeeparkplace.gardeninn.com	4.9	6	HOME 2 SUITES N91W15851 Falls Parkway, Menomonee Falls 833-456-0815	2.3
3	HOLIDAY INN EXPRESS W177 N9675 Riversend Lane, Germantown 53022 262-255-1100 www.hiexpress.com/germantownwi	2.0	7	SUPER 8 MOTEL GERMANTOWN N96 W17490 County Line Road, Germantown 53022 262-255-0880 www.super8.com	2.2
4	AMERICINN LODGE & SUITE W190 N10862 Commerce Circle, Germantown 53022 262-502-9750 www.americinn.com	4.8	8	DELTA by MARRIOTT W88N147 South Main St., Menomonee Falls 262-251-5133	2.6

N86W18330 Main Street Menomonee Falls, WI 53051

Phone: 262-255-1580 • Fax: 262-255-4428

www.villagebowl.com • villagebowl@att.net