



**The
Old Feed Mill**

*Banquet &
Catering
Menu*

The Old Feed Mill

The Old Feed Mill
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Mazomanie, WI 53560

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Welcome

Thank you for considering the Old Feed Mill for your upcoming event!

Unforgettable weddings, unique corporate meetings, festive celebrations and fascinating group tours—The Old Feed Mill is the perfect choice for your upcoming event.

The Old Feed Mill is no ordinary place. Beautiful and historic, full of light and with a delightful décor—The Old Feed Mill is country elegance and dining excellence. Enjoy the very best in cooking, both country-style and gourmet, served in charming surroundings by a warm and friendly staff. Whether your group is large or small, formal or informal, young or old, The Old Feed Mill welcomes you.

Weddings and Parties

Location is everything and that's certainly the case when it comes to your wedding.

In a small, country village nestled amid a rolling landscape of farms, prairies and woodlots, you'll find The Old Feed Mill.

The harmony of the landscape and the rural history of the small country village can be seen in every detail of The Old Feed Mill. Rough sawn beams, original wood floors and authentic stonework blend together with the unique décor to create a sense of country elegance.

At The Old Feed Mill you will truly get a location as historic as the day. Beautiful authentic surroundings, friendly service and great home cooking awaits. With its ample parking and close proximity to dozens of lodging options on the west side of Madison or Spring Green. It is the perfect place to hold your wedding, reception and special gatherings.

Just a few miles from The Old Feed Mill is the Barn at Sugarland which is an ideal venue for receptions up to 300 guests. A charming Country Estate Sugarland has become a premier wedding destination and The Old Feed Mill is proud to be the exclusive caterer for food and beverage.

Groups

Your special event or celebration deserves a special venue. Whether it's a group meeting or a corporate event, The Old Feed Mill has a rare charm and beauty you will not find in any other banquet facility.

The wide range of country style and gourmet menu options, excellent service and charming décor makes it a top-notch facility for nearly any group meeting or event, Christmas parties, birthdays, anniversaries, reunions and corporate meetings—The Old Feed Mill is the perfect place for all of these events. And The Old Feed Mill is only minutes from Madison and dozens of lodging options.

Our second floor Banquet area accommodates up to 175 guests. There are 2 areas accommodating 75-100 guests each. For larger groups The Barn at Sugarland can accommodate up to 300 guests in a rustic Wisconsin Barn.

Customize

The Following are suggested meal and beverage options. These are guidelines only - we will be happy to work with you to customize your event to meet your specific needs.

Please contact us at your convenience to schedule an appointment to review our facility and discuss your event.

Call me, Nancy, today at 608-795-4909 or 888-345-4909 to arrange your wedding, group event or motor coach tour stop.

Breakfast and Brunches

Includes fresh brewed coffee, herbal tea, milk and assorted juices

CONTINENTAL BREAKFAST **\$5.99**

DELUXE CONTINENTAL BREAKFAST **\$7.99**

Assorted chilled juices, fresh seasonal fruit and fresh baked Danishes, muffins and bagels.

COUNTRY BREAKFAST BUFFET **\$12.99**

Assorted Chilled juices, Assorted breakfast pastries or , homemade breads, jams and jellies, fresh fruit platter, farm fresh scrambled eggs, French toast, bacon, ham or sausage (select 1 or 2), hash browns.

Luncheon Buffet

Include a non-alcoholic beverage
(Minimum of 25 ppl)

SANDWICH BUFFET **\$10.99/person**

Selection of sandwiches served with choice of 2: Pasta Salad, Potato salad, Seven Layer Salad, Vegetable Tray, Broccoli Salad, Soup. Also included are pickle spears and chips.

Selection of bars and cookies (add \$2.50)

DELI BUFFET **\$11.99/person.**

Price includes:

Sliced honey roast turkey, hickory smoked ham and lean roast beef

Sliced Wisconsin cheeses

Assorted bread

Romaine lettuce, sliced tomatoes

One bowl of pickle spears and red onion slices

Choice of two: Potato salad, pasta salad, baked beans, or homemade soup.

Selection of bars and cookies (add \$2.50)

WISCONSIN COOKOUT **\$14.99**

Grilled chicken breasts, beef patties, bratwurst, baked beans, country potato salad, creamy Cole slaw, lettuce, tomatoes, onions, pickles, sliced Wisconsin cheese, rolls.

Add a selection of bars and cookies.

\$16.99

BARNYARD BARBEQUE BUFFET **\$16.99**

Pulled barbeque pork and Smokey barbeque chicken served with buns, coleslaw, buttered corn on the cob, potato salad and baked beans.

HIGH TEA LUNCHEON BUFFET I **\$15.99**

Hot water with a selection of flavored teas, coffee and fruit punch accompanied with assorted tea sandwiches, cheese tray, vegetable tray, fruit salad, pasta salad, and assorted bars.

HIGH TEA LUNCHEON BUFFET II **\$13.99**

Hot water with a selection of flavored teas, coffee and fruit punch accompanied with assorted tea sandwiches, chose two of the following: vegetable tray, fruit salad, pasta salad or Broccoli salad, and assorted bars.

CHILI LUNCH **\$11.99**

Wisconsin cheese display, crackers, 7-layer salad, fresh baked bread bowls, your choice of either: meat, chicken or vegetarian chili.

Plated Luncheons

Or Hot Lunch Buffet—Choose 2 or 2 entrees for Buffet Service

2 Entrees- 13.99 3 Entrees 17.99 (Salmon add \$1.00)

Includes mixed greens salad, fresh baked breads, and a non-alcoholic beverage

CLASSIC CAESAR SALAD

\$9.99

Crisp Romaine lettuce, tossed with Parmesan cheese, homemade croutons and classic Caesar dressing. Add a grilled item:

Chicken \$11.99 Shrimp \$12.99

LUNCHEON SANDWICH

\$8.99

Your choice of honey roasted turkey, hickory smoked ham, lean roast beef, tuna or chicken salad served on a choice of wheat, rye or Kaiser roll. Served with potato chips or pasta salad.

CHICKEN POT PIE

\$10.99

The Mill's version of a traditional favorite. Savory chicken, simmered in a rich creamy sauce with onions, celery, carrots and peas. Served in a homemade bread bowl.

MILLER'S MEAT LOAF

\$11.99

Mixture of ground Angus beef and Italian sausage with a mushroom gravy, served with seasonal vegetables, and garlic mashed potatoes.

CHICKEN MARSALA

\$11.99

Chicken cutlets accented with a rich marsala sauce filled with sauté mushrooms served over garlic-mashed potatoes with seasonal vegetables.

FORK TENDER POT ROAST

\$11.99

The Mill's staple, slow roasted beef, served with the vegetable du jour, garlic mashed potatoes and a rich pan gravy.

BAKED MAC & CHEESE

\$10.99

Wisconsin cheeses with a garlic cream sauce, crusted and baked to perfection.

CHERRY CHICKEN

\$12.99

Grilled Chicken Breast with a cherry tarragon cream Sauce. Served with our house pilaf and vegetables.

LEMON CAPER SALMON

\$13.99

Served with rice pilaf, and Seasonal vegetables.

BOURBAN SMOKED PORK LOIN

\$11.99

Pork Loin, smoked in house, then sauteed and served with the vegetable du jour and garlic mashed potatoes.

MUSHROOM STRUDEL

\$12.99

Portabella and button mushrooms, onions, goat cheese, roasted red pepper and Arborio rice wrapped in phyllo dough and served with porcini mushroom béchamel and seasonal vegetables.

The Old Feed Mill Family-Style Dinner

*Includes a salad, garlic mashed potatoes or oven roasted red potatoes,
seasonal vegetables, small beverage and fresh baked bread*

*Can substitute Lemon Rosemary Chicken, Smokey BBQ Chicken, Beer Battered Cod, or Baked Cod for one
of the entrees.*

Mushroom Strudal can be substituted for 1.99

The Old Feed Mill Fork Tender Pot Roast And Cider Roast Chicken Served Family Style

\$20.99

The Old Feed Mill Traditional Buffet

Minimum of 30 guests

Two Entrees.....\$21.99 Three Entrees.....\$23.99

Entrée Choices

**Fork Tender Pot Roast
Cider Roast Chicken
Smokey BBQ Chicken
Chicken Dijon
Lemon Rosemary Chicken
Roast Turkey
Chicken Marsala
Chicken Caccitore**

**Beer Battered or Baked Cod
Baked Mac and Cheese
Bourbon Smoked Pork Loin
Honey glazed Pit Ham with
Pineapple Sauce
Cuban BBQ Pork Shoulder
Smokey BBQ Pork Loin
Chicken Alfredo
Roasted Garlic Pasta**

Included with the Traditional Buffet:

*Vegetable Tray, a Salad accompaniment, a Starch accompaniment,
and a Vegetable accompaniment
Fresh Baked Bread and butter
Coffee, Tea, Milk upon Request*

The Old Feed Mill *Chef's Choice Buffet*

Minimum of 30 guests

Two Entrees.....\$25.99 Three Entrees.....\$28.99

Entrée Choices

*Roast Sirloin	Mushroom Strudel
Cherry Chicken	Seared Fresh Atlantic Salmon with Lemon Caper Beurre Blanc
Lemon Chicken Picata	Cola Chili Barbeque Ribs
Lemon Caper Baked Cod	Cider Pork Tenderloin
Three Cheese Lasagna	Cashew Crusted Pork Tenderloin
Quinoa and Walnut Stuffed Acorn Squash	

Included with the Chef's Choice Buffet:

*Vegetable Tray, two Salad accompaniments, a Starch accompaniment,
and a Vegetable accompaniment
Fresh Baked Bread and butter
Coffee, Tea, Milk upon Request*

Chef's Specialty Dinner Buffet

Two Entrees.....\$29.99 Three Entrees.....\$33.99

Entrée Choices

Pair Any of Chef's Choice options with the following:

- *Prime Rib of Beef**
- *Whole Roasted Beef Tenderloin**
- Florentine Stuffed Chicken Breast**
- Pork Tenderloin Roulade w/ Bread Stuffing and Cranberry demi Glace**

**Chef carved option \$50/hr per attendant*

Included with the Chef's Specialty Buffet:

*Vegetable Tray,
Two Salad accompaniments, a Starch accompaniment, and a
Vegetable accompaniment
Fresh Baked Bread and butter*

Plated Dinners

*Dinners include Fresh Garden Salad, Your Choice of Vegetable, Your Choice of Potato. Pasta or Rice
The Mill's homemade bread, Coffee, Tea or Milk Upon Request.*

Beef Selections

Fork Tender Pot Roast 20.99

Prime Rib of Beef 27.99

Slow-roasted prime rib served with a beef demi glace

Roast Tenderloin 30.99

Thinly sliced medallions of roasted tenderloin with sauce Robert.

Steaks

Filet Mignon

6 oz.....32.99

8 oz....35.99

New York Strip

10 oz....29.99

Sirloin

8 oz....25.99

Styles

Pepper Crusted
Bacon Wrapped (Filet)
Blackened

Sauces

Bleu Cheese
Horseradish Demi Glace
Mushroom Demi Glace
Bernaise
Au Jus

Poultry Selections

Cider Roast Chicken 21.99

Half a chicken, brined in apple cider, crusted with spices and oven roasted until tender. Served with garlic mashed potatoes and seasonal vegetables.

Airline Cut Cider Roast Chicken 20.99

Semi-Boneless Chicken Breast brined in apple cider, crusted with spices and oven roasted.

Smokey Barbeque Chicken 19.99

Cherry Chicken 22.99

Grilled Chicken Breast with a cherry tarragon cream Sauce.
Served with our house pilaf and vegetables.

Chicken Dijon 21.99

Chicken Marsala 21.99

Lemon Rosemary Chicken 21.99

Choice of 1/2 Chicken or semi boneless airline Chicken Breast

Lemon Chicken Picatta 19.99

Florentine Stuffed Chicken Breast 23.99

Pork Selections

Cuban BBQ Pork Shoulder with Apple Cider BBQ Sauce 22.99

Bourbon Smoked Loin with Onion Marmalade 22.99

Pork Tenderloin Roulade 24.99

Tender Pork Tenderloin stuffed with a bread stuffing and cranberry demi glace

Barbeque Back Ribs with Cola Chili BBQ Sauce full 27.99 / half 19.99

Cashew Crusted Pork Loin with Maple Bechamel 23.99

Seafood Selections

Shrimp Scampi 25.99

Stuffed Shrimp 29.99

Five large shrimp stuffed with Crabmeat, onions, peppers, garlic, herbs and Parmesan cheese atop lemon beurre blanc sauce. Served with Rice pilaf.

Honey Dijon Glazed Salmon 23.99

Salmon with Lemon Caper Beurre Blanc 23.99

Apple Cider Reduction Glazed Salmon 23.99

Specialty Combo Selections

New York Strip steak topped with a Shallot Brandy Reduction and Shrimp Scampi 32.99

Prime Rib served with Au Jus and Seared Scallops 33.99

Served over caramelized leeks and a red pepper cream sauce

Grilled Filet of Sirloin with Fresh Atlantic Salmon 30.99

Marsala Chicken and Beef Filet 34.99

Sauteed boneless breast of chicken in Marsala wine sauce accompanied by grilled tenderloin of beef with roasted garlic sauce.

Stuffed Shrimp and Filet 36.99

Three large shrimp stuffed with crabmeat, onions, peppers, garlic, herbs and parmesan cheese atop sauce beurre blanc accompanied by a petite grilled Beef tenderloin filet.

Vegetarian Selections

Mushroom Strudel 22.99

Portabella and button mushrooms, onions, goat cheese, roasted red pepper and Arborio rice wrapped in phyllo dough and served with porcini mushroom béchamel and seasonal vegetables.

Quinoa and Walnut Stuffed Acorn Squash 23.99

Acorn Squash stuffed with quinoa and walnuts with an apple cider reduction sauce

Egg Plant Parmesan 21.99

Lightly seasoned and sautéed eggplant cutlets layered with Mozzarella cheese and Marinara sauce. Topped with Wisconsin parmesan cheese.

Pastas

Chicken Alfredo 21.99

Roasted garlic parmesan cream sauce over penne, linguini or fettucini.

Roasted Garlic Pasta 20.99

Sun-dried tomato, scallion, artichokes and roasted garlic cloves tossed with angel hair pasta.

Three Cheese Lasagna 19.99

With Meat Sauce 21.99

Smoked Salmon 24.99

With tomato in a roasted garlic cream sauce over linguini, topped with parmesan cheese.

Pesto Chicken Penne 20.99

Pesto cream sauce and chicken tossed with penne and topped with parmesan cheese.

Baked Macaroni and Wisconsin Cheeses 19.99

Award winning swiss and extra sharp cheddar cheeses, melded with a garlic cream sauce, crusted and baked to perfection.

Plated Dinner and Buffet Accompaniments

Salad Accompaniments

Mixed Greens Salad, Caesar Salad, Iceberg Wedge, Fresh Fruit Salad, Fresh Fruit Tray, Chilled Pasta Primavera Salad, Potato Salad, Creamy Style Cole Slaw, Italian Pasta Salad, Fresh Vegetable Tray

Starch Accompaniments

Redskin Garlic Potato Mash, Rosemary Roasted Potatoes, Baked potato, Garlic Mashed Potatoes, Roasted Red Potatoes, Parsley buttered potatoes, Wild rice pilaf Twice Baked Potatoes for an extra \$.75, Au Gratin potatoes,

Vegetable Accompaniments

Seasonal Vegetables in a garlic infused olive oil, Cubed Roasted Root Vegetables, Carrot Parsnip Puree, Rutabaga, Turnip puree, Carrots and apples in a butter and brown sugar, Roasted Yellow Squash with Zucchini, Green Beans Almandine, Buttered Green beans, Grilled Asparagus in season, Steamed Broccoli,

The Old Feed Mill

Appetizer Buffet

24.99 per person

Included with your choices:

*Assorted Wisconsin Artisan Cheese Selections Served with Crackers,
Chilled Vegetable Tray, Fresh Seasonal Fruit
Wisconsin Cheese Spread w/ The Mills house made bread
And Dessert Display*

Choice of 4

*Water chestnuts wrapped in Bacon
Frank in a blanket
Meatballs: BBQ, Sweet-Sour or Swedish
Phyllo, asiago wrapped asparagus
Grilled chicken satay
Vegetable spring roll
Strawberry and Brie on toast points
Lemon Artichoke Bruschetta
Basil- tomato bruschetta
Wisconsin Cheese Stuffed Mushrooms*

Choice of 2

*Bacon wrapped scallops
Hawaiian chicken brochette
Beef brochette
Grilled beef satay
Mini Beef Wellingtons
Crab cakes
Mini meatloaf sliders
BBQ Pulled Pork*

Dessert Display

*Assorted Dessert Miniatures
Fresh baked Cookies and Bars*

***This is a sample menu, we will be happy to help you customize a menu to meet your needs.
The appetizer buffet is based on 1-1/2 hours of service (30 person minimum is required.***

Please note:

It is State of Wisconsin Health Department policy that any leftovers after a banquet are not allowed to be taken by the guests.

Menu Prices Subject to Change Without Notice

Chilled Hors d'oeuvres

Fresh Fruit Tray \$115.00

Sliced Seasonal Assortment

Taste of Wisconsin Cheese Tray

\$80.00

Taste of Wisconsin Cheese &

Sausage Tray

\$100.00

Fresh Vegetable Tray \$75.00

Smoked Salmon Display \$150.00

*Whole Smoked Salmon served with cocktail
Rye, Shaved Red Onions, Seasoned Cream
Cheese and Capers*

Jumbo Gulf Shrimp Cocktail

3.25 each

Bruschetta with Fresh Tomato & Basil

\$2.25 each

*Grilled slices of French baguette topped with
a seasoned mixture of fresh tomato garlic,
basil, and olive oil.*

Strawberry and Brie on Toast Points

\$2.25 each

Assorted Mini Sandwiches

\$2.50 each

*You may chose two varieties Ham, Turkey,
Chicken salad or Sliced Roast Beef
Comes with variety of different rolls*

Deviled Eggs

\$1.25 each

Layered Taco Dip & Tortilla Chips

\$50.00

*Lettuce, Tomato, Black Olives, Cheese &
Onions*

Local Artisan Cheese, Sausage and Fruit Display

\$5.50 per person

Featuring award winning Wisconsin cheeses, local sausages and Fresh fruit.

*Local choices include: Hooks Blue Cheese, Hooks 5 year Cheddar cheese,
Mill Creek Smoked Muenster and Dempler's Baby Swiss Cheese and a variety of
Sausages from Prem Meats*

Add Uplands Prairie Ridge Reserve \$6.50 per person

Snacks

Dry Roasted Peanuts

\$11.00 pound

Mixed Cocktail Nuts

\$16 pound

Potato Chips and Dip

\$10.00 pound

Tortilla Chips and Homemade Salsa

\$10.00 pound

Pretzels

\$10 pound

Hot Hors d'oeuvres

Cocktail Meatballs

BBQ, Sweet-Sour, or Swedish

\$2.00 each

Wisconsin Three Cheese

Stuffed Mushrooms

Swiss, cheddar, and blue cheese stuffed into white button mushrooms, and baked

\$2.00 each

Italian Sausage Stuffed Mushrooms

White button mushrooms, stuffed with delicious Italian sausage

\$2.00 each

Crab Cakes with Sweet Chili Sauce

Real crabmeat, crab cakes browned with a sweet chili sauce

\$3.00 each

Bacon Wrapped Scallops

Scallops wrapped with bacon, and roasted to perfection

\$3.00each

Mini Beef Wellingtons

Puff pastry wrapped around beef tenderloin, with mushroom duxells

\$3.50 each

BBQ Pulled Pork Sandwiches

Smoked, and slow roasted pork, BBQ sauce, on a roll.

\$2.25 each

Vegetable Spring Roll

Avocado, red onion, green cabbage and carrots, wrapped in a wonton

\$2.00 each

Mini Baked Brie

Brie crusted with bread crumbs, and pecans, browned, and baked soft

\$2.25 each

Franks in a Blanket

Cocktail franks, in a delectable croissant

\$1.75 each

Phyllo, asiago wrapped asparagus

Gourmet cheese, and asparagus wrapped in a buttery flaky phyllo shell

\$2.25

Grilled Chicken Satay

Marinated chicken, on a bamboo skewer served with a peanut sauce

\$3.00 each

Lemon Bruschetta

Spinach, artichoke, and lemon parmesan pecan crust baked on our fresh crostini.

\$2.25 each

Hawaiian Chicken Brochette

Marinated chicken, peppars and pineapple grilled on bamboo skewers

\$2.75 each

Teriyaki Beef Brochette

Marinated beef and vegetables grilled on bamboo skewers

\$2.75 each

Grilled Beef Satay

Turmeric rubbed, and marinated beef grilled on bamboo skewers

\$3.00 each

Mini Meatloaf Slider

Our meatloaf sliced thin, served on a Hawaiian roll with honey Dijon aioli.

\$2.25 each

Classic Bruschetta

Tomato, basil, and fresh parmesan cheese atop delicious fresh baked crostini.

\$2.25 each

Package Selections

TASTE OF WISCONSIN \$12.99

Includes mini grilled sausage kabobs, artisan cheese assortment, hand crafted breads, European style sausages, Bavarian pretzels, and bbq pork ribs .

HIGH TEA LUNCHEON BUFFET I \$14.99

Hot water with a selection of flavored teas, coffee and fruit punch accompanied with assorted tea sandwiches, cheese tray, vegetable tray, fruit salad, pasta salad, and assorted bars.

HIGH TEA LUNCHEON BUFFET II \$12.99

Hot water with a selection of flavored teas, coffee and fruit punch accompanied with assorted tea sandwiches, chose two of vegetable tray, fruit salad, pasta salad or Broccoli salad, and assorted bars.

Snacks

Dry roasted Peanuts	\$11.00 pound
Mixed cocktail Nuts	\$16.00 pound
Gourmet Popcorn	\$12.00 pound
Potato Chips and dip	\$10.00 pound
Tortilla chips and salsa	\$10.00 pound
Pretzels	\$10.00 pound

From the Bakery

Assorted Danish Pastries	\$16.00/dz
Assorted Cookies	\$12.00/ dz
Fudge Brownies	\$15.00/dz
Croissants and jam	\$18.00/dz
Pecan sticky buns	\$18.00/dz
Assorted Muffins	\$15.00/dz
Bagels and cream cheese	\$12.00/dz

Beverage Service

Coffee, Decaf	\$20.00 per urn
Assorted Tea Bags	\$ 0.75 per bag
1/2 Pints Milk (2%, Skim, Chocolate)	\$ 1.00 each
Assorted Soda Cans (Coke Products)	\$ 1.25 each
Assorted Mineral Water Cans	\$ 1.25 each
Assorted Bottled Juices	\$ 1.50 each
Ice Tea	\$16.00 per gallon
Orange, Apple, Grape Juice	\$22.00 per gallon
Lemonade	\$16.00 per gallon
Fruit Punch	\$16.00 per gallon
Sherbet Punch	\$20.00 per gallon
Hot Cider	\$18.00 per gallon

BAR DRINK PRICES

High Ball	\$4.00 each
Call High Ball	\$5.00 each
Premium High Ball	\$6.00 each
Premium Beer	\$3.50 each
Micro Beers	\$4.50 each
Non-Alcoholic Beer	\$4.00 each
House Wine	\$5.00 each
Soda	\$1.50 each
Mineral Water	\$1.50 each

Half Barrels of Beer

Premium	\$225.00 each
<i>(Miller Lite, Miller Genuine Draft Light, Budweiser, Bud Light)</i>	
Super Premium	\$275.00 each
<i>(Berghoff, Killians, Leinenkugels)</i>	
Micro and Imports	\$300.00-\$350.00 each
<i>(Capital, Becks, Heineken, Gray's, Sam Adams, Lake Louie, New Glarus)</i>	

Wine By The Bottle

House Wines:	\$21.00
<i>Chardonnay, Cabernet Sauvignon, White Zinfandel, Merlot</i>	
Wollersheim Winery:	\$24.00
<i>Prairie Fume</i>	
Trinity Oaks	\$24.00
<i>Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Merlot</i>	

Champagne and Sparkling Wines By The Bottle

Asti Spumante, Verdi	\$21.00	Proseco	\$21.00
Brut, Seigura Viudas	\$21.00	Moscato	\$21.00
Korbel Brut	\$36.00	New Glarus Raspberry Tart	\$19.00

Banquet And Catering Guidelines

ROOM RESERVATIONS

A deposit of \$100.00 is required to secure a reservation. Unsecured reservations will be held for one week.

MENU

Menu selections must be made a minimum of two weeks prior to your event. Menu prices are subject to change. Menu prices may be guaranteed no longer than 60 days in advance of your function.

TAXES AND SERVICE CHARGES

Food and beverage sales are subject to 5.5% sales tax and a 18% service charge. Tax exempt groups must provide a copy of their tax exemption certificate.

PAYMENT

A \$100 deposit is made to secure the date. A 25% deposit is required with the return of the agreed menu selection. (30 days). The estimated total bill is due a week before the event.

All account balances are payable the day of the event unless other arrangements have been made. *The Old Feed Mill* accepts Master Card, Visa, Discover, American Express and personal or corporate checks as forms of payment.

GUARANTEES

A final guaranteed guest count is due one week prior to the event. We will allow a 5% allowance on your reservation. For instance if 100 guests are guaranteed and only 90 show up you will be charged for 95. *The Old Feed Mill* prepares an additional 5% food and beverage over the guarantee.

For Catered events a minimum guarantee of guests must be submitted three working days prior to the event. The number of guests guaranteed may not be decreased after this point. Final billing will reflect a charge for the number of individuals served or the number guaranteed, whichever is greater.

PRIVATE ROOM AND SET UP CHARGE

A room charge of \$50.00 for each of our dining rooms is assessed. For events using the room after 10pm an additional \$50.00 per hour is charged. For Wedding receptions an additional \$50.00 set up charge is applied. This amount includes all setup, linens, china, and glassware. Skirting will be provided for head table, gift table, buffet and cake table.

For Wedding Ceremonies a \$2/chair fee is assessed.

OFF PREMISE SET UP CHARGES

Set up will be charged at the rate of \$150 for all groups of 100 or less, \$300 for all groups of 101-200. For larger groups, please ask for rate. This fee is not applicable to Sugarland Barn.

An additional charge (\$15/hour) is assessed for service personnel after four hours of service.

BAR SERVICES

On Site: At *The Old Feed Mill* hosted and cash bars are available. *The Old Feed Mill* is the exclusive provider of alcoholic beverages at Sugarland Barn— Hosted Bar packages are available.

Both facilities have a \$100.00 set up fee and \$20.00/ hr. Bartender fee.

Off Site: For off site set-up there is a Bar service fee of \$1.50 per person. This includes ice, drink-ware, beverage napkins, bar supplies, garnishes and purchase and set up of all mixers at your cost.