Fox Hollow Banquet Hall



N3287 County Road OA La Crosse, WI 54601 (608) 786-3020

<u>www.foxhollowgolfandbanquets.com</u> <u>info@foxhollowgb.com</u>

Basic Charges and Helpful Information

Hall Rental is \$650.00 plus tax, which includes: table linens (white or ivory or black only),

Risers (up to 16 people fit on risers), tables w/skirting, projector w/screen, bartenders, servers, set up and clean up. Availability is 8 am the day of the party to 1am of the next day.

Linen napkins are available in assorted colors for an additional cost of \$1.00 per napkin.

Cancellation at anytime will result in the loss of the hall rental \$650.00+ tax.

Reception and dinner times as well as the dinner menu must be made one month prior to the event.

Confirmation of the number of guest must be made two weeks prior to the event.

There is a \$2500 minimum bill, not including hall rental, for all weddings.

Your final guest count will be the number of meals that you will be charged for. Any remaining food (up to the final count) will be yours to take home after the event.

The balance of payment is to be made within 10 days after holding your event.

There is a 3% finance charge for all payments made with a credit card.

Outside weddings under our arbor are available for small weddings. No more than 50-75 chairs are allowed to be set out. The chairs must be brought in by the party and picked up following the ceremony.

Menu prices can only be guaranteed 90 days prior to your event. It is the responsibility of the party to verify if any price changes have been made.

The dinner guests must be ready to be served within 15 minutes of the time given to the banquet facility. Failure to do so will result in a \$100.00 charge.

Banquet Hall can accommodate 300+ Names on marquee upon request

We use 66" round tables that seat eight people or 8' banquet tables that seat 8-10.

You may hold the date you want, for 1 week, while making a decision before paying the rental.

We provide china and silverware.

We provide servers to dismiss tables for dinner.

We do not have a minimum bar fee for evening.

- > Full Service Bar:
 - Beer (cans and bottles)
 - Mixers
 - o Wine
 - o Tap soda
 - o No outside beverages are allowed to be brought in. We can special order something for you upon request.

Parties are responsible for hiring your own DJ or band.

Cakes/Bars/Desserts need to be ordered through a bakery of your choice.

We supply a knife to cut cake. We will supply 6" styrofoam plates and plastic forks for cake.

There will be a \$100.00 charge to cut/plate cake for buffet meal or \$1.00 per person to cut and deliver cake to each person for a sit down meal

No chocolate fountains allowed.

Absolutely NO kitchen use allowed.

Some decorations will need approval before event. No confetti, bubbles or items hung on walls or ceiling will be allowed. There may be a charge for unapproved decorations due to extra cleanup.

You need to provide tape, scissors, stickpins, extension cords, etc...

ALL ITEMS BROUGHT IN BY YOU, MUST BE TAKEN WITH YOU AT THE END OF YOUR EVENT.

Buffet Menu

♦ OPTION #1- \$15.50 ♦ CHOICE OF TWO MEATS

♦ OPTION #2-\$17.50 ♦ CHOICE OF TWO MEATS

Broasted Chicken Swedish Meatballs Old Fashion Double Smoked Ham Fettucine Alfredo w/ Shrimp or Chicken Beef Tips in gravy w/ mushrooms Chicken Cordon Bleu w/ Hollandaise Sauce Chicken Breast w/ Hollandaise Sauce Batter Fried Cod Herb Roasted Pork Tenderloin Roasted Turkey w/ Dressing

♦ OPTION #3-\$16.50 ♦
(CHOICE OF TWO, ONE FROM EACH COLUMN ABOVE)

Optional offer: Tables set with silverware, linen napkins, water-glasses and water pitchers (\$15.00 per table)

Buffet served with the choice of one potato and one vegetable, garden salad, rolls, and coffee

Potato Vegetable

Baked Green Beans

Rice Pilaf Noodles Corn

Red Skinned Mashed California Medley
Au Gratin Scalloped Sweet Peas & Carrots

Dressing

Roasted Potatoes

(Choice of 2 for add \$1.00 per person)

Milk available upon request, \$2.00 per glass ◆
Dessert Options ◆
Available upon request

(The above prices do not include a 17% service charge and 5.5% sales tax)

Family Style or Plate Dinner

♦ OPTION #1- \$17.50 ♦

Broasted Chicken Swedish Meatballs Old Fashion Double Smoked Ham Fettucine Alfredo w/ Shrimp or Chicken

♦ OPTION #2- \$19.50 ♦

Beef Tips in gravy w/ mushrooms Chicken Cordon Bleu w/ Hollandaise Sauce Chicken Breast w/ Hollandaise Sauce Batter Fried Cod Grilled Salmon w/ Dill Sauce Herb Roasted Pork Tenderloin Roasted Turkey w/ Dressing

♦ OPTION #3- \$18.50 ♦ (CHOICE OF TWO, ONE FROM EACH COLUMN ABOVE)

◆ OPTION #4-MARKET PRICE ◆ Prime Rib

Plate and Family Style dinners served with the choice of one potato and one vegetable, garden salad, rolls, and coffee

Potato

Baked

Rice Pilaf Noodles

Red Skinned Mashed

Au Gratin Scalloped

Dressing

Roasted Potatoes

Vegetable

Green Beans

Corn

California Medley

Sweet Peas & Carrots

(Choice of 2 add 1.00 per person)

♦ Milk available upon request, \$2.00 per glass ♦

◆ Dessert Options ◆ Available upon request

(The above prices do not include a 17% service charge and 5.5% sales tax)

Appetizers

♦ Cold Items **♦**

Assorted Cheese and Crackers Serves 40 people \$45.00 Cheese Curds and Crackers Serves 40 people \$ 45.00 **Assorted Meats and Crackers** Serves 40 people \$45.00 Vegetables with Dip Serves 50 people \$50.00 Shrimp with Cocktail Sauce \$55.00 50 ct Smoked Salmon Market Price Assorted Mini Tortilla Wraps 50 count \$40.00 Taco Dip 12" Tray \$25.00

♦ Hot Items ♦

Bacon wrapped Scallops 50 ct \$90.00 Bacon wrapped Shrimp 50 ct \$90.00 Stuffed Mushrooms 50 ct \$90.00 Meatballs 150 ct \$55.00 Crab Rangoon 50 ct \$55.00 Chicken Wings w/choice of sauce 50 ct \$45.00 Lil Smokies w/Bbq Sauce 150 ct \$45.00 Homemade Pizzas 16" - \$15.00

♦ Dry Snacks ♦

Chips and Dip Serves 20 \$11.00 Tortilla Chips and Salsa Serves 20 \$11.00 Pretzels w/ Honey Mustard Serves 20 \$9.00 Gardettos Serves 20 \$11.00 Dry Roasted Nuts Serves 20 \$11.00

◆ Sandwiches ◆
Ham or Turkey
\$1.25 per sandwich

(Prices do not include a 17% service charge and 5.5% sales tax)

Beverages

♦ Beer ♦

¹/₄ Barrels (85glasses) \$135.00

½ Barrels (170glasses) \$235.00

Most Popular Choices: Miller Lite, MGD 64, Budweiser, Bud Light, Michelob Golden Light, Coors Light Premium Flavors Available for an up charge

◆ Table Wines ◆ 750 ml Bottles

White Zinfandel \$11.00 Chardonnay \$11.00 Cabernet \$21.00 Pinot Grigio \$21.00 Reisling \$21.00 Merlot \$21.00 Moscato \$21.00

♦ Champagne ♦ Verdi \$13.00

♦Soda♦

<u>Flavors include</u>: Pepsi, Diet Pepsi, Mt. Dew, Diet Dew, Sierra Mist, Diet Mist, and Root Beer

Fountain pop served by bartenders \$175.00 (from beginning of reception until dance starts)

or

\$225.00 (for the entire reception)

ANY WINE/CHAMPAGNE/SODA SERVED AT NO COST TO YOUR GUESTS WILL HAVE A 10% GRATUITY ADDED ON FOR BARTENDERS

Punch \$5.00 per gallon Coffee 30 cup pot \$30.00 (Prices do not include 5.5% sales tax)