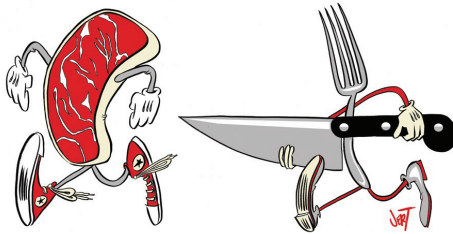
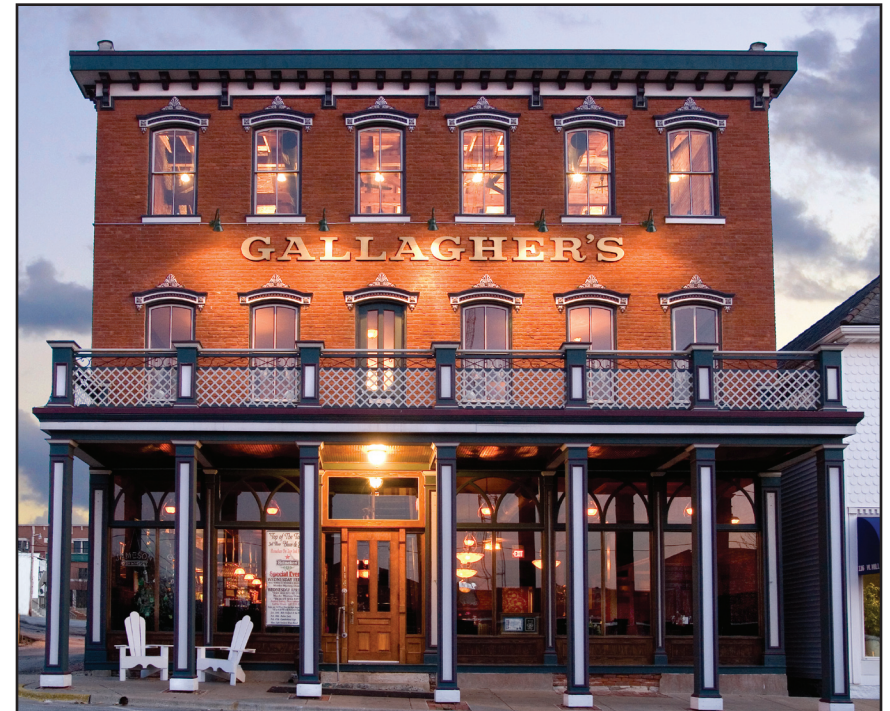


Gallagher's

114 West Mill Street, Waterloo, IL 62298

618.939.9933 P • 618.939.9933 F

gallagherwaterloo.com • gallagrs@htc.net



Gallagher's

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Thank you for choosing Gallagher's for your upcoming event. We look forward to having you as our guest. In order to ensure that your event runs smoothly, please read through the following information regarding our policies and procedures. We want to create the best experience possible for you and your guests.

Susie Gallagher
Banquet Coordinator



One of the owners or senior management staff will work with you at every step of the planning for your event, including being on the premises during the event to make sure that everything is exactly right. Therefore we can guarantee you will be totally pleased.

We will be happy to work with you to set a menu for your group luncheon, exclusive seated dinner, family style supper, or elegant hors d'oeuvre buffet. We offer truly delicious food and beverages, and look forward to your business!

***John and Susie Gallagher
Proprietors***



POLICIES & PROCEDURES

Thank you for inquiring about holding your event at Gallagher's "Top of the Town".

This venue has a great atmosphere and is very versatile in adapting to your needs. It has a maximum capacity of 100 guests for an hors d'oeuvre function or 70 guests for a full service dinner.

The setup and rental fee for this room is \$175.00 based on a 4 hour occupancy. Any occupancy past 4 hours must be outlined and agreed upon by both parties prior to event date and an additional fee of \$75.00 per half hour will be added. Two guests allowed in room one hour prior to arrival time for event preparation.

A non-refundable deposit of \$100.00 is required to reserve your date. Menu finalization must take place at least seven days in advance of event date. Guest numbers are final and must be received no less than a 5 work-ing days prior to the event. A 15% surcharge will be placed on any in-crease in final guest numbers.

The room fee includes white linen tablecloths, napkins and candles on each table.

Any entertainment you wish to schedule for your party must be ap-proved by the Banquet Coordinator.

We ask that children be supervised by an adult at all times and kept on 3rd floor.

Feel welcome to inquire about any special request, as we are here to help make your event unique and memorable.

All decorations (flowers, vases, centerpieces, etc.) provided by Gallagher's are property of Gallagher's.

"Top of the Town" Exclusive Menus

EXCLUSIVE MENUS

Includes your choice of salad and two sides

Gallagher's Fried Chicken **\$15.95**

Smoke Cured Pork Chops with Peach Beautiful Sauce **\$17.95**

Chicken Modiga **\$17.95**

Grilled Pork Rib Chops with Red Wine Reduction **\$19.95**

Maple Glazed Grand Marnier Grilled Salmon **\$19.95**

Smoked Beef Brisket with Red Wine BBQ **\$17.95**

Grilled 8 oz. Beef Tenderloin **\$27.50**

Slow-Roasted Prime Rib with Horseradish **\$27.95**

SALAD

House Salad

Romaine, Red Onion, Bleu Cheese, Tomato & our Red Vinagrette

Cæsar Salad

Romaine Lettuce, Baked Croutons & our Homemade Caesar

SIDES

Choose Two

Horseradish Mashed Potatoes

Corn Custard

Slow Cooked Green Beans with Ham

Sauteed Fingerling Potatoes

Steamed Baby Carrots

Asparagus with Capers & Sundried Tomatoes (add \$1.50)

DESSERTS \$3.50

- Chocolate Caramel Crunch Cake
- Old Fashioned Carrot Cake
- Lemon Blueberry with Cream Cheese Icing

HORS D'OEUVRE

- Andouille Sausage in Puff Pastry with Honey Dijon (2 per) **\$3.75**
- Bacon Wrapped Jumbo Shrimp (2 per) **\$4.00**
- Grilled Sweet & Spicy Wings (3 per) **\$2.50**
- Mini Lump Crab Cakes with Remoulade (2 per) **\$7.00**
- Toasted Ravioli with Marinara (3 per) **\$2.50**
- Italian Sausage Stuffed Mushrooms (2 per) **\$4.00**
- Spinach Filled Puff Pastry (2 per) **\$3.25**
- Mini Steak Wellington (2 per) **\$5.00**
- Grilled BBQ Chicken Skewers (2 per) **\$5.50**

HORS D'OEUVRE PLATTER MENU

- Antipasto - Marinated Asparagus, Roasted Red Peppers,
Marinated Olives and Genoa Salami
Feeds 30 - 40 **\$70.00**
- Cheese & Fruit - Assorted Cheeses with Grapes, Strawberries and Crackers
Feeds 30 - 40 **\$70.00**
- Sausage & Cheese - Assorted Sausage, Cheese, Crackers and Mustards
Feeds 30 - 40 **\$70.00**
- Savory Salsa Cheesecake with Tortilla Chips
\$65.00

LUNCHEON & SHOWER SPECIALTIES

- Italian Beef with Dollar Rolls **\$4.50**
- California Chicken Salad **\$4.50**
- Grill Turkey Spinach Wraps **\$4.50**
- Grilled Chicken Ranch Wraps **\$4.50**
- Luncheon Salad - Fancy Mixed Greens, Strawberries, Mandarins,
Craisins and Candied Nuts.
Served with Raspberry Poppyseed & Balsamic Vinaigrette **\$5.50**
- Strawberry Punch **\$3.00**
- Mimosa Bowl **\$4.50**

*All Luncheon & Shower Events have a minimum of **\$13.00 per person** before room fee, Tax & Gratuity.*

BAR OPTIONS

House Brands

Includes Bottled Beer, Rail Drinks and House Wines (Chardonnay, White Zinfandel, Merlot and Cabernet),
Soda, Mixers and Garnishes.

- 3 Hours - **\$16.50 per person**
- 4 Hours - **\$18.50 per person**

Deluxe Call Brands

Includes Bottled Beer, 10 Different Wines, a large selection of premium Spirits, Soda, Mixers and Garnishes.

- 3 Hours - **\$19.50 per person**
- 4 Hours - **\$21.50 per person**

Cash Bar Service

- Soft Drinks - **\$2.50**
- Bottled Beer - **\$3.50 - \$5.00**
- House Wine, Glass - **\$6**
- House Cocktails - **\$5.00**
- Call Cocktails - **\$6 - \$8**

Price per person, excludes Martini's & Shots

4 Hour Bartender - \$100