

BILLY'S.



*Special Events, Private Party
& Catering Information*

102 Market Street • Roanoke, Virginia 24011
billysevents@gmail.com • 540.206.3353



Thank you for considering Billy's for your Special Event!

Here at Billy's we will do anything we can to ensure your event runs smoothly. Our attentive service staff as well as our exceptional culinary experts are excited to make your event a memorable one. We have multiple rooms and dining areas sure to accommodate your needs & we provide a variety of menu options for you to consider.

We look forward to having you!



Event Policies

DEPOSIT/ CANCELLATION: BILLY'S reserves the right to charge an initial deposit payable upon signature of this event policy agreement. In the event of cancellation, the event coordinator or manager on duty must be contacted 72 hours prior to the event or a \$250 cancellation fee will be charged to the Client. If cancellation is within 72 hours of the event, 50% of the food and beverage minimum plus tax and gratuity will be charged to the client.

GUARANTEED GUEST COUNT: The guaranteed guest count is due from the Client three business days in advance of the event. If no guaranteed guest count is received by BILLY'S, BILLY'S will set for and charge for the original guest count estimate, or the actual number of guests in attendance, whichever is greater. BILLY'S cannot ensure additional seating should the actual guest count exceed the guaranteed guest count or room capacity. Every attempt will be made to accommodate additional guests on a space available basis/ however, it is possible a guest may not be seated or served.

SERVICE CHARGE: A 18% service charge is applied to all food, beverage and other charges, where applicable.

AUTHORITY: Any person signing an agreement with BILLY'S in the name of a corporation, association, or society represents to BILLY'S that he/she is authorized to sign the agreement on behalf of the organization. In addition, the signature on this Agreement will act as a signature on file if a credit card is used as a deposit or final payment; therefore, the cardholder must sign this agreement, along with any other responsible parties.

PAYMENT: All payments must be made by: American Express, Mastercard, Visa, or cash. Final payment is due upon conclusion of event. No person checks. Business checks accepted with prior approval.

TAXES: Client agrees to pay any and all federal, state, municipal or other taxes imposed on or applicable to event. Groups or organizations claiming exemption from applicable taxes are responsible for providing BILLY'S with a copy of the organization's tax exemption certificate; otherwise applicable taxes will be charged to Client.

FOOD & BEVERAGE: Due to health, safety and liquor laws of each state, all food and beverage must be supplied by BILLY'S, unless approved by the General Manager. A service fee may be charged on items not supplied by BILLY'S. No food or beverage may be removed from the event area at any time prior to, during or after the event.

SECURITY: BILLY'S reserves the right to inspect and control all events, and may, in its discretion, require security for certain events, particularly those with minors in attendance. The cost of such services will be the Client's responsibility. BILLY'S will not assume any liability for theft or any other type of loss or damage to personal property occurring either prior to, or after the event.

DELIVERIES: With prior arrangement, BILLY'S will accept packages sent no earlier than 3 business days prior to the event. Any shipment prior to such dates, or deemed excessive in size or volume may be subject to storage fees.

DISPLAY & DECORATION: All displays and/or decoration proposed by Client will be subject to prior approval by BILLY'S representative in each instance. Any damage caused to the premises will be the responsibility of the Client. No confetti or sparkles unless approved by management.

ALCOHOLIC BEVERAGES: BILLY'S strictly adheres to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.

EXCUSED NON-PERFORMANCE: Client agrees and acknowledges that BILLY'S shall be excused from performing any obligations under this Agreement for so long as such performance is prevented, delayed or hindered by an act of God, fire, flood or explosion, strikes, labor disputes, inability to procure labor, equipment materials or surplus, or any other causes beyond its reasonable control. If inclement weather prohibits us from opening, management will contact client in timely manner and vice versa.

Lunch Banquet Buffet

Choose 3 of the following for \$17.99 per person. Add \$1 per person for Salad. All pricing is before tax & gratuity.

TURKEY WRAP

Whole Turkey seasoned & cooked for three hours, broken down & wrapped in a Jalapeno Cheddar Wrap with Romaine Lettuce, Heirloom Tomatoes, Fresh Avocado & Celery with choice of Apple Coleslaw on the side.

HAM WRAP

Hickory Smoked Ham wrapped in a Jalapeno Cheddar Wrap with Romaine Lettuce, Heirloom Tomatoes, Fresh Avocado & Celery.

POPCORN SHRIMP

Shrimp Seasoned with our Chef's 30 Spice Blend, battered & fried until golden brown & crispy, served with Regular or Spicy Cocktail Sauce.

CHICKEN PRIMAVERA

Seasoned Grilled Chicken with prepared Vegetable Medley & Housemade Marinara. Vegetable Medley: *Seasonal*.

CAPRESE PASTA

Fresh, house rolled Mozzarella Cheese, seasoned with a Mild Spice, Ripened Grape Tomatoes mixed in a Housemade Marinara, topped with a Chiffonade Basil & Balsamic Modena Reduction.

SPICY CHICKEN STRATTA

Marinated Chicken with Assorted Vegetables cooked on top of a Homemade Flat Bread.

BONELESS WINGS

Choice of Buffalo, Billy's Signature BBQ, or Thai Chili Sauce. served with Ranch & Bleu Cheese Dressings for dipping.

BBQ SLIDERS

Billy's Signature Housemade Pulled Pork, Apple Honey Barbeque Sauce & Homemade Slaw.

BUILD YOUR OWN GRILLED SHRIMP TACOS

Soft Flour Tortillas, Shrimp, Remoulade, Lettuce, Tomatoes & Jalapeños. Can be fried upon request.

BUILD YOUR OWN GRILLED FISH TACOS

Soft Flour Tortillas, Grilled Fish Caramelized in Sweet Thai Chili Sauce, Jalapenos, Lettuce & Tomatoes.

Banquet Hors D'oeuvres

3 for \$21 per person • 4 for \$27 per person • 5 for \$33 per person • 6 for \$40 per person
All pricing is before tax & gratuity.

BONELESS WINGS

Choice of Buffalo Sauce, Billy's Signature BBQ, or Thai Chili served with Ranch and Bleu Cheese for dipping.

CAPRESE SALAD SKEWERS

Grape Tomatoes, Homemade Mozzarella, Basil, Olive Oil, with a Balsamic Reduction.

SMOKED CHICKEN CROSTINI

Sliced Baguette, Smoked Chicken Breast, Pickled Onion and Goat Cheese.

BBQ SHRIMP

Shrimp Sautéed in Spicy/Tangy BBQ sauce served on a Mini Skewer.

VEGETABLE PLATTER

Assorted Vegetables. Examples: Broccoli, Carrots, Celery, Cucumbers, etc... served with Ranch Dressing for dipping.

FRUIT & CHEESE PLATTER

Assorted Cheeses. Examples: Smoked Cheddar, Swiss, Monterey Jack, Grapes, Pineapple, Cantaloupe, etc.
Special Requests taken at Market Price.

BBQ SLIDERS

Billy's Signature Housemade Pulled Pork, Apple Honey Barbeque Sauce & Homemade Slaw.

BUILD YOUR OWN GRILLED SHRIMP TACOS

Soft Flour Tortillas, Shrimp, Remoulade, Lettuce, Tomatoes & Jalapeños. Can be fried upon request.

BUILD YOUR OWN GRILLED FISH TACOS

Soft Flour Tortillas, Grilled Fish Caramelized in Sweet Thai Chili Sauce, Jalapenos, Lettuce & Tomatoes.

AVOCADO DIP

Served with Fresh Vegetables & Chips.

THREE CHEESE DIP

Served with Tortilla Chips.

Premium Hors D'oeuvres Upgrades

CRAB DIP

House-made Crab Dip served with Toast Points for dipping. *\$9 per person*

MINI BILLY "RITZ" CAKES

Mini, Jumbo Lump Crab Cakes with Remoulade. *\$10 per person*

PRIME RIB SANDWICHES

Billy's Famous Prime Rib Sandwich served on a smaller scale with Horseradish sauce for dipping. *\$7 per person*

LAMB CHOP LOLLIPOPS

Bite-size Lamb on the bone, broiled to perfection in Assorted Spices, served with Housemade Fig Port Reduction Sauce.
\$8.50 per person

CRAB STUFFED SHRIMP

Tender Shrimp stuffed with Billy's Crab Cake Mixture and broiled in Butter, served with a side of Lobster Cream Sauce.
\$9 per person

SHRIMP COCKTAIL

Jumbo Shrimp served with Cocktail Sauce & Lemon Slices. *50 Shrimp \$100 / 100 Shrimp \$185*

OYSTERS ON THE HALF SHELL

Fresh Oysters on the Half Shell, Shucked to Order *Market Price*

DESSERTS

SMALL DESSERT PLATTER

Assorted Cookies & Brownies. *\$5 per person*

PETIT FOURS

Chocolate Truffle, Red Velvet Cake, Carrot Cake, & Double Chocolate Cake. *\$8 per person*

ASSORTED CAKES

For example: Butterfinger Cheesecake, White Chocolate Cheesecake, Chocolate Layer Cake, Limoncello Cake, etc ...
\$9 per person

A minimum Food & Beverage cost or room fee may apply. Ask your Event Coordinator for details.

Dinner Banquet Buffet : Tier One

Chose 2 Entrees & 2 Sides for \$35 per person before tax & gratuity
Add a Tossed Salad & Fresh Rolls for \$5 per person before tax & gratuity

CRAB STUFFED SHRIMP

Tender Shrimp stuffed with Billy's Crab Cake Mixture, broiled in Butter and served with a side of Lobster Cream Sauce.

LAMB CHOP LOLLIPOPS

Bite-size Lamb on the Bone, broiled to perfection in Assorted Spices, served with Housemade Fig Port Reduction Sauce.

PRIME RIB

USDA Choice Prime, cooked low and slow in a bed of Mirepoix, Salted and Seasoned to ensure a perfect blend.

CHICKEN MARSALA

Chicken Breast breaded and pan seared, cooked down in a Marsala Wine with Shiitake Mushrooms, dusted with Parmesan Cheese, served over-top Angel Hair Pasta.

CHICKEN CORDON BLEU

Chicken Breast, seasoned & stuffed with Swiss Cheese & Black Forest Ham, served with a Bleu Cheese Buerre Blanc.

CAPRESE CHICKEN

Homemade Mozzarella, Balsamic Reduction, Heirloom Tomatoes & Fresh Basil over a seasoned Bone-in Chicken Breast.

PORK LOIN

Whole Pork Loin, seasoned with Fresh Herbs, cooked at a high temperature to capture the flavor of the seasoning.

CHEESE TORTELLINI STROGANOFF

USDA Choice Prime Rib, Merlot Wine, Beef Stock, Onions, Fresh Garlic & Black Pepper, cooked down into a perfect creamy base then tossed with delicious Cheese Stuffed Tortellini.

SIDES

VEGETABLE MEDLEY

Seasonal.

SMOKED CHEDDAR SMASHED POTATOES

ASPARAGUS

WILD RICE

Dinner Banquet Buffet: Tier Two

All Dinner Buffets include a Tossed Salad & Fresh Warm Rolls.

Choose 3 Hors D'oeuvres, 2 Entrées, 2 Sides & 1 Dessert

-or-

Choose 2 Hors D'oeuvres, 3 Entrées, 2 Sides & 1 Dessert

BONELESS WINGS

Choice of Buffalo Sauce, Billy's Signature BBQ, or Thai Chili served with Ranch and Bleu Cheese for dipping.

CAPRESE SALAD SKEWERS

Grape Tomatoes, Homemade Mozzarella, Basil, Olive Oil, with a Balsamic Reduction.

SMOKED CHICKEN CROSTINI

Sliced Baguette, Smoked Chicken Breast, Pickled Onion and Goat Cheese.

BBQ SHRIMP

Shrimp Sautéed in Spicy/Tangy BBQ sauce served on a Mini Skewer.

VEGETABLE PLATTER

Assorted Vegetables. Examples: Broccoli, Carrots, Celery, Cucumbers, etc... served with Ranch Dressing for dipping.

FRUIT & CHEESE PLATTER

Assorted Cheeses. Examples: Smoked Cheddar, Swiss, Monterey Jack, Grapes, Pineapple, Cantaloupe, etc.
Special Requests taken at Market Price.

BBQ SLIDERS

Billy's Signature Housemade Pulled Pork, Apple Honey Barbeque Sauce & Homemade Slaw.

BUILD YOUR OWN GRILLED SHRIMP TACOS

Soft Flour Tortillas, Shrimp, Remoulade, Lettuce, Tomatoes & Jalapeños. Can be fried upon request.

BUILD YOUR OWN GRILLED FISH TACOS

Soft Flour Tortillas, Grilled Fish Caramelized in Sweet Thai Chili Sauce, Jalapenos, Lettuce & Tomatoes.

AVOCADO DIP

Served with Fresh Vegetables & Chips.

Dinner Banquet Buffet: Tier Two Entrees

CRAB STUFFED SHRIMP

Tender Shrimp stuffed with Billy's Crab Cake Mixture, broiled in Butter and served with a side of Lobster Cream Sauce.

LAMB CHOP LOLLIPOPS

Bite-size Lamb on the Bone, broiled to perfection in Assorted Spices, served with Housemade Fig Port Reduction Sauce.

PRIME RIB

USDA Choice Prime, cooked low and slow in a bed of Mirepoix, Salted and Seasoned to ensure a perfect blend.

CHICKEN MARSALA

Chicken Breast breaded and pan seared, cooked down in a Marsala Wine with Shiitake Mushrooms, dusted with Parmesan Cheese, served over-top Angel Hair Pasta.

CHICKEN CORDON BLEU

Chicken Breast, seasoned & stuffed with Swiss Cheese & Black Forest Ham, served with a Bleu Cheese Buerre Blanc.

CAPRESE CHICKEN

Homemade Mozzarella, Balsamic Reduction, Heirloom Tomatoes & Fresh Basil over a seasoned Bone-in Chicken Breast.

PORK LOIN

Whole Pork Loin, seasoned with Fresh Herbs, cooked at a high temperature to capture the flavor of the seasoning.

CHEESE TORTELLINI STROGANOFF

USDA Choice Prime Rib, Merlot Wine, Beef Stock, Onions, Fresh Garlic & Black Pepper, cooked down into a perfect creamy base then tossed with delicious Cheese Stuffed Tortellini.

Ask your Event Coordinator about Vegetarian/Vegan Options.

Dinner Banquet Buffet: Tier Two

SIDES

VEGETABLE MEDLEY

Seasonal.

SMOKED CHEDDAR SMASHED POTATOES

ASPARAGUS

WILD RICE

DESSERTS

SMALL DESSERT PLATTER

Assorted Cookies & Brownies.

PETIT FOURS

Chocolate Truffle, Red Velvet Cake, Carrot Cake & Double Chocolate Cake.

ASSORTED CAKES

Examples: Butterfinger Cheesecake, White Chocolate Cheesecake, Chocolate Layer Cake, Limoncello Cake, etc.

PRICING

All pricing is before tax & gratuity.

If under 75 guests, \$50 per person.

If 75 or more guests, \$47 per person.

A minimum Food & Beverage cost or room fee may apply. Ask your Event Coordinator for pricing details.

Brunch Banquet Buffet

Brunch Buffet available only on Sunday's until 3:00pm. Pricing is \$38 per person. All pricing is before tax & gratuity.

FRUIT & CHEESE PLATTER

Assorted Cheeses. Examples: Smoked Cheddar, Swiss, Monterey Jack, Grapes, Pineapple, Cantaloupe, etc.
Special Requests taken at Market Price.

APPLEWOOD SMOKED BACON & BREAKFAST SAUSAGE

BUTTERMILK PANCAKES

SMOKED SALMON

Served with Capers, Red Onions, Cream Cheese & Hard Boiled Eggs.

SEVEN CHEESE BLENDED MACARONI & CHEESE

VEGETABLE MEDLEY

Seasonal.

CHEF MANNED FRESH OMELET STATION

PREMIUM UPGRADES

PRIME RIB

Slow Roasted & Thin Sliced. *\$7 per person*