# Che Room Rystal Room at Buffalo Phil's Gille





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# FREQUENTLY ASKED QUESTIONS

## WHERE IS THE CRYSTAL ROOM LOCATED?

The Crystal Room at Buffalo Phil's is centrally located between Chicago & Minneapolis in beautiful Wisconsin Dells.

## DESCRIBE THE CRYSTAL ROOM TO ME.

The Crystal Room uses "Vintage Elegance" as inspiration for its decor. The room is accented by Crystal Chandeliers, an Embossed Ceiling & an antique Brunswick Bar. The double sided Fieldstone Fireplace makes a beautiful backdrop for photos. There is a Grand Staircase, Private Restrooms & Elevators for handicap access.

## WHY BOOK AT THE CRYSTAL ROOM?

From the moment you choose to host your event with us, the focus is on what we can do to create the most memorable experience possible.

Stylish Room Personal Attention Impeccable Catering 1 Wedding Per Date Professional Staff Customized Menus Banquet Manager On-site **Exquisite Cuisine** 

#### WHAT HOTEL ARE YOU AFFLIATED WITH?

We share a parking lot with Wintergreen Resort & Great Wolf Lodge, so either is very convenient for your guests. Wisconsin Dells has a wide variety of great hotels; speak with Group Sales & they will guide you in the right direction.

#### DO YOU HAVE MINIMUMS?

We have a \$4,000 minimum on Saturday evenings.

## WHAT IF I HAVE A DISCOUNT/PROMOTION?

All discounts/promotions must be presented at the time of booking. They must be written into or initialed by the Group Sales Director on the original contract. Buffalo Phil's coupons are not accepted.

## HOW DO I BOOK?

When you are ready to let us take care of the planning, contact Group Sales at 608-253-2200 ext. 300 or groups@buffalophilsgrille.com. An event contract will be e-mailed, once the contract is signed & down payment has been made, you are booked!

#### WHAT HAPPENS IF I CANCEL?

If a group cancels, your down payment will not be refunded. Cancellations 90 days or less to the event will result in the loss of 50% of the estimated revenue. The Crystal Room will be held for 1 hour after designated arrival time. If contact with the group can't be established within this grace period, the event will be considered cancelled.

ROOM RENTAL FEE: \$1,000, which includes use of

all items listed on next page.

MAXIMUM CAPACITY: up to 300 guests SOUARE FOOTAGE: 5,762 square feet

## EVENTS THAT CAN BE ACCOMMODATED:

Wedding Receptions Tradeshows Wedding Ceremonies Gift Opening Brunch Rehearsal Dinners Bachelor(ette) Dinners Bridesmaid Luncheons Corporate Events Showers-Bridal/Baby Bus Groups

Parties-Holiday/Birthday/Retirement/Engagement

## IS OUTSIDE CATERING ALLOWED?

The Crystal Room can customize a menu to any desire, because of this outside catering is not allowed. The menu selections shown are just the most popular, if you have menu ideas just speak with Group Sales.

#### DO YOU OFFER TASTINGS?

Of course... we want you to know our food tastes as good as it looks! When you book a group of 50 or more, you will have the opportunity to taste up to 3 of the entree selections. Tastings must be booked through Group Sales.

#### WHAT ABOUT CAKE?

We do allow cake to be brought in from a licensed bakery for \$250. Keep in mind it's very in-style to showcase Dessert Buffets with items like Pies, Cookies & Cheesecakes...we excel at ideas like this!

## CAN YOU EXPLAIN SELECTIONS & COUNTS?

Your group will be billed based on the actual number of meals served or the number of your final guest count, whichever is greater. If a final guest count is not submitted 1 week before the event, the highest number on the contract will be used. We will prepare 3% over your final guest count, but you will not be charged unless they are served. Coded place cards or colored meal tickets are required if multiple plated entrees will be served.

#### CAN I TAKE THE LEFT OVER FOOD?

No food or beverage, other than a bakery cake, may be taken from The Crystal Room in any type of take out container.

## WHAT ABOUT SERVICE CHARGES & TAXES?

The service charge is 18% & sales tax is 6.75%. The service charge is applied to the total bill (food, beverage, equipment, services & misc.) & is taxable. All groups requesting a tax exemption must submit a State of Wisconsin tax exemption form with tax number & must pay with the organization's check or credit card.

DATE	EVENT CHECKLIST & DUE DATES
Initial Meeting	Discuss Times, Food & Beverage Ask Questions
Event Contract Signed	Down Payment (\$1,000 or total of event, whichever is less)
After Contract is Signe	dBook Tasting (offered for groups of 50 or more)
2 Months before Event	Copy of Bakery License (if cake is being brought in)
2 Weeks before Event	Food Selection (prices guaranteed when selection is made)
1 Week before Event	Final Guest Count Final Payment Decor Approval
	Sample of Place Card/Meal Ticket (if multiple plated entrees)
	Copy of Tax Exempt Form (if exemption is requested)
Day of Event	Relax & EnjoyPay any Additional Beverage Charges

#### THANK YOU FOR CONSIDERING US TO HOST YOUR SPECIAL EVENT!

As you read through this material, please jot down any notes or questions that you have. Group Sales is just a quick call or e-mail away. Also, if you are looking for a smaller room or more casual setting, just ask!

## ARE YOU READY TO SEE THE ROOM IN PERSON?

Words do not do this room justice, contact us to schedule a meeting & tour.

## ROOM RENTAL FEE INCLUDES

Room Rental Fee is \$1,000 May-October on Friday & Saturdays. Please contact Group Sales for other days.

#### FACILTY

Event Planning Meetings

Tour of the Facility

Menu Tasting (Up to 3 Entrees) Professional, Uniformed Staff

Indoor Ceremony Site

Antique Brunswick Bar Private Restrooms

Coat Closet

Complimentary Parking

Exclusive Referral List

## EOUIPMENT

Dinner Tables (5' round or 8' Rectangular) Tables-Buffet/Head/DJ/Gift/Cake

White Tablecloth White Napkins

Antique Mirror Centerpieces (12)

Chairs

30x30 Dance Floor

Microphone & PA System

Wi-Fi Accessible

Podium

## DINNERWARE

Silverware Bread Baskets

Plates-Bread/Salad/Dinner/Cake

Water-Glasses/Carafes

Coffee Cups

Glasses-Cocktail/Wine/Champagne

# ADDITIONAL SERVICES & EQUIPMENT

## ITEMS MUST BE RENTED A MINIMUM OF 2 WEEKS BEFORE EVENT.

Ceremony Set-Up \$250

Cake Cutting

(Includes Passed Service) \$150

Passed Appetizers \$25/server

Satellite Bar Set-Up \$150

AV Cart (32" TV & Blue Ray Player) \$75

LCD Projector \$75

Projection Screen (8' x 8') \$50

3-Risers (6'tall x 8' long) \$100/each Alternative Colored Napkins (Ask to see colors) \$.75/each

White Chair Covers

(Ask to see sash colors) \$6.25/each

#### GUEST RESTROOM BASKET

Help keep your guests looking their best! With this upgrade, guests will find a basket in each restroom with items such as: Mouthwash, Hairspray, Gum, Feminine Hygiene Products, Lint Roller, Bleach Pen, Bandages, Ibuprofen, Floss & more. \$40

#### YOUR LOVE SPARKLES

A great photo-op! Have your guests head outside & send you off in style with a sparkler lined walkway. Includes a sparkler for each guest plus lighters & matchbooks. \$2/guest



# DECORATION POLICY

Decorations are only allowed on tables, the bar & the floor. You may not attach items to the walls or ceiling. Candles are allowed but must be placed in a glass holder in which the flame is lower than the holder. You may not scatter any items such as, but not limited to, confetti, sequins, rice, etc. All decorations must be approved by Group Sales 1 week before the event. You may be permitted to decorate the room, if available, the evening prior or morning of your event. Availability will be determined 1 week before the event.













## BUFFET DINNERS

Buffet pricing is per guest. There is a minimum of 30 guests for buffet dinners.

## CRYSTAL CHANDELIER GRAND BUFFET

1 Entree & 3 Sides \$21 2 Entrees & 3 Sides \$23 3 Entrees & 4 Sides \$25 Includes Fresh Baked Rolls & Whipped Butter.

## CHOICE OF ENTREE

ROTISSERIE CHICKEN Our House Specialty Half Chicken

GRILLED CHICKEN BREAST Choose Herb Panko Crust, Wild Mushroom Sauce or Bruschetta Style

MARINATED TURKEY BREAST With a Caramelized Onion Apple Relish

SLOW-ROASTED TRI TIP With a Bourbon Peppercorn Sauce

SMOKED BEEF BRISKET With our own Smooth & Spicy BBQ Sauce

BEEF BURGUNDY With Mushrooms in a Red Wine Reduction

BEEF TENDERLOIN 6oz cut with a Bourbon Demi Glaze +\$5

HERB CRUSTED COD Buttery Cod with a Herb Panko Crust

BAKED SALMON Topped with a Tomato Caper Relish

SEAFOOD LASAGNA With Crab, Shrimp & Scallops +\$3

ROSEMARY RUBBED PORK LOIN Roasted & served with a Dijon Mustard Sauce

BBQ PORK RIBS Half Rack with Smooth & Spicy BBQ Sauce

HONEY BAKED HAM With a Black Pepper Pear Glaze

TRADITIONAL LASAGNA With Beef, Tomatoes & Mozzarella

VEGETABLE LASAGNA With Green Peppers, Mushrooms & Zucchini

CHEESE TORTELLINI In a Wild Mushroom Cream Sauce

PASTA PRIMAVERA Garden Vegetables in Marinara Grilled Chicken +\$4

# TEXAS BBQ BUFFET \$24

ROTISSERIE CHICKEN Our House Specialty Half Chicken

PULLED PORK Slow Cooked & Smoked with Choice of BBQ Sauces

GARLIC MASHED POTATOES

COWBOY BEANS Baked Beans with Bacon & Beef

CORN CASSEROLE

GARDEN SALAD with 2 DRESSINGS

COLESLAW

CORNBREAD with HONEY BUTTER

#### CHOICE OF ACCOMPANIMENTS

GARLIC MASHED POTATOES

RICE PILAF

POTATO SALAD

FRENCH FRIES

ROASTED BABY RED POTATOES

AU GRATIN POTATOES

PASTA SALAD

TWICE BAKED LOADED POTATO +\$1

MAC & CHEESE +s1

BUTTERED CORN

STEAMED BROCCOLI

COWBOY BEANS Baked Beans with Bacon & Beef

CORN CASSEROLE

CARAMELIZED CARROTS

CHEF'S SEASONAL VEGETABLE

CALIFORNIA MEDLEY Broccoli, Carrots & Cauliflower

GREEN BEANS

MEDITERRANEAN MEDLEY Green Peppers, Red Onion & Zucchini

FIESTA CORN

Corn, Red & Green Peppers, Red Onion & Spice

MARINATED VEGETABLE SALAD

GARDEN SALAD with 2 DRESSINGS

CLASSIC CAESAR

COLESLAW

# PIZZA BUFFET \$18

ASSORTED PIZZAS

CREATE YOUR OWN PASTA Linguine & Penne Noodles Marinara & Alfredo Sauces Steamed Vegetables Grilled Chicken +\$1 Meatballs +\$1

GARDEN SALAD with 2 DRESSINGS BREADSTICKS











## PLATED DINNERS

Plated Dinners include Fresh Baked Rolls & Whipped Butter. Plated pricing is per guest & based on 1 choice per group. There is a minimum of 20 guests for each choice. Add \$1/guest for any additional offerings.

#### CHOICE OF ENTREE

ROTISSERIE CHICKEN Our House Specialty Half Chicken \$21

GRILLED CHICKEN BREAST Choose Herb Panko Crust, Wild Mushroom Sauce or Bruschetta Style \$21

MARINATED TURKEY BREAST With a Caramelized Onion Apple Relish \$21

CHICKEN & TENDERLOIN DUO Grilled Chicken (choose from the 3) & 4oz cut of Beef Tenderloin with a Bourbon Demi Glaze \$28

SLOW-ROASTED TRI TIP With a Bourbon Peppercorn Sauce \$25

NEW YORK STRIP 10oz cut with a Bourbon Demi Glaze \$28

SMOKED BEEF BRISKET With our own Smooth & Spicy BBQ Sauce \$25

SLOW-ROASTED PRIME RIB 10oz cut with a Garlic & Pepper Crust \$30

BEEF BURGUNDY With Mushrooms in a Red Wine Reduction \$25

BEEF TENDERLOIN 6oz cut with a Bourbon Demi Glaze \$34

SHRIMP & TENDERLOIN DUO 3 Jumbo Sauteed Shrimp & 4oz cut of Beef Tenderloin with a Bourbon Demi Glaze \$34

HERB CRUSTED COD Buttery Cod with a Herb Panko Crust \$21

BAKED SALMON Topped with a Tomato Caper Relish \$23

ROSEMARY RUBBED PORK LOIN Roasted & served with a Dijon Mustard Sauce \$21

Half Rack with Smooth & Spicy BBQ Sauce \$23

HONEY BAKED HAM With a Black Pepper Pear Glaze \$21

## PASTA ENTREES

Pastas are only served with salad choice.

TRADITIONAL LASAGNA With Beef, Tomatoes & Mozzarella \$21

SEAFOOD LASAGNA With Crab, Shrimp & Scallops \$25

VEGETABLE LASAGNA With Green Peppers, Mushrooms & Zucchini \$21

CHESE TORTELLINI In a Wild Mushroom Cream Sauce \$20

PASTA PRIMAVERA Garden Vegetables in Marinara \$19 Grilled Chicken +\$4

#### INCLUDES 1 STARCH

GARLIC MASHED POTATOES
RICE PILAF
POTATO SALAD
FRENCH FRIES
ROASTED BABY RED POTATOES
AU GRATIN POTATOES
PASTA SALAD
TWICE BAKED LOADED POTATO +SI

## **INCLUDES 1 VEGETABLE**

BUTTERED CORN STEAMED BROCCOLI

MAC & CHEESE +s1

COWBOY BEANS Baked Beans with Bacon & Beef

CORN CASSEROLE

CARAMELIZED CARROTS

CHEF'S SEASONAL VEGETABLE

CALIFORNIA MEDLEY Broccoli, Carrots & Cauliflower

GREEN BEANS

MEDITERRANEAN MEDLEY Green Peppers, Red Onion & Zucchini

MARINATED VEGETABLE SALAD

FIESTA CORN

Corn, Red & Green Peppers, Red Onion & Spice

## INCLUDES 1 SALAD

GARDEN SALAD With Choice of Dressing

CLASSIC CAESAR

COLESLAW

WISCONSIN WEDGE With Bacon Pieces, Tomatoes, Red Onion & Blue Cheese Dressing +\$1

SPINACH With Gorgonzola Cheese, Hard-Boiled Eggs, Red Onion & Bacon Dressing +\$3

#### SOUP ADD-ON +\$2

BEER & CHEESE ROASTED TOMATO BISQUE CREAMY POTATO CHICKEN NOODLE

Remember these menu selections are just the most popular, if you have your own menu ideas...

Just speak with Group Sales!











# APPETIZERS & LATE NIGHT SNACKS

### TREAT YOUR GUESTS TO OUR MOST POPULAR OPTIONS OR CREATE SOMETHING NEW!

Appetizers/Snacks can be ordered in 2 sizes: Small-Servings for 25 guests & Large-Servings for 50 guests. Many options may be served Passed or Butler-Style\* if you prefer. \$25/server per hour

## HOT

#### SPINACH & ARTICHOKE DIP

Served with Vegetables & Tortilla Chips \$50/95

#### MEATBALLS\*

Choose Swedish or BBQ \$45/85

#### STUFFED MUSHROOMS\*

Choose Italian Sausage, Spinach or Veggie \$55/105

## TRADITIONAL OR BONELESS BUFFALO WINGS

Served with Ranch & Celery \$65/125

## QUESADILLAS

Choose Chicken, Beef or Pork \$65/125

#### FRIED CHEESE CURDS

With Ranch or Marinara \$65/125

## PRETZEL BITES

Served with Nacho Cheese & Mustards \$70/135

## CHICKEN SATAYS\*

With a Sesame Soy Glaze \$75/145

## CRAB CAKES

Served with a Cajun Remoulade \$105/205

BREADSTICKS with MARINARA \$45/85

## COLD

PRETZELS \$25/45 GARDETTO'S \$35/65

SALMON & CREAM CHEESE CROSTINI\*\$95/185

PEANUTS \$40/75 MIXED NUTS \$55/105

SALAMI CORNUCOPIAS\* \$55/105

#### CHIPS & SALSA \$40/75

Add Queso & Guacamole \$20

#### CUCUMBER BITES\*

With Herbed Cream Cheese & Tomatoes \$55/105

ANTIPASTO DISPLAY \$85/165

#### SAUSAGE, CHEESE & CRACKER TRAY

Summer Sausage & assorted Cheeses \$55/105

#### 7 LAYER DIP with TORTILLA CHIPS

Cream Cheese, Sour Cream, Green Onions, Black Olives, Guacamole, Shredded Cheese & Salsa \$50/95

## FRESH VEGETABLES with RANCH \$45/85

Add 3 Breadbowl Dips \$40

SEASONAL FRUIT DISPLAY \$75/145

#### **BRUSCHETTA\***

Tomatoes & Parmesan with a Balsamic Drizzle \$55/105

## WISCONSIN ROLL-UPS\*

Ham, Cream Cheese & Pickles \$50/95

## MINI SANDWICHES or PINWHEELS\*

Choose Ham or Turkey, served with Cheese either on Bread or rolled in Tortillas \$65/125

INTERNATIONAL CHEESE DISPLAY \$85/165

## COCKTAIL HOUR BUFFET

Choose any 4 of the above options & we will set up a great appetizer buffet for your guests to enjoy as they arrive. There is a minimum of 30 guests for appetizer/snack buffets & pricing is per guest. Buffet will be set up for 1 hour. \$8/guest

## BACON WRAPPED JALAPENOS

Jalapenos stuffed with Shrimp & Cheese, then wrapped in Hickory Smoked Bacon \$105/205

By the end of a great event your guests might need some munchies...

SHRIMP COCKTAIL \$95/185

FRUIT PALM TREE
A fun & unique option,
Fruit Kabobs are skewered
on the "trunk" of a
Palm Tree. \$150/200

event
e munchies...

Let us set up a table with any of the above snacks or...just order Pizzas! Have another idea, just speak with Group Sales!

# ADD-ON ACTION STATIONS

Want to get your guests involved & mingling with each other? Action stations are always a crowd pleaser! There is a minimum of 30 guests for action stations & pricing is per guest. All action stations are set up for

## CARVING

Carving station is attended by a Chef.

MARINATED TURKEY BREAST With a Caramelized Onion Apple Relish \$8

BEEF TENDERLOIN With a Bourbon Demi Glaze \$10

ROSEMARY RUBBED PORK LOIN

With a Dijon Mustard Sauce \$8

HONEY BAKED HAM With a Black Pepper Pear Glaze \$8

SLOW-ROASTED PRIME RIB

With a Garlic & Pepper Crust \$10

# MAC & CHEESE 87

ELBOW NOODLES

CHEESE SAUCE

SMOKED BACON

SPINACH, BROCCOLI & TOMATOES

MUSHROOMS & GREEN ONIONS

## TACOS \$6

TACO BEEF

FLOUR TORTILLAS

HARD TACO SHELLS

SHREDDED CHEESE

SHREDDED LETTUCE

DICED TOMATOES

SOUR CREAM

SALSA

# ICE CREAM 86

CHOCOLATE ICE CREAM VANILLA ICE CREAM MARASCHINO CHERRIES SLICED STRAWBERRIES WHIPPED CREAM

PEANUT PIECES

CHOCOLATE & CARAMEL SAUCE

## MASHED POTATOES \$7

GARLIC MASHED POTATOES

SMOKED BACON & CHEDDAR CHEESE

CARAMELIZED ONIONS & PEPPERS

MARINATED MUSHROOMS

GARLIC & PARMESAN CREAM SAUCES

SOUR CREAM & GREEN ONIONS

## FAJITAS 88

FAJITA STEAK & CHICKEN

FLOUR TORTILLAS

SHREDDED CHEESE

SHREDDED LETTUCE

DICED TOMATOES

SOUR CREAM

SALSA

## NACHO GRANDE 86

TACO BEEF

TORTILLA CHIPS

CHEESE SAUCE

SHREDDED LETTUCE

DICED TOMATOES

JALAPENOS

SOUR CREAM

GUACAMOLE

SALSA

## OMELETTE \$4

Omelette stations is attended by a Chef.

HONEY BAKED HAM

SMOKED BACON

EGG & EGG WHITES

CHEDDAR & SWISS CHEESE

CARAMELIZED ONIONS & PEPPERS

MARINATED MUSHROOMS

DICED TOMATOES

# MIMOSA, MARTINI OR BLOODY MARY STATION

Make your event even more memorable with a customizable drink station! We'll set up all the needed Alcohol, Mixers, Juice & Garnishes for you. Do you like Mimosas? We'll have Champagne with Cranberry, Orange & Mango Juice plus Fruit & Berry Garnishes. Ask Group Sales for availability & cost.













## PLATED LUNCHES

Plated pricing is per guest & based on 1 choice per group. There is a minimum of 20 guests for each choice. Add \$1/guest for any additional offerings. Lunches are served until 4pm.

CHOICE OF ENTREE Served with Chef's Choice Starch & Vegetable

ROTISSERIE CHICKEN Our House Specialty Half Chicken \$17

GRILLED CHICKEN BREAST Choose Herb Panko Crust, Wild Mushroom Sauce or Bruschetta Style \$16

SMOKED BEEF BRISKET With our own Smooth & Spicy BBQ Sauce \$20

FLAT IRON STEAK

10oz cut with a Bourbon Demi Glaze \$23

PULLED PORK With our own Smooth & Spicy BBQ Sauce \$17

BBQ PORK RIBS Half Rack with Smooth & Spicy BBQ Sauce \$21

HERB CRUSTED COD

Buttery Cod with a Herb Panko Crust \$18

BAKED SALMON Topped with a Tomato Caper Relish \$19

CHOICE OF PASTA Served with a Breadstick

CHICKEN FETTUCCINE ALFREDO Chicken in a Creamy Alfredo Sauce \$17

TRADITIONAL LASAGNA With Beef, Tomatoes & Mozzarella \$17

VEGETABLE LASAGNA With Green Peppers, Mushrooms & Zucchini \$17

CHEESE TORTELLINI In a Wild Mushroom Cream Sauce \$18

PASTA PRIMAVERA Garden Vegetables in Marinara \$16 Grilled Chicken +\$4

# BUFFET LUNCHES

Buffet pricing is per guest. There is a minimum of 30 guests for buffet lunches. Lunches are served until 4pm.

# SOUP & SANDWICH BUFFET<sub>\$15</sub>

SLICED TURKEY & HAM

ASSORTED SLICED CHEESES

ASSORTED BREADS

LETTUCE, TOMATO & ONION

MUSTARD, MAYO & PICKLES

SOUP DU JOUR

POTATO SALAD

PASTA SALAD

# PIZZA BUFFET \$16

ASSORTED PIZZAS

CREATE YOUR OWN PASTA Penne Noodles Marinara & Alfredo Sauces Steamed Vegetables Grilled Chicken +\$1 Meatballs +\$1

GARDEN SALAD With Choice of Dressing

BREADSTICKS

# CHOICE OF SANDWICH Served with Potato Salad or Coleslaw

TURKEY PANINI Turkey Breast, Smoked Bacon, Tomato, Provolone Cheese & Roasted Red Pepper Mayo on a Ciabatta \$15

ALAMO BURGER Hand Pattied Burger with Lettuce, Tomato & Onions on the side \$13

OUTLAW CHICKEN Spicy Chicken Breast with Chipotle Mayo, Lettuce, Salsa & Pepperjack Cheese \$13

Smoked Bacon, Lettuce, Tomatoes & Mayo; served on Toasted Sourdough Bread \$12

GRILLED CHICKEN

Chicken Breast with Lettuce, Tomato & Onions on the side \$12

CLUBHOUSE

Toasted Sourdough Bread layered with Turkey Breast, Smoked Bacon, Cheddar Cheese, Lettuce, Tomatoes & Mayo \$14

## CHOICE OF SALAD

SPINACH

With Gorgonzola Cheese, Hard-Boiled Eggs, Red Onion & Bacon Dressing \$14

CLASSIC CHICKEN CAESAR
Pulled Chicken with Parmesan Cheese tossed with
a Classic Caesar Dressing \$14

WISCONSIN WEDGE With Bacon Pieces, Tomatoes, Red Onion & Blue Cheese Dressing \$13

TEXAS CHICKEN SALAD Pulled Chicken, Roasted Red Peppers, Sweet Corn Black Bean Salsa, Tortilla Straws, Cheddar Cheese & Salsa Ranch Dressing \$14

## SOUP ADD-ON +S2

BEER & CHEESE

ROASTED TOMATO BISQUE

CREAMY POTATO

CHICKEN NOODLE

# BRAT & BURGER BUFFET<sub>\$16</sub>

BURGERS, BRATS & HOT DOGS

ASSORTED SLICED CHEESES

ASSORTED BUNS

LETTUCE, TOMATO & ONION

MUSTARD, MAYO & PICKLES

POTATO SALAD

POTATO CHIPS

# ${f BBO}_{.}$ ${f BUFFET}$ \$21

ROTISSERIE CHICKEN Our House Specialty Chicken

PULLED PORK Slow Cooked & Smoked with Choice of BBQ Sauces

COWBOY BEANS Baked Beans with Bacon & Beef

COLESLAW

CORNBREAD with HONEY BUTTER











## CHILDREN

## DON'T FORGET THE LITTLE ONES ON YOUR GUEST LIST!

Children's meal selections & counts are due at the same time as the adults. Children's meals pricing is per guest ages 10 & under.

## PLATED

Plated pricing is based on 1 selection per group. Add \$1/child for 2 selections.

CHOICE OF ENTREE \$10 CHICKEN STRIPS GRILLED CHEESE MACARONI & CHEESE MINI CORN DOGS INCLUDES 1 SIDE FRENCH FRIES STEAMED BROCCOLI MASHED POTATOES BUTTERED CORN CHOOSE AN ADD-ON +\$1 HOUSE SALAD with RANCH CHOCOLATE CHIP COOKIE FRUIT SNACKS PUDDING PACK

## ADULT'S BUFFET

You may have the children eat off the adult's buffet. The price will be 60% of the adult cost, per child.

## CHILDREN'S BUFFET

CHOOSE 2 ENTREES \$11
CHICKEN STRIPS
GRILLED CHEESE
MACARONI & CHEESE
MINI CORN DOGS

INCLUDES 1 SIDE FRENCH FRIES STEAMED BROCCOLI MASHED POTATOES BUTTERED CORN INCLUDES 1 ADD-ON
HOUSE SALAD with RANCH
CHOCOLATE CHIP COOKIE
FRUIT SNACK PACK
PUDDING PACK

## CHILDREN'S CORNER

A great place for the little ones at your event. The Children's Corner will be set up after dinner.

The table will be covered with white butcher paper & come supplied with crayons.

We'll keep the area stocked with items such as: Juice Boxes, Fruit Snacks & Goldfish Crackers.

The floor will have several bean bags, flip chairs, blankets & books to get comfy. \$3/child

# DESSERTS

TREAT YOUR GUESTS TO OUR MOST POPULAR DESSERTS OR CREATE SOMETHING NEW!

# DESSERT TRAYS

Dessert Trays can be ordered in 2 sizes: Small-Servings for 25 & Large-Servings for 50 CHOCOLATE COVERED STRAWBERRIES \$75/145

RICE KRISPIE BARS \$35/65

ASSORTED MINI CHEESECAKES \$65/125

## FRESH BAKED COOKIES

Choose Chocolate Chip, Peanut Butter Reese's Pieces or White Chocolate Macadamia Nut \$55/105

BROWNIES \$50/95

TUXEDO DIPPED STRAWBERRIES \$95/185

#### HAND ROLLED TRUFFLES

Choose Milk or Dark Chocolate \$65/125

## MINI PARFAITS

Choose Key Lime, Strawberry Shortcake, Oreo Cookie, Triple Berry or Raspberry Cheesecake \$75/145

## Served with Vanilla Ice Cream \$6 CREAMY CHEESECAKE

CHOCOLATE MOUSSE \$3

Served with Vanilla Ice Cream \$6

CARAMEL APPLE GRANNY

BOURBON PECAN PIE

Add \$1/guest for 2 selections.

CARROT CAKE \$5

Topped with Chocolate, Caramel, Raspberry or Strawberry Sauce 85

PLATED DESSERTS
Plated pricing is per guest & based on 1 choice.

LEMON BERRY MASCARPONE CAKE \$5

CHOCOLATE & PEANUT BUTTER PIE \$5

ULTIMATE CHOCOLATE CAKE \$5

# DESSERT BUFFETS

There is a minimum of 30 guests for dessert buffets & pricing is per guest. All buffets are set up for 1 hour.

## BUILD YOUR OWN SUNDAE BUFFET \$6/guest

Chocolate & Vanilla Ice Cream Maraschino Cherries & Sliced Strawberries Whipped Cream & Peanut Pieces Chocolate & Caramel Sauces

## ASSORTED DESSERT BUFFET \$7/guest

3 Specialty Desserts will be selected for your group













# BREAKFASTS

# **PLATED**

Plated pricing is per guest & based on 1 choice per group. There is a minimum of 20 guests for each choice. Add \$1/guest for any additional offerings. Breakfasts are served until 2pm.

## CHOICE OF BREAKFAST

FRONTIER PLATE Scrambled Eggs, Sausage Links, Breakfast Potatoes & Toast \$10 SCRAMBLER PLATE Scrambled Eggs, Diced Ham, Caramelized Onions & Peppers, all over Breakfast Potatoes & topped with Cheese Sauce \$11 BUTTERMILK BISCUIT PLATE Buttermilk Biscuit with Egg, Cheddar Cheese & Smoked Bacon; served with Breakfast Potatoes & Seasonal Fruit \$11

## BREAKFAST BUFFET \$12

Buffet pricing is per guest. There is a minimum of 30 guests for breakfast buffets. Breakfasts are served until 2pm.

SAUSAGE LINKS or SMOKED BACON SCRAMBLED EGGS BREAKFAST POTATOES FRENCH TOAST STICKS MAPLE SYRUP

## OMELETTE STATION 84

Omelette stations are a great add-on & always a crowd pleaser! There is a minimum of 30 guests & pricing is per guest. Station is set up for 1 hour & attended by a Chef.

HONEY BAKED HAM
SMOKED BACON
EGG & EGG WHITES
CHEDDAR & SWISS CHEESE
CARAMELIZED ONIONS & PEPPERS
MARINATED MUSHROOMS
DICED TOMATOES

## ADD-ONS

Cinnamon Rolls \$20/dozen
Assorted Muffins \$22/dozen
Bagels & Cream Cheese \$22/dozen
Assorted Pastries \$20/dozen
Packaged Granola Bars \$18/dozen
Yogurt \$20/dozen
Whole Fruit \$20/dozen

Coffee Station \$50/unlimited
Milk \$2.69/glass or \$350/unlimited
Bottled Water \$3/bottle
Soda \$2.69/glass or \$300/unlimited
Canned Soda \$2/can
Juice \$9/carafe (Choose: Orange, Tomato,
Cranberry, Apple)

## TRAYS

Trays can be ordered in 2 sizes: Small-Servings for 25 & Large-Servings for 50

CHOCOLATE COVERED STRAWBERRIES RICE KRISPIE BARS \$35/65 \$75/145

SEASONAL FRUIT DISPLAY \$75/145

## FRESH BAKED COOKIES

Choose Chocolate Chip, Peanut Butter Reese's Pieces or White Chocolate Macadamia Nut \$55/105

# **BREAKS**

There is a minimum of 25 guests for each break selection. Unless noted, all breaks are based on a 45 minute serving time. Soda Stations are pitchers of Pepsi products. If you would like to offer cans of soda, please add an additional \$1 per person.

## ALL DAY REFRESHMENTS \$5/guest

Regular Coffee Decaffinated Coffee Hot Tea Soda Station

## CHOCOLATE ATTACK \$6/guest

Fresh Baked Chocolate Chip Cookies Assorted Candy Bars Regular Coffee Decaffinated Coffee

## SWEET BREAK \$6/guest

Fresh Baked Cookies Assorted Bars Regular Coffee Decaffinated Coffee

## SALTY BREAK \$5/guest

Pretzels
Party Mix
Potato Chips
Soda Station

THE CRYSTAL ROOM AT BUFFALO PHIL'S DOES NOT ALLOW THE SERVING OF ALCOHOL TO ANYONE UNDER 21 YEARS OF AGE EVEN IN THE PRESENCE OF THEIR LEGAL GUARDIAN.

## CASH BAR

We are happy to set-up a cash bar. This is where each guest will be paying for their own beverages.

## SEMI-HOSTED BAR

We are happy to set-up a semi-hosted bar. There are 4 different types of semi-hosted arrangements, see below. After the hosted part is done, it would revert to a cash bar, where guests are paying for their own beverages. DOLLAR LIMIT- Host a bar tab up to a specific dollar amount, such as the first \$1,000.

TIME LIMIT - Host a bar tab for a specific amount of time, such as cocktail hour from 5:30-6:30pm. There is a minimum of 1 hour & all hours must be consecutive.

QUANTITY LIMIT - Host a bar tab for a specific quantity, such as 4 half barrels of beer.

DRINK TICKETS - Host a bar tab with drink tickets. You would determine in advance what your tickets are valid for, such as the Emerald level. Let us know if you want us to provide the tickets.

## HOSTED BAR

We are happy to set-up a hosted bar. There are 2 different types of hosted arrangements, see below.

CONSUMPTION - Drinks will be put on your bill as they are ordered by your guests, throughout event.

LEVELS - Host a bar tab based on the number of guests 21 & over. Shots & Red Bull drinks are not included.

RUBY 1st Hour - \$13/guest Additional Hour(s) \$6 EMERALD 1st Hour - \$14/guest Additional Hour(s) \$7 DIAMOND 1st Hour - \$15/guest Additional Hour(s) \$8

## DRINK LEVELS

## RUBY

House Vodka
House Gin
House Rum
House Whiskey
House Tequila
Sweet & Dry Vermouth
Triple Sec

## EMERALD (includes Ruby offerings)

Bacardi Seagram's 7
Absolut Captain Morgan
Beefeater Jack Daniel's
Malibu Southern Comfort
Korbel Jose Cuervo
Apple Pucker

## DIAMOND (includes Emerald & Ruby)

Bailey's Grey Goose
Disaronno Grey Goose Citron
Jagermeister Goldschlager
Ketel One Stoli Patron Silver
Tanqueray Dr. McGillicuddy's

Jim Beam

# SATELLITE BAR

We are happy to set-up a satellite bar with up to 2 brands of tap beer & 6 brands of wine. The satellite bar must be hosted & will be set-up in an agreed upon area of The Crystal Room. \$150

# MIMOSA, MARTINI OR BLOODY MARY STATION

Make your event even more memorable with a customizable drink station! We'll set up all the needed Alcohol, Mixers, Juice & Garnishes for you. Do you like Mimosas? We'll have Champagne with Cranberry, Orange & Mango Juice plus Fruit & Berry Garnishes. Ask Group Sales for availability & cost.

# PRICES

## TAP BEER

Mix & match from the 10 beers we have on tap. Miller Lite, Bud Light & 8 more seasonal or microbrews. \$450/half barrel

## ALCOHOLIC

Bottled Beer \$4-5/bottle gt
Tap Beer \$5.50-6/mug dt
Wine \$7-8.50/glass
Ruby Level Drinks \$5-6/glass
Emerald Level Drinks \$6-7/glass
Diamond Level Drinks \$6.50-8/glass

## CHAMPAGNE TOAST

Our servers will pass out 1 glass of either champagne or NA juice for a toast. \$3/guest

#### TABLE WINE/CHAMPAGNE

Bottles may be set on tables, so guests can serve themselves during dinner. \$25/House Bottle

#### NON-ALCOHOLIC

Coffee Station \$50/unlimited
Milk \$2.69/glass or \$350/unlimited
Bottled Water \$3/bottle
Soda \$2.69/glass or \$300/unlimited
Canned Soda \$2/can
Juice \$9/carafe (Choose: Orange, Tomato,
Cranberry, Apple)

Want to design your own Specialty Drink? Or...order in a Special Wine or Seasonal Brew?

Just speak with Group Sales!