intain BANQUET HA FINEST PLACE TO GATHER & CELEBRAT

# 8505 Durand Ave. Sturtevant, WI. 53177 (262) 884-4855

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## About Us and Policies

Thank you for considering Fountain Banquet Hall

- Fountain Hall can accommodate wedding receptions, anniversaries, class reunions, business meetings and luncheons, holiday parties, and banquets for 50-500 guests.
- All Saturday events require a minimum of 100 guests for dinner per hall.
- North hall can accommodate up to 500 people and is \$775 to rent.
  North hall can be split in half, accommodating up to 250 people on each side and is \$425 to rent. South hall can accommodate up to 300 people and is \$525 to rent with dinner purchase.
- Non-refundable \$500 deposit required upon contract signing.
- Signed contract and deposit will hold the hall for your special date.
- Fountain Hall has its own full-time in-house caterer.
- No food or beverage carry-in allowed.
- All events require Security.
- Prices subject to change.
- All sales subject to Wisconsin sales tax.

#### <u>Dínner Buffets</u>

#### Fountain Hall Classic I

Includes baked chicken, sliced beef, mostaccioli, meatballs and sausage, parsley buttered potatoes, green beans, salad, bread, and butter.

#### Fountain Hall Classic II

Includes choice of baked or barbequed chicken Choice of roasted pork with gravy or sliced beef or ham Choice of parsley buttered potatoes or mashed potatoes Choice of baked mac and cheese or alfredo Choice of green beans or corn or peas or carrots Includes salad, bread, and butter.

#### Fountain Hall Classic III

Choice of two of the following: Turkey and gravy, sliced beef, beef tips and gravy, baked cod Choice of bruschetta alfredo, baked mac and cheese or creamy tomato pasta Includes choice of parsley buttered potatoes, mashed potatoes or garlic

mashed potatoes Includes choice of green beans, corn, peas, medley or carrots Includes salad, bread, and butter.

> All dinners subject to 20% gratuity and 5.0% sales tax Beef carving station add \$4 per person Prime rib carving station \$6 per person Family Style additional \$1.75 per person

#### \$17.95

\$16.95

# Fountain Hall Classic IV Choice of 3 meats, 1 potato, 1 pasta, and 1 vegetable Includes salad, bread, and butter.

#### <u>Meats</u>

Pork loin with mushroom gravy Turkey and gravy Chicken parmesan Italian beef or sliced beef Baked or broasted chicken Ham Beef tips and gravy Chicken Marsala Pork spare ribs Baked cod

#### <u>Potatoes</u>

Mashed Parsley buttered Cheesy potatoes Red skin potatoes Garlic mashed <u>Pasta</u> Wild rice with mushrooms Mostaccioli Rigatoni with broccoli Rice pilaf Alfredo Baked mac and cheese Creamy tomato pasta Creamy garlic pasta

# <u>Vegetable</u> Green beans Corn Medley Carrots Peas Sauteed zucchíní Green bean casserole

#### Baked or mashed potato station

All dinners subject to 20% gratuity and 5.0% sales tax Beef carving station add \$4 per person Prime rib carving station \$6 per person Family Style additional \$1.75 per person

#### Fountain Hall Classic V

La selección de dos combinaciones es \$14.95 o tres combinaciones por \$17.95 Opciones:

1. delícioso pollo cocinados en nuestra auténtica condimentos especiales.

2. Carne de puerco cocído a fuego lento sazonado con nuestra propía combinación de especías auténticas.

fajítas de res ó fajítas de pollo con pimientos y cebolla.
 Incluye mostaccioli con carne o pasta alfredo
 Incluye opción de arroz o papas.
 Incluye frijoles refritos, elote, fruta ó ensalada ó chips

Incluye tortíllas y salsa (verde o rojo)

Choice of two entrée \$14.95, three entrée \$17.95.

1. Delicious chicken cooked in our authentic special seasoning.

2. Slow cooked Pork seasoned with our own blend of authentic spices.

3. Beef or chicken fajitas with peppers and onions.

Includes mostaccioli with meat sauce or pasta alfredo

Includes choice of rice or potatoes.

Includes refried beans, corn, and fruit or salad or chips.

Includes tortillas, and salsa (green or red)

All dinners subject to 20% gratuity and 5.0% sales tax Beef carving station add \$4 Per Person

#### Sít Down Dinner Options

#### <u>Físh:</u>

\$19.95

\$19.95

- Stuffed poorman's lobster served with mashed potatoes and green beans
- Tortilla crusted tilapia served with rice pilaf and vegetable medley
- Teriyaki salmon served with stir fried vegetables and mashed potato

#### <u>Chícken:</u>

- Lasagna stuffed chicken breast, served with mashed potatoes and green beans
- Chicken breast stuffed with spinach, bacon, and cheese, topped with hollandaise sauce, and served with mashed potatoes and green beans
- Stuffed chicken marsala, served with garlic mashed potatoes and winter blend vegetables

#### <u>Chops:</u>

- One stuffed Pork Chop (11b) served with mashed potatoes and vegetables
- Rack of Lamb, served with mashed potatoes and green beans

#### <u>Steak:</u>

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- 10 oz. tenderloin, served with loaded mashed potatoes and green beans
- 10 oz. prime rib, served with loaded mashed potatoes and green beans
- 10 oz. Ríbeye, served with loaded mashed potatoes and green beans

All dinners include salad, bread, and butter. All dinners subject to 20% gratuity and 5.0% sales tax

\$21.95

#### Breakfast and Lunch Menu

Continental Breakfast*	\$9.95			
Includes pastries, kringle, bagels with cream cheese, muffins, ye	ogurt, fresh			
fruit, coffee and orange juice.				
Breakfast Buffet I*	\$10.95			
Includes pancakes, scrambled eggs, bacon, sausage, breakfast potatoes,				
fresh fruit, coffee and orange juice.				
Breakfast Buffet II*	\$12.95			
Includes pancakes, scrambled eggs, bacon, sausage, breakfast potatoes,				
French toast, kringle, muffins, fresh fruit, coffee and orange juice.				
Classic Lunch Buffet I	\$11.95			
Choice of baked chicken, or sliced beef, or roasted pork with gravy or ham,				
mashed or parsley buttered potatoes, green beans, salad and bread.				
Classic Lunch Buffet II	\$13.95			

\*

Choice of baked chicken, or sliced beef, or roasted pork with gravy or ham, Includes mostaccioli with meatballs. Choice of mashed or parsley buttered potatoes, and choice of green beans or corn or carrots. Includes salad and bread.

> All dinners subject to 20% gratuity and 5.0% sales tax Beef carving station add \$4 Per Person Family Style additional \$1.75 per person \*Breakfast not available family style

#### Brunch Menus and More

#### Classic Brunch I\*

Includes scrambled eggs, pancakes or French toast, breakfast potatoes, ham, bacon or sausage, fruit, kringle or muffins. Includes orange juice.

#### Classic Brunch II\*

Includes baked chicken, ham, scrambled eggs, breakfast or cheesy potatoes, bacon or sausage, waffle bar with syrups, fruits, and whipped cream. Includes orange juice.

#### Taco bar with all the fixings\*

One meat: \$9.95 Two meats: \$11.95 Three Meats \$13.95 Includes choice of ground beef, pork or chicken. Also, includes tortillas, rice, beans, salsa, and all the fixings such as lettuce, shredded cheese, black olives, onions, cilantro, tomatoes, sour cream, jalapenos and salsa.

#### Coffee Station

\$75.00

All dinners subject to 20% gratuity and 5.0% sales tax Beef carving station add \$4 per person Prime rib carving station add \$6 per person \*Family Style not available for Brunch or tacos

#### \$11.95

\$13.95

### <u>Appetizers</u>

Cheese & Crab stuffed Shrimp (serves 75)	\$180.00
Stuffed Mushrooms (serves 75)	\$140.00
Shrimp cocktail(serves 50)	\$190.00
Chicken wings (serves 50)	\$120.00
Chicken strips (serves 50)	\$90.00
Meatballs in red sauce, Tangy, or Swedish (serves 75)	\$120.00
Chips and Salsa(serves 75)	\$90.00
Líttle Smokíes W/BBQ sauce (serves 75)	\$120.00
Whole smoked salmon (serves 75)	\$120.00
Ham and cream cheese pinwheels (serves 50)	\$90.00
Artichoke díp (serves 50)	\$90.00
Taco díp with chips (serves 75)	\$90.00
Beer cheese dip with pretzels (serves 75)	\$90.00
Cheese, sausage, and crackers (serves 50)	\$75.00
Cucumber sandwiches (serves 40)	\$75.00
Bruschetta bar (serves 50)	\$90.00
Fruit bowl (serves 50)	\$150.00
Veggie or relish tray (serves 75)	\$90.00
75 Míní sandwiches (chicken salad, ham, turkey)	\$150.00
Pasta salad (serves 75)	\$100.00

All food selections subject to 20% gratuity and 5.0% sales tax

# <u>Pízza Optíons</u>

<u></u>				
Homemade pízza (cheese, sausage, pepperoní)	\$19.95 each			
Specialty pizza	\$24.95 each			
(Bbq chicken, Philly cheese steak, Chuck's special, Hawaiian,				
Buffalo chicken, Chicken Bacon Alfredo, Meat Love	r, House specíal)			
Dessert Options				
Platter of Cookíes (72 large)	\$75.00			
(Sugar, Oatmeal, Chocolate Chíp, Double chocolate chíp)				
Míní Cheesecake Bítes (105 píeces)	\$160.00			
Donuts (12 Count)	\$18.00			
Half sheet cakes (Serves 30)	\$65.00			
Brownies (serves 40)	\$75.00			
<u>Bar Options</u>				
Fountain Soda Unlimited	\$1.50 per person			
2-líter Soda Servíce 8 two líters per case	\$28.00 per case			
½ barrel domestic beer	\$225.00			
½ barrel ímport beer	MP			
Verde Spumante Champagne	\$18.00 per bottle			
Champagne Fountain rental free w/ case of champ	agne \$160.00			
Frozen Alcohol Slushíes' 6 Gallons	\$125.00			
(strawberry, mango, raspberry, líme margarítas, Daíquírís,				
Pína Colada, vodka lemonade, fruít punch, grape, cherry, blue raspberry )				

Bar Packages All bar packages are for consecutive hours.

Bar packages do not include shots.

<u>Standard Open Bar</u> \$6.95 per person 1<sup>st</sup> hr. \$5 each add hr. Wine and Bottled Beer

<u>Premíum Open Bar</u> \$7.95 per person 1<sup>st</sup> hr. \$5 each add hr. Includes Standard Open Bar plus: Vodka, Gín, Rum, Brandy, Whískey, Bourbon, Tequíla, Amaretto, Tríple Sec, UV Blue, Míxers, Juíce, Garníshes.

<u>Executive Open Bar</u> \$8.95 per person 1<sup>st</sup> hr. \$5.50 each add hr. Includes Premium Open Bar plus: Captain Morgan, Bacardi's, Jim Beam, Malibu, Korbel, Canadian Club, Seagram 7, Yukon Jack, Jose Cuervo, Meyers Rum, Kahlua, Absolute Vodka, Southern Comfort, VO.

<u>Elíte Open Bar</u> \$9.95 per person 1<sup>st</sup> hr. \$6 each add hr. Includes Executive Open Bar plus: Crown Royal, Crown Royal Apple, Patron, Don Julío, Jack Daníels, Casadores, Grey Goose, Three Olíves Vodkas, Chambord, Tanqueray, Hendrícks Gín, Títos, Johnníe Walker, Jameson, Ketal One, Bombay Sapphíre, Cîroc, Buchanan's, Hennessey, J & B scotch, Grand Marníer, Makers Mark, Herradura.

#### <u>Tabbed Bar</u>

If host prefers to run a tab for all guests, an 18% service charge will be added to the tab.

#### <u>Cash Bar</u>

If host prefers to have a cash bar only, there will be an additional charge of \$75 per bartender.

<u>Wines (Sutter Home)</u> \$6 per glass

Moscato Riesling Pinot Grigio Chardonnay Sauvignon Blanc White Zinfandel

Pínot Noír Merlo Cabernet Sauvígnon Sangría \$8.00

#### Domestic Bottled Beer \$3.75

Miller lite Miller High life Miller Genuine Draft Miller 64 Coors lite Bud lite Budweiser Pabst Busch lite

#### Imported Bottled Beer \$4.50

Modelo Corona IPA Spotted Cow Angry Orchard Míkes Hard Lemonade Blue Moon Heíneken Heíneken 00 (N/A) Whíte Claw \$5.00 Murphey's Stout \$5.00

#### Chocolate Fountain (serves 75)

- We only use fine Belgian milk or dark chocolate.
- Choices may include but not limited to strawberries, creampuffs, pretzel rods, rice crispy treats, chocolate chip cookies, donuts holes.
- No oil is added to our chocolate and it is Kosher certified.



Prices subject to change

# <u>Decorating Packages and More</u>

	<u>Decorating Package Includes:</u>	\$400
•	Líghts and tulle on head table, cake table and gift table	
•	Use of the card box	
•	Champagne for the head table	
•	Cake Cutting	
•	Wedding arches	
•	Centerpieces for all of the guest tables including mirrors, votive	candles
	and a centerpiece of your choice.	
	<u>Chair Covers includes:</u>	\$2/chaír
•	Chair cover (black or white)	
•	Sash color of your choice.	
•	Chair covers not included with the decorating package above.	
	<u>Ceremony in the Gazebo or Inside includes:</u>	\$175
•	White chairs	
•	Staff will provide set up and clean-up of all chairs.	
•	Wedding arch (inside only)	

• Bows along the aisle

Prices subject to change