



Banquet Halls



Strikers Social Lounge

Capacity: 270







The Vista Banquet Hall

Capacity: 100-150

The Vista 22'*64'



The Summit Banquet Hall

Capacity: 60-100





HALL RENTAL & BANQUET SERVICES

We offer elegant, comfortable, and affordable events. Our buffet-style menu is crafted by our exclusive chef. You can choose flexible Theme Buffets, Party Platters, and Hors D'oeuvres. A large selection of beverages is offered by the bottle, pitcher, keg, or tickets. Only **25 guests** are required for the buffet-style menu.

Halls with a capacity for 60, 100, and up to 270 guests.

The Hall is reserved <u>all day</u> exclusively for your event. The decor of the event space and tables are available à la carte.

The Hall Rental fee for a **Banquet Service** includes full table and chair setup, linens, china, glassware, flatware, food service, and one banquet server.

The Hall Rental fee for a **Meeting Service** includes table and chair setup.

Strikers Social Lounge

- Capacity: 270. Dance floor. Exclusive Bar just for your party! The bartender service fee is \$35 per hour.
- Banquet Service (Friday-Sunday): \$1,000
- Banquet Service (Monday-Thursday): \$700
- Meeting Service (All Week): \$500

The Vista Banquet Hall

- Capacity: 100-150
- Banquet Service (Friday-Sunday): \$450
- Banquet Service (Monday-Thursday): \$400
- Meeting Service (All Week): \$275

The Summit Banquet Hall

- Capacity: 60-100
- Banquet Service (Friday-Sunday): \$300
- Banquet Service (Monday-Thursday): \$250
- Meeting Service (All Week): \$175

Additional Options

- Option of Paper plates and No server: \$50 discount
- Beverage charge: \$1 per person

Room Decorations

- Wedding arch | 100
- Card mailbox | 20
- Lighted twill draped on head table | 25
- Lights over the dance floor | 40
- Lights over the full hall | 100

Table Decorations

- Overlay 52*52 | 4.50
- Accent color for the table | 0.50
- Napkins | 0.50
- Mirrors | 2
- Rose petals colored | 2
- Glass cylinders with marbles, tea lights, and votive candles | 6.50
- All the above | 13 per table

Ceremony

- Set up of the tables and chairs is included on the reserved hall
- Set up outdoors | 300



APPETIZERS



COLD PLATTERS

- Platter with Assorted Cheeses, Sausages, and Crackers (serves 50) | 125
- Platter with Turkey, Ham, Roast Beef, and Salami, served with Rolls and Condiments (serves 50) | 225
- Smoked Salmon with Crackers (serves 50) | 165
- Fresh Seasonal Fruit Platter (serves 50) | 195 *
- Fresh Vegetables with homemade Dip (serves 50) | 80*
- Jumbo Shrimp with homemade cocktail Sauce (serves 50) | 150

Subs

- Ham or Turkey and Cheese (serves 50) | 120
- Ham, Turkey, Bacon (serves 50) | 140
- Veggie (serves 50) | 100

Bite-Sized Favorites

- Bruschetta (50 pieces) | 60
- Tortilla Roll-Ups with Cream Cheese and Ham or Turkey
 (50 pieces) | 85
- Tortilla Roll-Ups with Cream Cheese and Spicy Chicken
 (50 pieces) | 125
- Classic Deviled Eggs (50 pieces) | 55
- Fruit Kabobs (serves 50) | 95

Dips, Chips & Snacks

- Taco Dip with Tortilla Chips and Salsa (serves 50) | 95
- Chips and Salsa (serves 50) | 55
- Homemade Potato Chips (serves 50) | 38
- Snack Mix (serves 50) | 38

WARM APPETIZERS

Cheese & Bread

- Homemade Cheese Curds (serves 50) | 90
- Garlic Bread (50 pieces) | 45
- Garlic Bread with Cheese (50 pieces) | 55

Dips

• Spinach, Artichoke, or Onion Dip with House-Made Tortilla Chips (serves 50) | 70

Potatoes & Sides

- French Fries (serves 50) | 85
- Tater Tots (serves 50) | 85

Wings

- Wings platter (serves 50) | 160
- Boneless wings (serves 50) | 140

Pizza

• Large 16" Cheese Pizza | 17

Premium Toppings | 3.25 each: Sausage, Pepperoni, Ham, Chicken, Bacon, Extra Cheese Classic Toppings | 2.00 each: Mushrooms, Onion, Black or Green Olives, Tomato, Bell Pepper, Pineapple, Jalapeño

Bite-Sized Favorites

- Wonton-Wrapped Mozzarella Sticks with Marinara (50 pieces) | 125
- Bacon-Wrapped Water Chestnuts (50 pieces) | 105
- Stuffed Mushrooms with Italian Sausage (50 pieces) | 85
- Mini Crab Cakes with House-Made Remoulade (50 pieces)
 130
- Potato Boats (50 pieces) | 95
- Chicken Tenders with Ranch Dipping Sauce (50 pieces) | 95
- Meatballs Swedish, Italian, or BBQ (serves 50) | 65
- Hamburger Sliders (50 pieces) | 160
- Franks in Puff Pastry (50 pieces) | 75
- Brat Bites (50 pieces) | 50
- Kielbasa Bites (50 pieces) | 50
- Italian Sausage Bites (50 pieces) | 50
- Broccoli & Cheddar Cheese Puffs (50 pieces) | 70
- Fried Battered Mushrooms (50 pieces) | 60



BUFFET SELECTION



DINNER BUFFET

Beef

Burgundy Beef tips | 35 Sliced roast Beef with mushroom sauce | 30

Pork | 25

Stuffed Pork Tenderloins with Sage and

Mushroom Sauce

Virginia-style Ham with Orange Pineapple Glaze

Chicken | 27

Marsala

Parmesan

Three Herbs

Fish | 25

Grilled Salmon

Baked Cod in lemon dill butter sauce

Pasta | 22.5

Primavera

Chicken Alfredo

Shrimp Alfredo

Veggie Lasagna

Eggplant Parmesan

Dinner BUFFET: select 1 main course, 2 sides & 3 salads PP + tax. Additional Entree \$6, Additional Side \$2.5

Side of Vegetables

Honey-glazed baby Carrots

Corn with Peppers and Onions

Baby green Beans with lemon

Brussels Sprouts with bacon and onion

Yellow Squash, Zucchini, Red Onion

Broccoli, Cauliflower, Carrots

Roasted Asparagus

Side of Starches

Mashed Garlic Potatoes

Loaded mashed Potatoes with green onions,

cheese, sour cream and bacon

Baked red Potatoes with garlic and olive oil

Baked red potatoes with ranch and rosemary

Mac N Cheese

Garlic Parmesan Penne Pasta

Salads

Garden salad

Pasta salad

Potato salad

Coleslaw

THEME BUFFET

Tailgate

Hamburgers, Grilled Chicken, Wisconsin Brats (choice of 2)

Potato Salad

Fresh Coleslaw

Assorted Cheese

Chips

Western

Choice of BBQ-glazed Pork Ribs or Mesquite-grilled Chicken with fire onions and peppers

BBQ beans

Coleslaw

Bread rolls and butter

Fiesta

Seasoned ground Beef

Shredded Chicken

Fiesta Rice

Refried Beans

Mexicali Corn

Lettuce, Onions, Tomatoes, sliced black

olives, Jalapeno peppers

Shredded Cheddar cheese, Sour

cream, and Salsa

Soft flour tortillas and Corn tortillas

(soft and hard shells)

Theme BUFFET: PP + tax \$20

Italian

Chicken Parmesan

Penne Pasta

Meatballs

Mediterranean Vegetables

Garden Salad

Garlic Bread

Pasta

Chicken Alfredo

Penne Pasta

Marinara sauce

Mediterranean Vegetables

Garden Salad

Garlic Bread



BEVERAGE SELECTION



Non-Alcoholic Beverages

- Unlimited Soda | 1.00*
- Bottled Water | 2.50
- Juice (per pitcher) | 11.50
- Coffee (per gallon) | 20

Alcoholic Beverages

- Champagne (per bottle) | 30
- Wine (per bottle) | 21
- Beer Domestic | 195 395
- Beer Craft | 265 495



- Chocolate Fountain | 7.5 pp
- Ice cream self-serve station | 5.5 pp
- Cheesecake | 7.5 pp
- Cookies | 15 per dozen
- Brownies | 30 per dozen
- Dessert Plates & Cake cutting service | 1 pp
- Dessert Plate package | 0.5 pp

^{*}Unlimited Soda & Water service is required for all banquets at \$1 per guest

HALL RENTAL & BANQUET POLICY



The hall rental fee must be paid in full along with a signed contract in order to reserve the date. We accept all credit cards, checks, and cash. PLEASE MAKE ALL CHECKS PAYABLE TO "VILLAGE BOWL & SOCIAL". A hall rental refund of 50% will only be given within the first 30 days after payment. All room rentals after 30 days are non-refundable. In the event you need to change a date for your hall rental, a transfer fee of (Summit-\$50, Vista-\$75, Strikers-\$200) will be added to the existing room rental. The new date must be within six months from the original date, thereafter full room rental is required. Current prices are indicated in the enclosed menu offerings. Due to market increases, pricing is subject to a proportionate increase without notice. Although all contract selections made within 60 days from the date of the event will be guaranteed. Only food furnished by Village Bowl & Social Bar & Grill will be served, except for the wedding cake. Due to health concerns, we do not allow any food or beverage to leave our building. All contract charges, including but not limited to (food, beverages, linen, decorations, taxes, and gratuities) are due and payable fourteen (14) business days prior to the start of the event. The final settlement of additional charges is payable on the day of the event. We accept all Credit Cards, Checks, and Cash. There will be a \$35.00 fee for all returned checks. The Catering Line will be open for a maximum of one hour. In addition to the prices presented, Village Bowl & Social will add the customary 20% service charge, and the 5% State of Wisconsin sales tax, which applies to all food, beverage, & service charges. Village Bowl & Social requires your menu selections and other specific requests to be finalized 4 full weeks prior to your event. Once completed, you will receive a Banquet Event Order for your approval and signature. Village Bowl requires notification of the exact number of guests fourteen (14) days prior to the event. This confirmed number constitutes the guarantee. If fewer than the final guaranteed number of guests attend the function, the final guaranteed number of guests will be charged. We highly recommend to all of our customers that they do everything in their power to ensure the accuracy of their final guarantee. If no guarantee is given, the expected number of guests will be considered your guarantee. We are set to handle additional seating for 2% - 5% above the guaranteed number, but our culinary team only prepares food & beverage for the guarantee. If additional meals are added after the guarantee is given (i.e. substitutions, replacements, and special orders) these meals will be considered an addition to the guarantee. Due to health concerns, we do not allow any food or beverages to leave our building.

Beverage services are available in the Strikers Social Lounge, The Summit Room, and The Vista Room. Only beverages furnished by Village Bowl & Social Bar & Grill will be served unless pre-approved and in writing on the contract. Due to legal concerns, we do not allow any beverages to leave our building. Alcoholic beverage service must conclude by 12:00 Midnight in all special event areas (party rooms & halls), but Village Bowl & Social Bar & Grill is open for your convenience. After agreement by Village Bowl & Social Bar & Grill Management, a \$15.00/bottle corkage fee will be charged for any patron-supplied beverage.

Our Event Coordinators will be happy to assist you with your floral, entertainment, and decorating needs. If you select your own décor company, approval must be obtained from your event coordinator prior to affixing anything to walls, floors, and/or ceilings. No glitter, confetti, or sprinkles will be allowed. If used, a cleaning fee of \$75.00 will be added to the final billing. The facilities must be vacated by 12:30 AM unless previously negotiated with the event coordinator. Village Bowl & Social reserves the right to maintain an acceptable sound level. No open candles, they must be covered to the height of the wick. If the hall is not rented on the day before your event, decorating can be done the day before.

Unless otherwise requested, functions requiring seating for fewer than 200 people will be set with round tables that seat ten (10) people each. For functions over 250 people, we have optional seating arrangements available.

All itemized food and beverage bills must be signed at the conclusion of the function by the person designated on the banquet event order as the person approved for final settlement. If that person is not available, & the final bill is not signed, the counts of Village Bowl & Social Bar & Grill Staff must be accepted. Make all checks payable to "Village Bowl & Social".

Village Bowl & Social does not assume responsibility for personal property and equipment brought onto its premises. The booking party agrees to indemnify and hold harmless any and all claims for lost, stolen, missing, or damaged equipment or personal belongings. The booking party takes full responsibility for the actions of their guests.

Thank you, Village Bowl & Social

