

BANQUET FACILITY & GROVE
BANCHETTI
by Rizzo's

2021 CATERING MENU



550 N. French Rd.
Amherst, NY 14228
(716) 691-4045
Banchetti.com

Michael P. Rizzo, Owner

Welcome

Dear Friends,

We all have special days in our lives...the occasions that change us forever and form our most cherished memories. They are weddings, baptisms, engagements, christenings, anniversaries, retirements, even funerals.

When we opened the doors of our new banquet hall in 1999, we chose the name Banchetti because it means "banquets" in Italian. In Italy, banquets are day long affairs, joyous celebrations of food, drink, friends and family, song and laughter. We wanted to truly capture that spirit at Banchetti.

We are proud that we have been able to achieve that. Many of you have entrusted the most important days of your lives - the happiest ,and even the saddest - to us. And we do not take that trust lightly.

As we have expanded and enhanced the facility, our goal has remained the same - to provide you with a first-class event which allows you to be able to spend your special day doing the things that really matter- spending time with your family and friends.

Of course, it doesn't matter how exquisite the setting is if the food is not up to par. Our employees know the food is paramount, and that's why we have developed marvelous menu offerings to fit every need. This brochure will give you some idea, but we look forward to customizing our menus for you!



Michael P. Rizzo, Owner

Banchetti by Rizzo's, Bari Italian Street Food, Rothland Golf Course,
Rizotto Italian Eatery, and Schnitzel & Co.



Knights of Columbus

Ask about pricing for
The Knights of Columbus
located at 755 Erie Avenue
in North Tonawanda.

Accommodations for
150 - 400 guests

Wedding Selections

Deluxe Buffet Package

Chef Salad Vegetable Platter
Relish Tray Italian Pasta Salad
Fresh Fruit Salad

Homemade Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Penne with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Hot Potato

Mashed Potatoes w/ Gravy, Asiago Herb Potato Bake,
Roasted Baby Red & White Potatoes

Choice of Three Hot Entrees

Baked Chicken, Chicken Picatta, Lemon Pepper Chicken,
Bourbon Chicken, Sliced Turkey Breast in Gravy,
Sausage, Peppers & Onions, Breaded Pork Chop, Sliced Virginia Ham,
Meatballs or Sliced Roast Beef in Gravy

Coffee, Tea & Ice Cream served with your Wedding Cake

49.5 per person

(includes complimentary carving of one meat)

52.5 per person with fruit and cheese display and vegetable display

42 per per person

Knights of Columbus location

All Wedding Packages Include:

Champagne Toast for Head Table
Decorative Lighting Package
Late-Night Coffee Table
Cake Cutting Service
5 Hours of Open Bar

Wedding Selections

Sit Down Package

First Course (Individually Served)
Italian Wedding Soup or Fresh Seasonal Fruit

Second Course (Individually Served)
Chef Salad, Caesar Salad or Mixed Greens
Homemade Dinner Rolls & Butter

Third Course
Entree served with choice of potato and chef's vegetable

Stuffed Breast of Chicken: Traditional herb stuffing.....	48.5
Chicken Riviera: Spinach, ham and cheese, & marsala sauce	49.5
Chicken Wellington: Vegetables & cheese in puff pastry with basil cream sauce	49.5
Grouper Pescatore: Seared grouper filet topped with crab stuffing & asparagus	50.5
Bourbon Glazed Pork Chop: Grilled 10 oz. chop with sweet bourbon glaze	50.5
Filet of Beef: 9 oz. tenderloin charbroiled	59.5
Prime Rib of Beef: Slow roasted to perfection and served with au jus	56.5
Vegetable Lasagna: Homemade pasta with fresh vegetables & ricotta cheese	48.5
New York Strip Steak: 10 oz. charbroiled and served over garlic toast	54.4
Grilled Salmon Filet: topped with salsa verde & panko bread crumbs	49.5

Combination Entrees

6 oz. Grilled Filet & 3 oz. Lobster Tail	Market Price
Petite Stuffed Chicken with Strip Steak.....	57.5
Petite Stuffed Chicken with 6 oz. Filet	59.5

Coffee, Tea & Ice Cream served with your Wedding Cake

Wedding Selections

Grand Buffet Package

One Hour Hors D'oeuvres
Cheese and Cracker Display
Roasted Vegetable Display
Casino Stuffed Mushrooms and Arancini
Or Choice of Two Hot Hors D'oeuvres

First Course (Individually Served)

Italian Wedding Soup or Fresh Seasonal Fruit

Second Course (Individually Served)

Chef Salad, Ceasar Salad or Mixed Greens, Homemade Rolls & Pesto

Third Course (Buffet)

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Tortellini in Pink Sauce, Penne in Lobster Sauce, Orecchiette Bolognese,
Penne Broccoli Alfredo

Choice of Hot Potato

Mashed Potatoes & Gravy, Roasted Baby Red & White Potatoes,
Asiago Herb Potato Bake

Choice of Three Meats

Carved Beef Tenderloin or Carved Prime Rib,
Panko Crusted Salmon with Salsa Verde or Shrimp Scampi over Rice,
Chicken Riviera or Stuffed Pork Loin with Prosciutto, Spinach & Asiago

Coffee, Tea & Ice Cream served with your Wedding Cake
59.5 per person

All Wedding Packages Include:

5 Hours of Open Bar, Champagne Toast for Head Table, Cake Cutting
Service, Decorative Lighting Package, Late-Night Coffee Table

Wedding Stations Package

Includes Hors D'oeuvres, Carving Station and Italian Station and your choice of one additional station plus...

5 Hours of Open Bar, Champagne Toast for Head Table,
Decorative Lighting Package, Late-Night Coffee Table,
Cake Cutting Service

57.5 per person



Hors D'oeuvres

First Hour

Choice of

Four Hors D'oeuvres

Two Cold-

Cheese Board, Fresh Fruit
Display or your choice

Two Hot-

Arancini, Bourbon
Chicken Bites or your choice



Carving

Choose Any Two
Top Round of Beef,
Stuffed Porkloin
Roasted Turkey Breast

All served with
Homemade Rolls

Prime Rib or
Stuffed Tenderloin
Add \$4.5 per person



Italian

Caesar Salad
Breadsticks & Pesto

Pasta Bar

Two Pastas:
Red & White Sauce

Choice of One Meat
Meatballs in Sauce,
Sausage, Peppers & Onions,
Chicken Parmigiana or Brasciole

Wedding Package includes choice of one of the following stations:



Asian

Asian Cabbage Salad
Pork Eggrolls, Spring Rolls or Pot Stickers
Fried Rice or Lo Mein Noodles

Choose Two:

Shrimp Lo Mein, Sesame Chicken, Sweet & Sour Chicken,
Beef & Broccoli, Mongolian Beef or Assorted Sushi Rolls

Stations



Seafood (substitute station 5)

Corn Bread or Hush Puppies

Orzo Seafood Salad

Crab Cakes with Mango Sauce

Choose Two:

Clams Casino, Coconut Scallops, Steamed Clams,
Shrimp Scampi, Panko Crusted Salmon & Salsa Verde
or Seafood Pasta with a Lobster Dill Sauce

German

German Potato Salad

Cheese Spaetzle or Noodle Kugel

Potato Pancakes, Sweet & Sour Cabbage

Knockwurst or Bratwurst in Sauerkraut



Caribbean

Berry Garden Salad

Bacon-Wrapped Yucca or Sweet Potato Patties

Red Beans and Rice or Wild Mushroom Pasta

Jamaican Jerk Chicken or Pulled Pork

Caramel Coconut Crusted Tilapia

Add Pig Roast...6 per person

Substitute pig for a meat...4 per person

Add a Tiki Bar...6 per person



Mexican

Chili con Queso & Nachos or Three Cheese Quesadillas

Black Beans & Rice or Mexican Rice

Chicken Enchiladas and Cherry Empinadas

Fajita and Taco Bar with Beef & Chicken



BANQUET FACILITY & GROVE

BANCHETTI
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Breakfast Selections

Breakfast Meeting

Chilled Orange Juice
Fresh Fruit Tray
Assorted Breakfast Panini & Wraps
Assorted Homemade Danish & Pastries
Coffee, Tea & Decaf

15 per person

Breakfast Buffet

Chilled Orange Juice
Fresh Fruit Salad
Scrambled Eggs
Brunch Potatoes
Crisp Bacon or Glazed Ham
Breakfast Sausage
Assorted Homemade Danish, Pastries & Rolls
Coffee, Tea & Decaf

Brunch Buffet

18 per person

Chilled Orange Juice
Fresh Fruit Salad
Scrambled Eggs
Brunch Potatoes
Pancakes or Pasta
Cherry Cheese Crepes or Strawberry Waffles
Chicken a la King with Biscuits
Breakfast Sausage or Sausage, Peppers & Onions
Glazed Ham or Bacon
Assorted Homemade Danish, Pastries & Rolls
Coffee, Tea & Decaf

22.5 per person

Breakfast A La Carte Items

Pancakes, Waffles or French Toast.....2.25
Chicken a la King with Biscuits.....2.5
Eggs Benedict.....2.5
Carved Roast Beef or Ham.....3.5
Omelet Station.....4.5

Brunch Selections

Sunday Brunch Banquet

Feature our Sunday Brunch selection
for your next event!

Enjoy our seasonal food stations as well as our standard brunch menu featuring over 50 items including:
Belgian waffles, made-to-order omelets, scrambled eggs, eggs Benedict, sausage, bacon, hash browns, pancakes, carved ham and beef, pasta du jour, fresh fruit station, salad bar and a deluxe pastry and dessert bar and so much more!



10:30 a.m. - 1:30 p.m. every Sunday

Adults 22 Children (3-10) 11.5

Enjoy our full Sunday brunch buffet with
tables in your own private room
Minimum 30 guests.

Seminar Package

Arrival: Continental Breakfast

Mid Morning Break: Coffee, Tea and Pop

Lunch: Sandwich Buffet

Afternoon Break: Coffee, Tea, Pop, Fresh Fruit & Assorted Cookies

25.5 per person

A/V Equipment Available at Additional Charge

Lunch Selection

Sandwich Buffet

Served til 3:00 p.m.

Fresh Fruit Salad
Potato Salad
Relish Tray

Coldcut Platter (Ham, Turkey, Roast Beef & Tuna Salad)
Assorted Sliced Cheese Tray
Condiment Platter (Lettuce, Tomato, Red Onion)
Homemade Sandwich Rolls

Baked Pasta with Mozzarella
Homemade Meatballs in Sauce

Coffee, Tea & Ice Cream or Brownies

21 per person



Signature Lunch Buffet

Served til 3:00 p.m.

Chef Salad
Dinner Rolls & Butter

Choice of Two Hot Meats

Baked Chicken, Chicken Marsala, Chicken Picatta, Lemon Pepper Chicken,
Bourbon Chicken, Sliced Turkey Breast in Gravy, Sausage, Peppers & Onions,
Breaded Pork Chop, Sliced Virginia Ham, Meatballs or Sliced Roast Beef in Gravy

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Pasta with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Potato

Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes,
Asiago Herb Potato Bake

Coffee, Tea & Ice Cream or Brownies

22.5 per person

Lunch Selection

Sit Down Lunch Selections

Served til 3:00 p.m.

Served with a choice of Soup, Salad or Fruit Cup

Homemade Dinner Rolls & Butter

Choice of Lunch Entrees:

Cobb Salad.....18.5

Chicken, bacon, egg, cheeses, tomato & peppers on lettuce & homemade dressing

Chilled Seafood Salad.....19.5

Shrimp, Scallops & Crab over mixed greens with grilled vegetables & citrus dressing

Chicken & Spinach Strudel.....19.5

Boneless chicken with spinach & meunster in phyllo served with pasta salad

Pasta Primavera.....19.5

Seasonal vegetables sauteed in marinara sauce on a bed of bowtie pasta

Manicotti ala Rizzo.....19

Homemade crepe shells filled with a blend of cheeses baked with sauce and mozzarella

Penne Amore.....19.5

Artichokes, roasted peppers, spinach and chicken breast tossed with penne pasta, sauteed in garlic butter and topped with toasted almonds

Chicken Parmigianna.....19.5

Breaded and topped with sauce and mozzarella, served with penne pasta

Chicken Picatta19.5

Served with lemon butter sauce, grilled vegetables and baby red potatoes

Stuffed Pork Chop.....20

Seasoned herb stuffing with grilled vegetables and baby red potatoes

Petite Strip Steak.....22

7 oz. Strip Steak charbroiled with grilled vegetables and baby red potatoes

Coffee, Tea & Ice Cream

Lunch Selection

Caffè Italiano

Served Family Style

Amaretto Almond Scones

Grilled Fresh Vegetable Salad

Homemade Panini Sandwiches

Caravaggio, Portabello, Pollo Loco & Raphaello

Assorted Desserts

Biscotti, Cream Puffs, Mini Cannoli & Chocolate Dipped Strawberries

Flavored Coffee, Tea & Cappuccino

20 per person



Punch Options (by the gallon)

Fruit Punch.....40 Sangria Wine Punch...48

Mimosa Punch...48 Limoncello Punch.....48

Two Hour Unlimited Punch (Choice of Two)...4.5 per person

Other Selections

Student Buffet

Chef Salad
Dinner Rolls & Butter
Buttered Corn
Cheddar Potato Bake
Choice of Hot Pasta
Meatballs in Sauce
Baked Chicken or Chicken Tenders
Unlimited Coffee & Pop
Brownie Sundae

19.5 per person

For School Events Only
Not Available: Fridays & Saturdays
Not Available for College Students



Off-Site Catering

Staff Service	50 to 100 Guests	3.00 per person
	Over 100 guests	2.00 per person

China, Linen and Silverware 4.00 per person

Chinette Paper Service 1.00 per person

Ask about our drop-off catering options!

BANQUET FACILITY & GROVE
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Dinner Selections

Dinner Buffet

Chef Salad Relish Tray Vegetable Platter
Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Penne with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Hot Potato

Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes, Asiago Herb Potato Bake

Choice of Two Hot Meats

Baked Chicken, Chicken Marsala, Chicken Picatta, Lemon Pepper Chicken,
Bourbon Chicken, Sliced Turkey Breast in Gravy, Sausage, Peppers & Onions,
Breaded Pork Chop, Stuffed Roast Pork Loin, Sliced Virginia Ham, Meatballs or
Sliced Roast Beef in Gravy

Coffee, Tea & Ice Cream

24 per person



Family Style Dinner

Fruit Cup or Soup (Individually Served)

Chef or Caesar Salad (Individually Served)

Relish Tray (Family Style)

Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Tortellini in Pink Sauce, Penne in Lobster Sauce, Orecchiette Bolognese,
Penne Broccoli Alfredo

Choice of Hot Potato

Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes, Asiago Herb Potato Bake

Choice of Two Meats

Chicken Picatta, Bourbon Chicken,

Turkey with Herb Stuffing, Beef Tenderloin with Spinach, Pork Milanese,
Stuffed Pork Loin with Prosciutto & Asiago, Seafood Risotto, Baked Fish Florentine

Coffee, Tea & Ice Cream

29 per person

Dinner Selections

Deluxe Dinner Buffet

Chef Salad Vegetable Platter Relish Tray
Italian Pasta Salad Fresh Fruit Salad

Homemade Dinner Rolls & Butter

Chef's Seasonal Vegetable Medley

Choice of Hot Pasta

Baked Penne with Mozzarella, Penne Broccoli Alfredo or Seasonal Selection

Choice of Hot Potato

Mashed Potatoes with Gravy, Roasted Baby Red & White Potatoes, Asiago Herb Potato Bake

Choice of Three Hot Entrees

Baked Chicken, Chicken Marsala, Chicken Picatta, Lemon Pepper Chicken, Bourbon Chicken, Sliced Turkey Breast in Gravy, Sausage, Peppers & Onions, Breaded Pork Chop, Meatballs in Sauce

Carved Roast Beef, Carved Stuffed Pork Loin or Carved Virginia Ham

Coffee, Tea & Ice Cream

29.5 per person

(includes complimentary carving of one meat)



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Dinner Selections

Sit Down Dinner Selections

Chef or Caesar Salad (Individually Served)
Dinner Rolls & Butter

Fruit Cup or Soup (Individually Served) Add 2

Choice of Entrees

Entree served with choice of potato and chef's vegetable	
Stuffed Breast of Chicken: With traditional herb stuffing.....	25.5
Stuffed Boneless Pork Chop: With seasoned herb breading.....	25.5
Chicken Parmigianna: Homemade sauce and cheese served with pasta.....	25.5
Vegetable Lasagna: Homemade pasta with vegetables topped with marinara.....	25.5
Chicken Riviera: Spinach, ham and cheese, topped with marsala sauce.....	26.5
Grouper Pescatore: Grouper filet grilled and topped with crab stuffing & asparagus.....	27.5
Bourbon Glazed Pork Chop: Grilled 10 oz. chop topped with sweet bourbon glaze.....	27.5
Grilled Salmon Filet: Panko crusted and topped with salsa verde.....	27.5
New York Strip Steak: Charbroiled and served over garlic toast.....	37.5
Prime Rib of Beef: Slow roasted to perfection.....	37.5
Filet of Beef: Charbroiled and served medium.....	39.5

Combination Entrees

Surf & Turf.....	Market Price
Petite Stuffed Chicken with Strip Steak.....	37.5
Petite Stuffed Chicken with Filet.....	43

Coffee, Tea & Ice Cream

Casual Fare

Rehearsal Dinner

Two Hour Package (served Family Style)

Antipasto Salad

Chicken Wings

Celery & Carrots with Bleu Cheese

Homemade Cheese and Pepperoni Pizza

Unlimited Beer, Pop & Wine

28 per person

(Three hour package 32.50)

Add Mini Roast Beef on Homemade Kimmelweck...4.5

Add Family Style Penne Pasta...2.5



Buffalo's Best

Chef Salad, Vegetable Platter

Pasta in Sauce, Meatballs

Chicken Wings

Homemade Pizza

Roast Beef in Gravy

Homemade Dinner &

Kimmelweck Rolls

Coffee, Tea Station

25 per person

Add 3 Hours of Beer, Pop and Wine 35

Add 3 Hours of Open Bar 37

China, Linen Napkins, Service add 2.00

BANQUET FACILITY & GROVE
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Hors D'oeuvres



Cold

Cheese Board with Crackers
Fresh Fruit Display
Fresh Vegetable Display
Brie and Raspberry Crostini
Amaretto Cheese Ball
Italian Antipasti
Focaccia Sliders
Layered Taco Salad with Nachos
Pastry Puffs with Chicken Salad
Caprese Skewers
Grilled Vegetable Platters

Shrimp Cocktail (available by the pound)

Hot

Arancini
Sausage Puff Pastry
Bourbon Chicken Bites
Buffalo Chicken Bites
Spinach Feta Foldovers
Cocktail Meatballs
(Swedish, Sweet & Sour or BBQ)
Casino Stuffed Mushrooms
Artichoke Dip with Baguette
Crab Cakes with Mango Dip
Chicken Wing Dip
Sausage Stromboli

Prosciutto Wrapped Shrimp
(Add \$1.5 per person)



Hors D'oeuvres Table (One Hour Before Dinner)

Choice of Two....5.5 per person
Choice of Four.....9 per person

Hors D'oeuvres

Special Hors D'oeuvres Buffet

Two hours of your choice of four hot & four cold hors d'oeuvres
20 per person
(Add mini carved Roast Beef Sandwiches 4.5 per person)



Mediterranean Table

Grilled & Roasted Vegetables
Assorted Mediterranean Olives
Cured Meats & Assorted Artisan Cheese
Prosciutto Wrapped Melon
Brushetta with Garlic Crostini
Marinated Artichokes
Caprese Salad

5 per person
with any meal package

Gourmet Dessert Table with any meal package

Cannoli
Cream Puffs
Hello Dollies
Mini Cupcakes
Mini Cheesecakes
Chocolate Dipped Strawberries
6 per person



Cocktail Selections

Cocktail Stations Package

(Monday - Thursday Only)

Antipasti Station:

Choice of two hot and two cold hors d'oeuvres

Pasta Station:

Chef's red and white pasta dishes & homemade breadsticks

Carving Station:

Top round of beef, turkey breast, homemade rolls & condiments

20 per person

With Two Hours of Beer, Pop & Wine

29.5 per person

With Two Hours of Unlimited Bar

32.5 per person



Cocktail Party Package

(Monday - Thursday Only)

Cheese & Cracker Boards

Fresh Fruit Platters

Vegetable Platter

Artisan Pizzas

Choice of Two Hot Hors D'oeuvres

18 per person

With Two Hours of Beer, Pop & Wine

27 per person

With Two Hours of Unlimited Bar

29.5 per person

Bar Selections

Beer, Pop & Wine

One Hour	11 per person
Two Hours	13.5 per person
Three Hours	15.5 per person
Four Hours	17 per person

Unlimited Pop

1- 3 Hours.....	4 per person
Over 3 hours.....	5.5 per person

Unlimited Bar

One Hour	14 per person
Two Hours	16.5 per person
Three Hours	18.5 per person
Four Hours	20 per person

Cash Bar Set Up.....	100
Champagne Toast or Wine Toast.....	3.5 per person

Bar Upgrades

Upgrade from Bar Brand Liquors to Top Shelf including:
Jack Daniels, Tanqueray, Absolut, Captain Morgan, Southern Comfort,
Bacardi & Seagrams Seven and a selection of Fine Wines
6 per person

Upgrade from Draft Beer to Bottled Beer. (Canned Beer in the Grove)
Your choice of 2 brands: Budweiser, Bud Light, Coors Light,
Labatt Blue, Labatt Blue Light or Michelob Ultra
4.5 per person

Upgrade to both Top Shelf Liquor and Bottled Beer Selection
8.5 per person

Add a Martini Bar to bar package:
Choose up to 4:
Chocolate, Sour Apple, Blue Raspberry
Wedding Cake, Cherry Cordial & Limoncello
4 per person

A la Carte

Upgrades

Grove Fee.....	3
Champagne /Wine Toast.....	3.5
Wine Service with Dinner (Bottle of Red /Bottle of White per table).....	5.5
Deluxe Coffee Station.....	2
(upgrade existing station with flavored coffees, liquor creams)	
Smores Station.....	4.
Butler Passed Hors D’oeuvres.....	1
Late-Night Pizza Bar.....	4
Late-Night Taco Bar.....	4.5

Rentals

LCD Projector.....	75.00
LCD Projector and DVD Player.....	100.00
Gazebo Ceremony.....	395.00 price include 100 chairs additional chairs \$1 each



Our Facility



The Rose Room



The Botticelli



The Valentino



The Rose Foyer



The Michelangelo



The Cafe

BANQUET FACILITY & GROVE
BANCHETTI
by Rizzo's



930 Maple Rd.
 204-4455

550 N. French Rd.
 691-4045



560 N. French Rd.
 691-5500

MPR RESTAURANTS



2763 Eggert Rd.
 834-4404



9210 Transit Road
 689-3600

Terms of Agreement

We will charge an Administration Fee of 18% on all purchases. The fee is not distributed to the banquet staff or any staff member providing service to our customers as a gratuity. The Administration Fee is not a gratuity nor is it suggested to be a gratuity. Our banquet staff, including waiters, bartenders, and all laborers, work for their wages which exceed NYS minimum wage requirements; thus gratuities are discretionary, but are neither necessary nor expected. Administration Fee of 18% and NYS Sales Tax will be added to the bill.

You must notify the office of the exact number of guests attending the function 10 DAYS before the party. This figure will be used as a guaranteed amount for which you will be charged. In the event of a cancellation, your non-refundable deposit may be applied to a similar event booked within one year of cancellation.

We reserve the right to change rooms based on your final count.
 Minimum of 30 guests for function. Liquor and wine cannot be brought in from an outside source.

Under 75 guests.....\$100.00
 75 - 124 guests.....\$300.00
 125 & Over.....\$500.00
 Weddings.....\$750.00

Parties over 75 guests must have a 75% deposit 10 days prior to the event.