

The Speakeasy

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The Creekside



Phone:

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The Speakeasy Party Room is located on the 2nd Floor of "The Factory". It accommodates up to 100 Guests and is easily accessible by the stair tower or elevator. A convenient parking lot is across the street with ample well-lit parking lots located both in the front of the building and behind The Factory. A minimum of 40 Guests are required for a Function in The Speakeasy Party Room. A Banquet Function is a three hour timeframe. An overage charge of \$350.00 per hour will be billed for time over the agreed three hour period. A 110 inch video projection screen is available at no extra charge. There is also no charge for an Ipod hookup for your playlist as well as XM Satellite music selections interfaced throughout The Speakeasy Party Room. There is no cake cutting charge or bartender fee.

Confetti is prohibited. If used anyway, there will be a \$200.00 charge added to the final bill. Please, no open flame candles.

Optional linens for entire room are an \$100.00 upcharge.

The Creekside Banquet Room is located on the 1st Floor by the water. Very bright & open with a great view of the water, a private entrance & parking lot. Minimum of 25 guests, Maximum of 40 guests. Buffet packages are as follows. Optional linens for the entire room are a \$50 upcharge, three hour time block rental, additional hours can be purchased.

To secure any date with us you must fill out the contract and pay a \$250 deposit which is applied to the final bill.

Event Coordinator: Cara Gifford

Contact Email: thefactoryeatery@verizon.net

BREAKFAST BUFFET

Assorted Danish & Muffins, Fruit Salad, Buttermilk Pancakes OR French Toast & Maple Syrup, Country Fresh Scrambled Eggs, Bacon, Sausage & Home Fried Potatoes, Choice of Chilled Fruit Juice, Coffee, Assorted Teas 14.99

BUFFET BRUNCH

Assorted Danish, & Muffins
Fruit Salad, Tossed Salad & Buttermilk Pancakes OR
French Toast & Maple Syrup
Country Fresh Scrambled Eggs, Bacon, Sausage & Home Fried Potatoes

Select Two from the following:

Baked Ziti Marinara * Chicken & Biscuits * Sliced Sirloin of Beef
Stuffed Shells * Baked Stuffed Haddock * Chicken Marsala
Pasta Primavera * Chicken Parmesan
Oven Roasted Pork Loin with Apple Chutney
No Noodle Vegetable Lasagna
Chicken and Broccoli Penne In a White Wine Garlic Sauce
Choice of Chilled Fruit Juice, Coffee, Teas

19.99

Add a Mimosa or Sangria Punch Bowl for \$100.00 each or a "Bubble Bar" for \$7 per Guest
Bubble Bar includes Glasses of Champagne & Carafes of Juices & Fresh Fruit
Add Chef Manned Omelet Station for an additional \$5 per Guest
Add a Ham Carving Station for an additional \$3 per Guest
Fresh Tomato & Mozzarella Platter- \$3 per Guest additional charge
Sliced Tomatoes, Fresh Mozzarella, Olive Oil, Balsamic Glaze & Pesto

DELI LUNCHEON BUFFET

Soup du Jour
Tossed Mixed Greens with Italian Dressing and Buttermilk Ranch Dressing
A Choice of Potato Salad, Macaroni Salad or Coleslaw, Assorted Deli Cut Meats,
Cheese & Breads, Lettuce, Tomatoes, Onion Platter
Factory Chips, Pickles & Condiments, Cookies & Brownies
Soda, Coffee, Assorted Teas

15.99

Add two hot dishes from the Bischoff's Dinner Buffet selection 21.99

THE UNION PAPER BAG CO. DINNER BUFFET

Cheese & Cracker Display
Tossed Mixed Greens or Caesar Salad,
Wild Rice or Fresh Vegetable Medley & Garlic Mashed Potatoes or Roasted Reds
Assorted Dinner Rolls & Butter
Soda, Coffee, Assorted Tea

Appetizers: *Select Three from the following:*

Marinated Chicken Skewers served with a Sweet Thai Chili Sauce
Vegetable Spring Rolls * Boneless Chicken Wings
Fresh Bruschetta on Mini Toast * Sausage Stuffed Mushrooms
Mini Chicken Cordon Bleu * Italian or Swedish Meatballs
Franks in Pastry * Breaded Fried Cheese Raviolis

Entrees: *Select Three from the following:*

Sliced Sirloin of Beef Oven Roasted Pork Loin with Apple Chutney
Penne Ala Vodka Baked Stuffed Haddock
Chicken Parmesan Blackened Chicken in a Cajun Cream Sauce
Shrimp Scampi No Noodle Vegetable Lasagna

34.99

CLASSIC WEDDING PACKAGE

Cheese & Cracker Display & Vegetable Crudités
Tossed Mixed Greens or Caesar Salad,
Wild Rice or Fresh Vegetable Medley & Garlic Mashed Potatoes or Roasted Reds
Assorted Dinner Rolls & Butter
Soda, Coffee, Assorted Tea
A Champagne Toast

Hors D' Oeuvres: *Select Three from the following:*

Mini Chicken Cordon Bleu * Fresh Bruschetta on Mini Toast
Spanakopita * Marinated Chicken Skewers * Fried Raviolis
Vegetable Spring Rolls * Bacon Wrapped Shrimp

Entrees: *Select Three from the following:*

Chicken Marsala * Chicken Picatta * Baked Salmon
Sirloin of Beef with au Jus * Penne Ala Vodka * Chicken Parmesan
Marinated Pork Loin with Apple Chutney * Marinated Flank Steak

44.99

THE BISCHOFFS DINNER BUFFET

Tossed Mixed Greens or Caesar Salad,
Wild Rice or Fresh Vegetable Medley & Garlic Mashed Potatoes or Roasted Reds
Assorted Dinner Rolls & Butter
Soda, Coffee, Assorted Tea

25.99

Select Three from the following:

Baked Ziti Marinara	Chicken Parmesan	Baked Stuffed Haddock
Chicken Picatta	Chicken Marsala	Sliced Sirloin of Beef
Pasta Primavera	Stuffed Shells	Shrimp Scampi

Chicken and Broccoli Penne in a White Wine Garlic Sauce

Roasted Pork with Apple Glaze

No Noodle Vegetable Lasagna

Carving Station – *Choose One*

Roast Sirloin of Beef, Roast Turkey Breast, Honey Glazed Ham

HORS D'OEUVRES PARTY BUFFET

We only prepare exactly what you order. When the food runs out, it will not be replaced.

We recommend three to four hors d'oeuvres per Guest.

Party Buffet -A

Cheese & Cracker Display & Vegetable Crudités...

Please Select 3 from below 16.99 per Guest

Franks and Pastry	* Pierogies	* Breaded Fried Raviolis
Fresh Bruschetta on Mini Toast		Baked Stuffed Mushrooms
Mini Chicken Cordon Bleu		Marinated Chicken Skewers
Italian or Swedish Meatballs		Spinach Artichoke Dip
Vegetable Spring Rolls		Boneless Chicken Wings

Soda, Coffee, & Assorted Tea

Party Buffet- B

Cheese Cracker Display & Vegetable Crudités... Soda, Coffee, & Assorted Tea

Please Select 4 from below 21.99 per Guest

Fresh Bruschetta on Mini Toast	Mini Chicken Cordon Bleu
Bacon Wrapped Shrimp	Spinach Artichoke Dip
Marinated Chicken Skewers	Chicken Wings/ Boneless Wings
Breaded Fried Ravioli	Vegetable Spring Rolls
Italian or Swedish Meatballs	Franks in Pastry
Baked Stuffed Mushrooms	Spanakopita

HOSTED BAR (Open bar for THREE hours)

Beer & Wine 18.00

Draft and Bottled Beer, House Wines & Non-Alcohol Beverages

Full Bar 21.00

Draft and Bottled Beer, House Wines, House Liquor & Non-Alcoholic Beverages

Premium Full Bar 26.00

Draft and Bottled Beer, House Wine, Premium Liquor & Non-Alcoholic Beverages

Add an additional hour of any open bar package for \$10 per guest.
Add a Champagne Toast for \$3 per guest additional charge.

No shots are included. No bartender fee.

CONSUMPTION BAR

Open Bar with Full Selection of Beverages including Call Liquors, Draft Beer,
Wines and Soft Drinks. All beverages will be charged by drink

And The Factory Eatery & Spirits will run (1) Tab for the Function

Credit Card must be provided prior to running tab

Additional Food Items added to Buffet Packages :

Carving Station:

Roast Sirloin of Beef, Roast Turkey Breast or Honey

Glazed Ham \$4.00 per Guest * Prime Rib \$6.00 per Guest

Hors D'oeuvres Selection : \$6.00 per Guest additional charge

Select Three from the following to add to any of the dinner buffets:

Fresh Bruschetta on Mini Toast * Baked Stuffed Mushrooms * Cheese & Crackers

Franks in Pastry * Vegetable Platter * Fried Ravioli * Mini Chicken Cordon Bleu

Italian or Swedish Meatballs * Spinach Artichoke Dip * Nachos * Boneless Wings

Dessert Selection : \$4.00 per Guest additional charge

Select Three from the following:

Apple Crisp * Mini Cheese Cake * Chocolate Cake

Chocolate Pie * Tiramisu * Italian Pastries * Cookies & Brownies

Email any questions to: thefactoryeatery@verizon.net