



www.vannellisbythelake.com
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Po Box 833
 55 South Lake St
 Forest Lake, 55025
 651-395-2400

Party Name:	Event Date:	Contact:	Guests:
Address:	Time:	Phone:	Deposit PD:

Contact: Nick Vannelli or Malissa Hochstedler

There is a \$295 non refundable rental Fee due upon booking the Hall. If you book two rooms a non refundable rental fee of \$500 is due upon booking. Two weeks prior to the Event date final count and payment is due. If providing beverages the bill will be paid in full in the evening at the end of the Event.

Maximum room seating: 225
 Hall available 5:00-12:00 pm

Conditions:

- No confetti on the tables
- You may not hang anything on the walls (you may hang from the ceiling)
- Room available for set up the night before, provided there is no Event or 10:00 am the morning of the Event

Buffet Options

Traditional Buffet: \$14.99 per person (plus tax & 20% gratuity):

- 1 meat choice: Baked chicken, Ham, Turkey, Roast Beef W/ au jus, Pork Tenderloin
- 2 potatoes: Mashed w/gravy, Garlic or bacon cheddar mashed, Stuffing, Rice,
- Au gratins, baby reds
- 1 vegetable: Green beans, Corn, Mixed vegetables
- 1 salad: Mixed Greens, Caesar, Italian pasta, Raspberry Spinach, Apple salad
- Dinner roll & butter

*Add an additional meat choice may be added for a cost of \$3.00 per person

Italian Buffet: \$13.99 per person (plus tax & 20% gratuity)

2 sauces (white/red)

2 meats (meatballs/Italian sausage)

1 type of noodle

1 salad: Mixed Greens, Caesar, Italian pasta, Raspberry Spinach, Apple salad

Dinner roll & butter

*An additional choice of Baked chicken may be added for a cost of \$3.00 per person

Pasta & Chicken buffet: \$15.99 per person (plus tax & 20% gratuity)

1 choice of Pasta:

Manicotti: filled with cheese

Ravioli: filled with meat, cheese, or seasonal (your choice)

*Your choice of our homemade Red sauce or creamy Alfred sauce

1 Choice of chicken meal:

Chicken Florentine: stuffed with spinach, mushrooms, & mozzarella cheese, and paired with a homemade sauce

Chicken Bruschetta: Stuffed with our homemade house mix

Chicken Masala: Served with mushrooms and our house sauce

1 salad: Mixed Greens, Caesar, Italian pasta, Raspberry Spinach, Apple salad

Dinner roll & butter

Sit Down Meal Options:

Pasta options: \$16.99 per person (plus tax & 20% gratuity)

Fettuccini Alfredo: tossed with your choice of our homemade creamy Alfredo or our specialty fire sauce and topped with parmesan cheese

Your Choice to add Chicken or seasonal vegetables

Add shrimp for an additional \$5

Homemade Lasagna: layered with special blend of meat, ricotta, mozzarella & parmesan cheese and baked in an Italian red sauce.

*Both options come your with your choice of 1: Mixed Greens, Caesar, Italian pasta, Raspberry Spinach, Apple salad

Boneless Chicken breast options: \$17.99 per person (plus tax & 20% gratuity)

Spicy Chicken: topped with our homemade Queso sauce & served over mixed vegetables

Chicken Bruschetta: stuffed with our homemade house mix and served over risotto

Boneless Chicken: topped with our house white sauce & your choice of the following:

- Top with Ham & Swiss Or broccoli & Swiss
- Served over your choice; wild rice, mixed vegetables, or Risotto

Chicken Florentine: stuffed with spinach, mushrooms, & mozzarella cheese, and paired with a homemade sauce

Chicken Bruschetta: Stuffed with our homemade house mix

Chicken Masala: Served with mushrooms and our house sauce

*All Chicken options come with your choice of 1 salad:

- Mixed Greens, Caesar, Italian pasta, Raspberry Spinach, Apple salad

* All options served with dinner roll & butter

Meat Options: (ask for a price quote)

Vannellis House cut Steak 8oz

Prime Rib (charbroiled) 12oz

Pork Chop, Thick, seasoned tender bone-in-chop

*All meat options come with your choice of the following:

1 Vegetable: Green beans, corn, or mixed medley of vegetables

1 potato: Garlic, bacon cheddar, or plain mashed, baby reds, Au gratins, baker, risotto

1 salad: Mixed Greens, Caesar, Italian pasta, Raspberry Spinach, Apple salad

*All options come with Dinner roll & butter

Fish Options: \$21.99 per person (plus tax & 20% gratuity)

Walleye: broiled with lemon-pepper & butter

Salmon: charbroiled, lightly seasoned with lemon-pepper & butter topped with house hollandaise sauce

Butterflied Shrimp: eight lightly breaded shrimp cooked to a golden brown

*All Fish options come with your choice of the following:

1 Vegetable; Green beans, corn, or mixed medley of vegetables

1 potato: Garlic, bacon cheddar, or plain mashed, baby reds, Au gratins, baked, risotto

1 salad: Mixed Greens, Caesar, Italian pasta, Raspberry Spinach, Apple salad

*All options served with Dinner roll & butter

Appetizers:

Mini roll-ups

Taco Platter

Crab Cakes

Veggies & Dip

Cheese tray

Flat Bread Salads

Fruit Tray (seasonal fruit)

Shrimp Cocktail

Bruschetta

Stuffed mushrooms

Meat & Cheese tray

Evening Snack options: (served @ 10:00pm)

Homemade Pizza's

Sub sandwiches

Meat & Cheese Tray

Chips served with homemade Pico & guacamole

Desserts:

Assorted Cheesecake slices

Standard Cupcakes

Sheet Cake

Assorted flavors of Bars

Gourmet Cupcakes

Drinks:

Coffee: \$6.00 per pot

Soda \$6 pitcher

Keg: domestic \$295

Punch: \$50 per 3 gallons

House Wine: \$20 per bottle

Champagne toast \$20 per bottle (includes glassware)

- *Drink Tickets available upon request*
- *Host bar or cash bar options available*

Linens:

\$2 per table (rounds)

\$0.30 per napkin (any color)

\$0.35 per glass for Stemware (if preset on tables)

Included in room rental:

Dance Floor

Guest book set-up

Clean-up

Servers

Cake & gift table

Head table & skirting

Bartender & bar set-up

Coat room

Additional Services available:

Lodging discounts with the local hotels

Create a signature drink especially for your wedding

Recommended DJ services

Shuttle service

Rehearsal dinners

Additional Costs:

Security during the dance (4 hours) \$100

Chair cover rental \$2.25 per chair

Ceiling draping (tulle & lighting) \$400

Draping Head & cake table (tulle & lighting) \$100

Mirrors & Votive candles \$3.50 per table

Coat check attendant

Wedding Details:

- Head Table count:
- Arrival time:
- Dinner served:
- Decoration
- Linen table clothes:
- Linen napkin color:
- Late night snack
- Shuttle
- Toast
- Beverages-

Special instructions:

Menu options:

Food Total:

\$

Beverages:

Coffee

\$

Soda

\$

Punch 3 gallons

\$

Keg

\$

Champagne

\$

Wine

Beverage Total:

Additional Services:

Linen

\$

Napkins

\$

Glassware

\$

Security

\$

Shuttle

\$

Decoration

\$

Total:

\$

Food Total:

\$

Tax

\$

20% Gratuity

\$

Other

\$

Total:

\$

Beverage Total:

\$

20% Gratuity

\$

Total:

\$