



Restaurant • Bar
• Banquets •

LIMITED MENU PACKAGES

Choose the menu you would like to have your guests order the day of your event.
Banquet larger than 50 guests will be required to have all guests entrée's pre-selected prior to event.

ALL PACKAGES CAN BE CUSTOMIZED WITHOUT BAR OPTION.

LIMITED MENU PACKAGE # 1

\$37.95/PER PERSON

(2) Drink tickets per guest over 21

Includes Rolls and Butter & Fountain Beverages

STARTER – Mixed Field Green Salad served with balsamic vinaigrette

ENTREES CHOICES ON MENU- Grilled Marinated Chicken with mashed potatoes & vegetable of the day, Jumbo Ravioli or ½ Rack of BBQ Ribs served with French Fries and Coleslaw.

DESSERT – CHEF'S SPECIALTY

LIMITED MENU PACKAGE # 2

\$46.95/PER PERSON

2 Hours of open Beer Wine and Soda bar to include:

House Wine Chardonnay, Merlot, White Zinfandel,

House Choice Draught Beer Selections (If Applicable) **Beer Bottle Selection:** Coors Light, Heineken, Corona, Bud Light, Michelob Ultra

Includes Rolls and Butter & Fountain Beverages

STARTER – Mixed Field Green Salad with Balsamic Vinaigrette

ENTRÉE CHOICES ON MENU – Chicken Francaise served over mashed potatoes, 8 Oz Sirloin Steak served with mashed potatoes & vegetable of the day or Stuffed Sole with Mashed Potatoes & Vegetable of the day

DESSERT- CHEF'S SPECIALTY

LIMITED MENU PACKAGE # 3

\$61.95/PER PERSON

2 HOURS OF OPEN BEER, WINE & CALL LIQUOR

Wine Selection: Moscato, Pinot Grigio, Merlot, Cabernet Sauvignon

House Choice Draught Beer (IF APPLICABLE) **Beer Bottle Selection:** Coors Light, Heineken, Corona, Bud Light, Michelob Ultra Banquet

Call Liquor to include: Expanded Selection of Banquet Liquor which includes: Tito's Vodka, Kettle One Vodka, Dewar's Scotch, Captain Morgan, Bacardi, Malibu, Jameson, Jack Daniels, Makers Mark, Jose Cuervo Gold, Molly's Irish Cream & Disaronno

Includes Rolls and Butter & Fountain Beverages

STARTER- Mixed Green Salad With Balsamic Vinaigrette Appetizer- Jumbo Ravioli

ENTRÉE CHOICES ON MENU – Surf & Turf (NY Strip Steak and Shrimp) served with mashed potatoes and vegetable of the day, Blackened Swordfish served with vegetable and mashed potatoes, Chicken Francaise served over mashed potatoes or Grilled Salmon served with vegetable and potato of the day

DESSERT- CHEF'S SPECIALTY



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STATION PACKAGES

ALL PACKAGES CAN BE CUSTOMIZED WITHOUT BAR OPTION

SAMPLE STATIONS PACKAGE # 1

\$39.95/per person with bar option

Package Includes:

Choice of 2 Stations + Cheese & Veggie Display and Bruschetta
Private Banquet room for 3 Hours
Non-Alcoholic Beverages

2 Hours of open Beer Wine and Soda bar to include:

House Wine Chardonnay, Merlot, White Zinfandel

House Choice Draught Beer Selections (Draught Selection in Gallery and The Loft Only)

Beer Bottle Selection: Coors Light, Heineken, Corona, Bud Light, Miller Lite

SAMPLE STATIONS PACKAGE # 2

\$59.95/per person with bar

Package Includes:

Choice of 3 Stations Plus Tuscan Table
Private Banquet Room for up to 4 Hours
Non-Alcoholic Beverages

2 Hours Of Open Beer, Wine And Well Liquor Bar To Include:

House Wine Chardonnay, Merlot, White Zinfandel

House Choice Draught Beer Selections (Draught Selection in Gallery and The Loft Only)

Beer Bottle Selection: Coors Light, Heineken, Corona, Bud Light, Miller Lite

Well Liquor Including: Vodka, Rum, Tequila, Gin, Bourbon

SAMPLE STATION PACKAGE #3

\$89.95/per person with bar

Includes:

Choice of 4 Stations PLUS Tuscan Table, Dessert Station
Private Banquet Room for up to 5 Hours
Non-Alcoholic Beverages

3 Hours Of Open Beer, Wine And Call Liquor Bar To Include:

Wine Selection: Moscato, Pinot Grigio, Merlot, Cabernet Sauvignon

House Choice Draught Beer (IF APPLICABLE)

Beer Bottle Selection: Coors Light, Heineken, Corona, Bud Light, Miller Lite

Banquet Call Liquor to include: Expanded Selection of Banquet Liquor which includes: Titos Vodka, Kettle One Vodka, Dewar's Scotch, Captain Morgan, Bacardi, Malibu, Jameson, Jack Daniels, Makers Mark, Jose Cuervo Gold, Mollys Irish Cream & Disaronno

Stations

Tuscan Table

Imported Cheeses, Italian Imported Meats,
Antipasto Items: Roasted Red Peppers, Marinated Artichokes, Marinated Mushrooms, Assorted breads
Bruschetta Display: Garlic Crostini, Tomatoes & Balsamic Glazed

BBQ Classic Station

BBQ Ribs, BBQ Chicken, Corn on the Cobb, Coleslaw, and Cornbread

Asian Station

Lo Mein, Sesame Chicken Bites, Chicken Lemongrass Pot Stickers and Fortune Cookies

All American Station

Fried Chicken and Biscuit sliders, Cheeseburger Sliders with lettuce and tomato, Miniature Philly Cheese Steak, Served with French Fries and Coleslaw

Taco Station

Seasoned Beef and Chicken with flour tortillas, shredded cheese, lettuce, tomato, onion, salsa and sour cream, jalapenos, Guacamole

Bayou Station

Andouille Sausage Jambalaya, blackened chicken, popcorn shrimp and red beans and rice, biscuits

Carving Station

Roast Beef au jus or Pork Tenderloin. Potato of the day, rolls and butter

Mac 'n' Cheese Station

Toppings can be customized but include: Sour Cream, Salsa, Bacon Bits, Cheese, Onions, Pulled Pork, Butter, Parmesan Cheese, Toasted Bread Crumbs, Pico de Gallo, Broccoli and Grilled Buffalo Chicken

Mashed Potato Station

Toppings can be customized but include: Sour Cream, Salsa, Bacon Bits, Cheese, Onions, Pulled Pork, Butter, Parmesan Cheese, Toasted Bread Crumbs and Pico de gallo, Chives, Bleu Cheese Crumbles

Flatbread Station

Your choice of (3) Flatbreads

Pepperoni, Bruschetta, Margherita, Buffalo Chicken, Veggie, Thai Peanut Chicken, Sweet Whiskey, BBQ Chicken, Mexican Pizza Style, Loaded Baked Potato

Dessert Station

Assorted Mousse Shooters, Chef's Choice, Seasonal Cobbler
Add Chocolate Fondue \$7.00/per person

Stations can be customized to fit your needs. Food will be on display for up to 1.5 hours.
Pricing subject to 20% service charge.

Additional Stations

Additions can be added to any package

Carving Station

Choice of Sliced Roast Beef or Roasted Pork Tenderloin

\$10.00/per person

Combo Carving Station

\$14.00/per person

Seafood Station

Small Station

\$350.00

(100) Bacon Wrapped Scallops – (100) Clam Steamers – (100) Shrimp Cocktail

Large Station

\$650.00

(200) Bacon Wrapped Scallops – (250) Clam Steamers – (200) Shrimp Cocktail
(150) Miniature Crab Cakes

Cannoli Station

Assorted Cannoli's & Fillings

\$2.00/per piece a minimum of 50 pieces

Late Night Station

\$10.00/per person

Miniature Chili Dogs, Hamburger Sliders, Guinness Queso with French Fries, Saratoga Water,

Sangria Station

Starting at \$149.00

Three Bottles of Red Sangria and Three Bottles of White Sangria along with an assortment of fruits

Mimosa Station

Starting at \$149.00

3 Large Bottles of Champagne, assorted juices and fruit.

Champagne Toast Station

\$4.00/per person

Champagne with Fruit.

ADD BUTLER PASSED HORS D'OEUVRES TO ANY PACKAGE

Pricing per 50 pieces

Coconut Shrimp (\$130)

Chicken Cordon Bleu Bites (\$50)

Tomato & Mozzarella Skewers (\$70)

Meatball Cheeseburger Skewers (\$70)

Chicken Lemongrass Pot Stickers (\$70)

Bacon Wrapped Scallops (\$130)

Shrimp Cocktail (\$130)

Miniature Crab Cakes (\$85)

Spanakopita (\$80)

Phyllo Asparagus Asiago (\$125)

Crab meat stuffed mushrooms (\$95)

Vegetarian stuffed mushrooms (\$80)



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SIT DOWN PLATED MENU

SIT DOWN PLATED MENU

Guests meal selections are due 10 days prior to event.

All packages can be customized without alcohol option.

SITDOWN PLATED SAMPLE MENU #1

\$44.95/per person with bar

Included:

Private Banquet room for 3 Hours

Non-Alcoholic Beverages

2 Hours of open Beer Wine and Soda bar to include:

House Wine Chardonnay, Merlot, White Zinfandel

House Choice Draught Beer Selections (If Applicable)

Beer Bottle Selection: Coors Light, Heineken, Corona, Bud Light, Michelob Ultra

Starter

Mixed Field Green Salad with balsamic vinaigrette or Caesar Salad

Salads served with roll and butter

Choose (2) Entrée Selections:

Herb Marinated Chicken Served with vegetable and potato | Chicken Parmesan with pasta marinara |

Eggplant Parmesan served with pasta marinara | Vegetable Pasta Primavera served over penne |

Grilled Salmon topped with white wine sauce served with vegetable and potato | Stuffed Sole

Sides:

Items are served with Mashed Potatoes and Mixed Vegetables

(Unless otherwise stated)

Dessert:

Seasonal Berry Shortcake

(Other desserts available upon request)



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SIT DOWN PLATED SAMPLE MENU # 2

\$69.95/per person with bar

Included:

Private Banquet Room for 4 Hours
Non-Alcoholic Beverages
Call open Bar for 2 Hours

Open bar for 2 hours including:

House Wine: Pinot Grigio, Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

PLUS: Moscato and Pinot Noir

House Choice Draught Beer (Available in The Gallery & The Loft Only)

Bottled Beer Selection: Coors Light, Miller Lite, Heineken, Corona, Bud Light

Banquet Call Liquor to include: Expanded Selection of Banquet Liquor which includes: Tito's Vodka, Kettle One Vodka, Johnny Walker Black, Captain Morgan, Bacardi, Malibu, Jameson, Jack Daniels, Makers Mark, Jose Cuervo Gold, Molly's Irish Cream & Disaronno

Starter

, Caesar Salad, Mixed Field Green Salad with balsamic vinaigrette or Caprese Salad.
Salads served with roll and butter

Choice of 3 Entrees:

Chicken: Chicken Francaise OR Chicken Piccata OR Chicken Cordon Bleu

Beef: Prime Rib au jus OR NY Strip

Vegetarian: Eggplant Parmesan served with penne marinara

Fish: Salmon with White Wine Cream Sauce OR Twin Lobster Tail OR Shrimp Scampi served over penne

Sides

Mashed Potatoes & Sauteed Vegetables
(Unless otherwise stated)

Dessert:

Chef's Choice Dessert
(Other desserts available upon request)



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DINNER BUFFET PACKAGES

**All Packages can be customized without alcohol option.
Pricing Subject to Change without notice.**

DINNER BUFFET PACKAGES

Packages include room rental for up to 3 hours, house linen (champagne) napkins of your choice (based on supplier selection) room fountain beverages, coffee & tea station, rolls & butter.

Sample Buffet Package # 1

\$48.95/PER PERSON with bar

(2) Drink Tickets per person and light appetizers including:

Cheese & Veggie Display, Classic Bruschetta

Salad:

Mixed field green side salad served with balsamic vinaigrette or Caesar Salad

Choice of (2) Entrees

Grilled Marinated Chicken | Baked Ham with a Rum Raisin Sauce |
Vegetable Stir Fry | Eggplant Parmesan | Chicken Parmesan | Chicken Piccata | Sliced Turkey with Gravy and Cranberry Sauce
Chicken Tuscano | Roasted Pork Tenderloin | Chicken Broccoli Alfredo | Sliced Roast Beef Au Jus

Sides:

Roasted Potatoes and Sautéed Vegetables

Dessert Station:

Miniature Macarons, Seasonal Cobbler, Assorted Mousse

Sample Buffet Package # 2

\$60.95/per person with bar

1.5 Hours of Beer, House wine and Tuscan Table including:

Imported Cheeses

Italian Imported Meats

Antipasto Items: Roasted Red Peppers, Marinated Artichokes, Marinated Mushrooms, Assorted breads

Bruschetta Display: Garlic Crostini, Tomatoes & Balsamic Glazed

Choice of Salad:

Mixed Field Green with Balsamic Vinaigrette or Caesar Salad

Choice of (2) Entrees:

Grilled Marinated Chicken | Baked Ham with a Rum Raisin Sauce

Grilled Salmon with White Wine Cream Sauce | Sliced Roast Beef Au Jus |

Vegetable Stir Fry | Eggplant Parmesan | Chicken Parmesan | Chicken Piccata |

Sliced Turkey with Gravy and Cranberry Sauce

Chicken Tuscano | Roasted Pork Tenderloin | Chicken Broccoli Alfredo | Shrimp Scampi

Sides

Sautéed Vegetables and Garlic Mashed Potatoes

Carving Station

Roasted Pork Tenderloin or Roast Beef Au Jus

Dessert Station

, Assorted Mousse, Seasonal Cobbler



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APPETIZER & COCKTAIL RECEPTIONS

All Packages can be customized without alcohol option.
Pricing Subject to Change without notice.

APPETIZERS & COCKTAIL RECEPTION

25 person minimum

PACKAGE # 1

\$40.95/per person with bar
\$28.95 /per person without bar

Tuscan Table + 3 Hors D' Oeuvres + 1.5 hours of Beer & House Wine Open Bar

Private Banquet room for 3 hours

1.5 Hours of Open Bar including:

House Wine Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel
House Choice Draught Beer Selections (Draught Selection in Gallery and The Loft Only)
Beer Bottle Selection: Coors Light, Heineken, Corona, Bud Light, Michelob Ultra

Tuscan Table includes:

Imported Cheeses

Italian Imported Meats

Antipasto Items: Roasted Red Peppers, Marinated Artichokes, Marinated Mushrooms, Assorted breads
Bruschetta Display: Garlic Crostini, Tomatoes & Balsamic Glazed

Choice of (3) Hors D'oeuvres

Franks & Pastry | Cocktail Swedish Meatballs | Vegetable Thai Pot sticker |
Spinach and Artichoke Dip | Spanakopita | Mac 'n' Cheese Bites | Boneless Buffalo Chicken Bites
Chicken Cordon Bleu Bites | Buffalo Chicken Dip | Cheese Quesadillas | Fried Mozzarella |
Cheese & Veggie Display | Spinach Bread Dip



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PACKAGE # 2

\$56.95/PER PERSON WITH BAR
\$41.95/PER PERSON WITHOUT BAR

Pricing Includes:

Tuscan Table + 5 Hors D' Oeuvres + 1.5 Hours of Open Beer, Wine & Well Liquor
Private Banquet Room for 3 Hours

1.5 Hours of Open Beer, Wine & Well Liquor includes:

House Wine: Pinot Grigio, Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

House Choice Draught Beer (Available in Gallery & The Loft Only)

Bottled Beer Selection: Coors Light, Bud Light, Heineken, Corona, Miller Lite

Well Liquor includes: Vodka, Rum, Tequila, Whiskey, Scotch

Tuscan Table includes:

Imported Cheeses

Italian Imported Meats

Antipasto Items: Roasted Red Peppers, Marinated Artichokes, Marinated Mushrooms, Assorted breads

Bruschetta Display: Garlic Crostini, Tomatoes & Balsamic Glazed

Choice of 5 Appetizers

Pigs 'n' a Blanket | Classic Bruschetta | Miniature Meatballs (Marinara or Swedish) Vegetable Thai Pot sticker | Spinach and Artichoke Dip | Spanakopita | Mac 'n' Cheese Bites | Boneless Buffalo Chicken Bites | Chicken Cordon Bleu Bites | Buffalo Chicken Dip | Cheese Quesadillas | Mozzarella Triangles | Mozzarella & Tomato Skewers | Cheese & Veggie Display | Cheeseburger Skewers | Hamburger or Cheeseburger Sliders



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PACKAGE # 3

Tuscan Table + 6 Hors D' Oeuvres + 1.5 Hours of Call Open Bar:

\$64.95/per person with bar
\$47.95/per person without bar

Package Includes:

Private Banquet room for 3 hours

1.5 Hours of Open Bar including:

House Wine: Pinot Grigio, Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot
PLUS: Moscato and Pinot Noir

House Choice Draught Beer (Draught Selections available in Gallery & The Loft)

Beer Bottle Selection: Coors Light, Bud Light, Corona, Heineken, Miller Lite

Banquet Call Liquor to include: Expanded Selection of Banquet Liquor which includes: Tito's Vodka, Kettle One Vodka, Johnny Walker Black, Captain Morgan, Bacardi, Malibu, Jameson, Jack Daniels, Makers Mark, Jose Cuervo Gold, Molly's Irish Cream & Disaronno

Tuscan Table includes:

Imported Cheeses

Italian Imported Meats

Antipasto Items: Roasted Red Peppers, Marinated Artichokes, Marinated Mushrooms, Assorted breads and Focaccias
Bruschetta Display: Garlic Crostini, Tomatoes & Balsamic Glazed

Choice of 6 Hors D'oeuvres

Pigs 'n' a Blanket | Classic Bruschetta | Miniature Meatballs (Marinara or Swedish) | Vegetable Thai Pot sticker | Spinach and Artichoke Dip | Spanakopita | Mac 'n' Cheese Bites | Boneless Buffalo Chicken Bites | Chicken Cordon Bleu Bites | Buffalo Chicken Dip | Cheese Quesadillas | Mozzarella Triangles | Mozzarella & Tomato Skewers | Cheese & Veggie Display | Cheeseburger Skewers | Tomato Soup Shooters (Butler Passed) | Reuben Bites (Butler Passed) | Hamburger or Cheeseburger Sliders | Beef Empanada (Butler Passed) | Miniature Beef Wellington (Butler Passed) | Shrimp Cocktail (Butler Passed) | Bacon Wrapped Scallops (Butler Passed)

Dessert Station

Chocolate Fondue Station, Assorted Mousse, Chef's Choice Dessert



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BREAKFAST, LUNCH &
BRUNCH BUFFETS
&
PARTY PLATTERS

**All Packages can be customized without alcohol option.
Pricing Subject to Change without notice.**

Breakfast Buffet Packages

(30 person minimum)
(Available 7:00 AM – 11:00 AM)

Simple Start Breakfast

\$12.95/per person plus 20% Service charge and 8% Sales Tax

Includes 1 Hour in Private Room

Coffee, Cranberry Juice, Orange Juice and Tea.

Assorted Fruit

Bagels

Assorted Pastries and Muffins

Served with cream cheese and Butter and jelly.

Hot Breakfast Buffet

\$19.95 /per person plus 20% service charge and 8% sales tax

Includes

Private Banquet Room for 2 hours

Coffee, Tea, Cranberry Juice & Orange Juice

Assorted Fruit

Oatmeal

Scrambled Eggs

Bacon & Sausage

Home Fries

French Toast w/ fruit sauce and Waffles

COFFEE BREAKS

Mid Morning Break

\$6.00/per person

Coffee Cake & Pastries

Freshly Brewed Coffee

Hot Tea Served with Lemon and Honey

Bottled Water

\$5.00/per person

Mid Afternoon Break

\$6.00/per person

Gourmet Cookies and Candy Bars

Freshly Brewed Coffee

Selection of Flavored teas with Lemon and Honey

Bottled Water

Coffee Breaks can only be combined with a package.

Brunch Buffet

(Available All Day)

SAMPLE BRUNCH OPTION # 1

\$22.95/per person

Coffee, Orange Juice & Cranberry Juice & Fountain Beverages

Scrambled Eggs, Bacon & Sausage & Home Fries

Choice of 1 Entrée from list below

Mixed Field Green Salad

SAMPLE BRUNCH OPTION # 2

\$28.95/per person

Coffee, Orange Juice, Cranberry Juice & Fountain Beverages

Scrambled Eggs, Sausage, Bacon, Home Fries & French Toast

Choice of 2 Entrees from list below

Pasta Salad or Potato Salad

Mixed Field Green Salad

Turkey Wraps

ADDITIONS:

Create Your Own:

Mimosa, Sangria or Bloody Mary Station

Starting at \$149.99 Each

Dessert Station:

\$7.00/per person

Chocolate Fountain, Miniature Cheesecakes and Pastries

Upgrade to a Chef Manned Omelet Station

\$6.00/per person

BRUNCH ENTRÉE SELECTIONS

Boneless Breast of Chicken Marinated and Grilled or BBQ | Baked ham in rum raisin |
Grilled Salmon with Lemon Buerre Blanc | Chicken Tuscano | Chicken Piccata | Vegetarian
Stir Fry | Pasta Primavera | Mac 'n' Cheese | Broccoli Chicken Alfredo

All packages subject to a taxable 20% Service Charge. Please see terms and conditions page for more information

LUNCH BUFFET

(Available daily from 11:00 AM – 2:00 PM)

LUNCH BUFFET #1

\$18.95/per person

Assorted Wraps & Sandwiches
Potato Salad and Pasta Salad
Wolf's House Salad with Balsamic Vinaigrette
Soup of the Day
Fountain Beverages

LUNCH BUFFET # 2

\$24.95/per person

Your Choice of Salad:

Wolf's House Salad with Balsamic Vinaigrette or Caesar Salad

Your Choice of (2) Sides

Roasted Red Potatoes | Sautéed Seasonal Vegetables | Potato Salad | Pasta Salad

Choice of (2) Entrées:

Boneless Breast of Chicken Marinated and Grilled or BBQ | Grilled Salmon with Tomato Chutney | Chicken Tuscano | Chicken Piccata | Vegetarian Stir Fry | Pasta Primavera | Mac 'n' Cheese | Chicken Broccoli Alfredo | Baked Ziti

Rolls & Butter | Cookies | FOUNTAIN BEVERAGES

Packages are sample items and customized packages are available upon request.

PARTY PLATTERS

Chicken Wings

\$59.99 / per 50 or \$109.99/100

Served Mild, Medium, Hot, Sweet Whisky, Garlic Parmesan, Sweet Honey Sriracha. or Sesame Thai Peanut

Cheese & Veggie Platter

SMALL \$50 | LARGE \$90

Crab Meat Stuffed Mushrooms

(50) \$75 / (100) \$140

Shrimp Cocktail

(50) \$125 / (100) \$225

Bacon Wrapped Scallops

(50) \$125 / (100) \$225

Miniature Crab Cakes

(50) \$90 / (100) \$175

Spinach & Artichoke Dip

(Small) \$45 / (Large) \$80

Beef Empanada

(50) \$70 / (100) \$125

Miniature Beef Wellington

(50) \$150 / (100) \$275

Cheeseburger Skewers (50) \$65 /

(100) \$125

Mozzarella & Tomato Skewers

(50) \$65 / (100) \$125

Teriyaki Chicken Satay

(50) \$150 / (100) \$275

Teriyaki Beef Satay

(50) \$200 (100) \$375

Chicken Thai Spring Rolls

(50) \$125 (100) \$225

Fried Mozzarella

(50) \$85 / (100) \$165

Cheese Quesadillas

(50) \$60 / (100) \$110

Vegetable Thai Pot Stickers

(50) \$65 / (100) \$115

Buffalo Chicken Bites

(Small) \$50 / (Large) \$90

Buffalo Chicken Dip

(Small) \$45 / (Large) \$80

Spanakopita

(50) \$80 / (100) \$150.00

Franks n Pastry

(50) \$55 / (100) \$95

Miniature Meatballs

(50) \$40 (100) \$75

Mac & Cheese Bites

(50) \$60 / (100) \$110

Chicken Cordon Bleu Bite

(50) \$40 / (100) \$75

Fillo Asparagus Asiago

(50) \$90 / (100) \$175

ALL PARTY PLATTERS ARE ON A LA CARTE BASIS

Rendezvous Room – Minimum of \$800 Food and Beverage Spend

Gallery Room – Minimum of \$1200 Food and Beverage Spend

THE LOFT – Minimum of \$2500 Food and Beverage Spend

(BEVERAGE SPEND DOES NOT INCLUDE CASH BAR)

(PARTY PLATTERS ARE NOT REFILLED AND DO NOT INCLUDE FOUNTAIN BEVERAGES)

ALL BANQUETS MAY BE SUBJECT TO ROOM RENTAL FEES IF CERTAIN MINIMUMS ARE NOT MET

MINIMUMS SUBJECT TO CHANGE BASED ON AVAILABILITY AND WITHOUT NOTICE

PLEASE ADD A TAXABLE 20% ADMINISTRATION FEE + 8% SALES TAX TO THE TOTAL OF YOUR EVENT.

Bar Packages

Bar Packages must be combined with food packages.

Cash Bar

Full Banquet Cash bar available.

Consumption Tab

A running tally of all alcoholic beverages consumed by your guests.
This may be limited in any way you like.

Drink Tickets

\$7.00 Premium Ticket

Good for an expanded selection of Banquet brands including top-shelf.
Some top shelf brands may be excluded.

OPEN BAR PACKAGES

(50 PERSON MINIMUM)

Banquet Open Beer, Wine and Soda: House Drafts Selections

House Wine which include:

Pinot Grigio, Chardonnay, White Zinfandel, Cabernet & Merlot.

\$12.95 Per Person for 1st hour

Each Additional Hour \$5.00/per hour

Banquet House Open Bar: Selection of House Wine includes: Chardonnay, White Zinfandel, Cabernet & Merlot. Well Liquor includes: Vodka, Rum, Gin, Tequila, and Bourbon.

House Draft Selection

\$14.95 Per Person for 1st Hour

Each Additional Hour \$6.00/per person

Banquet Call Open Bar: Expanded Selection of Banquet Liquor which includes: Tito's Vodka, Kettle One Vodka, Johnny Walker Black, Captain Morgan, Bacardi, Malibu, Jameson, Jack Daniels, Makers Mark, Jose Cuervo Gold, Molly's Irish Cream & Disaronno
House Wine Selections Chardonnay, White Zinfandel, Cabernet & Merlot plus 2 selections of premium wine.

House Draft Selection

\$18.95 Per Person for 1st hour

Each Additional Hour \$7/per person

WOLF'S 1-11 HOLDS A STRICT NO "SHOT" POLICY FOR ALL OPEN BAR PACKAGES.
WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO ANY GUEST DUE TO BEHAVIOR, OVER INTOXICATION ETC. PLEASE
DRINK RESPONSIBLY.

WOLF'S IS HAPPY TO ASSIST WITH TAXI TO INSURE THE SAFETY OF OUR GUESTS. MUST BE 21 & OVER TO CONSUME ALCOHOL.

Terms and Conditions

MINIMUMS

Each room requires a minimum food and beverage expenditure to book. Minimum spends are subject to increase based on availability, holiday seasons, and sporting events and are limited to 2-3 hour time slots. Minimum's are based on standard availability and may be subject to change based on event time and day.

THE RENDEZVOUS

Monday through Wednesday - \$600.00 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars.

Thursday through Sunday - \$800.00 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars.

THE GALLERY

Monday through Wednesday - \$750.00 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars.

Thursday through Sunday - \$1200.00 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars.

THE LOFT

Monday Through Wednesday - \$1800.00 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars.

Thursday Through Sunday - \$2500.00 Minimum Food and Beverage Spend before tax and 20% service charge. Minimum does not include cash bars.

Weddings Friday & Saturday Are A \$5000.00 Minimum Spend For Food And Beverage Before 20% Service Charge And Tax. Minimum Does Not Include Cash Bars.

BUYOUT

Wolf's 1-11 does offer the option to buyout our entire facility for your event for up to 1000 Guests.

Sunday Through Wednesday - \$10,000 Minimum Food and Beverage Spend before tax and 20% Service CHARGE. Minimum does not include cash bars.

Thursday Through Saturday - \$15,000 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars.

If banquet price falls below minimum spend for our rooms. Wolf's 1-11 will add an open banquet charge to your final bill for the difference

Bookings, Deposits & Cancellations

DEPOSITS

All reservations of rooms are NOT guaranteed without a deposit of a minimum of \$350.00 Deposit and a credit card on file is required.

Wolf's 1-11 Restaurant, Bar & Banquets requires a \$350 deposit to guarantee the space, date and time slot requested. This deposit can be made in the form of cash, credit or company check. For checks please make them payable to: Wolf's 1-11. If deposit is in the form of a company check and needs to be mailed, you can mail it to: WOLF'S 1-11, 111 WOLF ROAD, COLONIE NY 12205.

CANCELLATIONS

All Deposits are non-refundable and all events are required to have a credit card on file in addition to the deposits. Any banquets cancelled before 30 Days of event will forfeit **only** the initial deposit of \$350. If a banquet is cancelled within 2 weeks of date, client will be responsible 50% cost of food amount based on estimated or guaranteed guests. Banquets cancelled before 1 Week will be responsible for 75% Of the cost of food based on estimated or guaranteed guest counts. Banquets cancelled after 1 week will be responsible for 100% of the cost of food for the event based on the estimated or guaranteed guest count. Credit card Authorization form that is on file, will be charged for this purpose, in the event of a cancellation.

ADDITIONAL FEES

A Room Rental Fee may be applied for all Private Spaces if certain requirements aren't met. Minimums will change based on Seasons and Availability.

Please ask our Event Coordinator if you meet these requirements.

Parties without banquet packages will be charged the minimum spend for room plus the cost o menu items..

The minimums requirements DO NOT include cash bar sales OR the 20%Taxable Service Charge and 8% Sales Tax

Separate Checks are not allowed in banquet rooms.

All parties are subjected to a 20% Taxable Administration Fee - This **Charge IS NOT A GRATUITY** and Gratuity will be strictly up to the client. This charge helps with the cost of staffing at a higher hourly wage, banquet needs, linens, break down and set-up times, and time spent planning and implementing your event.

ROOM RENTAL

Wolf's 1-11 Restaurant, Bar and Banquets Party Packages include the room rental for UP TO 3 hours. ALL PARTIES will have 15 minutes past their scheduled end time before the staff starts doing necessary breakdowns and before an additional fee is tacked on, if additional fees are tacked on. If you would like to extend your time the following fees below will be added.:
\$65/PER HALF HOUR & \$100/PER HOUR

Guests are welcome to go to the main bar after the event is over.

GUEST COUNTS & MENU'S

MENU SELECTIONS: Required 10 DAYS PRIOR to your event, and changes are no longer accepted after this date.

If menu selections are chosen after the 10 day period, Wolf's 1-11 restaurant, bar & banquets cannot guarantee menu items.

If menu items are unavailable, Wolf's 1-11 has the right to change menu options to fit client and venue needs.

IF MENU OPTIONS ARE RECEIVED LATER THAN 10 DAYS PRIOR TO YOUR EVENT, A \$2.00/PER PERSON MAY BE ADDED.

GUARANTEED GUEST COUNTS: Required 10 DAYS PRIOR to your event. This count can increase, but cannot be decreased. The guaranteed guest count will be the number the client or organization will be responsible paying for unless the count increases after the 10 days. Wolf's 1-11 will do a final head count during each event to ensure proper counts have been given.

FOOD TIMING AND TAKING HOME:

To ensure the safety of all Guests will remain out for the following times:

Lunch & Dinner Buffets - 1 ½ hours.

Cocktail Hour & Hors D' Oeuvres – 1 hour,

DUE TO NYS HEALTH DEPARTMENT REGULATIONS: FOOD IS NOT ALLOW TO BE TAKEN HOME.

PAYMENTS

All parties must be PAID IN FULL BY THE BEGINNING OF THE EVENT. Payments are accepted in the form of Cash, Credit or Corporate Check. Any additional items such as NO PERSONAL CHECKS will be accepted.

DECOR

No types of confetti are permitted.

No Fog Machines.

Please do not hang anything from walls, unless you have permission from Wolf's 1-11 Event Coordinator.

Painters tape is required for decor that will be hung from wood. NO TACKS OR TAPE.

If you need something hung up higher than arms length, Wolf's 1-11 Restaurant, Bar & Banquets staff will do it for you.

PLEASE DO NOT STAND ON CHAIRS, BAR OR WINDOW SILLS TO HANG DECOR.

OTHER EVENT CONDITIONS

Wolf's 1-11 Restaurant, Bar & Banquets is not responsible for any left behind or stolen items.

Wolf's 1-11 Restaurant, Bar & Banquets has the right to refuse service and remove any one that is not acting in accordance with Wolf's 1-11 Guidelines.

It is recommended that A/V equipment is tested prior to event, please note, Wolf's 1-11 Restaurant, Bar & Banquets is not to be held responsible for any A/V equipment that is incompatible, problems or malfunctions during event if equipment is not tested before event.



Restaurant • Bar
•Banquets•

BANQUET MENU

518-542-6868

EVENTS@WOLFS111.COM

Thank you for considering Wolf's 1-11 as your banquet venue.

Wolf's 1-11 Restaurant, Bar & Banquets is located on Wolf Road in Albany NY. We are just minutes from Albany International Airport and located in the heart of the hotel shuttle zone. Wolf's 1-11 has over 16,000 Square Feet with space with half dedicated to private events. Please see the descriptions of our rooms below.

ROOM: THE RENDEZVOUS – ACCOMMODATE UP TO 70

- Offers Patio Access via garage doors gives this room and indoor / outdoor option
- Room will accommodate 50 banquet style seating
- 75 comfortable cocktail style seating
- 40 Classroom Style Seating
- Separate Sound System for A/V and Music Channels
- Included in room projector with screen and wireless mic
- Portable Bar can be requested for this room
- Perfect for events such as networking, birthday parties etc...

ROOM: THE GALLERY – ACCOMMODATE UP TO 85

- Full bar with 2 draughts on tap, a full bottle, liquor and wine selection
- Color Changing LED lights behind the bar with Abstract Art throughout the room
- Accommodate up to 75 banquet style
- Accommodate up to 100 Cocktail Style
- Accommodate up to 50 Classroom Style
- Separate Sound System for A/V and Music Channels
- Elegant Touch with a semi-industrial feel
- Wall of French doors that can be open to use with our larger banquet room "THE LOFT"
- Perfect for Small Weddings, Social Events and Corporate Events

ROOM: THE LOFT -BRAND NEW! ACCOMMODATE UP TO 300

- Ivory Ceiling Drape with color changing LED lights to go with any color scheme
- Accommodate up to 225 Banquet Style or 300 with connecting room "The Gallery"
- Accommodate up to 400 Cocktail Style
- Accommodate up to 100 Classroom Style
- Separate Sound System for A/V and Music Channels
- Softened Industrial Feel
- Perfect for large weddings & corporate events

WOLF'S 1-11 RESTAURANT- ACCOMMODATE UP TO 1000

- Rent out our entire facility for your party of 300 or more...
- Large Spacious feel
- Our main Bar has 30 Draft Beers on Tap
- Modern Décor
- Accommodate up to 1000 guests
- A/V Equipment with separate sound system for A/V and Music Channels
- Enough Room for your guests and live entertainment

We hope our menu fits your needs, but if there is something you are looking for and do not see please let us know, we will be happy to customize based on your needs and budget!