

8505 Durand Ave.

Sturtevant, WI. 53177

(262) 884-4855

www.fountainbanquethall.com
Contact manager - Theresa Beth
owner - Chuck Beth

theresa@fountainbanquethall.com

About Us and Policies

Thank you for considering Fountain Banquet Hall

- Fountain Hall can accommodate wedding receptions, anniversaries, class reunions, business meetings and luncheons, holiday parties, and banquets for up to 600 guests.
- All Saturday events require a minimum of 150 guests for dinner per hall.
- North hall can accommodate up to 600 people and is \$775 to rent.
 North hall can be split in half, accommodating up to 300 people on each side and is \$425 to rent. South hall can accommodate up to 350 people and is \$525 to rent with dinner purchase.
- Non-refundable \$500 deposit required upon contract signing.
- Signed contract and deposit will hold the hall for your special date.
- Fountain Hall has its own full-time in-house caterer.
- No food or beverage carry-in allowed.
- All events require Security.
- Prices subject to change.
- All sales subject to Wisconsin sales tax.

Dinner Buffets

* Fountain Hall Classic I

\$14.95

Includes baked chicken, sliced beef, mostaccioli, meatballs and sausage, parsley buttered potatoes, green beans, salad, bread, and butter.

Fountain Hall Classic II

\$16.95

Includes choice of baked or barbequed chicken
Choice of roasted pork with gravy or sliced beef or ham
Choice of parsley buttered potatoes or mashed potatoes
Choice of baked mac and cheese or alfredo
Choice of green beans or corn or peas or carrots
Includes salad, bread, and butter.

* Fountain Hall Classic III

\$17.95

Choice of two of the following:

Turkey and gravy, sliced beef, beef tips and gravy, baked cod

Choice of bruschetta alfredo, baked mac and cheese or creamy tomato

pasta

Includes choice of parsley buttered potatoes, mashed potatoes or garlic mashed potatoes

Includes choice of green beans, corn, peas, medley or carrots Includes salad, bread, and butter.

All dinners subject to 18% gratuity and 5.0% sales tax

Beef carving station add \$4 per person

Prime rib carving station \$6 per person

Family Style additional \$1.75 per person

\$18.95

Choice of 3 meats, 1 potato, 1 pasta, and 1 vegetable Includes salad, bread, and butter.

<u>Meaty</u> <u>Pasta</u>

Pork loin with mushroom gravy Wild rice with mushrooms

Turkey and gravy Mostaccioli

Chicken parmesan Rigatoni with broccoli

Italian beef or sliced beef Rice pilaf

Baked or broasted chicken Alfredo

Ham Baked mac and cheese

Beef tips and gravy Creamy tomato pasta

Chicken Marsala Creamy garlic pasta

Pork spare ribs

Baked cod <u>Vegetable</u>

Green beans

<u>Potatoes</u> Corn

Mashed Medley

Parsley buttered Carrots

Cheesy potatoes Peas

Red skin potatoes Sauteed zucchini

Garlíc mashed Green bean casserole

Baked or mashed potato station

All dinners subject to 18% gratuity and 5.0% sales tax

Beef carving station add \$4 per person

Prime rib carving station \$6 per person

Family Style additional \$1.75 per person

Fountain Hall Classic V

La selección de dos combinaciones es \$14.95 o tres combinaciones por \$17.95 Opciones:

- 1. delicioso pollo cocinados en nuestra auténtica condimentos especiales.
- 2. Carne de puerco cocido a fuego lento sazonado con nuestra propia combinación de especias auténticas.
- 3. fajítas de res ó fajítas de pollo con pimientos y cebolla.

Incluye mostaccioli con carne o pasta alfredo

Incluye opción de arroz o papas.

Incluye fríjoles refritos, elote, fruta ó ensalada ó chips

Incluye tortíllas y salsa (verde o rojo)

Choice of two entrée \$14.95, three entrée \$17.95.

- 1. Delicious chicken cooked in our authentic special seasoning.
- 2. Slow cooked Pork seasoned with our own blend of authentic spices.
- 3. Beef or chicken fajitas with peppers and onions.

Includes mostaccioli with meat sauce or pasta alfredo

Includes choice of rice or potatoes.

Includes refried beans, corn, and fruit or salad or chips.

Includes tortillas, and salsa (green or red)

All dinners subject to 18% gratuity and 5.0% sales tax

Beef carving station add \$4 Per Person

<u>Sít Down Dinner Options</u>

<u>Físh:</u> \$19.95

· Stuffed poorman's lobster served with twice baked potato and green beans

- Tortilla crusted tilapia served with rice pilaf and vegetable medley
- Teriyaki salmon served with stir fried vegetables and twice baked potato

<u>Chícken:</u> \$19.95

- Lasagna stuffed chicken breast, served with a twice baked potato and green beans
- Chicken breast stuffed with spinach, bacon, and cheese, topped with hollandaise sauce, and served with twice baked potato and green beans
- Stuffed chicken marsala, served with garlic mashed potatoes and winter blend vegetables

<u>Chopy:</u> \$21.95

- One stuffed Pork Chop (1lb) served with mashed potatoes and vegetables
- Rack of Lamb, served with twice baked potato and green beans

<u>Steak:</u> \$23.95

- 10 oz. tenderloin, served with baked or twice baked potato and green beans
- 10 oz. prime rib, served with baked or twice baked potato and green beans
- 10 oz. Ribeye, served with baked or twice baked potato and green beans

All dinners include salad, bread, and butter.
All dinners subject to 18% gratuity and 5.0% sales tax

Breakfast and Lunch Menu

Continental Breakfast*

\$9.95

Includes pastries, kringle, bagels with cream cheese, muffins, yogurt, fresh fruit, coffee and orange juice.

Breakfast Buffet I*

\$10.95

Includes pancakes, scrambled eggs, bacon, sausage, breakfast potatoes, fresh fruit, coffee and orange juice.

❖ Breakfast Buffet II*

\$12.95

Includes pancakes, scrambled eggs, bacon, sausage, breakfast potatoes, French toast, kringle, muffins, fresh fruit, coffee and orange juice.

Classic Lunch Buffet I

\$10.95

Choice of baked chicken, or sliced beef, or roasted pork with gravy or ham, mashed or parsley buttered potatoes, green beans, salad and bread.

Classic Lunch Buffet II

\$12.95

Choice of baked chicken, or sliced beef, or roasted pork with gravy or ham, Includes mostaccioli with meatballs. Choice of mashed or parsley buttered potatoes, and choice of green beans or corn or carrots. Includes salad and bread.

All dinners subject to 18% gratuity and 5.0% sales tax

Beef carving station add \$4 Per Person

Family Style additional \$1.75 per person

*Breakfast not available family style

Brunch Menus and More

❖ Classic Brunch I*

\$11.95

Includes scrambled eggs, pancakes or French toast, breakfast potatoes, ham, bacon or sausage, fruit, kringle or muffins. Includes orange juice.

❖ Classic Brunch II*

\$13.95

Includes baked chicken, ham, scrambled eggs, breakfast or cheesy potatoes, bacon or sausage, waffle bar with syrups, fruits, and whipped cream.

Includes orange juice.

Taco bar with all the fixings*

One meat: \$9.95 Two meats: \$11.95 Three Meats \$13.95 Includes choice of ground beef, pork or chicken. Also, includes tortillas, rice, beans, salsa, and all the fixings such as lettuce, shredded cheese, black olives, onions, cilantro, tomatoes, sour cream, jalapenos and salsa.

* Coffee Station

\$75.00

All dinners subject to 18% gratuity and 5.0% sales tax

Beef carving station add \$4 per person

Prime rib carving station add \$6 per person

*Family Style not available for Brunch or tacos

<u>Appetizers</u>

\$180.00
\$140.00
\$190.00
\$120.00
\$90.00
\$120.00
\$90.00
\$120.00
\$120.00
\$90.00
\$90.00
\$90.00
\$90.00
\$75.00
\$75.00
\$90.00
\$150.00
\$90.00
\$150.00
\$100.00

All food selections subject to 18% gratuity and 5.0% sales tax

<u>Pízza Options</u>

Homemade pízza (cheese, sausage, pepperoní)

\$19.95 each

Specialty pizza

\$24.95 each

(Bbq chicken, Philly cheese steak, Chuck's special, Hawaiian,

Buffalo chicken, Chicken Bacon Alfredo, Meat Lover, House special)

Dessert Options

Platter of Cookies (72 large)

\$75.00

(Sugar, Oatmeal, Chocolate Chip, Double chocolate chip)

Míní Cheesecake Bítes

(105 pieces) \$160.00

Donuts (12 Count)

\$18.00

Half sheet cakes (Serves 30)

\$65.00

Brownies (serves 40)

\$75.00

Bar Options

Fountain Soda Unlimited

\$1.50 per person

2-liter Soda Service

8 two liters per case

\$28.00 per case

½ barrel domestic beer

\$225.00

1/2 barrel import beer

MP

Verde Spumante Champagne

\$18.00 per bottle

Champagne Fountain rental free w/ case of champagne

\$160.00

Frozen Alcohol Slushies' 6 Gallons

\$125.00

(strawberry, mango, peach, raspberry, or lime margaritas, Daiquiris,

Pína Colada, Vodka Lemonade)

Bar Packages All bar packages are for consecutive hours.

Bar packages do not include shots.

<u>Standard Open Bar</u> \$6.95 per person 1st hr. \$5 each add hr. Wine and Bottled Beer

Premium Open Bar \$7.95 per person 1st hr. \$5 each add hr.

Includes Standard Open Bar plus:

Vodka, Gín, Rum, Brandy, Whiskey, Bourbon, Tequila, Amaretto, Tríple Sec, UV Blue, Míxers, Juice, Garníshes.

Executive Open Bar \$8.95 per person 1* hr. \$5.50 each add hr.

Includes Premium Open Bar plus:

Captain Morgan, Bacardi's, Jim Beam, Malibu, Korbel, Canadian Club, Seagram 7, Yukon Jack, Jose Cuervo, Meyers Rum, Kahlua, Absolute Vodka, Southern Comfort, VO.

Elite Open Bar \$9.95 per person 1st hr. \$6 each add hr.

Includes Executive Open Bar plus:

Crown Royal, Crown Royal Apple, Patron, Don Julio, Jack Daniels, Casadores, Grey Goose, Three Olives Vodkas, Chambord, Tanqueray, Hendricks Gin, Titos, Johnnie Walker, Jameson, Ketal One, Bombay Sapphire, Cîroc, Buchanan's, Hennessey, J & B scotch, Grand Marnier, Makers Mark, Herradura.

<u>Tabbed Bar</u>

If host prefers to run a tab for all guests, an 18% service charge will be added to the tab.

Cash Bar

If host prefers to have a cash bar only, there will be an additional charge of \$75 per bartender.

Wines (Sutter Home)

\$6 per glass

Moscato

Riesling Pinot Noir

Pinot Grigio Merlo

Chardonnay Cabernet Sauvignon

Sauvignon Blanc Sangría \$8.00

White Zinfandel

Domestic Bottled Beer \$3.75

Miller lite

Miller High life

Miller Genuine Draft

Míller 64

Coorslite

Bud lite

Budweiser

Pabst

Busch lite

Imported Bottled Beer \$4.50

Modelo

Corona

IPA

Spotted Cow

Angry Orchard

Mikes Hard Lemonade

Blue Moon

Heineken

Heineken 00 (N/A)

White Claw \$5.00

Murphey's Stout \$5.00

- We only use fine Belgian milk or dark chocolate.
- Choices may include but not limited to strawberries, creampuffs, pretzel rods, rice crispy treats, chocolate chip cookies, donuts holes.
- No oil is added to our chocolate and it is Kosher certified.



Prices subject to change

<u>Decorating Packages and More</u>

<u>Decorating Package Includes:</u>

\$400

- Lights and tulle on head table, cake table and gift table
- Use of the card box
- Champagne for the head table
- Cake Cutting
- Wedding arches
- Centerpieces for all of the guest tables including mirrors, votive candles and a centerpiece of your choice.

Chair Covers includes:

\$2/chair

- Chair cover (black or white)
- Sash color of your choice.
- Chair covers not included with the decorating package above.

Ceremony in the Gazebo or Inside includes:

\$175

- White chairs
- Staff will provide set up and clean-up of all chairs.
- Wedding arch (inside only)
- Bows along the aisle
- Aísle runner

Prices subject to change