



Rental OVERVIEW

All Inclusive Plan | \$32.95 PER PERSON
(100 person minimum) Includes room rental, buffet dinner, and full bar service. The bar will operate for 5 hours ending no later than midnight.

Dinner Only | \$26.95 PER PERSON
(100 person minimum) Includes room rental and buffet dinner.

CHAIR COVERS \$2.00/person

No additional cost with the all inclusive plan.

FULL BAR SERVICE \$13.95/person

Included with all inclusive plan. Upgrades may be purchased at an additional cost. Includes bartender, house beer, wine, liquor, pop, juice and water.

NON-ALCOHOLIC BAR

\$5.95/person
Non-Alcoholic Bar includes pop, juice and water.

PARTIAL BAR \$9.95/person

Includes beer, wine, pop, and juice.

CASH BAR \$210 Setup

Includes bartender for 2 hours (\$25 each additional hour).

Achatz Soup & Catering

Entrées | Choice of 2

- Country Baked Chicken
- BBQ Chicken
- Roasted Turkey
- Old Fashioned Baked Ham (HOT OR COLD)
- Swedish Meatballs
- Sweet & Sour Meatballs
- Stuffed Pork Tenderloins
- Sliced Roast Beef in Gravy
- Sliced & Herbed Roast Pork
- BBQ Roast Pork Loin
- Kielbasa & Sauerkraut
- Italian Sausage with Peppers & Onions
- Stuffed Cabbage
- Mostaccioli w/Meat Sauce
- Baked Lasagna

Salads | Choice of 1

- Tossed Garden Salad
- Cole Slaw
- Potato Salad
- Macaroni Salad
- Rainbow Rotini Pasta Salad
- Cucumber Salad
- Jello Salad
- Apple Sauce

Sides | Choice of 2

- Long Grain Wild Rice
- Baked Potatoes
- German Potatoes
- Parsley Potatoes
- Au Gratin Potatoes
- Herbed Redskin Potatoes
- Macaroni & Cheese
- Homemade Stuffing
- Mashed Potatoes w/Gravy
- Bowtie Primavera (ALFREDO OR MARINARA SAUCE W/ MIXED VEGETABLES)

Vegetables | Choice of 1

- Green Beans & Bacon
- Green Bean Almondine
- Buttered Corn
- Baked Beans
- Peas & Carrots w/ MUSHROOMS
- Glazed Carrots
- California Blend (BROCCOLI, CARROTS, & CAULIFLOWER)

Desserts | Choice of 2-3

- Apple Crisp
- Cherry Crisp
- Pineapple Crisp
- Pumpkin Pie
- Chocolate Cake
- Carrot Cake
- Brownies
- Cheesecake (CHERRY OR BLUEBERRY)

Catering selections

All catering options include coffee & rolls with butter.

Chef Shell's

Entrées | Choice of 2

- Oven Roasted Chicken
- Marinated Chicken
- Oven Roasted Pork
- Pulled Pork
- Stuffed Pork
- Stroganoff Meatballs
- Sweet & Sour Meatballs
- BBQ Meatballs

Potatoes | Choice of 1

- Wild Rice
- Scalloped/Au Gratin Potatoes
- Mashed Potatoes With Gravy
- Cheesy Potatoes
- Oven Roasted Potatoes

Sides | Choice of 1

- Green Tossed Salad
- Marinated Pasta
- Chicken Bow Tie Pasta
- Vegetables & Dip

Vegetables | Choice of 1

- Green Beans
- Broccoli/Cauliflower Blend
- Corn
- Baby Carrots
- Oven Roasted Blend (SWEET POTATOES, BABY REDSKINS, CARROTS, ONIONS & HERBS)

Desserts | Choice of 2-3

- Homemade Crisp
- Cheesecake
- Brownies
- Cookies
- Mini-Fritters