

Event Buffets

EVENT PRICING LIST



All event buffet packages include soft drinks, tableware, tables, chairs, and event staff to make the event seamless and stress-free.

TACO BAR

Includes:

*Soft Flour Tortillas
Spanish Rice
Refried Beans
Shredded Cheese
Lettuce
Tomatoes
Sour Cream
Guacamole & Salsa
Tortilla Chips
Churros*

Choice of:

*Chicken
Beef
Steak Fajitas
Chicken Fajitas*

\$34/PP

BURGER BAR

Includes:

*Burger Patties
Kaiser Rolls
Assorted Cheeses
Pickles
Onions
Tomatoes
Condiments
Potato Chips
Cookies and Brownies*

1 Side choice of:

*Potato Salad
Pasta Salad
Garden Salad*

\$34/PP

SANDWICH BAR

***Choice of sandwich:
(can choose up to 3)***

*Southwest Turkey
Italian
Ham and Cheddar
Chicken Salad (curried or herb)
Turkey Pesto
BLTA*

Includes:

*Potato Chips
Garden Salad
Cookies and Brownies*

\$/30PP

Prices are subject to change.

Event Dinner Packages

DINNER PRICING LIST



Indulge in an unforgettable evening of elegance and flavor with our exclusive event dinner packages. Join us for an extraordinary feast that promises to elevate your dining experience to new heights. Book your next event now and savor the taste of luxury!



"A" Game

BASIC PRICING LIST

1 Hors D'oeuvre Selection

1 Entree Selection
(chicken, pork or vegetarian)

1 Accompaniment Selection

1 Stationed Beverage
>Regular Lemonade
>Iced Tea

\$48/PP

Birdie

POPULAR PRICING LIST

2 Hors D'oeuvre Selection

2 Entree Selection

2 Accompaniment Selection

1 Stationed Beverage
>Regular Lemonade
>Iced Tea

\$58/PP

Ace

COMPLETE PRICING LIST

3 Hors D'oeuvre Selection

2 Entree Selection

2 Accompaniment Selection

2 Stationed Beverages
>Regular Lemonade
>Iced Tea

1 Formal Toast OR 1 Dessert

\$70/PP

All dinner packages are served with chef's choice of fresh seasonal vegetables and dinner rolls.

Prices are subject to change.

Event Dinner Packages

EVENT PRICING LIST



All dinner packages are served with chef's choice of fresh seasonal vegetables and dinner rolls.

HORS D'OEUVRE SELECTIONS

Cold

*Assorted Crostini
Fruit Tray
Hummus & Flat Bread
Bruschetta Platter*

Hot

*Meatballs (BBQ Teriyaki or
Marinara)
Pulled Pork Sliders
Spinach & Artichoke Stuffed
Mushrooms*

ENTREE SELECTIONS

Chicken

*Dijon Chicken
Mushroom Chicken
Chicken Parmesan*

Beef/Pork

*Prickle Brined Pork Chop
Smoked Prime Rib +20/pp
BBQ Beef Brisket
Grilled Tri Tip*

Seafood

*Mahi Mahi
Baked Salmon*

Vegetarian

*Vegetable Risotto
Eggplant Parmesan*

ACCOMPANIMENT SELECTIONS

*Roasted Garlic Mashed Potatoes
Rice Pilaf
Rosemary Roasted Red Potatoes
Spanish Rice*

DESSERTS

*Chocolate Mousse
Assorted Brownies
Apple Crisp
Assorted Mini Tartlets
Cheesecake
Tiramisu*

Prices are subject to change.

Bar Packages



CASH BAR ACCEPTED

<p>FULLY HOSTED</p> <hr/> <p><i>Beer, Wine, & Distilled Spirits</i> <i>*Priced per keg, bottle, & drink</i></p> <p>PARTIALLY HOSTED</p> <hr/> <p><i>Beer, Wine, & Signature Cocktail</i> <i>*Priced per keg, bottle, & drink</i></p>	<p>NO HOST</p> <hr/> <p><i>Each person pays for themself</i></p> <p>FORMAL TOAST</p> <hr/> <p><i>Up to 50 guests \$600</i></p> <p><i>Up to 100 guests \$800</i></p> <p><i>Up to 150 guests \$1000</i></p> <p><i>+Additional guests \$5/pp</i></p> <p><i>Pay Per Bottle \$25</i></p>	<p>BEER AND WINE</p> <hr/> <p><i>Beer & Wine</i> <i>*Priced per keg & bottle</i></p> <p>NON-ALCOHOLIC</p> <hr/> <p><i>Unlimited Soda & Lemonade Up to 50 guests \$150</i></p> <p><i>Up to 100 guests \$300</i></p> <p><i>Up to 150 guests \$450</i></p> <p><i>Single Serve Soda & Lemonade \$3/pp</i></p>
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Prices are subject to change.

Essential Information

ALL EVENTS

Booking:

- Payne's Room- \$300, occupancy up to 120 people
- Hogan's Room (Holidays only)- \$300, occupancy up to 60 people
- Tiger's Room- \$200, occupancy up to 25 people

**Each room includes 2 hours of use. Additional hours are \$150.00 per hour. Events will not be booked beyond their operating hours.*

- Outdoor Venue- 10 hours of use.

July, August, & September- \$4,500 (Saturdays), \$3,900 (Friday & Sunday)

May, June, & October- \$3,900 (Saturdays), \$3,400 (Friday & Sunday)

- Inquire for corporate meetings by emailing events.legends22@gmail.com

Site Inclusions:

Linens, napkins, tables, chairs, event staff, set-up/breakdown of the event.

Food and Alcohol:

- *It is Legend's Bar & Grill's Policy that all food and drinks be purchased through Legend's Bar & Grill except for a cake.*
- *Special menu selections through Legend's Bar & Grill must be made no later than 30 days prior to your scheduled date.*
- *No food from the buffet line is permitted to leave the premises by either host or invitees.*
- *Final payment will be due for the final number guaranteed or the actual number served. Whichever is greater.*
- *No beer, wine or hard alcohol is to be brought in by any attendants or guests of the event. If pre-arranged with your Event Coordinator, wine may be brought in but subjected to a corkage fee of \$15 per bottle.*
- *Legend's Bar & Grill will stop service of alcohol 30 minutes prior to the end of your event.*

Service Charge:

A 22% service charge is included in the price.

Security & Cleaning Deposit

A non-refundable 10% cleaning fee will be applied to the final costs to all events.

30 Days Prior To Event:

At this time, you will confirm the final headcount, food, beverages, linen colors and set up of the room as well as any additional requests you may have.

Cancellations/Rescheduling Events:

- *Food and beverage deposits are refundable in full ONLY if a written cancellation notice is given 30 days prior to the event.*
- *For cancellations 30 days prior to the event, 50% of the food deposit is non-refundable. Cancellation after 30 days of the event entitles Legend's Bar & Grill to retain all the food and beverage deposits.*

Booking Deposit:

Legend's Bar & Grill requires the site/room fee and a signed contract to reserve your date.