



**HERITAGE
HALL**

**Bugline Room
Mardi Gras Room**

Village Bowl & Social- N86W18330 Main St, Menomonie Falls, WI 53051
VBsocialevents@gmail.com. Telephone 262-255-1580

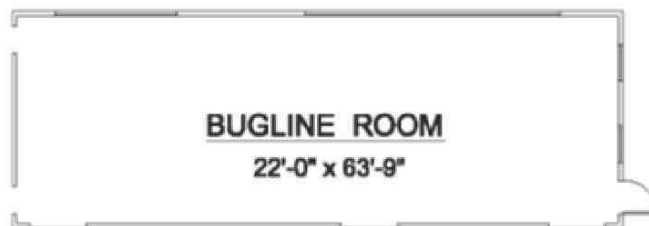
Banquet Halls Village Bowl & Social



Heritage Hall 3,876 sq ft. Capacity for 270 guests on 6' round tables \$1,000- \$1,200



Mardi Gras Room 1,098 sq ft. Capacity for 60 guests on 6' round tables and 120 guests on rectangular banquet tables \$175- \$250



Bugline Room 1,408 sq ft. Capacity for 90 guests on 6' round tables and 138 guests on rectangular banquet tables \$225-\$325

Banquet Menu Village Bowl & Social

We offer elegant, comfortable, and affordable events. Our buffet-style menu is crafted by our exclusive chef. You can choose flexible theme buffets, party platters, and hors d'oeuvres. A large selection of beverages is offered by the bottle, pitcher, keg, or tickets. Only 20 guests are required for the buffet-style menu.

Halls with a capacity for 60, 100, and up to 350 guests. Heritage Hall has a dance floor and an exclusive bar just for your party! with a bartender service fee of \$35/per hour. Our Bartender service is included with no minimum beverage charges in Mardi Gras Hall and the Bugline Room.

Full service, china, glassware, flatware, and linen. Buffet tables and fresh coffee station. The decor of the event space and tables are available a la carte.

Decorations

Room

- Wedding arch |100
- Card mailbox |20
- Lighted twill draped on head table |25
- Lights over the dance floor |40
- Lights over the full hall |100

Table

- Overlay 52*52 |4.50
- Napkins |0.50
- Mirrors |2
- Rose petals colored |2
- Glass cylinders with marbles, tea lights, and votive candles |6.50
- All the above |13 per table

Ceremony

- Set up of the tables and chairs is included on the reserved hall
- Set up outdoors |300

village bowl & social



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Dinner Buffet Menu

Main Course

Please select
1 main course
2 sides
3 salads

CHICKEN

- Marsala • Piccata • Parmesan • Cacciatore • Three herbs

BEEF

- Burgundy Beef Tips • Sicilian Steak • Prime Rib (1)
- Sliced Roast turkey in Gravy • Sliced Roast beef with mushroom sauce

PORK

- Stuffed pork tenderloin with sage and mushroom sauce
- Virginia Style Ham with orange pineapple glaze

FISH

- Grilled Salmon • Baked Cod in lemon dill butter

PASTA

- Primavera • Veggie lasagna • Eggplant parmesan lasagna

Side of Vegetables

- Honey-glazed baby carrots
- Whole kernel corn with peppers and onions
- Baby green beans with bacon and onions
- Roasted Brussels sprouts, Summer squash, yellow squash, zucchini, red onion, broccoli, cauliflower and carrots medley

Side of Starches

- Mashed garlic potatoes • Mashed loaded potatoes • Baked red potatoes, plain, with Ranch or Rosemary
- Mac n' cheese • Garlic parmesan penne pasta
- Buttery herb Stuffing

Salads

- Garden salad included • Pasta salad • Potato salad.
- Creamy coleslaw
- Homemade apple sauce

Please inform us of any food allergies.



Theme Buffet Menu



Fiesta

- Grilled Beef and Shredded Chicken
- Fiesta rice
- Refried beans
- Mexican corn
- Lettuce, onions, tomatoes, sliced black olives, jalapeno peppers
- Shredded Cheddar cheese, sour cream, salsa
- Soft and Corn tortillas

Western

- Choice of BBQ glazed Pork ribs or Mesquite grilled chicken with fire-roasted onions and peppers
- BBQ beans
- Coleslaw
- Garden Salad
- Bread rolls and butter

Tailgate

- Hamburgers, Grilled chicken breasts, Wisconsin brats (choice of 2)
- Potato salad
- Fresh Coleslaw
- Chips
- Assorted cheese

Italian

- Chicken Cacciatore or Chicken Parmesan
- Penne Pasta
- Italian sausage or Meatballs Mediterranean
- Vegetable blend
- Garden salad or Caesar salad
- Garlic bread

Pasta

- Penne pasta with Marinara sauce, with and without meat
- Chicken Alfredo
- Mediterranean vegetables
- Garden Salad
- Garlic bread

Pizza

- Variety of 12" handmade pizzas cheese • sausage • pepperoni • veggie
- Garden Salad
- Garlic Bread

THEME BUFFET Menu Price \$17.99 per person

DINNER BUFFET Menu Price \$20.99 per person

(1) Dinner Buffet including Burgundy Beef Tips, Sicilian Steak, or Prime Rib \$31.99

Additional Entree to all Buffet options: \$5.99

Additional Side to all Buffet options: \$2.49

Buffets are served with fresh rolls and butter

(2) PIZZA Theme Buffet \$13.99

Village Bowl & Social Hall rentals include tables and chairs, base tablecloths, napkins, and flatware. Buffets are available for 20 guests minimum. Prices are per person +tax +18% gratuity

Please inform us of any food allergies.



**Hors D'oeuvres
& Cold Platters**

50 pieces

- Vegetables with homemade dip | 79.99
- Fresh seasonal fruit platter | 189.99
- Fruit kabobs | 89.99
- Taco pizza with tortilla chips and salsa | 94.99
- Dip of Spinach, Artichoke, or Onion with house-made tortilla chips | 64.99
- Chips and salsa | 49.99
- Charcuterie platter
Assorted cheese and sausage with crackers | 123.99
Assorted Deli meat, lettuce, tomato, onion, cheese with dinner rolls | 224.99
- Smoked salmon and crackers | 159.99
- Jumbo shrimp with cocktail sauce | 135.99
- Rollups with cream cheese and ham or turkey | 79.99
- Rattlesnake rolls | 119.99
- Devilled eggs | 49.99
- Bruschetta | 56.99

**Pizza**

made to order

- 12" cheese pizza | 12.99
- 16" cheese pizza | 16.49
- 10" Gluten-free pizza crust | 13.49
- Toppings- sausage, pepperoni, ham, chicken, bacon, extra cheese | 2.50 | 3.25
- Toppings-mushrooms, onion, black olive, green olive, tomato, bell pepper, pineapple, jalapeno | 1.50 | 2.00

**Wings**

50 pieces

- Tossed in or sauce on the side. Choice of 2 sauces: plain, buffalo, garlic parmesan, bbq, mango habanero
- Bone in Wings | 79.99
- Boneless chicken bites | 49.99

**Kids**

- Chicken tenders and fries | 7.99
- Mac n' cheese | 7.49
- Hot dogs and fries | 6.99
- Small cheese 10" pizza | 9.99

**Hors d'oeuvres
& Warm platters**

50 pieces

- French fries or Tater tots | 82.99
- Potato boats | 88.99
- Homemade Cheese curds | 84.99
- Wonton wrapped mozzarella sticks with marinara | 119.99
- Bacon-wrapped water chestnuts | 99.99
- Fried battered mushrooms | 54.99
- Stuffed mushrooms with Italian sausage | 79.99
- Chicken tenders with ranch sauce | 92.99
- Mini Crab cakes with remoulade sauce | 124.99
- Meatballs, Swedish, Italian, or BBQ | 59.99
- Hamburger sliders | 119.99
- Franks in puff pastry | 70.99
- Brat bites | 44.99
- Kielbasa bites | 44.99
- Italian sausage bites | 46.99
- Chicken cordon bleu bites | 85.99
- Broccoli and cheddar cheese puffs | 65.99
- Garlic bread | 41.99
- Garlic bread with cheese | 51.99

**Sides**

- Creamy coleslaw | 1.25 pp
- Chunky apple sauce | 1.25 pp
- Pasta salad | 1.25 pp
- Potato salad | 1.25 pp
- Garden salad | 2.99 pp
- Mac N Cheese | 3.25 pp

**Subs**

Serves 25 guests

- Ham & Swiss cheese or Turkey & Cheddar, lettuce and tomato and mayo | 98.99
- Ham, Turkey, Bacon, Swiss & Cheddar, lettuce, tomato, and mayo | 119.99
- Veggie, Mushrooms, onions, peppers, lettuce, tomato | 86.99

**Snacks**

Serves 20 guests

- Homemade Potato chips | 14.99
- Pretzels | 12.99
- Snack mix | 19.99



Desserts

individuals



- Ice Cream self-served Station-vanilla ice cream with strawberry sauce, nuts, and whipped cream | 4.49
- Chocolate Fountain with sugar waffles, strawberries, pineapples, pretzels, and jumbo marshmallows |4.99 (min 25 guests)
- New York Style Cheesecake. chocolate and caramel, raspberry, or strawberry sauce topping | 6.99
- Assorted Cookies | 14.99/ dozen
- Chocolate Brownies | 29.99/ dozen

Cake-cutting service: we will provide plates, napkins, and utensils and serve the wedding cake \$0.99 pp.
Dessert plate package: we supply the plates, napkins, and utensils while you serve the dessert \$0.50 pp



Beverages

champagne
& wine

on consumption

Korbel brut Champagne | 30

Verdi Spumante | 21

Sutter Home Wine | 21 Pinot Grigio, Chardonnay, Merlot, Cabernet
Sauvignon, white Zinfandel, Riesling, Moscato

Non-alcoholic champagne | 20

punch bowl

Champagne punch | 36.99

Non-alcoholic punch| 32.99

beer

Miller Lite, Coors Lite, Bud Light Half Barrel | 395 Quarter Barrel | 195
Samuel Adams. Leinenkugels. Spotted Cow, Blue Moon, Heineken,
and others available Half Barrel | 495 Quarter Barrel | 265

beverages

Unlimited fountain soda | \$3 per person, up to a maximum of \$250

Bottle of water | 2.50, on consumption

Pitcher of chilled juice: orange, cranberry, grapefruit, lemonade,
tomato | 11.50

Pitcher of milk | 11

Coffee, regular and decaffeinated, and Iced tea, per gallon | 20

drink ticket

Includes liquor, wine, beer, soda | 6.50 ea





The hall rental fee must be paid in full along with a signed contract in order to reserve the date.

We accept all credit cards, checks, and cash. PLEASE MAKE ALL CHECKS PAYABLE TO " VILLAGE BOWL & SOCIAL". A hall rental refund of 50% will only be given within the first 30 days after payment. All room rentals after 30 days are non-refundable. In the event you need to change a date for your hall rental, a transfer fee of (Mardi Gras Room-\$50, Bugline Room-\$75, Heritage Hall-\$200) will be added to the existing room rental. The new date must be within six months from the original date, thereafter full room rental is required.

Current prices are indicated in the enclosed menu offerings. Due to market increases, pricing is subject to a proportionate increase without notice. Although, all contract selections made within 60 days from the date of the event will be guaranteed. Only food furnished by Bugline Sports Bar & Grill will be served, with the exception of the wedding cake. Due to health concerns, we do not allow any food or beverage to leave our building. All contract charges, including but not limited to (food, beverages, linen, decorations, taxes, and gratuities) are due and payable fourteen (14) business days prior to the start of the event. The final settlement of additional charges is payable on the day of the event. We accept all Credit Cards, Checks, and Cash. There will be a \$35.00 fee for all returned checks. Catering Line will be open for a maximum of one hour.

In addition to the prices presented Village Bowl & Social will add the customary 18% service charge, and the 5% State of Wisconsin sales tax, which is applicable to all food, beverage, & service charges.

Village Bowl & Social requires your menu selections and other specific requests to be finalized 4 full weeks prior to your event. Once completed, you will receive a Banquet Event Order for your approval and signature.

Village Bowl requires notification of the exact number of guests fourteen (14) days prior to the event. This confirmed number constitutes the guarantee. If fewer than the final guaranteed number of guests attend the function, the final guaranteed number of guests would be charged. We highly recommend to all of our customers that they do everything in their power to assure the accuracy of their final guarantee. If no guarantee is given, the expected number of guests will be considered your guarantee. We always set to handle additional seating for 2% - 5% above the guaranteed number, but our culinary team only prepares food & beverage for the guarantee. If additional meals are added after the guarantee is given (i.e. substitutions, replacements, and special orders) these meals will be considered an addition to the guarantee. Due to health concerns, we do not allow any food or beverages to leave our building.

Beverage services are available in the Heritage Hall, Mardi Gras Room, & the Bugline Sports Bar & Grill. Only beverages furnished by Bugline Sports Bar & Grill will be served unless pre-approved and in writing on the contract. Due to legal concerns, we do not allow any beverages to leave our building. Alcoholic beverage service must conclude by 12:00 Midnight in all special event areas (party rooms & halls), but Bugline Sports Bar & Grill is open for your convenience. After agreement by Bugline Sports Bar & Grill Management a \$15.00/bottle corkage fee will be charged for any patron-supplied beverage.

Our Event Coordinators will be happy to assist you with your floral, entertainment, and decorating needs. If you select your own décor company, approval must be obtained from your event coordinator prior to affixing anything to walls, floors, and/or ceilings. No glitter, confetti, or sprinkles will be allowed. If used, a cleaning fee of \$75.00 will be added to the final billing. The facilities must be vacated by 12:30 AM unless previously negotiated with the event coordinator. Village Bowl & Social reserves the right to maintain an acceptable sound level. No open candles, they must be covered to the height of the wick. If the hall is not rented on the day before your event, decorating can be done the day before.

Unless otherwise requested, functions requiring seating for fewer than 200 people will be set with round tables that seat ten (10) people each. For functions over 250 people, we have optional seating arrangements available.

All itemized food and beverage bills must be signed at the conclusion of the function by the person designated on the banquet event order as the person approved for final settlement. If that person is not available, & the final bill is not signed, the counts of Bugline Sports Bar & Grill Staff must be accepted. Make all checks payable to " Village Bowl & Social".

Village Bowl & Social does not assume responsibility for personal property and equipment brought onto its premises. The booking party agrees to indemnify and hold harmless any and all claims to lost, stolen, missing, or damaged equipment or personal belongings. The booking party takes full responsibility for the actions of their guests.

Thank you,
Village Bowl & Social

