

# BLUFF CITY GRILL BANQUET HALL

424 E BROADWAY ALTON, IL 62002 (618) 433-8288

Our newly remodeled banquet hall offers all the amenities needed to host your wedding reception, private party, or special occasion. Our hall can seat 400+ guests for a sit-down dinner with a uniform & professional staff catering to you & your guests' needs. Our freshly refinished wooden dance floor is the perfect place to have that first dance, catch a bouquet, and dance the night away & has a two-tiered stage for your band, DJ, or head table. Our wrap around bar seats 35 guests with our experienced bartenders to make all your favorite drinks. TVs are available to watch any sporting events that are taking place on your day, or to stream a slide show of you & your new spouse throughout the years. Our upper-level parking garage grants immediate access to the hall, as well as our kitchen can accommodate almost any requests that you may have. Come let us help you celebrate one of the most important days of your lives. Book with us today!!

## bluff CITU Grill

## **FULL-SERVICE CATERING**

Our full-service catering includes glassware, silverware, & china. Basic linens included (specialty linen & linen napkins charged separately). We add a 20% gratuity to the final cost. A final head count is required at least 2 weeks prior to the event, and the menu needs to be set at least 3 weeks prior. Payment must be received by noon 72 hours prior to the event. Catering prices include tea, water, coffee, bread, & butter.







## bluff CITU grill

### **BRIDAL SUITE**

The Bridal Suite is attached to the Banquet Hall with a perfect view of the Clark Bridge & Mississippi River. The Suite is a convenient studio style area perfectly designed to prepare for your special day with your closest companions. The Suite encompasses 2 Hair & Make-Up Stations, Private Restroom, Kitchenette w/ Refrigerator & Microwave, Dining & Seating Area, Central Heating & Air, Living Area with Entertainment Center, 60" LED TV, Storage Area to hang Dresses, Wi-Fi Access, & a Private Room for the Bride to get dressed & provide the ultimate first look reveal. The Suite is available A La Carte (\$350) or as a part of some of our Banquet Hall Packages. The Bridal Suite remains locked during the event. Access is provided at the end of your event.







#### HALL RENTAL PACKAGES:

#### TIER 1 – PERFECT FOR LARGE EVENTS & RECEPTIONS

- \$1200 Non-Refundable Banquet Hall Rental Fee
- Available to decorate 5 hours of day of event w/ predetermined start time in addition to 5 hour allotted event time.
- 5 hours of event time; each additional hour is \$100/hour
- Uniformed & professional staff
- Set up & break down of tables & chairs
- Full-Service Catering
- Cleaning of the hall after the event
- Basic White or Black Table Linens
  - O Specialty Table Linens & Napkins Available for Rent
- Event Portfolio w/ access to & meetings w/ Event Coordinator to design the ideal reception or event
- All items must be removed 1 hour after the completion of event.



#### TIER 2 - PERFECT FOR THE "PLANNER"

- \$1500 Non-Refundable Banquet Hall Rental Fee
- Includes all options from Tier 1 with the addition of:
  - Full Hall Access to the Banquet Hall from 11 AM 9 PM (10 Hours) The Day Prior to Event
  - O Table Linens, Napkins, & table settings are in place prior to 11 am arrival time to decorate

#### TIER 3 – THE CONVENIENT BRIDAL SUITE

- \$1850 Non-Refundable Banquet Hall Rental Fee
- Includes all options from Tier 1 & 2 with the addition of:
  - Full Access to the Bridal Suite on the Day of the Event beginning at 9 AM.



#### TIER 4 – THE ULTIMATE WEEKEND PACKAGE

- \$2000 Non-Refundable Banquet Hall Rental Fee
- Includes all options from Tier 1, 2, & 3 with the addition of:
  - o Bridal Suite will be stocked with
    - Bottled Water
    - Champagne
    - Orange Juice
    - Snacks
- Access to Banquet Hall & Bridal Suite the day after your event to gather your belongings from 10 AM – 2 PM







## **BAR MENU**

\*PRICES SUBJECT TO CHANGE\*

#### **KEGS**

Domestic Kegs \$235 EACH Craft Beer Kegs Are Priced Individually

MARAGARITA FOUNTAIN
10 Gallons \$375

#### **CASH BAR**

Bottled Domestic Beer \$3.50

House Wine \$7 Per Glass / \$21 Per Bottle
Champagne \$20 Per Bottle
House Brand Mixed Drinks \$5.00

Premium & Top Shelf Mixed Drinks \$5 & Up
Soda Products (free refills) \$2.79 Per Person



## CATERING PACKAGES

\*PRICES SUBJECT TO CHANGE\*

\*50 GUEST MINIMUM\*

#### **BUFFET OPTION 1 \$20 PER GUEST**

House Or Caesar Salad

2 Starch Or Pasta (Mix Or Match)

Vegetable

\*1 Entree

#### **BUFFET OPTION 2 \$24 PER GUEST**

House Or Caesar Salad
2 Starch Or Pasta (Mix Or Match)
Vegetable
\*2 Entrees



### **CATERING MENU**

\*Our Kitchen Is Very Accommodating, Special Requests Can Be Made\*

#### **SALADS**

House Salad: Crisp Iceberg Lettuce with Red Onion, Black Olives, & Artichoke Hearts tossed with Grated Parmesan Cheese & Our House Italian Dressing topped with Shaved Parmesan Cheese

Caesar Salad: Fresh Romaine Lettuce tossed in our Creamy House Made Caesar Dressing with Grated Parmesan Cheese & Croutons topped with Shaved Parmesan Cheese

#### **VEGETABLES**

Traditional Green Beans Steamed Corn Vegetable Medley Roasted Broccoli Florets Fried Corn on the Cob Roasted Brussel Sprouts

#### **STARCH**

Garlic Red Skinned Mashed Potatoes W/ Brown Gravy
Cheddar Scalloped Potatoes
Baked Potatoes
Vegetable Rice Pilaf
Baked Beans
Garlic Roasted Potatoes
Loaded Mashed Potatoes \*additional \$1 per Guest\*



#### **Pasta**

Mac N Cheese: Our Creamy Cheese Sauce tossed with Bow Tie Noodles topped with Shaved Parmesan Cheese

Penne Alfredo: House Made Creamy Alfredo Sauce tossed with Penne Pasta topped with Shaved Parmesan Cheese

Cheese Tortellini: Cheese Filled Tortellini tossed in your choice of our House Made Alfredo or Marinara Sauce & Grated Parmesan Cheese topped with Shaved Parmesan Cheese

Penne Marinara: House Made Marinara Sauce made with Fresh Tomatoes tossed with Penne Pasta topped with Shaved Parmesan Cheese

Spicy Alfredo Bowtie: House Made Spicy Alfredo Sauce tossed with Bowtie Pasta topped with Shaved Parmesan Cheese

Mediterranean Pasta Salad: Bowtie Pasta tossed in a Sweet Vinegarette Dressing with Black Olives, Red Onions, Red Pepppers, Tomatoes & Feta Cheese



## **Entrees**

Fried Chicken: A Juicy Mixture of Dark & White Meat Chicken Hand Breaded & Fried Golden

Grilled Chicken: 6 oz Chicken Breast Char Grilled & topped with White Wine Lemon Compound Butter, Tarragon Garlic Compound Butter, or BBQ Style

Grilled Pork Chop: 7 oz Pork Chop Seasoned to Perfection & Char Grilled topped with Tarragon Garlic Compound Butter or BBQ Style

Smoked BBQ Pork Steak: 12 oz Slow Smoked Pork Steak, Seasoned & lightly brushed with BBQ Sauce

Fried Pork Chop: 7 oz Pork Chop Hand Breaded & Fried Golden

Roast Beef Au Jus: Slow Roasted Tender Roast Beef in a Natural Au Jus

Mostaccioli: Penne Pasta tossed in our Hearty Beef Marinara Sauce with Parmesan Cheese Baked Golden & Topped with Mozzarella Cheese

Pasta Con Broccoli: Broccoli Florets sauteed with Mushrooms & Finished in a Creamy Tomato Sauce tossed with Bowtie Pasta & Topped with Parmesan Cheese

Cajun Chicken & Andouille Tortellini: Cheese filled Tortellini tossed in a Spicy Alfredo with Andouille Sausage, Blacked Chicken, Mushrooms, Green peppers & Red Onions topped with Parmesan Cheese \*additional \$1 per Guest\*

Chicken Kabob: Tender Chicken skewered with Bell Peppers & Red Onions Glazed with a Sweet Teriyaki Sauce \*additional \$1 per Guest\*

Beef Kabob: Sirloin Beef Tips together with Bell Peppers & Red Onions Smothered in a Rich Demi-Glace \*additional \$2 per Guest\*



## **Appetizers**

\*PRICES SUBJECT TO CHANGE\*

CHOICE OF 3: \$11.00 PER GUEST CHOICE OF 4: \$14.00 PER GUEST

Toasted Ravioli with House Marinara (Beef or Spinach & Artichoke)
Pot Stickers with Sesame Teriyaki Sauce
Swedish Style Meatballs
Boneless Chicken Bites tossed in Choice of Sauce
Chicken Wings tossed in Choice of Sauce
Toasted Cannelloni with House Marinara (Beef or Chicken & Artichoke)
Vegetable Tray
Cheese Tray

Fruit Tray (seasonal)
Bavarian Pretzel Sticks with Beer Cheese Sauce
Buffalo Chicken Dip with Pita Chips
Mini Tacos w/ Salsa & Sour Cream
Crab Rangoon w/ Sweet Chili Sauce

Jalapeno Poppers

Southwest Chicken Wraps

Crab Stuffed Mushrooms \*additional \$1.00 per Guest\*
Mini Chicken Kabobs in a Sweet Teriyaki Sauce \*additional \$1 per Guest\*
Mini Beef Kabobs in Whiskey Sauce \*additional \$2 per Guest\*