BLUFF CITY GRILL
BANQUET HALL



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WELCOME



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!!



IMPORTANT DATES

01

Booking / Tours

We offer bookings up to 2 years in advance, so we recommend booking as soon as you can. Our busiest times of the year are April thru June & again from September through December.

02

Contract / Fee

Once you've made your choice, we can schedule a time to sign your contract & pay your Hall Rental Fee. That is all that is needed to secure your date!

03

Finalize Menu

At 3 weeks prior to your event, finalized menu options with any special requests need to be submitted.

04

Final Details Meeting

Between 2 & 3 weeks before your event, a final details meeting will be scheduled with your coordinator. This meeting will review your timeline for arrival, meal served, special requests, & day of event vendor contact information.

05

Final Head Count

Just 2 weeks prior to your event, a final head count needs to be provided. This is to ensure we have the appropriate staff on to serve your guests. Additionally, this will ensure we can provide your a final invoice.

06

Final Payment

10 days prior to your event, your payment will be due by noon. We offer the convenience of accepting cash, check, or credit cards. Please note, our menus reflect a cash discount of 3%. Credit &/or Debit cards are not eligible for this discount.

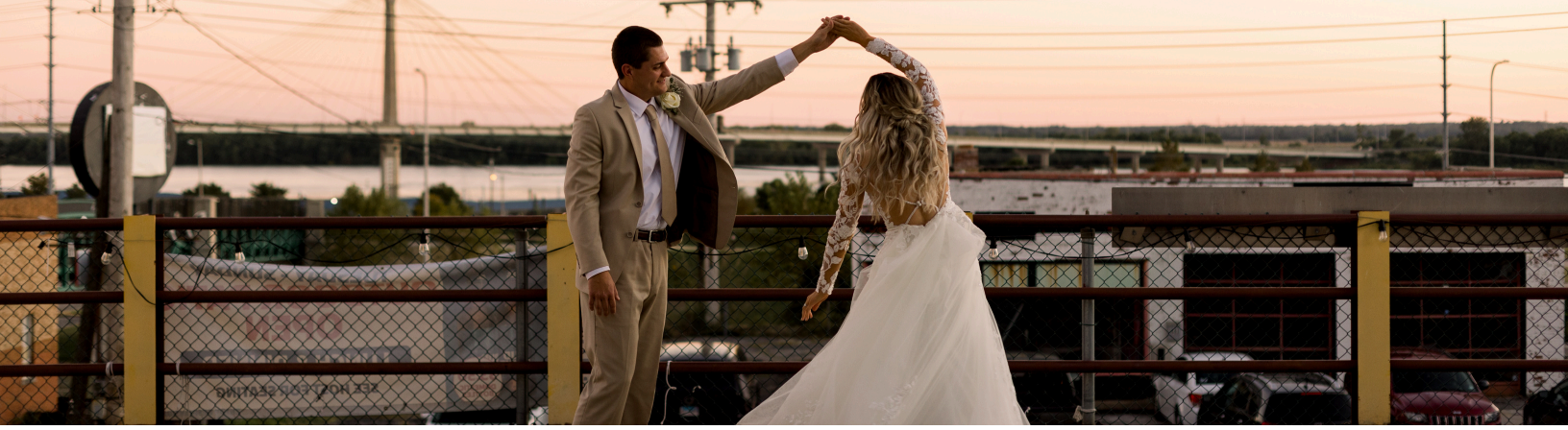


BRIDAL SUITE

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.





TIER 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
~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

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:

<u>BRIDAL SUITE WILL BE STOCKED WITH:</u>

- BOTTLED WATER
- CHAMPAGNE
- ORANGE JUICE
- SNACKS

ACCESS TO BANQUET HALL & BRIDAL SUITE THE DAY AFTER YOUR EVENT TO GATHER YOUR BELONGINGS FROM 11 AM – 3 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 & Up

House Wine $7 Per Glass / $21 Per Bottle

Champagne $20 Per Bottle

House Brand Mixed Drinks $5.00 & Up

Premium & Top Shelf Mixed Drinks $5.50 & Up

Soda Products (free refills) $2.99 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
Choice of 1 Entree
Asst. Dinner Rolls w/ Butter
Tea, Water, Coffee

Buffet Option 2 $24 Per Guest

House Or Caesar Salad
2 Starch Or Pasta (Mix Or Match)
Vegetable
Choice of 2 Entrees
Asst. Dinner Rolls w/ Butter
Tea, Water, Coffee



CATERING MENU

Prices subject to change // 50 Guest Minimum

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

Garden Salad

Crisp Iceberg Lettuce mixed with Red Onions, Diced Tomatoes, Monterey Jack Shredded Cheese & topped with our House Croutons w/ Choice of Dressing on the Side



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/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



Entrees

Fried Chicken

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

Grilled Chicken

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

Grilled Pork Chop

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

Smoked BBQ Pork Steak

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

Fried Pork Chop

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



Premium Entrees

Prices subject to change // 50 Guest Minimum

Chicken Kabob

~Additional $1/guest~

Tender Chicken skewered with Bell Peppers & Red Onions Glazed with a Sweet Teriyaki Sauce

Beef Kabob

~Additional $2/guest~

Beef Tips together with Bell Peppers & Red Onions Smothered in a Rich Demi-Glace

Spicy Chicken & Shrimp

~Additional $2/guest~

Grilled Chicken, Fresh Shrimp, Artichoke Hearts, & Sliced Mushrooms in a Spicy Alfredo tossed with Bow-Tie Noodles topped with Parmesan Cheese

Cajun Chicken & Andouille Tortellini

~Additional $2/guest~

Cheese filled Tortellini tossed in a Spicy Alfredo with Andouille Sausage, Blacked Chicken, Mushrooms, Green peppers & Red Onions topped with Parmesan Cheese

A NOTE FROM OUR STAFF:

If you have a different idea in mind, don't worry—our kitchen is very flexible and ready to work with you! Whether you have a specific dietary need, a special request, or a unique dish in mind, we are more than happy to try and accommodate it. Just let us know what you're thinking, and we'll do our best to make it happen. Our team is dedicated to providing a personalized experience, so feel free to share your preferences and we'll work together to create something just for you!



Appetizers

Prices subject to change // 50 Guest Minimum

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
Toasted Cannelloni with House Marinara (Beef or Chicken & Artichoke)
Vegetable Tray
Cheese Tray
Fruit Tray (seasonal)
Bavarian Pretzel Bites 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 ~ Additional $1 per Guest
Boneless Chicken Bites tossed in Choice of Sauce ~ Additional $1 per Guest
Chicken Wings Tossed in Choice of Sauce ~ Additional $1 per Guest
Mini Chicken Kabobs in a Sweet Teriyaki Sauce ~ Additional $1 per Guest
Mini Beef Kabobs in Whiskey Sauce ~ Additional $2 per Guest
Crab Stuffed Mushrooms ~ Additional $2 per Guest