



The Dalles House Restaurant and Lounge
BANQUETS AND CATERING
720 HWY 35, Saint Croix Falls, WI 54024, (715)-483-3246, catering@dalleshouse.com

Thank you for considering The Dalles House Restaurant and Lounge for your next banquet, celebration, business meeting, wedding or holiday event. We pride ourselves on providing quality house-made food. We are very confident that our guest service is consistently excellent, personable and ready to serve the masses. Enjoy!

Please remember every event at the Dalles House is different! We are willing to work within most budgets for all size groups. We customize ourselves to fit your event needs. There are many options available in addition to the information listed.

PRICING:

Pricing is based on groups of 12-200 people. There is "group pricing" on all food items to thank our large group events. No separate checks please! *5.5% sales tax and 20% gratuity will be added to the final bill.

OFF-SITE CATERING:

The Dalles House offers off-site catering for all size functions. A small delivery fee may be required. We currently hold proper licenses through the county and department of agriculture to cater off-site. The Dalles House specializes in traditional supper club style entrees, but are very experienced in most food genres and can meet almost any special request. Simply contact Sonya and she can have a suggested menu plan in just a couple days. We also offer rental of tables, chairs, linens and flatware with our catering. Off-site Bartenders and Servers available upon request. Sales Tax and Gratuity added to final bill.

ROOM RENTAL:

French Room= \$125 Lower Level= \$400

There may be additional linen charges depending on number of guests. This will be added to final bill.

DEPOSIT:

In order to guarantee your reservation a deposit is required.

French Room= \$200 Lower Level= \$500 Off-Site= Deposits Vary

This will be credited on your final bill. If you cancel your event for any reason less than 60 days before your event date, the deposit is forfeited. If cancellation is more than 60 days from date, we will return deposit in a timely manner. Please call Sonya to place deposit with Credit Card.

BARTENDER FEE:

There is a fee of \$50 for a private bartender as well as a stocked bar for both banquet rooms. This fee does not include any gratuity for the bartender. This fee covers a four hour period. Additional hours will be billed at \$55 per hour. You may make requests for specific beverages for your private bar, we will do our best to fit your needs. There are many ways to operate your private bar. We are flexible with: cash bars, open bars, drink tickets and more. Please ask your event coordinator for details.

GUARANTEE:

Final guest count and menu selection is due 10 days prior to event date.

BILLING:

The final bill is to be paid at the end of the event. The Dalles House accepts payments in: cash, money order, Visa, Mastercard, Discover.

We look forward to working with you!

The Dalles House Restaurant and Lounge

BUFFETS

All buffets include a supreme salad bar, garlic mashed potatoes and a warm basic vegetable. The supreme salad bar is set up for guests to create their own salad using: mixed greens, tomatoes, cucumbers, red onion, carrots, pickles, olives, signature dressings, dinner rolls and butter pads. The basic vegetables are: buttery herbed carrots, candied carrots, green beans almandine or herbed green beans. Upgraded vegetables are: squash medley, brussel sprouts or asparagus for an additional charge. Per person pricing is determined by entrees. Our most popular options and prices are listed below.

BUFFET ENTREES

\$22-\$25 per person

Vegetable Penne Alfredo

Chicken Penne Alfredo

Meatball Marinara Penne

Rosemary Thyme Roasted Eight Piece Bone In Chicken

Cranberry Apple Pork Tenderloin

Mushroom Chardonnay Pork Tenderloin

Creamy Garlic Pesto Chicken Breast

Swedish Meatballs

\$25-\$32 per person

Chef Carved Prime Rib

Chef Carved Bourbon Beef

Steak Bites in Au Jus

Petite Sirloin in Bearnaise

Buttery Garlic Shrimp

Petite Pan Seared Walleye

...More options available upon request.

APPETIZERS

Served buffet or butler style upon request.

Additional items available upon special request.

Sizes are standard sized catering trays and per chafer.

CHARCUTERIE TOWERS \$99.99-\$599.99

Local Cheeses, Marinated Grapes, Olives and Fruit.

BBQ MEATBALLS \$59.99

STUFFED MUSHROOMS \$79.99

SMOKED SALMON DIP \$93.99

Served with Crostini.

SPINACH AND ARTICHOKE DIP \$89.99

Served with artisan bread.

ASPARAGUS AND HOLLANDAISE \$69.99

SPICY SZECHUAN GREEN BEANS \$59.99

SHRIMP COCKTAIL \$119.99

VEGETABLE AND DIP TRAY \$79.99

CHEESE, CRACKER AND COLD CUT TRAY \$89.99

FRIED FOOD CHAFER \$69.99-\$109.99

Variety of available deep fried appetizers served with special dipping sauces.

BACON WRAPPED WATER CHESTNUTS \$89.99

In a honey whiskey reduction.

CHIPS AND SALSA \$29.99

SANDWICH PLATTER \$89.99 AND UP

Starting at 30 mini sandwiches prepared platter style with a variety of meats, cheese and veggies.
Made with house made bakery hoagies and sauces on the side.

DESSERTS

Served individually plated.

Additional items available by special request.

BROWNIE \$6

House-made, triple-layered, smothered in chocolate and caramel.

FRIED APPLES AND ICE CREAM \$6

Vanilla ice cream topped with fried cinnamon apples.

ICE CREAM SUNDAE \$6

Vanilla ice cream topped with chocolate and caramel.

VANILLA BEAN CREME BRULLE \$7

SEASONAL BAR AND COOKIE TRAYS \$49.99 AND UP

CHEESECAKE \$6

Available in a variety of styles.

ALCOHOL INFUSED ICE CREAM DRINKS - by request.

ENTREES

Served individually plated.

Additional items available by special request, this is **GROUP PRICING ONLY**.

PRIME RIB \$ MARKET PRICE

With Au Jus and Creamy Horseradish.

WALLEYE \$27.99

Perfectly Pan-Fried Walleye.

BACON WRAPPED SCALLOPS \$26.99

Six scallops pan seared in garlic butter.

ROSEMARY THYME ROASTED CHICKEN 1/4= \$17.99 1/2= \$19.99

FILET MIGNON \$ MARKET PRICE

Available in all medium or suggested temperature.

DH STYLE TOP SIRLOIN WITH BEARNAISE \$25.99

Available in all medium or suggested temperature.

JUMBO SHRIMP \$26.99

Five sweet jumbo shrimp, broiled in garlic butter.

LOBSTER RAVIOLI \$25.99

Lump Lobster in a striped egg ravioli in garlic pepper cream sauce. Served with garlic toast instead of potato.

CHICKEN FETTUCCINE ALFREDO \$21.99

Grilled chicken set on pasta with creamy alfredo sauce. Served with garlic toast instead of potato.

VEGETARIAN \$18.99

Chefs choice of seasonal vegetables served over rice pilaf. Served with garlic toast instead of potato.

LUNCH ITEMS AVAILABLE UPON REQUEST

Lower Level and Off-Site pricing may vary. All entrees (except where noted) are served with a dinner salad, house dressing, dinner roll and one choice of potato per entree. Choices are typically all baked potato or garlic mashed potato. Substitute Popovers and sweet butter for dinner rolls at an additional \$4 per person. Special requests may be made available. Additional salad dressings may be predetermined. These items are included in the above listed price. Tax and gratuity are NOT included. Maximum of three entree choices with exceptions of children's menu options and dietary needs.

****You may need to provide place cards for your guests to determine pre-order.****