

# MENU SELECTIONS



## Breakfast Selections

*Buffets require a 25 person minimum*

All Breakfasts include Coffee

## Breakfast Buffets

### **The Heartland Buffet \$10.99**

Farm fresh scrambled eggs, buttermilk pancakes with warm syrup, bacon and sausage, breakfast potatoes, seasonal fresh fruit, assorted yogurts, assorted pastries and muffins.

### **The Pioneer Buffet \$8.99**

Farm fresh scrambled eggs, French toast with maple syrup, bacon or sausage links, hashbrowns

## Luncheon Buffets

*Buffets require a 25 person minimum*

### **Picnic on the Patio \$7.99**

Ham or Turkey Sandwiches  
Deviled Eggs  
Baked Beans  
Salad Choice  
Potato Chips

### **Party on the Patio \$8.99**

Grilled Hamburgers or Brats  
Deviled Eggs  
Baked Beans  
Potato Salad  
Buns and assorted condiments

### **The Country Buffet \$9.99**

Oven Baked Chicken  
Mashed Potatoes and Gravy  
Stuffing  
Vegetable d'jour  
Dinner roll with butter

### **Taste of Italy Buffet \$9.99**

Pasta with Meatballs  
Pasta with Alfredo Sauce  
Italian Vegetable Medley  
Garlic Toast  
Add Chef's choice pizza for an additional \$1.49

Our Sales, Catering and Culinary Staff will be pleased to create a menu to suit your Special needs. Prices do not include 17% service charge or State and Local Sales Tax. Menus and prices subject to change.



## Dinner Selections

All Dinners include Coffee

### Dinner Buffets

*Buffets require a 25 person minimum*

#### **Traditional Dinner Buffet \$12.99**

**Entrée Selection** – Choice of two (2)

Baked Chicken  
Chicken Cordon Bleu  
Stuffed Chicken Breast  
Sirloin Beef Tips  
Baked Ham  
Roast Turkey Breast  
Prime Rib (additional \$5.00 per person)

**Starch Selection** – Choice of one (1)

Mashed Potatoes & Gravy  
Garlic Mashed Potatoes  
Parsley Buttered Potatoes  
Buttered Noodles  
Stuffing

**Salad Selection** – Choice of one (1)

Seven Layer Salad  
Tossed Salad with House dressing  
Coleslaw  
Potato Salad  
Pasta Salad

**Vegetable Selection** – Choice of one (1)

Buttered Corn  
Buttered Green Beans  
Buttered Peas & Carrots  
Vegetable Medley

Add a third Entrée selection for an additional \$2.50 per person.  
All dinner buffets include coffee and dinner rolls with butter.

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## Appetizer Selections

### Hot Hors d'oeuvres

|                               |                    |
|-------------------------------|--------------------|
| Swedish meatballs             | \$59.99/ serves 40 |
| Meatballs in marinara sauce   | \$59.99/ serves 40 |
| BBQ Cocktail sausage          | \$59.99/ serves 40 |
| Stuffed Mushroom Caps         | \$59.99/ 50 pieces |
| Chicken Wings                 | \$89.99/serves 40  |
| Oriental Egg Rolls            | \$59.99/ 50 pieces |
| Bacon Wrapped Water Chestnuts | \$59.99/ 50 pieces |

### Cold Hors d'oeuvres

|                                 |                    |
|---------------------------------|--------------------|
| Deviled Eggs                    | \$59.99/ serves 40 |
| Spinach Dip w/cocktail rye      | \$39.99/ serves 40 |
| Ham & Pickle Spirals            | \$59.99/ serves 40 |
| Taco Dip w/ tortilla chips      | \$39.99/ serves 40 |
| Fresh Vegetable Tray            | \$49.99/ serves 40 |
| Assorted Spreads w/ crackers    | \$59.99/ serves 40 |
| Domestic Cheese Tray w/crackers | \$59.99/ serves 40 |

## Desserts

|                       |                   |
|-----------------------|-------------------|
| Specialty Cheesecakes | \$3.99            |
| Strawberry Shortcake  | \$2.99            |
| German Chocolate Cake | \$3.99            |
| Muffins               | \$13.99 per dozen |
| Assorted cookies      | \$9.99 per dozen  |
| Assorted bars         | \$9.99 per dozen  |

## Liquors & Beverages

### House Wine

|  |                    |
|--|--------------------|
| White Zinfandel,<br>Chardonnay, Merlot,<br>Lambrusco | \$15.99 per bottle |
| Champagne  | \$14.99 per bottle |

### Draft beer

|   |          |
|---|----------|
| Half barrel domestic<br>(Special Order 1/2 Barrels<br>based on current market prices) | \$175.00 |
|---|----------|

### Soft Drinks

|                      |  |
|----------------------|--|
| Fountain soft drinks | \$1.75 per glass<br>\$5.00 per pitcher |
|----------------------|--|

### Punch

|                         |                    |
|-------------------------|--------------------|
| Fruit punch or Lemonade | \$8.00 per gallon  |
| Rum Punch               | \$25.00 per gallon |
| Champagne Punch         | \$25.00 per gallon |

|        |                     |
|--------|---------------------|
| Coffee | \$15.00 per 30 cups |
|--------|---------------------|

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# Contract

Event Date: \_\_\_\_\_ Employee: \_\_\_\_\_

Date of Contract: \_\_\_\_\_ Type of Event: \_\_\_\_\_

Customer Name: \_\_\_\_\_

Address: \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Phone: \_\_\_\_\_ E-Mail \_\_\_\_\_

Room: \_\_\_\_\_ Estimated # Guests: \_\_\_\_\_ Catered Event w/ Servers? Yes No

## Deposits

A non-refundable deposit of \$150.00 reserves the Pioneer Banquet Center on the date and time outlined in this agreement. The Pioneer Banquet Center reserves the right to change a group's function space, according to fluctuation in anticipated attendance or other changes.

## Food & Beverage Purchase

All food and beverages must be purchased and prepared through the Pioneer Banquet Center. The only exceptions are: cake, nuts and mints. Pioneer Banquet Center will not accept responsibility for wedding cake and/or desserts. A commercially licensed and insured baker must bake all cakes and/or desserts brought into Pioneer Banquet Center. No other carry-ins are allowed. All menu items and prices are subject to change and will be guaranteed 90 days prior to the function date. No food or beverages provided by the Pioneer Banquet Center are allowed to leave the premises. For health and safety reasons, a buffet can only be maintained for a maximum of two hours unless an arrangement can be made in advance for food changes. All food and/or beverage functions are priced per person. An industry 17% service charge will be assessed to all food and beverage (including any host bar) agreed upon.

## Beverage Service

Beverage service can be added to any function. A 17% service charge will be included for the cash portion of any bar when a request is made to remove the tip containers. Any Cash or Host bar not exceeding \$250.00 in sales will be assessed the difference as a bar charge. The catering staff reserves the right to refuse beverage service to any person without legal age verification (21) or anyone who appears intoxicated. Catering services are subject to state and local sales tax as per state statutes.

## Guest Guarantee

For all functions, the Pioneer Banquet Center must have a selected menu thirty days prior and a specified attendance seven days prior to function date. The Pioneer Banquet Center will consider this number the guarantee, and it will not be subject to reduction. If no guaranteed number is received, the Pioneer Banquet Center will consider the expected guest number from the Banquet Event Order to be the guarantee. However, the Pioneer Banquet Center reserves the right to substitute an entrée of equal or greater value at the customer's expense if the guest number increases. The Pioneer Banquet Center will charge for the guaranteed number of guests, or the total number served, whichever is greater.

## Entertainment Hours

All entertainment must be concluded by 1:30 a.m. and the premises must be vacated by 2:00 a.m. The Pioneer Banquet Center has the right to impose volume restrictions for entertainment.





## Special Services

Our staff will set up the room and cover all tables with linen table cloths. Cloth and skirting is included in the room rental fee. We do not provide any room decorations, but encourage you to do so. All decoration details must be discussed for approval thirty days prior to the function. Set up arrangements are made by appointment only. If you wish to keep any decorations that you put up, they must be taken down following the event unless other arrangements are made; otherwise our staff will remove and discard them at a rate of \$40.00 per hour for the time required to remove items. A minimum fee of \$50.00 to a maximum fee of \$150.00 for clean up will be charged if confetti is used as a decoration for any function. The Pioneer Banquet Center does not guarantee complete set up of the space until one hour prior to the start time of the scheduled function.

### Our Guarantee

The Pioneer Banquet Center guarantees that all food will be hot and served on time. We also guarantee adequate staff for food service and any bartending required.

### Payment and Cancellation

A non-refundable deposit for space rental and a 20% estimated non-refundable food & beverage down payment required 6 months prior to the event (unless date is rebooked) is due with the signing of this agreement to reserve the Pioneer Banquet Center on the date and time outlined in this agreement. When reserving space for wedding receptions, dinner meeting and banquets, a valid credit card is required to be held for guarantee of full payment upon completion. All food and beverage services and rental charges are subject to a 17% gratuity and local sales tax. **WEDDINGS MUST BE PAID IN FULL SEVEN DAYS PRIOR TO THE NIGHT OF YOUR RECEPTION.** All balances, including taxes and gratuity, shall be paid upon completion of the function in cash, cashier's check or credit card. A finance charge of 1.5% per month (18% per annum) will be applied to the unpaid balance after 30 days. If the organization agreeing to use the banquet center is tax exempt, a certificate reflecting this exemption must be received no later than fourteen days prior to the event. If the tax exempt form is not received, all taxes associated with the event will be applicable.

### Audio Visual

Pioneer Banquet Center will be pleased to assist you with your audio/visual equipment and engineering needs for an additional cost. Please be sure to discuss your needs with our Sales and Catering staff well in advance of your function. Pioneer Banquet Center is not responsible for "burned" CD or DVD failures.

### Security

Pioneer Banquet Center does not assume responsibility for damage or loss of equipment, merchandise or articles left unattended in public areas or function rooms. The customer assumes all responsibility for any damage caused to a room by his or her patrons. It is our goal to keep our guests safe.

Additionally, the Pioneer Banquet Center and Customer agree to the following: \_\_\_\_\_

\_\_\_\_\_

*In order to guarantee sole use of space please sign and return one copy to Pioneer Banquet Center.  
Retain one copy for your records. Please refer to terms and conditions.*

Customer Signature \_\_\_\_\_

Date \_\_\_\_\_

Print Customer Name \_\_\_\_\_

Banquet Representative \_\_\_\_\_

Date \_\_\_\_\_

Print Employee Name \_\_\_\_\_

Deposit Amount \_\_\_\_\_

