



Thank you for choosing Cadillac Grill for your event. We are honored to be a part of this special occasion, and dedicated to every detail of your event.

Inside this packet, you will find; pricing information, menu options, cancellation policies and hopefully, a lot of answers to the many questions you may have.

Space Rental

There is a \$3,000 non-refundable room rental fee due the day of booking.

*Cancellation 6 months prior to the event is subject to a full refund.

*Any cancellation less than 2 weeks prior will be required to pay food costs.

For Use or Rent

- Meeting Room \$200
- Projector and Screen \$50 per hour
- Podium - no charge
- Wedding Ceremony \$300
- Cake Service (cutting/plating/serving) \$400
- Champagne Service \$100
- Second Bar \$200
- Wedding Arch \$200
- Linens \$10-\$18 per table
- Microphone \$50

Decorations

You are in charge of decorating and taking down your own decorations(night of), however you may pick them up at a later time if other arrangements are made. You will have the venue for the whole day of your event to set up and decorate. We also allow for a couple hours the night before, as long as another event is not happening at that time. The following may help you answer some questions, or help while making your decoration selections:

- Absolutely No Glitter
- All floral arrangements and centerpieces must meet current fire and safety requirements
- All candles must be unscented and contained in a candle holder or globe to contain the flame and any wax. We prefer LED candles

Entertainment/Vendors

We have a permanent wooden dance floor and an area for a DJ or small band.

We do not have any preferred vendors, you are welcome to work with whomever you choose. They are responsible for their own equipment; set up, tear-down and removal.

Outdoor Ceremony

We do have space for an outdoor ceremony. There will be an extra \$200 charge to have it outdoors. We do not allow tents to be used, and do not have chairs available for rent.

Menu Selection

Attached is an event menu. You may bring up to 5 people and choose 5 items to sample for \$100, and \$25 per person added. You will be served one of each dish or side etc. that you choose for everyone to sample.

Buffet Style: You are not required to have a seating chart for this, but can if you like. We will dismiss your guests to the buffet to ensure a smooth uncrowded process.

Plated Dinner: It is required that you have a seating chart or place cards for dinner service.

Appetizers

Per 50 People

- Lobster Dip with Pita Chips - \$260.00
- 7 Layer Mexican Dip with Tortilla Chips - \$235.00
- Spinach Artichoke Dip with Pita Chips - \$225.00
- B.B.Q. Pulled Pork Sliders - \$435.00

Per 100 Pieces

- Vegetable Spring Rolls - \$135.00
- Seafood Stuffed Mushrooms - \$225.00
- Sausage Stuffed Mushrooms - \$195.00
- Fried Chicken Wings BBQ/Plan/Hot/Garlic Parm - \$250.00
- Meatballs BBQ/Swedish - \$235.00
- Bruschetta - \$200.00
- Mini Chicken Tacos - \$150.00
- Mini Beef Wellington - \$375.00
- Shrimp Cocktail - \$300

Per Person

Vegetable Arrangement with Dip - \$3.75
Fruit Arrangement - \$3.75
Crackers and Cheese Arrangement - \$4.75
Charcuterie Board - \$8.00
Potato Chips and House Made dip - \$4.00
Tortilla Chips and Fire Roasted Salsa - \$4.00

Plated Entrees

All Entrees served with 1 side, a dinner salad (choice of 2 dressings) and rolls. Additional sides added at \$3.75 per person base charge. Premium sides reflect the additional cost.

6oz Filet Mignon -Market Price
10oz New York Strip -Market Price
8oz/10oz Ribeye -Market Price
10oz Prime Rib -Market Price
Champagne Chicken -\$26
Chicken Madeira -\$28
Chicken Piccata -\$26
Grilled Atlantic Salmon -\$28

Buffet Options

Buffet choices come with a side salad and a choice of 2 dressings.

- #1. One Entree and two sides -\$28
- #2. Two Entrees and two sides -\$36
- #3. Three Entrees and Two Sides -\$40

Buffet Entrees

Sliced Prime Rib \$Market Price\$

Pineapple Baked Ham

Baked or BBQ Chicken

Chicken Marsala

Champagne Chicken

Chicken Piccata

Gouda Chicken

Baked Mostaccioli +/- Ground Beef

Lasagna

Vegetable Lasagna

Baked Macaroni and Cheese

Vegetarian Pasta Ala Roma

Vegetarian Pasta Primavera

Side Choices

Premium sides show additional cost per person

Baked Potato

Roasted Redskin Potatoes

Smashed Yukon Gold

Mashed Redskin Potatoes

Green Bean Mix

Captain Morgan Glazed Carrots

California Blend

Sicilian Blend

Wild Rice

Twice Baked Potato -\$3.75

Au Gratin Potatoes -\$3.75

Loaded Mashed Potatoes -\$3

Asparagus -\$3.75

Homemade Baked Macaroni and Cheese -\$4

Specialty Side Salad Options

Caesar -\$3.50

Cranberry Walnut -\$3.50

Taco Bar -\$20

Seasoned Ground Beef, Grilled Chicken, Refried Beans, Nacho Cheese Sauce, Lettuce, Tomato, Shredded Cheese, Scallions, Black Olives, Jalapenos, Sour Cream, Salsa, Assorted Taco Shells and Tortilla Chips.

7-Layer Dip

Chicken and Cheese Enchiladas

BBQ Buffet -\$25

Smoked BBQ Pork Ribs, BBQ Chicken Leg Quarters, Potato Salad, Chips and Coleslaw

**Kids meals can always be added to any buffet or plated meal option, they just need to be pre ordered*

Bar Options

For Open Bar options, the price reflects a 4 hour window. Prices will be adjusted if a longer bar time is preferred, however, we reserve the right to close the bar at any point in the evening for misconduct or any other safety concern, with no refund.

Unlimited Well Package -\$25

Unlimited Premium Package -\$36

Open Bar -Running Tab (cut-off limit or not)

Domestic Keg -\$425

Import Keg -Market Price

Champagne Available by the Bottle or Case

Wine also Available by the Bottle

***Price is by total headcount*