



Hall Fees & Procedures

Big Hall

Friday \$1000

Saturday \$2000

(Grooms Lounge, Bridal Suite, & Outdoor space included)

Sunday \$850

Monday-Thursday \$500

Hall fee includes all tables & chairs, white or black table linens & skirting, white or black linen napkins, china, silverware, glassware.

The Lounge

\$350

Lounge fee includes Bartender, white or black linens, white or black napkins, china, silverware.

The Brides Room

\$100

A private sanctuary for the Bridal Party. Complete with a four station vanity, comfortable seating and plenty of room for you and your party to primp for your special day. Packages available for food and beverages.

The Grooms Lounge

\$100

Our "Sexy" lounge is the perfect retreat for the Groom and his guys to relax, have a few cocktails and listen to music while waiting for the ceremony to begin.

Add a private bartender for \$25 per hour. Food packages available.

Outdoor Ceremony/Event Space

\$125

This price is only available when booking indoor event space.

Dance Floor

15x15

\$400

Procedures and Arrangements

Food & Beverage

All food and beverage to be served to your guests must be purchased from Catering by Danny and consumed on premise with the exception of wedding cakes or desserts. No food or beverage will be allowed to leave The Hickory Hall except leftover dessert that is provided by an outside vendor.

Service Charges and Taxes

All food and beverage is subject to 19% service charge. All food & beverage prices, room fee and gratuities are subject to the current Wisconsin Sales Tax.

Payment

A \$1,000 deposit is required to hold The Hall for your function.

A \$500 deposit is required to hold The Lounge for your function.

All balances are due 7 days PRIOR to your event.

A credit card authorization is REQUIRED and held on file for any incidental/damage charges incurred.

Cancellations

All advanced deposits are non refundable and non transferable.

All cancellations within 90 days for Saturday's will forfeit \$1,000 deposit as well as \$2000 hall fee.

All cancellations within 60 days for Fridays will forfeit the \$1,000 deposit as well as the \$1000 hall fee.

All cancellations must notify Catering by Danny at The Hickory Hall by Certified Mail.

Decorating

Catering by Danny reserves the right to control ALL functions. No glitter, confetti, rice or bubbles may be used or sprinkled on tables. No attachments to or hangings from the walls or light fixtures may be used. The space will be available to decorate no earlier than 7AM on the day of the event. Decoration time is limited to 3 hours or \$50 per hour for additional decoration time. Decorations may be dropped off on Friday if necessary. All candles must be flameless for safety purposes. Any cleanup that must be done due to noncompliance will be charged \$150 per hour to credit card on file.

Beverages

Catering by Danny is the only authorized licensee able to sell and serve liquor, beer and wine on the premises. No beverage of any kind may be brought in or carried out by patrons or guests. Catering by Danny reserves the right to control or refuse the consumption of alcohol. Proper identification is required. Adults found providing consumption to any or ALL minors and anyone seen to be using unlawful substances will be asked to leave the premises. If they refuse, a complaint will be filed with the local authorities.

Food

Per Catering by Danny's catering policy and the policy of the State of Wisconsin Health department, no left over food is permitted to leave the premises following the event. This is in an effort to safeguard against inadvertently improper food storage by guests and subsequent food safety concerns. All food product served during the course of an event becomes the property of Catering by Danny. As such, Catering by Danny's staff does not provide to-go containers.

Entertainment

Entertainment arrangements are the responsibility of the lessee and must be mentioned at time of signing. Music is permitted to play until 11:30pm. Catering by Danny reserves the right to control sound levels. Special lighting, staging, electrical connections or excessive electrical usage must be arranged prior to (at contract signing) the event. All Entertainment vendors must provide insurance waivers. All special requirements will be charged to the host if necessary based on charges incurred to Catering by Danny. Catering by Danny cannot assume any responsibility for personal property or equipment brought onto the premises.

Vendors

All outside vendors must provide proof of insurance and licensure. This includes the baker of the cake or desserts. All documents must be provided 30 days prior to the event.

Security

Catering by Danny reserves the right to hire security at their discretion. It will be the responsibility of the lessee to cover the cost. Generally the fee is \$40 per hour, per officer, per 100 people. The security officer will be a member of the local Sheriff's department.

Policy

Alcohol may be served until 11:00pm and everyone must be out of the hall by 12:00 am.

Buffet Menu

Silver Menu:

One Entree: \$14.95

Two Entrees: \$16.95

Three Entrees: \$18.95

(Includes 1 Starch, 1 Vegetable, 1 Salad, Rolls & Butter)

Entrees:

Yankee Pot Roast (Our most popular beef selection)

Italian Beef (Shredded with peppers & onions)

Rosemary Baked Chicken

Sicilian Baked Chicken

Shredded Bourbon Chicken

Shredded BBQ Pork

Pig Roast with Peppers & Onions

Maple Smoked Ham

Oven Roasted Turkey Breast & Gravy

Veggie Lasagna

Starches:

Garlic Mashed Potatoes (Our most popular starch)

Russet Mashed Potatoes

Parsley Buttered Potatoes

Macaroni & Cheese

Vegetables:

Green Beans

Buttery Sweet Corn

Sweet Peas

Salads:

Garden Salad with House Dressing

Homemade Potato Salad

Creamy Coleslaw

Gold Menu:

One Entree: \$16.95

Two Entrees: \$18.95

Three Entrees: \$20.95

(Includes 1 Starch, 1 Vegetable, 1 Salad, Rolls & Butter)

Choices from Silver Menu or anything below.

Entrees:

Chicken Marsala

Chicken Parmesan

Chicken Cordon Bleu

Broccoli Cheddar Chicken

Apple Brie Chicken

Beef Tenderloin Tips with Mushrooms and Onions

New England Pot Roast

Roasted Pork Medallions

Grilled Portobello Mushroom Caps

Four Cheese Portobello Mushroom Caps

Starches:

Twice Baked Potato Casserole

Herb Roasted Potatoes

Au Gratin Potatoes

Baked Potato with Butter

Wild Rice Blend

Fluffy White Rice

Vegetables:

California Blend (Broccoli, Cauliflower, & Carrots)

Caribbean Blend

Green Bean Almondine
Honey Glazed Carrots
Sweet Potatoes with Brown Sugar & Butter

Salads:

Spring Mix Blend
Caesar Salad
Pasta Salad
Bacon Veggie Crunch
Fresh Fruit Bowl

Platinum Menu:

One Entree: \$23.95

Two Entrees: \$25.96

Three Entrees: \$27.95

(Includes 1 Starch, 1 Vegetable, 1 Salad, Rolls & Butter)
Choices from Silver Menu, Gold Menu, or anything below.

Entrees:

Baby Back Ribs
Bronze Beef Filet
Smoked Brisket

Pork Crown Roast
Prime Rib (Price per quote)
Lamb Chops (Price per quote)
Herb Roasted Pork Tenderloin
Whole Roasted Turkey Breast - Carved
Whole Beef Tenderloin - Carved add \$5 per Person
Prime Rib - Carved add \$5 per Person
Rack of Lamb - Carved add \$5 per Person

Starches:

Twice Baked Potatoes
Truffle Butter Potatoes
Deluxe Mac & Cheese with Bread Crumb Topping
Hash Brown Casserole

Vegetables:

Asparagus Spears
Hand Cut California Blend
Haricot Verts (Tender Green Beans)
Roasted Seasonal Veggies

Salads:

Spring Mix Salad with Cranberries, Walnuts, & Balsamic Vinaigrette
Baby Spinach Salad with Fresh Strawberries, Almond Slices, & Raspberry Vinaigrette

Kids 10 & Under

All kids meals are plated and served to tables. Choice of one:

Chicken Tenders, Hamburger, Hot Dog, or Mac & Cheese

Served with Fries & Applesauce

10.95 Each

Buffet Service is One Hour. Additional time per quote.

Plated & Station meals are available per request.

Appetizer & Hors d'oeuvre and Dessert menu per request

If you would like something you do not see on the menu, please ask!

Additional Services & Fees

Cake Cutting Services

\$0.50 per Person Served on Disposable

\$1.50 per Person Served on China

Standard Coffee station: \$3 per Person, includes Coffee, Creamers, and
Sweeteners

Deluxe Coffee Station: \$5 per Person, includes Coffee, Creamers, Sweeteners,
Tea's, Biscottis & Cookies, Flavored Syrups, & Flavored Creamers

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