

Fox Hollow Banquet Hall



N3287 County Road OA La Crosse, WI 54601

(608) 786-3020

www.foxhollowgolfandbanquets.com

info@foxhollowgb.com

2020

Basic Charges and Helpful Information

Hall Rental is **\$650.00** plus tax, which includes: table linens (white or ivory or black only),

Risers (up to 16 people fit on risers), tables w/skirting, projector w/screen, bartenders, servers, set up and clean up. Availability is 8 am the day of the party to 1am of the next day.

Linen napkins are available in assorted colors for an additional cost of **\$1.00** per napkin.

Cancellation at anytime will result in the loss of the hall rental **\$650.00+ tax**.

Reception and dinner times as well as the dinner menu must be made **one month** prior to the event.

Confirmation of the number of guests must be made **two weeks** prior to the event.

There is a \$2500 minimum bill, not including hall rental, for all weddings.

Your final guest count will be the number of meals that you will be charged for. Any remaining food (up to the final count) will be yours to take home after the event.

The balance of payment is to be made within 10 days after holding your event.

There is a 3% finance charge for all payments made with a credit card.

Outside ceremonies under our arbor are available for smaller groups. We have 75 white folding chairs available to rent for \$3.00 per chair. We will set chairs up 1 hour before ceremony and take down following ceremony.

If you need more than 75 chairs then you will need to rent all your chairs from another rental place. Those chairs will have to be set up by you 1 hour before ceremony and taken down by you after ceremony.

Sorry no tents allowed for ceremony due to the fact of our water and electrical lines under round.

Menu prices can only be guaranteed 90 days prior to your event. It is the responsibility of the party to verify if any price changes have been made.

The dinner guests must be ready to be served within 15 minutes of the time given to the banquet facility. Failure to do so will result in a \$100.00 charge.

Banquet Hall can accommodate 300+
Names on marquee upon request

We use 66" round tables that seat eight people or 8' banquet tables that seat 8-10.

You may hold the date you want, for 1 week, while making a decision before paying the rental.

We provide china and silverware.

We provide servers to dismiss tables for dinner.

We do not have a minimum bar fee for evening.

➤ Full Service Bar:

- Beer (cans and bottles)
- Mixers
- Wine
- Tap soda
- No outside beverages are allowed to be brought in. We can special order something for you upon request.

Parties are responsible for hiring your own DJ or band.

Cakes/Bars/Desserts need to be ordered through a bakery of your choice. We supply a knife to cut cake. We will supply 6” styro foam plates and plastic forks for cake.

There will be a **\$100.00** charge to cut/plate cake for buffet meal or **\$1.00** per person to cut and deliver cake to each person for a sitdown meal.

*If Fox Hollow is cutting cake then:

Cake will be cut/served during dinner. Pictures with cake must be taken before dinner.

No chocolate fountains allowed.

Absolutely NO kitchen use allowed.

Some decorations will need approval before event. No confetti, bubbles or items hung on walls or ceiling will be allowed. There may be a charge for unapproved decorations due to extra cleanup.

You will need to provide tape, scissors, stick- pins, extension cords, etc...

ALL ITEMS BROUGHT IN BY YOU, THAT YOU WANT TO KEEP, MUST BE TAKEN WITH YOU AT THE END OF YOUR EVENT.

Buffet Menu

(add \$5.00 for each special requested dinner

Ex: gluten free, allergies, vegetarian)

◆ OPTION #1- \$16.00 ◆

CHOICE OF TWO MEATS

Broasted Chicken
Swedish Meatballs
Old Fashion Double Smoked Ham
Fettucine Alfredo w/ Shrimp or Chicken

◆ OPTION #2-\$18.00 ◆

CHOICE OF TWO MEATS

Beef Tips in gravy w/ Mushrooms
Chicken Cordon Bleu w/ Hollandaise Sauce
Chicken Breast w/ Hollandaise Sauce
Batter Fried Cod
Herb Roasted Pork Tenderloin
Roasted Turkey w/ Dressing

◆ OPTION #3-\$17.00 ◆

(CHOICE OF TWO, ONE FROM EACH COLUMN ABOVE)

Optional offer: Tables set with silverware, linen napkins, water-glasses and water pitchers (\$15.00 per table)

Buffet served with the choice of one potato and one vegetable, garden salad, rolls, and coffee

Potato

(Choice of 2 add \$1.00 per person)

Baked
Rice Pilaf
Noodles
Red Skinned Mashed
Au Gratin
Scalloped
Roasted Potatoes

Vegetable

Green Beans
Corn
Carrots
Sweet peas & Carrots

◆ Milk available upon request, \$2.00 per glass ◆

◆ Dessert Options ◆

Available upon request

(The above prices do not include a 17% service charge and 5.5% sales tax)

2020

#4

Family Style or Plate Dinner

(add \$5.00 for each special requested dinner

Ex: gluten free, allergies, vegetarian)

◆ OPTION #1- \$18.00 ◆

Broasted Chicken
Swedish Meatballs
Old Fashion Double Smoked Ham
Fettucine Alfredo w/ Shrimp or Chicken

◆ OPTION #2- \$20.00 ◆

Beef Tips in gravy w/ Mushrooms
Chicken Cordon Bleu w/ Hollandaise Sauce
Chicken Breast w/ Hollandaise Sauce
Batter Fried Cod
Grilled Salmon w/ Dill Sauce
Herb Roasted Pork Tenderloin
Roasted Turkey w/ Dressing

◆ OPTION #3- \$19.00 ◆

(CHOICE OF TWO, ONE FROM EACH COLUMN ABOVE)

◆ OPTION #4-MARKET PRICE ◆

Prime Rib

Plate and Family Style dinners served with the choice of one potato and one vegetable, garden salad, rolls, and coffee

Potato

(Choice of 2 add \$1.00 per person)

Baked
Rice Pilaf
Noodles
Red Skinned Mashed
Au Gratin
Scalloped
Roasted Potatoes

Vegetable

Green Beans
Corn
Carrots
Sweet peas & carrots

◆ Milk available upon request, \$2.00 per glass ◆

◆ Dessert Options ◆

Available upon request

(The above prices do not include a 17% service charge and 5.5% sales tax)

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#5

Appetizers

◆ Cold Items ◆

Assorted Cheese and Crackers

Serves 40 people \$45.00

Cheese Curds and Crackers

Serves 40 people \$45.00

Assorted Meats and Crackers

Serves 40 people \$45.00

Vegetables with Dip

Serves 50 people \$50.00

Shrimp with Cocktail Sauce

50 ct \$55.00

Smoked Salmon

Market Price

Assorted Mini Tortilla Wraps

50 count \$40.00

Taco Dip

12" Tray \$25.00

◆ Hot Items ◆

Bacon wrapped Scallops

50 ct \$90.00

Bacon wrapped Shrimp

50 ct \$90.00

Stuffed Mushrooms

50 ct \$90.00

Meatballs

150 ct \$55.00

Crab Rangoon

50 ct \$55.00

Chicken Wings w/choice of sauce

50 ct \$45.00

Lil Smokies w/Bbq Sauce

150 ct \$45.00

Homemade pizza

16" - \$15.00

◆ Dry Snacks ◆

Chips and Dip

Serves 20 \$11.00

Tortilla Chips and Salsa

Serves 20 \$11.00

Gardettos

Serves 20 \$11.00

Dry Roasted Nuts

Serves 20 \$11.00

Pretzels w/ Honey Mustard

Serves 20 \$9.00

◆ Sandwiches ◆

Ham or Turkey

\$1.25 per sandwich

(Prices do not include a 17% service charge and 5.5% sales tax)

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#6

Beverages

◆ Beer ◆

¼ Barrels (85 glasses) \$135.00

½ Barrels (170 glasses) \$235.00

Most Popular Choices: Miller Lite, MGD 64, Budweiser,
Bud Light, Michelob Golden Light, Coors Light

½ Barrels \$260

Spotted Cow, Blue Moon, Pearl Street

◆ Table Wines ◆

750 ml Bottles

White Zinfandel \$16.00

Chardonnay \$16.00

Cabernet \$23.00

Pinot Grigio \$23.00

Riesling \$23.00

Merlot \$23.00

Moscato \$23.00

◆ Champagne ◆

Verdi \$16.00

◆ Soda ◆

Flavors include:

Pepsi, Diet Pepsi, Mt. Dew, Diet Dew, Sierra Mist, Diet Mist, Root Beer,
Lemonade & unsweetened Iced tea

\$175.00

(for cocktail hour- dinner only)

or

\$225.00

(for the entire reception)

ANY WINE/ CHAMPAGNE SERVED AT NO COST TO YOUR GUESTS WILL HAVE A 10% GRATUITY ADDED
ON FOR BARTENDERS

Punch \$5.00 per gallon

Coffee 30 cup pot \$30.00

(Prices do not include 5.5% sales tax)

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#7