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### **Event Banquet Information**

Thank you for choosing The Steakhouse & Lodge as a possible site for your event!! The following information is designed to assist you with your plans. It is intended to provide information on how our facility works as well as provide you with some of our more popular food and beverage items and their prices. Please be aware, however, that this is not all that The Steakhouse & Lodge can do for you. If our more popular options are not of interest to you, please feel free to call (715-934-4411) or email us ([t-bone@cheqnet.net](mailto:t-bone@cheqnet.net)) with the details of your event and we can find something that fits your needs!!

**Our Facility** – Our facility operates as a supper club that is open 7 nights a week. It has a large dining room (approximately 71' x 50') with a fireplace lounge (approximately 30' x 17') and dance floor area (approximately 23' x 20'). There is a separate bar area (approximately 21' x 50') adjoining the dining room that is entered through doorways from the dining room or the outside. When our facility hosts an event, we close the restaurant and bar to the public. Next to the supper club is a small limited service motel. There are approximately 10-12 rentable rooms available at the current time – most with 2 queen size beds.

**Closing to the Public** - In order for us to close our restaurant to the public on a Friday or Saturday evening, we require a minimum purchase of \$4,500. The \$4,500 minimum does not include the tax (5.5%) and tip (18%) amount on the food and beverages.

**Facility Rental Times** - When renting the facility, it will be available to you at 10:00 a.m. on the date of your event for decorating. If you would like to come in earlier, you are welcome to ask for an earlier time -- we will certainly do our best to accommodate your needs, however, we cannot guarantee an entrance time earlier than 10:00 a.m. The event may take place any time after 3:00 p.m. The main dining room will remain available until 12:00 a.m. and the bar area will remain available until 2:00 a.m. (or until the last guest leaves). If you would like the main dining room area to remain open later than 12:00 a.m., we are happy to do so but there will be a \$50 charge per half hour open beyond 12:00 a.m.

**Choosing a Date** – At The Steakhouse & Lodge, we operate on a first-come, first-served basis. If you are interested in reserving a date, all you need to do is let us know that you would like the date tentatively held in your name and we will enter it into our banquet reservations book. If someone else does become interested in the date that you have chosen, we will attempt to contact you and you will have 48 hours to respond to whether or not you definitely want to rent our facility. We would ask you to pay a \$500.00 set-up/hall fee within 60 days of booking your event. Your set-up fee includes all set-up and tear down of the room, linens, napkins, china, glass & silver, head table, cake table, gift table, cake cutting service, dance floor, in-house decorations, and P.A. system. Once a deposit is paid and a contract is signed, you are guaranteed that date at our facility.

**Buffet versus Plated Meals** - The Steakhouse & Lodge can accommodate either a buffet style meal or a plated style meal (served to the table by the wait staff). If you want the plated meal service with more than one entrée option for your guests, please remember that you need to finalize your entrée selection with us prior to sending out your invitations. You will need to have the entrée selection on your RSVP and collect the data from the returned RSVP. That way you can order the quantity of meals (per entrée choice) that you will need. On the day of your event, we ask that you have place cards for your guests with their entrée choice at their assigned table or to be placed on a table in the entrance (for your guests to take as they arrive and place at their table of choice). If you should choose buffet style, please note that place cards for seating are still recommended as we do not allow the chairs to be tipped to save seats.

**Guest Counts** - Our facility is able to accommodate up to 400 guests. A very comfortable seating arrangement of square and round tables best accommodates a count under 250 guests. Beyond 250 guests, we may need to have more of a modified banquet style seating arrangement. Due to the number of events we have done, we have found different layouts that work best for different sized gatherings. We would be happy to share our findings with you as we design the dining room for your group. A week prior to the event, we will need you to provide us with a final guest count (a/k/a guest count guarantee). At that point, we can discuss the final dining room layout. In addition to the dining room layout, the final count will allow us time to order your food and beverages so that they will be available on the date of your event. Since we staff our employees and order based on the guest count given the week prior, that count (or the actual guest count, whichever is higher) will be the number used to calculate your final bill regardless of how many of those guests weren't able to make it to the event.

**Lodging** - The motel units owned by The Steakhouse are available to our event guests at our current rates per night. Some weekends will require a two night minimum. If the rooms are available, we would be happy to block 10 rooms for your event if you so choose. You would simply indicate to us that you would like the rooms blocked. We will hold those rooms until 1 month prior to the event. Please have your guests call (715-934-4411) and place their room reservations with us at least 1 month prior to the event and secure it with a credit card. If at 1 month prior to your event there are rooms in your block that were not secured with a credit card, those rooms will be available for us to sell to the public.

**Carry-in Items** – Carry-in food and beverages are prohibited by law and may be subject to confiscation. Pre-approved wedding cakes (from a licensed bakery) are allowed.

**The Steakhouse & Lodge**  
**Appetizer Options**

**Cold Appetizers**

Bowl of Chips & Dip	\$25 Per Bowl (approximately 50 servings)
Bowl of Pretzels	\$25 Per Bowl (approximately 50 servings)
Bowl of Gardettos	\$30 Per Bowl (approximately 50 servings)
Bowl of Tortilla Chips & Homemade Salsa	\$35 Per Bowl (approximately 50 servings)
Spinach Dip & Rye Bread	\$35.00 Per Loaf (approximately 50 servings)
Smoked Salmon with Dill Sauce	\$100.00 Per Fish (approximately 75 servings)
Fresh Vegetables & Dip	\$1.50 per serving
Meat & Cheese Tray	\$1.50 per serving
Gourmet Cheese Tray	\$2.50 per serving
Caprese Kabobs	\$1.00 per serving
Zesty Shrimp Cocktail	\$1.50 per piece
Shrimp Cocktail	\$1.40 per piece
Fresh Fruit Tray (seasonal)	Market price
Chocolate Covered Strawberries	Market price

**Hot Appetizers**

Swedish Meatballs	\$.75 per serving
Meatballs in BBQ Sauce	\$.75 per serving
Little Smokies in BBQ Sauce	\$.75 per serving
Bacon Wrapped Water Chestnuts	\$1.25 per serving
Regular Chicken Wings	\$1.50 per serving
Buffalo Chicken Wings	\$1.50 per serving
Mini Vegetable Egg Rolls w/Sweet&Sour Sauce	\$1.00 per serving
Stuffed Mushroom Caps	\$35.00 per pan (approx. 25 servings)
Blue Cheese Bruschetta	\$1.00 per serving
Chicken Ginger Bites	\$.75 per serving
Chicken Satay	\$.75 per serving
Crab Rollups	\$1.00 per serving
Spicy Steak Bites	\$3.00 per serving
Tips & Caps	\$3.00 per serving

**All prices are subject to change**  
**Prices do not reflect 5.5% tax and 18% gratuity**

**The Steakhouse & Lodge**  
**Popular Buffet Choices**

All of our buffets include the dinner salad and dinner rolls served to the table by our wait staff. The salads will be served without dressing and the dressings of choice will be placed on the table. Once the guests are done with their salad and rolls, they will be excused to the buffet line for the main course.

**The “Steakhouse” Prime Rib Buffet**

\$22.00 per person

Carved Prime Rib – Au Jus  
One Additional Meat Choice (see list below)  
One Potato Choice (see list below)  
One Vegetable Choice (see list below)  
Dinner Salad - Dinner Rolls  
Coffee & Water

**The “Design Your Own” Buffet**

\$17.00 per person

Two Meat Choices (see list below)  
One Potato Choice (see list below)  
One Vegetable Choice (see list below)  
Dinner Salad - Dinner Rolls  
Coffee & Water

**The Hearty “Design Your Own” Buffet**

\$22.00 per person

Three Meat Choices (see list below)  
Two Potato Choices (see list below)  
Two Vegetable Choices (see list below)  
Dinner Salad - Dinner Rolls  
Coffee & Water

Meat Choices:

Inside Round of Beef, Roast Turkey, Oven Baked Chicken, BBQ Chicken, Smoked BBQ Ribs, Sliced Ham, Fresh Smoked Ham, Roasted Pork Loin with Dipping Sauce, or Baked Haddock.

Potato Choices:

Baked Potato, Baby Reds in Parsley Butter, Au Gratin, Scottsdale, Garlic Mashed, Mashed with Gravy, or a Wild Rice Blend.

Vegetable Choices:

Green Bean Almondine, Dilled Baby Carrots, Cheesy Broccoli & Cauliflower, Corn, or a Broccoli/Carrot/Cauliflower Blend.

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## **The Steakhouse & Lodge**

### **Popular Plated Meal Choices**

All of the plated meals are served to the table and come with an entrée, potato, vegetable, dinner salad, dinner rolls, coffee & water. The potato and vegetable choices are listed below the entrees.

#### **Entrees Choices:**

##### **Beef Selections:**

12 oz. Smoked Prime Rib Dinner - \$23.00 per person  
12 oz. Ribeye Steak Dinner - \$23.00 per person  
12 oz. New York Strip Steak Dinner - \$24.00 per person  
8 oz. Filet Mignon Steak Dinner - \$29.00 per person  
All beef selections will be served medium rare to medium.

##### **Chicken Selections:**

Stuffed Chicken Breast Dinner - \$17.00 per person  
Chicken Cordon Bleu Dinner - \$17.00 per person  
Chicken Marsala Dinner - \$17.00 per person  
Chicken Oscar Dinner - \$20.00 per person

##### **Pork Selections:**

Roast Pork Loin Dinner - \$15.00 per person  
One Boneless Pork Chop Dinner - \$14.00 per person  
Two Boneless Pork Chop Dinner - \$18.00 per person  
Stuffed Pork Chop Dinner - \$17.00 per person  
Sliced Ham Dinner - \$14.00 per person

##### **Seafood & Fish Selections :**

Stuffed Shrimp Dinner – 25.00 per person  
Jumbo Broiled Shrimp Dinner - \$23.00 per person  
Grilled Salmon Dinner - \$18.00 per person  
Grilled Halibut Dinner - \$23.00 per person  
Broiled Walleye Dinner - \$21.00 per person  
Broiled Haddock Dinner - \$14.00 per person

#### **Potato Choices:**

Baked Potato, Baby Reds in Parsley Butter, Au Gratin, Scottsdale, Garlic Mashed, Mashed with Gravy, or a Wild Rice Blend.

#### **Vegetable Choices:**

Green Bean Almondine, Dilled Baby Carrots, Cheesy Broccoli & Cauliflower, Corn, or a Broccoli/Carrot/Cauliflower Blend.

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**The Steakhouse & Lodge**  
**Popular Offsite Catering Choices**

**All of the catering price options below are based on delivery and pickup within a 10 mile radius of The Steakhouse & Lodge. We can also create custom menus to fit your needs.**

**Meat Selections**

Pig Roast (Please figure ½ pound of pork per guest)	\$500.00 (server included)	Roasting Fee – Pork (price per lb.)
Prime Rib of Beef	Market Price	
Inside Round of Beef	\$175.00	(approx. 50 servings)
Baked/BBQ Chicken	\$150.00	(approx. 50 servings)
Roast Pork Roast w/dipping sauce	\$150.00	(approx. 50 servings)
Roast Turkey	\$160.00	(approx. 40 servings)
Carved Ham	\$100.00	(approx. 40 servings)
BBQ Ribs	\$250.00	(approx. 80 ¼ rack servings)

**Potato Selections**

Baked Potato w/butter & sour cr.	\$ .75 per serving
Twice Baked Potato	\$1.50 per serving
Mashed Potato w/gravy	\$ .75 per serving
Garlic Mashed Potato	\$ .75 per serving
Baby Red Potatoes	\$ .75 per serving
Au Gratin Potatoes	\$1.00 per serving
Wild Rice Blend	\$1.00 per serving
Scottsdale Potatoes	\$1.50 per serving

**Vegetable Selections**

Green Beans	\$ .75 per serving
California Blend	\$ .75 per serving
Cheesy Broccoli & Cauliflower	\$1.00 per serving
Baby Dilled Carrots	\$ .75 per serving
Corn	\$ .75 per serving
Corn on the Cob (seasonal)	Market price

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### **Salad Selections**

Potato Salad	\$ .75 per serving
Taco Salad	\$1.50 per serving
Creamy Coleslaw	\$ .75 per serving
Baked Beans	\$ .75 per serving

Dinner rolls w/butter \$ .50 per roll

### **Dessert Selections**

Carrot Cake	\$1.50 per serving
Chocolate Cake	\$1.50 per serving
Brownies	\$1.25 per serving
Cheesecake	\$4.00 per serving

### **Rentals**

6 foot Tables	\$5.00 per table
Chairs	\$1.00 per chair
Table Linens	\$4.00 per linen
Linen Napkins	\$ .25 per napkin

Dinner Plates	\$.50
Flatware Set	\$.50
Water Glasses	\$.50
Wine Glasses	\$.50
Champagne Flutes	\$.50
Water Pitchers	\$1.00
Punch Servers	\$5.00
Salt & Pepper Sets	\$.25

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**The Steakhouse & Lodge  
Popular Beverage Choices**

Domestic Keg of Beer (approx. 120 glasses)	\$200.00 per keg
House Wine (approx. 4-5 glasses per bottle)	\$15.00 per bottle
-Kenwood Yalupa Merlot (red wine)	
-Kenwood Yalupa Cabernet Sauvignon (red wine)	
-Kenwood Yalupa Chardonnay (white wine)	
-Kenwood Yalupa White Zinfandel (blush colored wine)	
House Champagne – (approx. 6 glasses per bottle)	\$15.00 per bottle
-Ballatore Asti	
Sparkling Apple Cider (approx. 6 glasses per bottle)	\$11.00 per bottle
Champagne Punch	\$25.00 per gallon
Fruit Punch	\$15.00 per gallon
Soda Pop Bar	\$1.25 per can consumed

**If you would like to offer your guests complimentary alcoholic beverages, here are some of the more popular serving options:**

**Open Bar** - Guests will order at the bar and the drinks will be served to them free of charge. A tab begins accruing and will be paid at the end of the evening based on drinks ordered.

**Limited Open Bar** – Guests will order at the bar and the drinks will be served to them free of charge during a designated time period. A tab is accruing during that period of time and will be paid later that evening based on the drinks ordered during the designated open bar time.

**Open Beer Bar** – A separate portable bar in the dining room/bar will contain the beer selection of the host and will be served to the guests free of charge. The number of kegs tapped will be billed accordingly that evening.

**Open Beer & Wine Bar** – A separate portable bar in the dining room/bar contains the beer and wine selections of the host and is served to the guests free of charge. The number of kegs tapped and number of wine bottles opened will be billed accordingly that evening.

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