

MILL CITY GRILL BANQUET MENUS

MILL CITY GRILL has multiple banquet options. From our Main Banquet room to our Party Room located in the Bar, we can accommodate groups of any size.

MCG offers three standard banquet menus:

Platter Options

- Business meetings o Retirement parties o Anniversary parties o Cocktail parties
- Baby Showers o Birthdays
- Luncheons

Buffet Dinners

- Great for larger parties o Wedding receptions
- Hearty appetites
- Sports Teams
- Holiday Parties o Ease of planning

Three Course Dinner

- Entertaining clients o Table service
- Formal events
- Rehearsal dinners

Platter Options

Here are some options that you can order by the platter Each platter should lightly serve 20 guests.

Prices do not include tax, gratuity or beverages

- Fresh Vegetable Platter w/ Ranch Dip \$155
- Fresh Fruit Platter \$175
- Jumbo Shrimp Cocktail \$255
- House Made BBQ Dusted Chips \$85
- Tortilla Chips with Salsa \$85
- Domestic Cheese Board with Crackers \$195
- Meatballs in Marinara \$195
- Caesar Salad with Fresh Shaved Parmesan Cheese \$99
- Organic Green Salad w/ 2 dressings \$99
- Caprese Salad \$150 (seasonal)
- Chipotle Coleslaw \$85
- Sautéed Mushrooms \$175
- Bone-less Chicken Wings with 1 Sauce: BBQ, Franks, Ranch or BC \$225
- Bone-in Chicken Wings with 1 Sauce: BBQ, Franks, Ranch or BC \$225
- Steamer Clams in White Wine & Garlic \$180
- Assorted Sandwich Platter \$150
- Creamy Pasta Salad in House made Ranch with Pepperoni, Cheese & Veggies \$115

Buffet Dinners

Items will be replenished for up to 2 hours.

Number of guests must be confirmed 7 days prior to the event.

Buffet prices do not include tax, gratuity or beverages.

The Southwest Buffet \$26 per guest

- Smoked pulled pork and chicken
- Slider Buns
- Creamy Pasta Salad
- House made cabbage slaw with our Chipotle dressing
- SW style creamed corn
- House made BBQ dusted potato chips

The Spaghetti Feed \$20 per guest

- Italian sausage spaghetti
- Caesar salad with fresh parmesan and croutons
- House made garlic bread

Taco Bar \$26 per guest

- Pulled chicken
- Taco seasoned ground beef
- Spanish rice
- Warm tortillas
- Tortilla chips
- Salsa
- Sour cream
- Shredded cheese
- Shredded Lettuce/tomato/jalapeno

The Lunch Buffet \$15.99 per guest (11:00am-4:00pm)

- Assorted sandwiches (turkey, chicken salad, BLT etc.)
- Caesar Salad
- House made BBQ dusted potato chips
- Chocolate chip cookies
- Iced tea & Coffee station

Italian Feast \$29 per guest

- Domestic cheese board
- House made Italian sausage lasagna
- Caesar salad with fresh shaved parmesan
- Meatballs in marinara
- Tomato, basil & garlic bruschetta
- Assorted fresh breads

The Mill Manager Buffet \$39 per guest

- Caesar salad with fresh shaved parmesan
- Assorted fresh breads
- Horse radish cream
- Cabernet Au jus
- Slow Roasted Prime Rib (Certified Angus Beef)
- Roasted chicken
- Roasted potatoes
- Seasonal vegetables

Assorted Beverages

- Freshly brewed coffee or decaf \$19 per gallon
- Iced tea \$19 per gallon
- Lemonade \$23 per gallon
- Flavored iced tea \$23 or lemonade \$25 per gallon
- Assorted soft drinks \$2.99 each

Desserts: priced per guest

- Oregon very berry cobbler \$6
- House made bread pudding \$6
- Salted caramel individual Cheesecake \$7

Service Bar

- A beer & wine Hosted/No Host service bar can be set up in banquet #1 & #2 by request (with no set up fee!)
- Full spirits available in all banquet spaces through cocktail service or self service in the Breakroom Bar
- MCG does not offer kegs for sale for events
- No outside alcohol is permitted

Washington State liquor laws will always be enforced.

3 Course Dinner

*A Pre- order of Entrees is required 7 days prior to event

Menu is limited to parties under 35 guests and not available during peak weekend hours
\$35 per guest

Be sure to ask your event coordinator about adding a platter for a cocktail hour before your dinner

Price does not include tax, gratuity or beverages

1st Course

Caesar salad with fresh shaved parmesan cheese & garlic croutons

2nd Course *pre-order required

each guest has the choice of one of the following

6 oz. Wood Fired Wild Salmon Steak

Served with garlic roasted potatoes, herb butter & seasonal vegetables

House-made Italian Sausage Spaghetti

Served with garlic toast, parmesan & fresh basil

8 oz. Chargrilled Flat Iron Steak

Served with garlic roasted potatoes, herb butter & seasonal vegetables

3rd Course

Seasonal Dessert

Please contact bree@millcitygrill.com for more information

MiLL CiTY GRiLL Banquet room rules and policies:

An initial fee of \$200 is required to reserve your selected date. This is a room rental fee and is nonrefundable and will not be deducted from your bill. Each banquet space is reserved for two hours and must include a purchase of at least \$200.00 worth of food before tax, gratuity and beverages. If this reserve is not met, the balance will be added to the final bill. The two hours do not include the allowed one hour set up or breakdown time. Each additional hour thereafter is \$100.00 per hour

CAKE POLICY: Washington State Health code does not allow homemade foods on MCG premises. Only store bought cakes and cupcakes are allowed. There will be a \$35 cake service fee for all products brought in. To avoid the cake service fee please provide your own paper plates, serving utensils, eating utensils and disposable table cloth. No ice cream please. If the MCG service team is expected to distribute, plate or clean up any outside food or beverage the \$35 service fee will be applied. No exceptions!

Live music is permitted only with permission from management. Many restrictions apply

A beer & wine service bar can be set up in banquet room #1 and #2. MiLL CiTY GRiLL has the right to refuse service to anyone. Washington State liquor laws will always be enforced

Prices do not include sales tax or a service fee of 20%

Take out service for left over banquet food can be arranged by staff for an additional \$15

All pre-orders and head counts are due 7 days before the event. Failure to do so may result in cancelation of event without refund

Decorating: NO tape, tacks or nails are to be used. NO confetti. NO wax candles. **DO NOT HANG ANYTHING** from the walls or doors. **ANY DAMAGES WILL BE THE RESPONSIBILITY OF THE RESERVING PARTY.** The hallways and doorways are not to be blocked or decorated Please be mindful of small children. Running, unattended children etc are all unacceptable behavior. MCG will not be responsible for injuries caused by the conduct of any person in your party

Black linens are available on request at \$4 per linen, please notify MCG at least three days prior to event with this request. Damage to the linens i.e. tears, burns, wax, excessive food/frosting etc. will result in a \$20.00 replacement fee per linen

Rules and prices are subject to change without notice. Additional rules apply in the month of December

I have read and acknowledge the above stated policies and rules. I will accept all financial responsibilities stated or implied above.

Signature: _____ Printed
name: _____ Date: _____