

THE SPEAKEASY

.....
THE CREEKSIDE



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The Speakeasy Party Room is located on the 2nd Floor of "The Factory". It accommodates up to 100 Guests and is easily accessible by the stair tower or elevator. A convenient parking lot is across the street with ample well-lit parking lots located both in the front of the building and behind The Factory. A minimum of 40 Guests are required for a Function in The Speakeasy Party Room. A Banquet Function is a three hour timeframe. An overage charge of \$250.00 per hour will be billed for time over the agreed three hour period. There is no cake cutting or bartender fee.

Confetti is prohibited. If used anyway, there will be a \$200.00 charge added to the final bill. Please, no open flame candles.

Optional linens for entire room are an \$100.00 upcharge.

The Creekside Banquet Room is located on the 1st Floor by the water. Very bright and open with a view of the creek, a private entrance & parking lot. Minimum of 25 guests, Maximum of 40 guests. Optional linens for the entire room are an \$100.00 upcharge, three hour time block rental, additional hours can be purchased.

Venue Fees for Events are as follows:

Creekside Private Events \$250.00 for 3 hours

1 Hour Setup, 3 Hour Event & Cleanup

Speakeasy Private Events \$500.00 for 3 hours

1 Hour Setup, 3 Hour Event & Cleanup

Weddings or Full Day Bookings \$1,000.00 for Full Day Use of Facility
10am till 9pm

BUFFET BRUNCH

Assorted Danish, Muffins, Scones & Pastries
Fresh Fruit Platter, Tossed Salad with Ranch & Italian Dressings
French Toast & Maple Syrup
Country Fresh Scrambled Eggs, Bacon, Sausage & Home Fried Potatoes

Select Two from the following:

Baked Ziti Marinara * Chicken & Biscuits * Sliced Sirloin of Beef
* Broiled Haddock * Chicken Marsala * Pasta Ala Vodka
Pasta Primavera * Baked Mac & Cheese* Chicken Parmesan
Oven Roasted Pork Loin with Apple Chutney
No Noodle Vegetable Lasagna
Chicken and Broccoli Penne In a White Wine Garlic Sauce
Choice of Chilled Fruit Juice, Coffee, Teas

25 per guest

Add a Mimosa or Sangria Punch Bowl for \$100.00 each~ Serves 40
OR a "Bubble Bar" for \$10 per Guest
Bubble Bar includes unlimited Glasses of Champagne & Carafes of Juices &
Fresh Fruit

DELI LUNCHEON BUFFET

Soup du Jour
Tossed Mixed Greens with Italian Dressing and Buttermilk Ranch Dressing
A Choice of Potato Salad, Macaroni Salad or Coleslaw,
Assorted Deli Cut Meats, Cheese & Breads, Lettuce, Tomatoes, Onion Platter
Factory Chips, Pickles & Condiments,
Cookies & Brownies
Soda, Coffee, Assorted Teas

20

Add two hot dishes from the Bischoff's Dinner Buffet selection 25

THE UNION PAPER BAG CO. DINNER BUFFET

Cheese & Cracker Display
Tossed Mixed Greens or Caesar Salad,
Wild Rice or Fresh Vegetable Medley & Garlic Mashed Potatoes or Roasted Reds
Assorted Dinner Rolls & Butter
Soda, Coffee, Assorted Tea

APPETIZERS: *Select Three from the following:*

Marinated Chicken Skewers served with a Sweet Thai Chili Sauce
Vegetable Spring Rolls * Boneless Chicken Wings
Fresh Bruschetta on Mini Toast * Sausage Stuffed Mushrooms
Mini Chicken Cordon Bleu * Italian or Swedish Meatballs
Franks in Pastry * Breaded Fried Cheese Raviolis

ENTREES: *Select Three from the following:*

Sliced Sirloin of Beef Oven Roasted Pork Loin with Apple Chutney
Penne Ala Vodka Broiled Haddock
Chicken Parmesan Blackened Chicken in a Cajun Cream Sauce
Shrimp Scampi No Noodle Vegetable Lasagna

42

CLASSIC WEDDING BUFFET PACKAGE

Cheese & Cracker Display & Vegetable Crudités
Tossed Mixed Greens or Caesar Salad,
Wild Rice or Fresh Vegetable Medley & Garlic Mashed Potatoes or Roasted Reds
Assorted Dinner Rolls & Butter
Soda, Coffee, Assorted Tea
A Champagne Toast

HORS D' OEUVRES: *Select Three from the following:*

Mini Chicken Cordon Bleu * Fresh Bruschetta on Mini Toast
Spanakopita * Marinated Chicken Skewers * Fried Raviolis
Vegetable Spring Rolls * Bacon Wrapped Shrimp

ENTREES: *Select Three from the following:*

Chicken Marsala * Chicken Picatta * Baked Salmon
Sirloin of Beef with au Jus * Penne Ala Vodka * Chicken Parmesan
Marinated Pork Loin with Apple Chutney * Marinated Flank Steak

52

ADDITIONAL FOOD ITEMS ADDED TO BUFFET PACKAGES : **CARVING STATION:**

Roast Sirloin of Beef with Horseradish Sauce, Roast Turkey Breast with Gravy or
Honey Glazed Ham \$8 per Guest * Prime Rib \$12 per Guest

HORS D'OEUVRES SELECTION : \$10 per Guest additional charge

Select Three from the following:

Fresh Bruschetta on Mini Toast * Baked Stuffed Mushrooms * Cheese & Crackers
Franks in Pastry * Vegetable Platter * Fried Ravioli * Mini Chicken Cordon Bleu
Italian or Swedish Meatballs * Spinach Artichoke Dip * Pierogies * Boneless Wings

DESSERT SELECTION : \$10.00 per Guest additional charge

Select Three from the following:

Apple Crisp * Mini Cheese Cakes * Chocolate Cakes* Tiramisu
Cookies & Brownies

HORS D'OEUVRES PARTY BUFFET

We only prepare exactly what you order. When the food runs out, it will not be replaced.
We recommend three to four hors d'oeuvres per Guest.

PARTY BUFFET - A

Cheese & Cracker Display & Vegetable Crudités...

Please Select 3 from below 20 per Guest

Franks and Pastry	* Pierogies	* Breaded Fried Raviolis
Fresh Bruschetta on Mini Toast		Baked Stuffed Mushrooms
Mini Chicken Cordon Bleu		Marinated Chicken Skewers
Italian or Swedish Meatballs		Spinach Artichoke Dip
Vegetable Spring Rolls		Boneless Chicken Wings
Soda, Coffee, & Assorted Tea		

PARTY BUFFET - B

Cheese Cracker Display & Vegetable Crudités...

Please Select 4 from below 25 per Guest

Fresh Bruschetta on Mini Toast	Mini Chicken Cordon Bleu
Bacon Wrapped Shrimp	Spinach Artichoke Dip
Marinated Chicken Skewers	Chicken Wings/ Boneless Wings
Breaded Fried Ravioli	Vegetable Spring Rolls
Italian or Swedish Meatballs	Franks in Pastry
Baked Stuffed Mushrooms	Spanakopita
Soda, Coffee, & Assorted Tea	

THE BISCHOFF'S DINNER BUFFET

Tossed Mixed Greens or Caesar Salad,
Wild Rice or Fresh Vegetable Medley & Garlic Mashed Potatoes or Roasted Reds
Assorted Dinner Rolls & Butter
Soda, Coffee, Assorted Tea

Select Three from the following:

Baked Ziti Marinara	Chicken Parmesan	Broiled Haddock
Chicken Picatta	Chicken Marsala	Sliced Beef
Pasta Primavera	Stuffed Shells	Baked Mac & Cheese
Chicken and Broccoli Penne in a White Wine Garlic Sauce		
No Noodle Vegetable Lasagna	Shrimp Scampi	
Carving Station — <i>Choose One</i>		
Roast Sirloin of Beef, Roast Turkey Breast, Honey Glazed Ham		

34

HOSTED BAR (OPEN BAR FOR 3 HOURS)

BEER & WINE 24.00 PER GUEST
Draft and Bottled Beer, House Wines & Non-Alcohol Beverages

PREMIUM FULL BAR 34 PER GUEST
Draft and Bottled Beer, House Wine, Premium Liquor & Non-Alcoholic Beverages

ADD A CHAMPAGNE TOAST FOR \$6 PER GUEST ADDITIONAL CHARGE
NO SHOTS ARE INCLUDED.
NO BARTENDER FEE.

CONSUMPTION BAR

Open Bar with Full Selection of Beverages including
Call Liquors, Draft Beer, Wines and Soft Drinks
All beverages will be charged by drink
And The Factory Eatery & Spirits will run (1) Tab for the Function
Credit Card must be provided prior to running tab

Email any questions to: thefactoryeatery@verizon.net