

THE  
CRYSTAL  
ROOM

AT BUFFALO PHIL'S GRILLE

# Banquet Menu

150 Gasser Road, Wisconsin Dells

608-253-2202 | [groups@buffalophilsgrille.com](mailto:groups@buffalophilsgrille.com)

# Buffet Dinners

Buffet pricing is per guest. There is a minimum of 30 guests for buffet dinners. You may have the children eat off the adult's buffet. The price will be 60% of the adult cost, per child.

## Crystal Chandelier Buffet

1 entree & 3 sides: \$27   2 entrees & 3 sides: \$29   3 entrees & 4 sides: \$31

Includes fresh baked rolls and butter.

### Choice of Entree

#### Rotisserie Chicken

Our house specialty half chicken

#### Rosemary Rubbed Pork Loin

Roasted & served with a Dijon mustard sauce

#### Pasta Primavera

Garden vegetables in marinara. Add grilled chicken + \$4

#### Grilled Chicken Breast

Choose herb panko crust, wild mushroom sauce or bruschetta-style

#### Honey Baked Ham

With a pineapple chutney

#### Pulled Pork

With our own signature BBQ Sauce

#### Marinated Turkey Breast

With a honey maple glaze

#### Traditional Lasagna

With beef, tomatoes & mozzarella

## Diamond Chandelier Buffet

1 entree & 3 sides: \$31   2 entrees & 3 sides: \$33   3 entrees & 4 sides: \$35

Includes fresh baked rolls and butter. You can also choose an entree from the Crystal Chandelier Buffet.

### Choice of Entree

#### Herb Crusted Cod

Buttery cod with a herb panko crust

#### Smoked Beef Brisket

With our own signature BBQ sauce

#### Slow Roasted Tri-Tip

With a bourbon peppercorn sauce

#### Baked Salmon

Topped with a tomato caper relish

## Choice of Accompaniments

Garlic Mashed Potatoes

Potato Salad

Roasted Baby Red Potatoes

Buttered Corn

Steamed Broccoli

Cowboy Beans

Green Beans

Garden Salad with 2

Dressings

Classic Caesar

California Medley

Chef's Seasonal Vegetable

Coleslaw

Mac & Cheese +\$1

## Other Buffets

### Texas BBQ Buffet

Our House Specialty Rotisserie Chicken

Slow Cooked & Smoked Pulled Pork

Signature BBQ Sauces

Garlic Mashed Potatoes

Cowboy Beans (Baked Beans with Bacon & Beef)

Garden Salad with 2 Dressings

Coleslaw

Rolls & Butter

\$32

### Pizza Buffet

Assorted Pizzas

Garden Salad With Choice of Dressing

Garlic Bread

#### Create Your Own Pasta

Linguine & Penne Noodles

Marinara & Alfredo Sauces

Steamed Vegetables

Grilled Chicken or Meatballs +\$2

\$25

### Mexican Buffet

Fiesta Corn with Red & Green Peppers

Pulled Chicken with Fajita Vegetables

Pulled Pork with Fajita Vegetables

Tortilla Chips

Taco Meat

Spanish Rice

Refried Beans

Tortilla Wraps for burritos & tacos

Corn tortillas

Cheese, Salsa, Sour Cream

Shredded Lettuce, Jalapenos

\$27

## Plated Dinners

Plated Dinners include fresh baked rolls & butter. Plated pricing is per guest & based on one choice per group. Pasta is only served with salad choice. There is a minimum of 20 guests for each choice. Add \$1/guest for any additional offerings. MP = Market Price

### Choice of Entree

#### Rotisserie Chicken

Our house specialty half chicken  
\$25

#### Grilled Chicken Breast

Choose herb panko crust, wild mushroom sauce of bruschetta style  
\$25

#### Marinated Turkey Breast

With a honey maple glaze  
\$23

#### Rosemary Rubbed Pork Loin

Roasted & served with a Dijon mustard sauce  
\$25

#### Honey Baked Ham

With a pineapple chutney  
\$23

#### Slow Roasted Tri-Tip

With a bourbon peppercorn sauce  
\$30

### Includes One Starch

Garlic Mashed Potatoes  
Baked Potatoes

Potato Salad  
Roasted Baby Red Potatoes

Mac & Cheese +\$1

### Includes One Vegetable

Buttered Corn  
Chef's Seasonal Vegetable

Steamed Broccoli  
California Medley

Cowboy Beans  
Green Beans

### Includes One Salad

Coleslaw

Classic Caesar

Garden Salad

### Soup Add On + \$5

Roasted Tomato Bisque

Chicken Noodle

Creamy Potato

#### Smoked Beef Brisket

With our own signature BBQ sauce  
MP

#### Slow Roasted Prime Rib

10oz cut with a garlic & pepper crust  
MP

#### New York Strip

10oz cut with bourbon demi-glacé  
MP

#### Beef Tenderloin

6oz cut with bourbon demi-glacé  
MP

#### Baked Salmon

Topped with a tomato caper relish  
\$29

#### Herb Crusted Cod

Buttery cod with a herb panko crust  
\$25

#### Shrimp & Tenderloin Duo

3 jumbo sauteed shrimp & 4oz cut of beef tenderloin, with a bourbon demi-glacé.  
MP

#### Cheese Tortellini

In a wild mushroom cream sauce  
\$23

#### Pasta Primavera

Garden vegetables with marinara  
\$23  
Add grilled chicken + \$4

#### Traditional Lasagna

With beef, tomatoes & mozzarella  
\$23

#### Seafood Lasagna

With crab, shrimp & scallops  
\$34

# Appetizers & Late Night Snacks

Small servings for 25 guests & Large servings for 50 guests.

## Hot

### Spinach & Artichoke Dip

Served with tortilla chips

Small \$75 | Large \$135

### Pretzel Bites

Served with nacho cheese

\$2/each

### Meatballs

Swedish or BBQ

\$2/each

### Fried Cheese Curds

With ranch or marinara

Small \$85 | Large \$150

### Traditional Buffalo Wings

Served with ranch

\$3/each

### Quesadillas

Chicken, beef or pork

\$3/each

### Stuffed Mushrooms

Italian sausage, spinach or vegetable

\$3/each

### Boneless Buffalo Wings

Served with ranch

\$2/each

## Cold

### Sausage, Cheese & Cracker Tray

Summer sausage & assorted cheeses

Small \$75 | Large \$145

### Seasonal Fruit Display

Small \$95 | Large \$165

### Pretzels

Small \$25 | Large \$45

### Fresh Vegetables with Ranch

Small \$75 | Large \$135

### Chips & Salsa

Small \$50 | Large \$90

Add queso & guacamole \$20/each

### Gardetto's

Small \$35 | Large \$65

### Bruschetta

Tomatoes & parmesan with a balsamic drizzle

Small \$75 | Large \$135

### Wisconsin Roll-Ups

Ham, cream cheese & pickles

Small \$75 | Large \$135

### Peanuts

Small \$40 | Large \$75

### Cucumber Bites

With herbed cream cheese

Small \$55 | Large \$105

### Mini Sandwiches or Pinwheels

Ham or turkey, served with cheese & lettuce on bread

\$4.00/each

### Mixed Nuts

Small \$55 | Large \$105

## Additional Options

### Fruit Palm Tree

A fun & unique option. Fruit kabobs are skewered on the "trunk" of a palm tree.

Small \$175 | Large \$250

### Shrimp Cocktail

Market Price

### Pizza

Ask about our signature pizzas

## Buffet Lunches

Buffet pricing is per guest. There is a minimum of 30 guests for buffet lunches. Lunches are served until 4pm.

### Soup & Sandwich Buffet

Sliced Turkey & Ham  
Assorted Sliced Cheese  
Assorted Breads & Rolls  
Lettuce, Tomato & Onion  
Mustard, Mayo & Pickles  
Soup du Jour  
Potato Salad, Pasta Salad or  
Potato Chips  
\$20

### Brat & Burger Buffet

Burgers & Brats (Hot Dogs +  
\$1/person)  
Assorted Sliced Cheeses  
Assorted Buns  
Lettuce, Tomato & Onion  
Mustard, Mayo & Pickles  
Potato Salad  
Potato Chips  
\$24

## Add-On Buffet Station

There is a minimum of 30 guests for action stations & pricing is per guest.

### Mac & Cheese Bar

Elbow Noodles in Cheese Sauce  
Smoked Bacon  
Broccoli & Tomatoes  
Mushrooms & Green Onions  
Garden Salad with Choice of Dressing  
+\$15

### Taco Bar

Taco Beef  
Flour Tortillas & Hard Taco  
Shells  
Shredded Cheese, Lettuce &  
Black Olives  
Diced Tomatoes, Sour Cream,  
Salsa & Jalapenos  
+\$16

## Mimosa, Martini or Bloody Mary Bar

Make your event even more memorable with a customizable drink station! We'll set up all the needed Alcohol, Mixers, Juice & Garnishes for you. Ask Group Sales for availability & cost.

### BBQ Buffet

Our House Specialty Rotisserie  
Chicken  
Slow Cooked & Smoked Pulled Pork  
Signature BBQ Sauces  
Potato Salad  
Cowboy Beans (Baked Beans with  
Bacon & Beef)  
Coleslaw  
Rolls & Butter  
\$26

### Pizza Buffet

Assorted Pizzas  
Garden Salad With Choice of  
Dressing  
Garlic Bread  
**Create Your Own Pasta**  
Penne Noodles  
Marinara & Alfredo Sauces  
Steamed Vegetables  
Grilled Chicken or Meatballs +\$2  
\$24

### Mashed Potato Bar

Garlic Mashed Potatoes  
Smoked Bacon & Cheddar Cheese  
Sour Cream & Green Onions  
+\$11

### Nacho Grande Bar

Taco Beef  
Tortilla Chips  
Cheese Sauce & Shredded Cheese  
Shredded Lettuce, Diced Tomatoes  
& Black Olives  
Jalapenos, Sour Cream & Salsa  
+\$18

## Plated Lunches

Plated pricing is per guest & based on one choice per group. There is a minimum of 20 guests for each choice. Add \$1/guest for any additional offerings. Lunches are served until 4pm. Can also be boxed to go. MP= Market Price

### Choice of Entree Served with Chef's Choice Starch & Vegetable

#### Rotisserie Chicken

Our house specialty half chicken  
\$23

#### Pulled Pork

With our own signature BBQ Sauce  
\$23

#### Grilled 6 oz Chicken Breast

Choose Herb Panko Crust, Wild  
Mushroom Sauce or Bruschetta  
Style  
\$23

#### Herb Crusted Cod

Buttery Cod with a Herb Panko  
Crust  
\$23

#### Smoked Beef Brisket

With our own Smooth & Spicy  
BBQ Sauce  
MP

#### Baked Salmon

Topped with a Tomato Caper  
Relish  
\$26

### Choice of Pasta Served with a breadstick

#### Chicken Fettuccine Alfredo

Chicken in a creamy alfredo sauce  
\$23

#### Cheese Tortellini

In a Wild Mushroom Cream Sauce  
\$23

#### Traditional Lasagna

With Beef, Tomatoes & Mozzarella  
\$23

#### Vegetable Lasagna

With Green Peppers, Mushrooms &  
Zucchini  
\$23

#### Pasta Primavera

Garden Vegetables in Marinara  
Grilled Chicken +\$4  
\$21

### Choice of Salad

#### Texas Chicken Salad

Pulled Chicken, Roasted Red Peppers, Sweet Corn Black  
Bean Salsa, Tortilla Straws, Cheddar Cheese & Salsa  
Ranch Dressing  
\$19

#### Classic Chicken Caesar

Pulled Chicken with Parmesan Cheese and  
croutons tossed with a Classic Caesar Dressing  
\$19

### Soup Add On + \$5

Roasted Tomato Bisque

Chicken Noodle

Creamy Potato

Soup du Jour

# Plated Breakfast

Plated pricing is per guest & based on one choice per group. There is a minimum of 30 guests for each choice. Add \$1/guest for any additional offerings. Breakfasts are served until 2pm.

## Frontier Plate

Scrambled Eggs, Sausage Links,  
Breakfast Potatoes & Toast  
\$15

## Scrambler Plate

Scrambled Eggs, Diced Ham,  
Caramelized Onions &  
Peppers, all over Breakfast  
Potatoes & topped with  
Cheese Sauce  
\$16

## Buttermilk Biscuit Plate

Buttermilk Biscuit with Egg,  
Cheddar Cheese & Smoked  
Bacon; served with Breakfast  
Potatoes & Seasonal Fruit  
\$15

# Signature Breakfast Buffet

Buffet pricing is per guest. There is a minimum of 30 guests for breakfast buffets. Breakfasts are served until 2pm. \$21/guest

Sausage Links or Smoked  
Bacon  
Scrambled Eggs

Breakfast Potatoes  
French Toast Sticks

Maple Syrup

# Omelette Station Add-Ons

There is a minimum of 30 guests & pricing is per guest. Station is set up for one hour & attended by a Chef. \$7/guest

Honey Baked Ham  
Smoked Bacon

Egg & Egg Whites  
Cheddar & Swiss Cheese

Caramelized Onions &  
Peppers  
Marinated Mushrooms

# Breakfast Add-Ons

Cinnamon Rolls \$5/each  
Assorted Muffins \$3/each  
Bagels & Cream Cheese \$3/each  
Assorted Pastries \$3/each

Coffee Station \$250 (up to 8  
hours/unlimited)  
Milk \$2.99/glass  
Bottled Water \$3/bottle  
Soda \$2.99/glass or \$400/unlimited  
Canned Soda \$3/can

Coffee \$39/gallon  
Juice \$14/carafe  
Choose from:  
Orange, Tomato, Cranberry or Apple

## Children

Children's meal pricing is per guest, ages 10 & under.

## Plated

Plated pricing is based on one selection per group. Add \$1/child for two selections.

### Choice of Entree

Chicken Strips  
Grilled Cheese  
Macaroni & Cheese  
Mini Corn Dogs  
\$12

### Includes One Side

French Fries  
Steamed Broccoli  
Mashed Potatoes  
Buttered Corn

## Buffet

You may have the children eat off the adult's buffet. The price will be 60% of the adult cost, per child.

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## Breaks

There is a minimum of 30 guests for each break selection. Unless noted, all breaks are based on a 45 minute serving time. Soda Stations are pitchers of Pepsi products. If you would like to offer cans of soda, please add an additional \$2 per person.

### All-Day Refreshments

Regular Coffee, Decaffeinated Coffee & Soda  
Station  
\$8

### Salty Break

Pretzels, Party Mix, Potato Chips & Soda  
Station  
\$8

### Sweet Break

Fresh Baked Cookies, Assorted Bars, Regular  
Coffee  
& Decaffeinated Coffee  
\$12

### Chocolate Attack

Fresh Baked Chocolate Chip Cookies,  
Assorted Candy Bars, Regular Coffee &  
Decaffeinated Coffee  
\$10

## Dessert Trays

Dessert Trays can be ordered in two sizes: Small-Servings for 25 or Large-Servings for 50

### Chocolate Covered Strawberries

\$4 each

### Hand Rolled Truffles

Choose Milk or Dark Chocolate  
\$4 each

### Brownies

\$2 each

### Fresh Baked Cookies

Choose Chocolate Chip, Peanut Butter Reese's Pieces or White Chocolate Macadamia Nut  
\$3 each

### Rice Krispie Bars

\$2 each

### Mini Parfaits

Choose Key Lime, Strawberry Shortcake, Oreo Cookie, or Triple Berry  
\$4 each

## Plated Desserts

Plated pricing is per guest & based on one choice. Add \$1/guest for two selections.

### Ultimate Chocolate Cake

\$9 each

### Caramel Apple Pie

\$9 each  
Add vanilla ice cream for an additional \$2

### Carrot Cake

\$9 each

### Bourbon Pecan Pie

\$9 each  
Add vanilla ice cream for an additional \$2

### Chocolate Mousse

\$7 each

### Creamy Cheesecake

Topped with Chocolate, Caramel, Raspberry or Strawberry Sauce  
\$9 each

## Dessert Buffets

There is a minimum of 30 guests for dessert buffets & pricing is per guest. All buffets are set up for 1 hour.

### Build Your Own Sundae Buffet

Vanilla Ice Cream,  
Maraschino Cherries, Sliced  
Strawberries, Whipped Cream,  
Peanut Pieces, Chocolate &  
Caramel Sauces  
\$8/guest

### Assorted Dessert Buffet

3 Specialty Desserts will be selected for your group  
\$13/guest

# Beverages

The Crystal Room does not allow the serving of alcohol to anyone under 21 years of age even in the presence of their legal guardian. Want to design your own specialty drink order in a special wine or seasonal brew? Let us know! Prices are subject to change.

## Cash Bar

We are happy to set-up a cash bar. This is where each guest will be paying for their own beverages.

## Semi-Hosted Bar

There are 4 different types of semi-hosted arrangements, see below. After the hosted part is done, it would revert to a cash bar, where guests are paying for their own beverages.

### Dollar Limit

Host a bar tab up a specific dollar amount; such as the first \$1,000.

### Time Limit

Host a bar tab for a specific amount of time; such as cocktail hour from 5:30-6:30pm.

### Drink Tickets

Host a bar tab with drink tickets. You would determine in advance what your tickets are valid for; such as the Emerald level. Let us know if you want us to provide the tickets.

### Quantity Limit

Host a bar tab for a specific quantity; such as 4 half barrels of beer.

## Hosted Bar – Consumption

Drinks will be put on your bill as they are ordered by your guests, throughout event.

## Hosted Bar – Levels

Host a bar tab based on the number of guests 21 & over. Shots & Red Bull drinks are not included.

### Ruby

1st hour-\$16/Guest  
Additional Hour(s) \$12

### Emerald

1st hour-\$18/Guest  
Additional Hour(s) \$14

### Diamond

1st hour-\$20/Guest  
Additional Hour(s) \$16

## Drink Levels

### Ruby

House Vodka  
House Gin  
House Rum  
House Whiskey  
House Tequila  
Sweet & Dry Vermouth  
Triple Sec

### Emerald

(Includes Ruby Offerings)  
Bacardi  
Absolut  
Seagram's 7  
Beefeater  
Malibu  
Captain Morgan  
Korbel  
Jack Daniel's  
Southern Comfort  
Jose Cuervo  
Apple Pucker

### Diamond

(Includes Ruby & Emerald Offerings)  
Ketel One  
Grey Goose & Citron  
Stoli  
Tanqueray  
Bombay Sapphire  
Crown Royal  
Johnnie Walker Black  
Jim Beam  
Patron Silver  
Dr. McGillicuddy's  
Bailey's  
Disaronno  
Jagermeister  
Goldschlager

## Satellite Bar

We are happy to set up a satellite bar with up to two brands of tap beer & six brands of wine. The satellite bar must be hosted & will be set up in an agreed-upon area of The Crystal Room. The set-up fee for the Satellite Bar is \$250.

### Tap Beer

Mix & match from the ten beers we have on tap. Miller Lite, Bud Light & eight more seasonal or microbrews. \$500/half-barrel (124 mugs of beer)

### Champagne Toast

Our servers will pass out 1 glass of either champagne or NA juice for a toast. \$5/guest

### Table Wine/Champagne

Bottles may be set on tables, so guests can serve themselves during dinner. \$35/House Bottle

### Alcoholic

Bottled Beer \$6/bottle  
Tap Beer \$7/mug  
Wine \$9/glass  
Ruby Level Drinks \$6.50/glass  
Emerald Level Drinks \$7.50/glass  
Diamond Level Drinks \$8.50/glass

### Non-Alcoholic

Milk \$3.29/glass  
Bottled Water \$3.50/bottle  
Soda \$3.29/glass or \$400/unlimited  
Canned Soda \$3/can  
Juice \$14/carafe  
(Choose: Orange, Tomato, Cranberry or Apple)

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## Room Rental Fees Include

Room rental fee is \$1,500. Please contact Group Sales for other availability.

### Facility

Event planning meeting  
Tour of the facility  
Menu tasting  
Professional, uniformed staff  
Indoor ceremony site  
Antique Brunswick bar  
Private restrooms  
Coat closet  
Complimentary parking

### Equipment

Dinner tables (5' round or 8' rectangular)  
Tables- buffet, head, DJ, cake, gifts  
Chairs  
30' x 30' dance floor  
WI-FI

### Dinnerware

Silverware  
Bread baskets  
Plates- bread, salad, dinner, cake  
Water- glasses/carafes  
Coffee cups  
Glasses- cocktail, wine, champagne

## Additional Services & Equipment

Items must be rented a minimum of two weeks before your event.

Ceremony Set-Up - \$250

Cake Cutting- \$150 (Includes passed service)

Passed Appetizers- \$25/server

Satellite Bar Set-Up - \$250

AV Cart- \$75 (Includes 32" TV )

Microphone & sound system - \$40

Podium - \$20

LCD Projector- \$75

Projection Screen (8' x 8') - \$50

(3) Risers- \$100 each (6' tall x 8' long)

White tablecloth- \$20/table

White napkins- \$20/table

# Frequently Asked Questions

## Where is The Crystal Room located?

The Crystal Room is centrally located between Chicago and Minneapolis in beautiful Wisconsin Dells.

## Describe The Crystal Room:

The Crystal Room uses Vintage Elegance as inspiration for its decor. The room is accented by crystal chandeliers, an embossed ceiling and antique Brunswick bar. The double sided Fieldstone fireplace makes a beautiful backdrop for photos. There is a grand staircase, private restrooms and elevators.

## Do you have minimums?

We have a \$4,000 minimum on Saturday evenings.

## What if I have a discount/promotion?

All discounts/promotions must be presented at the time of booking. They must be written into or initialed by the Group Sales Director on the original contract. Buffalo Phil's coupons are not accepted.

## How do I book?

When you are ready to let us take care of the planning, contact Group Sales. An event contract will be e-mailed, once the contract is signed & down payment has been made, you are booked!

## What happens if I cancel?

If a group cancels, your down payment will not be refunded. Cancellations 90 days or less to the event will result in the loss of 50% of the estimated revenue. The Crystal Room will be held for one hour after the designated arrival time. If contact with the group can't be established within this grace period, the event will be considered canceled.

## Room Rental Fees:

\$1,500 - includes use of all items listed under Room Rental Fees listed on previous page.

## Capacity:

The Crystal Room can accommodate up to 300 guests.

## Is outside catering allowed?

No. The Crystal Room will customize a menu just for you to work around your budget and special needs.

## Do you offer tastings?

Yes! When you book a group of 50 or more, you will have the opportunity to taste up to two of the entree selections. Tastings must be booked through Group Sales.

## What about cake?

We do allow cake to be brought in from a licensed bakery.

## Can you explain selections & counts?

Your group will be billed based on the actual number of meals served or the number of your final guest count, whichever is greater. If a final guest count is not submitted one week before the event, the highest number on the contract will be used. We will prepare 3% over your final guest count, but you will not be charged unless they are served. Coded place cards or colored meal tickets are required if multiple plated entrees will be served.

## Can I take the leftover food?

No food or beverage, other than a bakery cake, may be taken from The Crystal Room in any type of take out container.

## What is your decoration policy?

Decorations are only allowed on tables, the bar & the floor. You may not attach items to the walls or ceiling. Real candles are not allowed. You may not scatter any items such as, but not limited to, confetti, sequins, rice, etc. All decorations must be approved by Group Sales one week before the event. You may be permitted to decorate the room, if available, the evening prior, or the morning of your event. Availability will be determined one week before the event.

## What about service charges & taxes?

The service charge is 22% & sales tax is 6.75%. The service charge is applied to the total bill (food, beverage, equipment, services & misc.) & is taxable. All groups requesting a tax exemption must submit a State of Wisconsin tax exemption form with tax number & must pay with the organization's check or credit card.

## Events that can be accommodated:

Wedding Receptions	Gift Opening Brunch
Wedding Ceremonies	Bachelor(ette) Dinners
Rehearsal Dinners	Bridesmaid Luncheons
Corporate Events	Bus Groups
Bridal/Baby Showers	Parties-Birthday, Holiday, etc.
Tradeshows	

## Hotels we're affiliated with:

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