EMMETT'S ALE HOUSE™

BANQUET & SPECIAL EVENTS MENU

EXPERIENCE EMMETT'S

APPETIZERS

COLD

All Prices are Per Portion

HI ROLLERS $2
With Ham and Turkey Wrapped in a Flour Tortilla with Cream Cheese Spread

TOMATO-BASIL BRUSCHETTA $2
Served with Toasted Crostini's

MINI CORNED BEEF SANDWICHES $3
On Mini Rye Bread with Swiss, Sauerkraut and Thousand Island

FRESH FRUIT TRAY $3

VEGETABLE CRUDITÉS $4

PROSCIUTTO WRAPPED ASPARAGUS $4
Drizzled with a Balsamic Vinaigrette

SMOKED SALMON ON TOAST POINTS $4
With Chive Cream and Fresh Dill

ROASTED BEEF TENDERLOIN $5
Served on Toast Points with Horseradish Sauce

INTERNATIONAL CHEESE PLATTER $5
With Crackers

JUMBO SHRIMP COCKTAIL $6
With Cocktail Sauce and Fresh Lemons

HOT

All Prices are Per Portion

ARTICHOKE AND SPINACH DIP $3
With Herbed Pita Chips

EMMETT'S BAKED PRETZEL TWISTS $3
Served with Tavern Cheese Spread

CHICKEN BROCHETTE $3
Chicken Tenderloins Grilled on a Skewer with Dijon Mayo Sauce

BUFFALO JUMBO CHICKEN WINGS $3
With Blue Cheese Dressing and Fresh Celery

CHICKEN TENDERS $3
With your Choice of BBQ Sauce or Dijon Mayo Sauce

CRISPY BACON ROLL UPS $4
Wrapped in Applewood Smoked Bacon

BEEF BROCHETTE $4
Beef Tenderloin Grilled on a Skewer with Peppercorn Sauce

ITALIAN SAUSAGE STUFFED MUSHROOMS $4

SWEDISH MEATBALLS $4

BEER BATTERED WALLEYE BITES $5
With Chipotle Ranch Dipping Sauce

MINI CRAB CAKES $5
With Roasted Red Pepper Sauce

COCONUT SHRIMP $6
Jumbo Coconut Coated Shrimp Served with Piña Colada Dipping Sauce

BACON WRAPPED SCALLOPS $6

BAKED BRIE $7
In Puff Pastry with Grapes and Strawberries and a Warm Raspberry Sauce on the Side

BUFFETS

★ BREAKFAST ★

CONTINENTAL BREAKFAST
Assorted Danish Pastries, Fresh Fruit Tray
Orange Juice, Cranberry Juice, Coffee, Hot Tea, Milk
9^{99} Per Person

DELUXE CONTINENTAL BREAKFAST
Assorted Danish Pastries, Muffins, Cinnamon Rolls, Fresh Fruit Tray, Fresh Croissants with Assorted Jams and Butter, Bagels and Cream Cheese
Orange Juice, Cranberry Juice, Coffee, Hot Tea, Milk
14^{99} Per Person

BREAKFAST BUFFET PACKAGE
Assorted Danish Pastries, Muffins, Fresh Fruit Tray, Scrambled Eggs and French Toast with Maple Syrup Bacon and Sausage, Emmett's Breakfast Potatoes
Orange Juice, Coffee, Hot Tea, Milk
18^{99} Per Person

★ MID DAY BREAKS ★

All Breaks Include: Coffee, Decaf, Hot Tea, Iced Tea, Bottled Water and Soft Drinks
All Prices are Per Person

POTATO CHIPS — 4^{99}
With Onion Dip

FRESH FRUIT TRAY — 5^{99}
Including: Watermelon, Cantaloupe, Honeydew, Pineapple and Strawberries

COOKIES AND BROWNIES — 5^{99}

EMMETT'S BAKED PRETZELS — 6^{99}
Served Warm with Our Tavern Cheese Spread

THE WORKS — 12^{99}
Includes All Break Items Above

BUFFETS

LUNCH

LUNCH PACKAGE $24.99 PER PERSON

Packages Include: Coffee, Iced Tea, Hot Tea, Soft Drinks, Bread and Butter and Assorted Mini Desserts with Cookies, Brownies and Cheesecake

SALADS

Please Choose 1

EMMETT'S HOUSE SALAD
Seasonal Salad Greens with Your Choice of Two Dressings Topped with Cucumber, Tomato, Red Onion and Croutons

CAESAR SALAD *(Add $1 Per Person)*
Crisp Romaine Lettuce Tossed with Caesar Dressing, Croutons and Parmesan Cheese

SPINACH SALAD *(Add $1 Per Person)*
Baby Spinach Tossed with Poppyseed Dressing, Strawberries, Mandarin Oranges, Red Onions, and Sunflower Seeds

SIDES

Please Choose 1

Wild Rice
Roasted Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Baked Potatoes
Parslied Red Potatoes
Fresh Seasonal Vegetables
Green Beans Amandine

PASTAS

Please Choose 1

CHICKEN PASTA
Diced Chicken Breast Sautéed with Prosciutto, Spinach, Tomato, Wild Mushrooms, a Roasted Garlic Cream Sauce and Fettuccine Pasta

BEEF PASTA *(Add $1 Per Person)*
Sautéed Beef Tenderloin Tips Tossed with a Wild Mushroom Cream Sauce, Diced Tomatoes and Bow Tie Pasta

SHRIMP PASTA *(Add $2 Per Person)*
Gulf Shrimp Sautéed with Diced Tomatoes, Fresh Basil, Garlic, Shallots, Herbed Butter and Rigatoni Pasta Topped with Boursin Cheese

PASTA PRIMAVERA
Fresh Broccoli, Bell Peppers, Onions, Spinach, and Wild Mushrooms Tossed with Tomato Alfredo Sauce and Fettuccine Pasta

ENTRÉES

Please Choose 1

GRILLED CHICKEN BREAST
Served with Tarragon Cream Sauce

GRILLED SALMON FILLET
Served with Lemon-Dill Cream Sauce

APPLE-CRANBERRY STUFFED PORK LOIN
Served with an Apple-Brandy Sauce

PAN SEARED TILAPIA
Served with a Roasted Red Pepper Sauce

HERB ROASTED CHICKEN
Served with a Honey Herb Glaze

BEEF TENDERLOIN MEDALLIONS *(Add $2 Per Person)*
Served with a Wild Mushroom Sauce

Additional entrée selections can be added at $5 per person

BUFFETS

★ DINNER ★

DINNER PACKAGE $29.99 PER PERSON
Packages Include: Coffee, Iced Tea, Hot Tea, Soft Drinks, Bread and Butter and Assorted Mini Desserts with Cookies, Brownies and Cheesecake

SALADS
Please Choose 1

EMMETT'S HOUSE SALAD
Seasonal Salad Greens with Your Choice of Two Dressings Topped with Cucumber, Tomato, Red Onion and Croutons

CAESAR SALAD *(Add $1 Per Person)*
Crisp Romaine Lettuce Tossed with Caesar Dressing, Croutons and Parmesan Cheese

SPINACH SALAD *(Add $1 Per Person)*
Baby Spinach Tossed with Poppyseed Dressing, Strawberries, Mandarin Oranges, Red Onions, and Sunflower Seeds

SIDES
Please Choose 2

Wild Rice
Roasted Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Baked Potatoes
Parslied Red Potatoes
Fresh Seasonal Vegetables
Green Beans Amandine

PASTAS
Please Choose 1

CHICKEN PASTA
Diced Chicken Breast Sautéed with Prosciutto, Spinach, Tomato, Wild Mushrooms, a Roasted Garlic Cream Sauce and Fettuccine Pasta

BEEF PASTA *(Add $1 Per Person)*
Sautéed Beef Tenderloin Tips Tossed with a Wild Mushroom Cream Sauce, Diced Tomatoes and Bow Tie Pasta

SHRIMP PASTA (*Add $2 Per Person)*
Gulf Shrimp Sautéed with Diced Tomatoes, Fresh Basil, Garlic, Shallots, Herbed Butter and Rigatoni Pasta Topped with Boursin Cheese

PASTA PRIMAVERA
Fresh Broccoli, Bell Peppers, Onions, Spinach, and Wild Mushrooms Tossed with Tomato Alfredo Sauce and Fettuccine Pasta

ENTRÉES
Please Choose 2

GRILLED CHICKEN BREAST
Served with Tarragon Cream Sauce

GRILLED SALMON FILLET
Served with Lemon-Dill Cream Sauce

APPLE-CRANBERRY STUFFED PORK LOIN
Served with an Apple-Brandy Sauce

PAN SEARED TILAPIA
Served with a Roasted Red Pepper Sauce

HERB ROASTED CHICKEN
Served with a Honey Herb Glaze

BEEF TENDERLOIN MEDALLIONS (*Add $2 Per Person)*
Served with a Wild Mushroom Sauce

Additional entrée selections can be added at $5 per person

PACKAGE ADDITIONS

★ CHEF ATTENDED CARVERY ★

All Prices are Per Person

SMOKED TURKEY BREAST 9^{99}
Served with Turkey Gravy and Carvery Rolls

APPLEWOOD SMOKED HAM 9^{99}
Served with Dijon Mayo Sauce and Carvery Rolls

ROASTED INSIDE ROUND OF BEEF 10^{99}
Served with Horseradish Sauce, Au Jus, Dijon Mayo Sauce and Carvery Rolls

HERB ROASTED PRIME RIB OF BEEF 14^{99}
Served with Horseradish Sauce, Au Jus, Dijon Mayo Sauce and Carvery Rolls

ROASTED TENDERLOIN OF BEEF 16^{99}
Served with Horseradish Sauce, Au Jus, Dijon Mayo Sauce and Carvery Rolls

★ CHEF ATTENDED PASTA STATION ★

All Prices are Per Person

Make Your Own Pasta Station Includes the Following Selections:
Fettuccine, Cheese Filled Tortellini and Bow Tie Pasta
Marinara Sauce and Alfredo Sauce
Pesto, Garlic, Olive Oil, Diced Tomatoes, Parmesan Cheese, Bell Peppers, Red Onions, Bacon, Capers, Broccoli and Mushrooms

15^{99}
With Chicken or Meatballs 16^{99}
With Shrimp 17^{99}
With Chicken and Shrimp 18^{99}

★ SWEET TABLE ★

Our Sweet Table Includes Assorted Cookies, Cheesecake, Brownies, Warm Apple Cobbler with Caramel-Whiskey Sauce, Decadent Chocolate Mousse, Raspberry Tiramisu, Chocolate Covered Strawberries and Assorted Petit Fours
12^{99} Per Person

PLATED SELECTIONS

LUNCH

Includes Soup or Salad, Entrée, Dessert, Coffee, Iced Tea, Hot Tea and Soft Drinks
Up to 3 entrée selections at no additional charge with counts and choices 5 days prior
All Prices are Per Person

SOUPS

Cream of Chicken with Wild Rice, Cream of Broccoli or Minestrone

SALADS

EMMETT'S HOUSE SALAD
Seasonal Salad Greens with Basil Vinaigrette and Ranch Dressing, Topped with Cucumber, Tomato, Red Onion and Croutons

CAESAR SALAD — **Add $1 Per Person**
Crisp Romaine Lettuce Tossed with Caesar Dressing, Croutons and Parmesan Cheese

SPINACH SALAD — **Add $1 Per Person**
Baby Spinach Tossed with Poppyseed Dressing, Strawberries, Mandarin Oranges, Red Onions and Sunflower Seeds

ENTRÉES

PASTA PRIMAVERA — $18.99
Fresh Broccoli, Bell Peppers, Onions, Spinach, and Wild Mushrooms Tossed with a Tomato Alfredo Sauce and Fettuccine Pasta

CHICKEN PASTA — $19.99
Diced Chicken Breast Sautéed with Prosciutto, Spinach, Tomato, Wild Mushrooms, a Roasted Garlic Cream Sauce and Fettuccine Pasta

BEEF PASTA — $20.99
Sautéed Beef Tenderloin Tips Tossed with a Wild Mushroom Cream Sauce, Diced Tomatoes and Bow Tie Pasta

SHRIMP PASTA — $20.99
Gulf Shrimp Sautéed with Diced Tomatoes, Fresh Basil, Garlic, Shallots, Herbed Butter and Rigatoni Pasta Topped with Boursin Cheese

HERB ROASTED HALF CHICKEN — $20.99
Served with a Honey Herb Glaze, Roasted Garlic Mashed Potatoes and Chef's Vegetables

STUFFED CHICKEN BREAST — $21.99
With Prosciutto, Spinach, Tomato, Mushrooms and Mozzarella Cheese. Served with a Roasted Garlic Cream Sauce, Mashed Potatoes and Chef's Vegetables

GRILLED CHICKEN BREAST — $21.99
Served with Tarragon Cream Sauce, Roasted Garlic Mashed Potatoes and Chef's Vegetables

APPLE-CRANBERRY STUFFED PORK LOIN — $23.99
Served with an Apple-Brandy Sauce, Roasted Garlic Mashed Potatoes and Chef's Vegetables

ROASTED RACK OF PORK — $24.99
Slow Roasted Rack of Pork Basted with our Pale Ale Apricot Glaze and Served with Roasted Garlic Mashed Potatoes and Chef's Vegetables

GRILLED SALMON FILLET — $24.99
Served with a Lemon-Dill Butter Sauce, Wild Rice and Chef's Vegetables

POTATO CRUSTED TILAPIA — $24.99
Light, Flaky Tilapia Fillet Crusted with Shaved Potatoes and Sautéed until Golden Brown with our Roasted Red Pepper Sauce, Wild Rice and Chef's Vegetables

FILET OF TENDERLOIN — $26.99
An Eight Ounce Tenderloin Filet Served with a Wild Mushroom Sauce, Baked Potato and Chef's Vegetables

NEW YORK STRIP STEAK — $26.99
A Twelve Ounce New York Strip Steak Served with a Wild Mushroom Sauce, Baked Potato and Chef's Vegetables

PLATED SELECTIONS

★ DINNER ★

Includes Soup or Salad, Entrée, Dessert, Coffee, Iced Tea, Hot Tea and Soft Drinks
Up to 3 entrée selections at no additional charge with counts and choices 5 days prior
All Prices are Per Person

SOUPS

Cream of Chicken with Wild Rice, Cream of Broccoli or Minestrone

SALADS

EMMETT'S HOUSE SALAD
Seasonal Salad Greens with Basil Vinaigrette and Ranch Dressing, Topped with Cucumber, Tomato, Red Onion and Croutons

CAESAR SALAD — **Add $1 Per Person**
Crisp Romaine Lettuce Tossed with Caesar Dressing, Croutons and Parmesan Cheese

SPINACH SALAD — **Add $1 Per Person**
Baby Spinach Tossed with Poppyseed Dressing, Strawberries, Mandarin Oranges, Red Onions and Sunflower Seeds

ENTRÉES

PASTA PRIMAVERA — $27.99
Fresh Broccoli, Bell Peppers, Onions, Spinach, and Wild Mushrooms Tossed with a Tomato Alfredo Sauce and Fettuccine Pasta

CHICKEN PASTA — $28.99
Diced Chicken Breast Sautéed with Prosciutto, Spinach, Tomato, Wild Mushrooms, a Roasted Garlic Cream Sauce and Fettuccine Pasta

BEEF PASTA — $29.99
Sautéed Beef Tenderloin Tips Tossed with a Wild Mushroom Cream Sauce, Diced Tomatoes and Bow Tie Pasta

SHRIMP PASTA — $29.99
Gulf Shrimp Sautéed with Diced Tomatoes, Fresh Basil, Garlic, Shallots, Herbed Butter and Rigatoni Pasta Topped with Boursin Cheese

HERB ROASTED HALF CHICKEN — $29.99
Served with a Honey Herb Glaze, Roasted Garlic Mashed Potatoes and Chef's Vegetables

STUFFED CHICKEN BREAST — $30.99
With Prosciutto, Spinach, Tomato, Mushrooms and Mozzarella Cheese. Served with a Roasted Garlic Cream Sauce, Mashed Potatoes and Chef's Vegetables

GRILLED CHICKEN BREAST — $30.99
Served with Tarragon Cream Sauce, Roasted Garlic Mashed Potatoes and Chef's Vegetables

APPLE-CRANBERRY STUFFED PORK LOIN — $32.99
Served with an Apple-Brandy Sauce, Roasted Garlic Mashed Potatoes and Chef's Vegetables

ROASTED RACK OF PORK — $33.99
Slow Roasted Rack of Pork Basted with our Pale Ale Apricot Glaze and Served with Roasted Garlic Mashed Potatoes and Chef's Vegetables

GRILLED SALMON FILLET — $33.99
Served with a Lemon-Dill Butter Sauce, Wild Rice and Chef's Vegetables

POTATO CRUSTED TILAPIA — $33.99
Light, Flaky Tilapia Fillet Crusted with Shaved Potatoes and Sautéed until Golden Brown with our Roasted Red Pepper Sauce, Wild Rice and Chef's Vegetables

FILET OF TENDERLOIN — $35.99
An Eight Ounce Tenderloin Filet Served with a Wild Mushroom Sauce, Baked Potato and Chef's Vegetables

NEW YORK STRIP STEAK — $35.99
A Twelve Ounce New York Strip Steak Served with a Wild Mushroom Sauce, Baked Potato and Chef's Vegetables

HERB ROASTED PRIME RIB OF BEEF — $37.99
A Twelve Ounce Cut of Prime Rib Served Au Jus with Horseradish Cream Sauce, Baked Potato and Chef's Vegetables (Minimum of 10 Orders)

FILET AND CHICKEN COMBO — $39.99
Six Ounce Tenderloin Filet with Wild Mushroom Sauce and a Four Ounce Chicken Breast with Tarragon Cream Sauce, Twice Baked Potato and Chef's Vegetables

FILET AND SHRIMP COMBO — $40.99
A Six Ounce Tenderloin Filet with Wild Mushroom Sauce and Three Jumbo Shrimp Broiled in Garlic Butter, Twice Baked Potato and Chef's Vegetables

FILET AND LOBSTER COMBO — **Market Price**
A Six Ounce Tenderloin Filet with Wild Mushroom Sauce and Lobster Tail with Garlic Butter, Twice Baked Potato and Chef's Vegetables

FINISHING TOUCHES

★ PLATED DESSERTS ★

Plated desserts are included with the Plated Selections.

RASPBERRY TIRAMISU
A Delicious Combination of Sweet Raspberries, Rich Mascarpone Cream and Crisp Lady Fingers Finished with Chocolate and Raspberry Sauce

24 CARAT CAKE
Four Tall Layers of Pure Gold Carrot Cake Iced with our Special Cream Cheese Frosting and Dusted with Toasted Walnuts

CHOCOLATE VOLCANO CAKE
Decadent Chocolate Cake with an Oozing Rich Chocolate Center Served on a Pool of Crème Anglaise with Vanilla Ice Cream

SPECIAL EVENTS CAKE
We can provide custom baked cakes for all special occasions Including weddings, graduations, bar and bat mitzvahs. Additional cost per person as prices vary depending upon the type of cake. Please ask your coordinator for pricing.

EMMETT'S CHEESE CAKE
New York Style Cheesecake Baked Atop a Graham Cracker Crust and Topped with Warm Mixed Berries

APPLE STRUDEL
Caramelized Apples Topped with Streusel and Wrapped In Delicate Phyllo Served with Caramel Drizzle and Cinnamon Ice Cream

ICE CREAM SUNDAE
Vanilla Ice Cream Served with Chocolate Sauce, Whipped Cream and a Maraschino Cherry

★ KIDS MENU ★

All Kid's Menu Items Include Beverages and an Ice Cream Sundae. All Items Available as Plated Entrées or Buffet
All Prices are Per Person

CHICKEN FINGERS $9.99
Served with BBQ Sauce and French Fries

KID'S MAC AND CHEESE $9.99

CHEESE BURGER $9.99
Served with Pickle and French Fries

GRILLED CHEESE SANDWICH $9.99
Served on White Bread with a Pickle and French Fries

KID'S PIZZA $9.99
Topped with Mozzarella Cheese

BOW TIE PASTA $9.99
Available with Marinara Sauce or Butter

BREWMASTER DINNER

Our Brewmaster Dinner is a seasonal event held at the restaurants that features a creative four course dinner paired with Emmett's award-winning handcrafted beers. We can recreate this special event for your party of 20 to 60 people. This is a great way to treat your guests to a truly unique experience!
We begin with a half hour beer reception, during which time, one of our talented brewers can conduct a tour of our brewery and explain the beer making process. During dinner, a chef and brewer will passionately explain their handiwork, and how it applies to each of the four delicious courses.

64^{99} Per Person

MENU #1

APPETIZER
Yellowfin Tuna Seared Rare on a Bed of Sticky Rice with a Wasabi Aioli and Sesame-Soy Glaze
Paired with Munich Light

SALAD
Spring Greens Tossed with Jicama, Orange Segment, Radish, Aged White Cheddar and a Citrus Vinaigrette
Paired with Victory Pale Ale

SORBET INTERMEZZO
Tequilla-Lime Sorbet

ENTREE
Veal Roulade Stuffed with Spinach, Roasted Red Pepper and Boursin Cheese Served with Port Wine Beurre Rouge, Yukon Gold-Celery Root Mash and Asparagus
Paired with McCarthy Red

DESSERT
Decadent Flourless Chocolate Cake with Raspberry Coulis and Vanilla Crème Anglaise
Paired with Double Barrel Oatmeal Stout

MENU #2

APPETIZER
Lemon Grass Poached Shrimp with a Basil Beurre Blanc and Sweet Potato Haystack
Paired with Munich Light

SALAD
Napa Cabbage, Snow Peas, Daikon Radish, Bean Sprouts, Shredded Carrot and Crispy Won Tons Tossed with Sesame-Soy Vinaigrette
Paired with Victory Pale Ale

SORBET INTERMEZZO
Electric Orange Sorbet

ENTREE
Grilled Filet Medallion Prepared 3 Ways: Peppercorn, Pesto and Parmesan. Served with Pommes Anna and Baby Carrots
Paired with McCarthy Red

DESSERT
Raspberry Mousse in a Dark Chocolate Cup with Fresh Raspberry Garnish
Paired with Double Barrel Oatmeal Stout

MENU #3

APPETIZER
Sesame Crusted Sea Scallops with a Sesame Soy Beurre Blanc and Crispy Root Vegetables
Paired with 1 AM Ale

SOUP
Black & White Bean Soup with a Roasted Red Pepper Garnish
Paired with Victory Pale Ale

SORBET INTERMEZZO
Lemon Basil Sorbet

ENTREE
Grilled Duck Breast With a Black Current Glaze, Jasmine Rice Cake And Braised Bok Choy
Paired with McCarthy Red

DESSERT
Pumpkin Cheesecake With a Cinnamon Crumb Ice Cream
Paired with Double Barrel Oatmeal Stout

MENU #4

APPETIZER
Coriander Scented Pan Seared Sea Bass on a Potato Nest with Sun Dried Tomato Beurre Blanc and Balsamic Glaze.
Paired with 1 AM Ale

SOUP
Roasted Acorn Squash Bisque.
Paired with Victory Pale Ale

SORBET INTERMEZZO
Ginger Mango Sorbet

ENTREE
Dijon Shiitake Crusted Rack of Lamb with a Wild Mushroom Ragout, Ancho Chile Cous Cous and Pine Nut Buttered Broccolini.
Paired with McCarthy Red

DESSERT
Caramel Apple-Dark Cherry Tart on a Pool of Espresso Crème Anglaise.
Paired with Double Barrel Oatmeal Stout

BAR PACKAGES

OPEN BAR

With the host sponsored bar, your guests order what they would like to drink and you will be presented with a tab that can be settled at the end of your event.

BEER & WINE

Featuring Emmett's handcrafted beers, brewer's draft picks, domestic beers, house wines, and soft drinks.

One Hour	13^{99} per person
Two Hours	18^{99} per person
Three Hours	22^{99} per person
Four Hours	25^{99} per person

HOUSE BAR

Featuring Emmett's handcrafted beers, brewer's draft picks, domestic beers, house wines, house spirits and soft drinks.

One Hour	15^{99} per person
Two Hours	20^{99} per person
Three Hours	24^{99} per person
Four Hours	27^{99} per person

PREMIUM BAR

Featuring Emmett's handcrafted beers, brewer's draft picks, domestic beers, house wines, Absolut, Stoli, Beefeater, Seagram's 7, Dewar's, Bacardi, Captain Morgan, José Cuervo, Amaretto, O'Leary's, Kahlua and soft drinks.

One Hour	20^{99} per person
Two Hours	23^{99} per person
Three Hours	27^{99} per person
Four Hours	30^{99} per person

CASH BAR

With the cash bar your guests order and pay for what they would like to drink. $100 Bartender fee to be applied.

Ask your coordinator about our non-alcoholic beverage packages

Doubles, shots, and energy drinks are not included in drink packages

BANQUET SERVICES & POLICIES

Thank you for your interest in having Emmett's host your event! The following information should answer any questions you may have about our booking procedures and requirements as well as our facilities.

FACILITIES

Emmett's has a variety of banquet spaces to choose from, seating 18 to 150 People. Please talk to the Director of Sales to see which option will work best for you. Emmett's specializes in working with you to create a memorable event customized especially for you!

If there is something you do not see on our menus, please let us know what your vision is and we will be happy to customize a menu to meet your needs!

RESERVATIONS

Your banquet reservation is booked once we have received your signed banquet order and deposit. The final guest count is due 5 days prior to the event. This number will be considered final and not subject to reduction. Increases of up to 10% can be added. Your final guarantee may not be less than 80% of your estimate at the time of signing this Banquet Event Order. In the event that no guarantee is given, the guarantee listed on your Banquet Event Order will be considered the final count. If there are additional guests that attend the day/evening of your event, you will be charged accordingly for those additional people. When offering 2-3 entrée selections, the menu selections are also due 5 days prior to avoid an additional $4 per person charge.

If you are booking your event within the one-week cancellation period, selections and guest counts will be due the day you make your reservation. You will be responsible for payment of the final guest count when you confirm.

DEPOSITS

A deposit is required to guarantee a date. Until the deposit and a signed Banquet Event Order has been received, the room may be scheduled for another party. Please see the banquet coordinator for deposit amounts. For parties of 35 or more a reservation deposit of 75% of the estimated event cost is due upon signing of the Banquet Event Order.

CANCELLATIONS

Cancellations should be made directly with Emmett's banquet office. If you need to cancel your event 60 days prior to your function, Emmett's will refund your deposit. If a cancellation occurs within 60 days of your event, your deposit will be forfeited. If Emmett's is able to secure another reservation for the space, all or a portion of your deposit will be refunded.

SERVICE CHARGES

A 20% service charge and applicable sales tax will be added to all food and beverage sales.

PAYMENT

The balance of the Banquet Event Order and any additional charges incurred will be due and payable at the conclusion of your function, unless alternate billing arrangements have been established. Payment may be made by cash, check, Visa, Mastercard, Discover, or American Express.

ROOM CHARGES, ROOM ASSIGNMENTS & SET-UP FEES

Please talk to the banquet coordinator if any room fees are applicable. Emmett's has established various minimums for each of our rooms. These amounts often differ by day or evening and weekday versus weekend. If the established minimum is not met with food and beveragepurchases a supplemental charge for the difference will be added to the bill. We may reassign rooms, particularly if there is a fluctuation in the attendance figures. Parties or events with extraordinary requirements for set-up may incur a set-up fee.

CONSUMPTION

The food and beverage for your event must be coordinated through Emmett's. To ensure the safety of our guests and to comply with local health codes, no food or beverage may be brought into your event from the outside, unless you have advance permission from Emmett's banquet department. Additionally, uneaten food may not be taken out of the restaurant after your function.

MISCELLANEOUS CHARGES

Any cake or pastries brought into Emmett's from the outside are subject to a $2.50 per person cake cutting and plating fee.

CUSTOMIZED MENU CARDS

Our banquet sales staff would be happy to provide a keepsake customized menu card at each place setting for $1 per card.

ENTERTAINMENT

If you would like to provide entertainment (live music, DJ, etc.) during your function our banquet sales staff can help make the arrangements. All entertainment must end no later than 11:00 PM Sunday to Thursday and 12:00 midnight Friday and Saturday, unless other arrangements have been made in advance.

EQUIPMENT/AUDIO VISUAL

Emmett's can provide arrangements for your audiovisual equipment needs. Please ask for a price list.