

**PRIVATE DINING ROOM**

Thank you for your interest in reserving Grizzly’s Private Dining Room! We are more than happy to go above and beyond to make the most of your group experience – below are some helpful details about the room that will help you plan your event. See pages 2-4 for menu options.

**Food and Beverage Room Minimum (before tax&gratuity):**

LUNCH (Eating Prior to 3pm)

* Every day: $200 minimum

DINNER (Eating After 3pm)

* Sun-Thurs: $400 minimum
* Fri-Sat: $600 minimum

\*If you do not reach the room minimum, we simply charge you the remaining balance to get your bill up to the room minimum. For example, if you book a Thursday lunch meeting and spend $165 in food and beverage (before tax and gratuity) we will charge $35 to the bill to get to the minimum of $200.

**Gratuity:** There will be an automatic 18% gratuity added on to the bill

**Room Capacity/Layout Options:**

Sit down dinner setting – accommodates up to 50 people

Happy Hour setting – up to 60 people (at one time, can hold more if guests are coming and going)

Layout options – U-Shaped (up to 24 ppl) , Large Square (up to 20 ppl), Other (up to 50 ppl)

Open to Patio – have the option to open three double doors from room to patio and block off a section of the patio right outside of the room, only available if weather is permitting

**Miscellaneous Services:**

**Linen Fee** (ivory tablecloths on all tables)**:** $25 total

**Cake Cutting Fee** (for any licensed bakery dessert, cannot bring anything homemade): $10

**Corkage Fee** (per bottle of wine brought in): $12

**Audio Visual:** 60” LED Smart TV for presentations, picture slideshows, or watching the big game. Project wirelessly with Google Chromecast or with hookups via VGA, mini display port, or HDMI cables.

**Decorations:** We are happy to assist in setting up any decorations – let us know what you are thinking prior to the event and we can approve.

# PRIVATE DINING ROOM MENU

**APPETIZERS** *(price is by the dozen)*

Texas Egg Rolls……….……………………………………………………….……………………………….$25

Chicken Wings (Buffalo, BBQ, OR Blackened)……………….……………………………………$12

Baby Back Ribs……….…………………………………………………….………………………………….$30

Sliders (Pulled Pork or Rotisserie Chicken)……...…………….………………………………….$35

Wood-Roasted Quesadillas……...…………………………………….………………………………….$30

Grizzly Skins…..……….…………………………………………………….………………………………….$25

**PLATTERS – SMALL & LARGE** *(small serves ~10-15 – large serves ~25-30)*

Chips, Salsa, and Guacamole.………………………………………………………………sm$25/lg$45

Fresh Fruit Platter….…………………………………...………………………….…….……sm$50/lg$75

Hot Artichoke Dip (comes with bread and tortilla chips)……...………...……sm$30/lg$60

Domestic Cheese and Crackers………...……………………………………………...….sm$45/lg$65

Fresh Veggie Platter……………….…..…...……………………………………………...….sm$40/lg$65

**DESSERT OPTIONS** *(Price is per item)*

House Made Cheesecake Slice (turtle, strawberry, or plain)……………………..….$5/slice

Whole House Made Cheesecake (turtle, strawberry, or plain)………………..$60 (15 slices at $4/slice) Assorted Bars and Cookie Platter (25 bars/cookies)….…………..…………………………..$25

**BEVERAGE OPTIONS**

*We offer a full bar with a variety of NA, liquor, beer, and wine options All beverages will be charged per menu price*

**NA Beverage Host**: Soda, Iced Tea, Lemonade, Coffee, and Hot Tea hosted by renter for their guests

**Full Host**: All NA and Alcoholic beverages to be hosted by the renter for their guests

**Partial Host**: A set amount or certain types of beverages hosted by the renter for their guests

**Cash Bar**: Each beverage will be paid for by each individual guest

# LUNCH OPTIONS

(an option must be chosen for groups of 15 or more, served before 3pm)

## Option A - $10-$12/Person

*Pick Two Lunch Menu – Soup/Salad ($10), Soup/Sandwich ($11), or Salad/Sandwich ($12)*

* Sandwiches: ½ Turkey Club, ½ BLTA, BBQ Pork Sliders (2), Wood-Roasted Rotisserie Chicken Sliders (2), Walleye Tacos (2), or Chicken Tacos (2)
* Soups: Chicken Wild Rice, White Chicken Chili, or Soup of the Day
* Salads: Wedge, House, or Caesar Salad

## Option B - $13/Person

*Served with your choice of fries, cheesy hashbrowns, soup, or apple cabbage slaw*

* Applewood Bacon & Fajita Chicken Salad
* Rotisserie Chicken Salad
* Brown Sugar Bacon and Smoked Cheddar Burger
* Pepperjack Turkey Melt
* Walleye Fish Tacos

## Option C - $13/Person Buffet Option

*Food ready upon arrival, or at a set time of your choice*

* Sandwich platter – Assorted Rotisserie Turkey Club, Ham and Cheese, and Veggie Wrap
* Rotisserie Chicken Salad Bar
* Fresh Fruit Platter
* House-made Potato Chips

## DINNER OPTIONS

(an option below must be chosen for groups of 15 or more, served after 3pm)

\*It is greatly appreciated if you are able to give pre-determined individual menu orders to help

with food prep and operations of the event

### Option A - $20/Person

*Served with bacon & scallion mashed potatoes and steamed broccoli Also includes choice of starter house or Caesar salad*

* ½ Grizzly’s Famous Wood-Roasted Chicken
* ½ Slab Sweet & Smoky BBQ Baby Back Ribs
* 6 oz Fresh Norwegian Salmon
* 6 oz Wood-Grilled Sirloin

### Option B - $27/Person

*Served with bacon & scallion mashed potatoes and steamed broccoli Also includes choice of starter house or Caesar salad*

* 30-Day Aged Wood-Grilled Ribeye – 14 oz
* 6 oz Wood-Grilled Sirloin & Grilled Shrimp
* ½ Slab BBQ Ribs & ¼ Wood-Roasted Chicken
* Full Rack of BBQ Baby Back Ribs

