



BANQUET MENU

PREMIUM BUFFET

\$19.75/person

Prime Rib, Chicken Cordon Bleu, Breaded Shrimp with parsley buttered baby reds potatoes, glazed baby carrots and garden salad. Coffee and rolls are provided.

DINNER OPTIONS

Buffet includes choice of: veggie tray, coleslaw, or garden salad. Coffee and rolls are provided.

**1 Meat: \$13.25/person | 2 Meats: \$14.75/person
3 Meats: \$15.50/person**

Broasted Chicken

Lightly breaded. Assortment of dark & white meat.

Roast Turkey

Slow cooked whole turkey. Pulled to serve.

Shredded BBQ Pork

Smoked in-house to order

Breaded Shrimp (*Additional \$1/person)

Lightly breaded tail-on shrimp. Served with cocktail sauce.

Baked Chicken Breast

Seasoned and baked chicken breast. Served with mushroom Alfredo sauce.

Glazed Ham

Baked pineapple & honey glazed ham. Carved to serve.

Wild pacific cod (*Additional \$1.00/person)

Baked in melted butter or broasted. Served with homemade tarter sauce.

Smoked Ribs

Tender pork ribs. Served with sweet BBQ sauce.

Meatballs & Gravy

Homemade & hand rolled. Served with beef gravy.

Roast Beef Au Jus

A tender beef round roasted in natural juices. Carved to serve.

STARCH (Choose 1)

- Baked
- Parsley Buttered
- Mashed Potatoes with Gravy & Dressing
- Cheesy Southern Potatoes
- Seasoned Rice
- Vegetable Pasta
- Mac & Cheese

VEGETABLES (Choose 1)

- Glazed Baby Carrots
- Buttered Corn
- Green Bean Almondine
- California Blend
- Steamed Broccoli & Cauliflower with Cheese

LUNCHEON BUFFET

Available anytime

Option 1

\$11.25/person

Soup of the day, lettuce with toppings and dressings, assorted deli meats, cheeses, assorted bread and buns, condiments, dessert, milk and coffee.

Option 2

\$10.50/person

Pizza, lettuce with toppings and dressings, dessert, pitchers soda.

Option 3

\$10.75/person

Taco Bar – soft shell tacos, tortilla chips, taco meat, lettuce, cheese, sour cream salsa, black olives, onion, tomato and Spanish rice – includes pitchers of soda and desserts.

Option 4

Hot beef, hot ham or cold assorted deli meat tray with assorted buns, pickles, milk, coffee and dessert.

**One Side: \$10.25/person | Two Sides: \$10.75/person
Three Sides: \$11.25/person**

Option 5

Broasted chicken, cole slaw, rolls, coffee, milk and dessert.

**One Side: \$12.75/person | Two Sides: \$13.25/person
Three Sides: \$14.25/person**

SIDE DISHES

Pasta Salad • Potato Salad • Garden Salad with Toppings • Cole Slaw • Soup Of The Day • Assorted Cheese • Vegetable Tray With Dip • Mashed Potatoes & Gravy • Baked Beans • Scalloped Potatoes • Buttered Corn

PIZZA BUFFET OPTIONS

Pizza Buffet

\$16.11/pizza

Assortment of our 15" pizzas.

Pizza, Salad

\$9.25/person

Assortment of our 15" pizzas. Served with tossed salad. Assortment of dressings.

Pizza & Appetizers

\$10.75/person

Assortment of our 15" pizzas. Served with veggie tray and our broasted chicken wings.

Italian Buffet

\$13.25/person

Assortment of our 15" pizzas, garden salad and choice of one of the entrées listed below. Includes coffee.

Spaghetti & Meatballs • Lasagna • Chicken Alfredo • Vegetable Alfredo • Chicken Parmesan

* Family Style available for groups of 30 or less at no extra charge.*

HORS D'OEUVRES

PLATTERS OF HORS D'OEUVRES

Platters are not refilled, you only receive the amount you order.

Assorted Pizza	\$16.11/Pizza
15" Cold Veggie Pizza	\$50.00
Chicken Wings (qty 100)	\$98.00
Smoky Wieners (5lbs. Approx. 250)	\$50.00
Spinach and Artichoke Dip (served with chips)	\$95.00
Beer Cheese Dip (served with pretzels)	\$40.00
Fresh Fruit Tray (in season)	Market Price
Deviled Eggs	24 for \$20.00
15" Taco Dip and Chips	\$45.00
Mini Ham Sandwiches (cold)	24 for \$75
Potato Chips & Dip (2lbs.)	\$30.00
Pretzels (4lbs.)	\$25.00
Gardetto's (5lbs.)	\$35.00
Chips & Salsa (2lbs.)	\$30.00
Trail Mix (3lbs.)	\$25.00
Mini Hot Beef Sandwiches	24 for \$75
15" Seafood Dip & Crackers	\$50.00
Egg Rolls with Sweet & Sour Sauce (qty 50)	\$60.00
Meatballs (qty 100)	\$98.00
Veggies and Dip Tray	
Large	\$77.00
Medium	\$57.00
Small	\$37.00
Assorted Meat &/or Cheese & Cracker Tray	
Large	\$90.00
Medium	\$70.00
Small	\$50.00
Ursula's Authentic Soft German Pretzel Bites (served with mustard and cheese sauce)	
Large (Feeds 95-100 people)	\$90.00
Small (Feeds 45-50 people)	\$50.00

APPETIZER BUFFET

\$11.25/person

Includes: Pizza squares, veggie tray, meatballs, taco dip and meat and cheese tray

No substitutions. Food served for 1 hour.

BEVERAGES

NON-ALCOHOLIC

Cans of Pop	\$1.50
Glass of Pop (16 oz.)	\$0.75
Pitchers of pop	\$5.50
Pitchers of Root beer	\$9.00
Coffee Urn (55 cup)	\$55.00
Coffee Urn (10 cup)	\$10.00

ALCOHOLIC

1/6 Barrel Domestic Beer	Ask for Pricing
1/4 Barrel Domestic Beer	\$155.00
1/2 Barrel Domestic Beer	\$275.00
Craft and specialty barrels available, please ask for selection and pricing	
3 Liter Box Wine	\$55.00
Merlot, Riesling, Cabernet, Moscato, White Zinfandel, Chardonnay or Pinot Grigio	
Spumanti	\$15.00
Homemade Sangria	\$65.00
3 liters. Choice of white or red.	
Pitchers of Beer	
Pitcher's of beer available. Ask for pricing and beer list.	

DESSERTS

Brownies (2 dozen)	\$12.00
Assorted Cookies (1 dozen)	\$10.00
Cheesecake	\$1.75/Slice
Assorted pies and bars	Ask for Pricing
Please ask about our selection.	

CONTACT INFORMATION

Kara Goossens

Phone: 715-723-8282 or 715-723-6551

Fax: 715-723-0434

Email: fillinn@fillinnstation.com

Downtown Chippewa Falls

104 W. Columbia
Chippewa Falls, WI 54729

Visit us on the web:

www.fillinnstation.com

Thank you for considering The Fill Inn Station for your event. If you have any questions please give Kara a call.

TERMS & CONDITIONS

BANQUET ROOM RATES

Monday - Thursday

No room fee with a minimum food and drink bill of \$125 (deposit may be required to hold the space)

Friday Room Charge \$50 Deposit \$100

Only 1 room is available for rent on Friday nights (max of 75 seats)

Saturday Afternoon 11-3pm Room Charge \$50/room

Deposit..\$100/room

Saturday evening (any event held at or extending past 3pm)

Room Charge\$100/room

Deposit..\$200/room

Room Rates include 4 hours of use. If your party wishes to stay longer a charge of \$50/hour will be added for each extra hour not to exceed 10pm

Deposits are reflected on the bill the day of the party as a "payment applied"

WEDDINGS

\$400 room charge - includes 8 hours of use (not to exceed 12AM) \$500 deposit required (pricing based on renting both banquet rooms)

Must spend a MINIMUM of \$800 on food and drinks (not including tax, room charge, service charge or gratuity)

We will waive the Friday night room charge for weddings that book their rehearsal here as well, the deposit does increase to \$600

Please see the "Banquet Room Terms of Agreement" contract for additional information.

ONCE A DEPOSIT IS PAID FOR ANY EVENT, IT IS NOT REFUNDABLE OR TRANSFERABLE TO A DIFFERENT DATE! If the event date is canceled or changed per the customer, they will forfeit their deposit to the Fill Inn Station (no exceptions)

Linen and cake plates are available for purchase - please ask for pricing

Final menu and headcount due 14 days prior to event (especially important if linens are being purchased)

5.5% sales tax and 20% service charge (taxable) will be added to the final bill. The remainder of your bill must be paid in full day of event.

The Fill Inn has a cash discount incentive of 4%. All goods and services are priced for cash payments. Purchases made with a credit card will receive a small non-cash adjustment, which will be displayed on your receipt.

RULES & REGULATIONS

WI State Law prohibits you bring bringing in any alcoholic beverages. However, we would be happy to special order items we don't carry given enough notice

WI Depot of Public Health prohibits you from bringing in outside food. The only exception is a decorated cake or cupcakes from a licensed baker. The Fill Inn will cut and serve your cake at no extra charge. We may charge for cake plates so bring your own if you would like to avoid the charge. Please take photos of your cake before sitting to eat so we can have your cake ready to serve before guests get up from dinner

Group of 25 or less may order off our regular menu.

Groups of 25 or will be offered a 5-choice limited menu at the discretion of the restaurant if prior arrangements have not been made from the banquet menu.

Decorating is permitted, please discuss with Kara prior to event. No tape, tacks, nails or unapproved items are permitted and customer will be charged if damage is caused.

Banquet room seats up to 220 people. Stage area for entertainment and dance floor available, private music entertainment permitted and customer is required to set up proper licensing. Private bar available depending on number of guests.