

# THE CRYSTAL ROOM

AT BUFFALO PHIL'S GRILLE





# BUFFET DINNERS

Buffet pricing is per guest. There is a minimum of 30 guests for buffet dinners.

## Crystal Chandelier Buffet

1 entree & 3 sides: \$25    2 entress & 3 sides: \$27    3 entrees & 4 sides: \$29

Includes fresh baked rolls and butter.

### Choice of Entree

#### Rotisserie Chicken

Our house specialty half chicken

#### Marinated Turkey Breast

With a honey maple glaze

#### Traditional Lasagna

With beef, tomatoes & mozzarella

#### Grilled Chicken Breast

Choose herb panko crust, wild mushroom sauce or bruschetta style

#### Rosemary Rubbed Pork Loin

Roasted & served with a Dijon mustard sauce

#### Pasta Primavera

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

#### Honey Baked Ham

With a pineapple chutney

## Diamond Chandelier Buffet

1 entree & 3 sides: \$29    2 entress & 3 sides: \$31    3 entrees & 4 sides: \$33

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

#### Slow Roasted Tri Tip

With a bourbon peppercorn sauce

#### Baked Salmon

Topped with a tomato caper relish

#### Smoked Beef Brisket

With our own signature BBQ sauce

## Choice of Accompaniments

Garlic Mashed Potatoes

Potato Salad

Roasted Baby Red Potatoes

Mac & Cheese + \$1

Buttered Corn

Steamed Broccoli

Cowboy Beans

Chef's Seasonal Vegetable

California Medley

Green Beans

Garden Salad with 2 Dressings

Classic Caesar

Coleslaw

## 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 1 choice per group. Pastas are 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 or 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

### 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 glaze  
MP

### Beef Tenderloin

6oz cut with bourbon demi glaze  
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 glaze.  
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

## Includes 1 Starch

Garlic Mashed Potatoes  
Baked Potatoes

Potato Salad  
Roasted Baby Red Potatoes

Mac & Cheese + \$1

## Includes 1 Vegetable

Buttered Corn  
Chef's Seasonal Vegetable

Steamed Broccoli  
California Medley

Cowboy Beans  
Green Beans

## Includes 1 Salad

Coleslaw

Classic Caesar

Garden Salad

## Soup Add On +\$5

Roasted Tomato Bisque

Chicken Noodle

Creamy Potato

# 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

### Pork Wings

Fried pork wings tossed in Korean  
Gochujang spicy sauce  
\$3/each

### Stuffed Mushrooms

Italian sausage, spinach or vegetable  
\$3/each

### Boneless Buffalo Wings

Served with ranch  
\$2/each

### Quesadillas

Chicken, beef or pork  
\$3/each

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## Cold

### Sausage, Cheese & Cracker Tray

Summer sausage & assorted cheeses  
Small \$75 | Large \$145

### Seasonal Fruit Display

Small \$95 | Large \$165

### International Cheese Display

Market Price

### Fresh Vegetables with Ranch

Small \$75 | Large \$135

### Chips & Salsa

Small \$50 | Large \$90  
Add queso & guacamole \$20/each

### Pretzels

Small \$25 | Large \$45

### Bruschetta

Tomatoes & parmesan with a balsamic  
drizzle  
Small \$75 | Large \$135

### Wisconsin Roll Ups

Ham, cream cheese & pickles  
Small \$75 | Large \$135

### Gardetto's

Small \$35 | Large \$65

### Cucumber Bites

With herbed cream cheese  
Small \$55 | Large \$105

### Mini Sandwiches or Pinwheels

Ham or turkey, served with cheese &  
lettuce on bread  
\$3.50/each

### Peanuts

Small \$40 | Large \$75

### Mixed Nuts

Small \$55 | Large \$105

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## 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  
Lettuce, Tomato & Onion  
Mustard, Mayo & Pickles  
Soup du Jour  
Potato Salad, Pasta Salad or Potato Chips  
\$20

## Brat & Burger Buffet

Burgers, Brats & Hot Dogs  
Assorted Sliced Cheeses  
Assorted Buns  
Lettuce, Tomato & Onion  
Mustard, Mayo & Pickles  
Potato Salad  
Potato Chips  
\$24

## 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  
\$22

# CREATE YOUR OWN 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  
+\$19

## Taco Bar

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

## Mashed Potato Bar

Garlic Mashed Potatoes  
Smoked Bacon & Cheddar Cheese  
Sour Cream & Green Onions  
+\$9

## Nacho Grande Bar

Taco Beef  
Tortilla Chips  
Cheese Sauce & Shredded Cheese  
Shredded Lettuce, Diced Tomatoes & Black Olives  
Jalapenos, Sour Cream & Salsa  
+\$17

## 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.

## PLATED LUNCHES

Plated pricing is per guest & based on 1 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

Choose Herb Panko Crust, Wild  
Mushroom Sauce or Bruschetta Style  
\$21

With our own Smooth & Spicy BBQ  
Sauce

#### Pulled Pork

With our own signature BBQ Sauce  
\$21

#### Herb Crusted Cod

Buttery Cod with a Herb Panko Crust  
\$21

#### Baked Salmon

Topped with a Tomato Caper Relish  
\$25

#### Grilled Chicken Breast

#### Smoked Beef Brisket (MP)

### Choice of Pasta Served with a breadstick

#### Chicken Fettuccine Alfredo

Chicken in a creamy alfredo sauce  
\$23

#### Traditional Lasagna

With Beef, Tomatoes & Mozzarella  
\$23

#### Pasta Primavera

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

#### Cheese Tortellini

In a Wild Mushroom Cream Sauce  
\$23

#### Vegetable Lasagna

With Green Peppers, Mushrooms &  
Zucchini  
\$23

### 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

# BREAKFAST

## Plated Breakfast

Plated pricing is per guest & based on 1 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  
\$14

### 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  
\$14

## Signature Breakfast Buffet

Buffet pricing is per guest. There is a minimum of 30 guests for breakfast buffets. Breakfasts are served until 2pm.  
\$18/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 1 hour & attended by a Chef. \$6/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 \$100/unlimited  
Milk \$2.99/glass  
Bottled Water \$3/bottle  
Soda \$2.99/glass or \$400/unlimited  
Canned Soda \$3/can

Juice \$14/carafe (Choose:  
Orange, Tomato, Cranberry  
or Apple)

# CHILDREN

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

## Plated

Plated pricing is based on 1 selection per group. Add \$1/child for 2 selections.

### Choice of Entree

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

### Includes 1 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.

## Children's Corner

A great place for the little ones at your event. The Children's Corner will be set up after dinner. The table will be covered with paper & come supplied with crayons. We'll keep the area stocked with items such as: Juice Boxes, Fruit Snacks & Goldfish Crackers. The floor will have several pillows, blankets & books to get comfy. \$3/child

## 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





# DESSERTS

Treat your guests to our most popular desserts or create something new!

## Dessert Trays

Dessert Trays can be ordered in 2 sizes: Small-Servings for 25 or Large-Servings for 50

### Chocolate Covered Strawberries

\$4/each

### Brownies

\$2/each

### Rice Krispie Bars

\$2/each

### Hand Rolled Truffles

Choose Milk or Dark Chocolate

\$4/each

### Fresh Baked Cookies

Choose Chocolate Chip, Peanut Butter

Reese's Pieces or White Chocolate

Macadamia Nut

\$3/each

### Mini Parfaits

Choose Key Lime, Strawberry

Shortcake, Oreo Cookie, or Triple Berry

\$3/each

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## Plated Desserts

Plated pricing is per guest & based on 1 choice. Add \$1/guest for 2 selections.

### Ultimate Chocolate Cake

\$9/each

### Carrot Cake

\$9/each

### Chocolate Mousse

\$7/each

### Bourbon Pecan Pie

\$9/each

Add vanilla ice cream for  
an additional \$2

### Caramel Apple Pie

\$9/each

Add vanilla ice cream for  
an additional \$2

### Creamy Cheesecake

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

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## 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  
\$11/guest



# BEVERAGES

The Crystal Room at Buffalo Phil's 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? Or...order in a Special Wine or Seasonal Brew? Just speak with Group Sales! 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) \$8

### Emerald

1st hour-\$18/Guest  
Additional Hour(s) \$10

### Diamond

1st hour-\$20/Guest  
Additional Hour(s) \$12

## 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 2 brands of tap beer & 6 brands of wine. The satellite bar must be hosted & will be set-up in an agreed upon area of The Crystal Room. **Set-up fee for the Satellite Bar is \$250.**

## Prices

### Tap Beer

Mix & match from the 10 beers we have on tap. Miller Lite, Bud Light & 8 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. \$30/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

Coffee Station \$100/unlimited

Milk \$2.99/glass

Bottled Water \$3/bottle

Soda \$2.99/glass or \$400/unlimited

Canned Soda \$3/can

Juice \$14/carafe (Choose: Orange, Tomato, Cranberry or Apple)



# FREQUENTLY ASKED QUESTIONS

## Where is the Crystal Room located?

The Crystal Room at Buffalo Phil's 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.

## What hotels are you affiliated with?

Staybridge Suites- Wisconsin Dells, La Quinta by Wyndham - Wisconsin Dells or Holiday Inn Express-Wisconsin Dells.

## 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 or 608-253-2202. 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 1 hour after designated arrival time. If contact with the group can't be established within this grace period, the event will be considered cancelled.

## Room Rental Fees:

\$1,000, which includes use of all items listed under Room Rental Fees listed on next 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 2 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 1 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 about service charges & taxes?

The service charge is 18% & 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.

## Why Book the Crystal Room?

From the moment you choose to host your event with us, the focus is on what we can do to create the most memorable experience possible.

Stylish Room  
Impeccable Catering  
Professional Staff  
Banquet Manager On-Site

Personal Attention  
1 Wedding Per Date  
Customized Menus  
Exquisite Cuisine

## Events that can be accommodated:

Wedding Receptions  
Wedding Ceremonies  
Rehearsal Dinners  
Corporate Events  
Bridal/Baby Showers  
Tradeshows

Gift Opening Brunch  
Bachelor(ette) Dinners  
Bridesmaid Luncheons  
Bus Groups  
Parties-Birthday, Holiday, etc.





## Thank you for considering us to host your special event!

As you read through this material, please jot down any notes or questions you have. Group Sales is just a quick call or email away. Also, if you are looking for a smaller room or more casual setting, just ask!

## Are you ready to see the Crystal Room in person?

Words & photos do not do this room justice, contact us to schedule a meeting & tour.

## ROOM RENTAL FEE INCLUDES:

Room rental fee is \$1000. 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  
White tablecloth  
White napkins  
Chairs  
30' x 30' dance floor  
Microphone & sound system  
WI-FI  
Podium

### 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 2 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 & Blue Ray Player)  
LCD Projector- \$75  
Projection Screen (8' x 8') - \$50  
(3) Risers- \$100 each (6' tall x 8' long)  
White Chair Covers-\$6.25/each

### Guest Restroom Basket- \$40

Help keep your guests looking their best! With this upgrade, guests will find a basket in each restroom with items such as: mouthwash, hairspray, gum, feminine hygiene products, lint roller, bleach pen, bandages, ibuprofen, floss & more!

## DECORATION POLICY

Decorations are only allowed on tables, the bar & the floor. You may not attach items to the walls or ceiling. Candles are allowed but must be placed in a glass holder in which the flame is lower than the holder. 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.

### Contact Us:

Michael Nerby Vines, Group Sales Director  
Groups@BuffaloPhilsGrille.com  
608-253-2202  
www.DellsCrystalRoom.com