

Dear Guest,

Thank you for your interest in booking an event at the Buckeye Roadhouse. Our stylish atmosphere, excellent food, and professional service are what make the Buckeye an ideal location for lunches, dinners, or celebrations. The delicious American cuisine includes everything from Oysters Bingo to Fresh Seasonal Fish to Baby Back Ribs, as well as many other specialties from our wood-burning smoker. Our expert staff is here to ensure you will have a memorable event.

I organize semi-private banquets for groups of 15-25 and private parties for 31-60 people in our beautiful Manzanita Room. A deposit and a set-up fee are required to hold your reservation. Enclosed are several Chefs' suggested Menus, as well as our Banquet Contract. For more information, you may also log on to our website, www.buckeyeroadhouse.com.

Please feel free to call me at anytime with questions or to inquire about a date. I am also available via email at Montana@buckeyeroadhouse.com. I look forward to planning your event or party in the future!

Sincerely,

Montana Luchsinger
Event Coordinator



Our upstairs Manzanita Room or the outdoor patio is perfect for larger business groups, birthdays, anniversary parties, rehearsal dinners, or wedding receptions. The following tiers are setup to accommodate a variety of party sizes.

Parties of 15 to 24 people: We are able to accommodate you as a semi-private banquet. You will be seated upstairs with other diners around you. We can seat up to 20 people on one long table, or for groups up to 25, on separate round tables. A deposit of \$500 and a set-up fee of \$50 are required. Seatings are available at most times during lunch, and in the evenings at 5:30 PM or at 8:30 PM. Parties seated at 5:30 are expected to end in time to accommodate an 8:30 seating.

Parties of 25 to 65 people: Our beautiful Manzanita Room overlooks the main dining room with its large fireplace and has window views of the outdoors. We can accommodate your group for cocktails and hors d'oeuvre for up to 100 people, or a sit down lunch or dinner for up to 65. Your guests will be seated at conversation friendly round tables.

Monday through Wednesday, a minimum of \$3900 is required to reserve the room for the entire evening. Thursday through Sunday the minimum is \$4900 for the entire evening. You may also rent the Manzanita Room for a half evening starting at 8:30 PM. In this case, the minimum for Monday through Wednesday is \$2500, and for Thursday through Sunday, \$3400. An 8% sales tax and 20% gratuity will be added to the minimums.

A set-up fee of \$50 to \$100 is included in the initial deposit along with a signed contract to confirm your reservation.

Parties of 65 to 200 people: The entire restaurant is at your disposal for lunch or dinner. We charge a fixed fee that includes all liquor, wine, beverages, food, taxes and gratuity. For lunch and during the week the amount is negotiable. On Friday and Saturday night, we charge a minimum of \$20,000. The event can be planned just as you wish.

Wine and Spirits: We are happy to assist you in pre-selecting wines from our current wine list. All beverage charges are based on consumption. Our full service bar is also available for any sized event. The corkage fee is \$20 per 750ml.



BUCKEYE
ROADHOUSE

ALL BANQUET MENUS AND PRICES ARE SUBJECT TO CHANGE. PRICES ARE ONLY GUARANTEED ONCE A SIGNED CONTRACT AND THE BUCKEYE ROADHOUSE OBTAINS APPLICABLE DEPOSIT. ALL MENU PRICES ARE BASED ON A PER PERSON CHARGE. A 20% SERVICE CHARGE AND 8% SALES TAX WILL BE ADDED. ADDITIONAL BEVERAGES ARE PRICED INDIVIDUALLY.

THE FOLLOWING ARE THE CHEF'S SUGGESTED MENUS FOR YOUR BANQUET.



BUCKEYE
ROADHOUSE

LUNCH MENU #1

STARTER

Onion Rings with Housemade Ketchup

MAIN COURSE

House Smoked Chicken Salad with Almonds, Apples and Maytag Blue Cheese

*

Ahi Tuna Nicoise with Olives, Green Beans, Tomatoes, Yukon Gold Potatoes, and Egg

*

Butternut Squash and Mushroom Lasagne with

Leeks, Fontina & Smoked Tomato Sauce

*

Crispy Petaluma Chicken Breast with Roasted Vegetables
and Yukon Gold Mashed Potatoes

*

DESSERT

S'more Pie

\$29 per person

LUNCH MENU #2

STARTERS

Pan Roasted Artichoke with Creamy Tarragon Dip

Calamari with Tomatillo Salsa

MAIN COURSE

Roasted Salmon with Marinated Baby Beets, Watercress and Horseradish

*

Chili-Lime Brick Chicken with Avocado and Stuffed Pasilla Pepper

*

Butternut Squash and Wild Mushroom Lasagne with

Leeks, Fontina & Smoked Tomato Sauce

*

Marinated Skirt Steak with Caramelized Onions and Garlic Mashed Potatoes

*

DESSERT

Baked Lemon Pudding with Huckleberry Sauce

*

Crème Brûlée

\$36 per person



BUCKEYE
ROADHOUSE

LUNCH MENU #3

STARTERS

Pan Roasted Artichoke with Tarragon Aioli
Oysters Bingo

FIRST COURSE

Organic Greens with Avocado, Cilantro and Lime Vinaigrette

MAIN COURSE

Roasted Salmon with Marinated Baby Beets, Watercress and Horseradish

*

Butternut Squash and Mushroom Lasagne with
Leeks, Fontina & Smoked Tomato Sauce

*

Chili-Lime Brick Chicken Breast with Avocado and Stuffed Pasilla Pepper

*

Petit Filet Mignon with Green Peppercorn Sauce,
Gruyere Potato Gratin and Sautéed Spinach

*

DESSERTS

Butterscotch Crème Brûlée

*

S'more Pie

*

Chocolate Bread Pudding

\$44 per person

DINNER MENU #1

STARTER

Organic Greens with Avocado, Cilantro and Lime Vinaigrette

MAIN COURSE

Seasonal Fresh Fish

*

Crispy Petaluma Chicken Breast with Seasonal Vegetables and Yukon Gold Mashed Potatoes

*

Beef Brisket on Grilled Garlic Toast with Garlic Mashed Potatoes

DESSERT

S'more Pie

or

Crème Brûlée

\$35 per person

DINNER MENU #2

STARTERS

Onion Rings with Mustard Seed Ketchup

Pan Roasted Artichoke with Creamy Tarragon Dip

FIRST COURSE

Whole Leaf Romaine Lettuce with House Made Caesar Dressing

MAIN COURSE

Seasonal Fresh Fish

*

Butternut Squash and Mushroom Lasagne with

Leeks, Fontina & Smoked Tomato Sauce

or

Marinated Skirt Steak with Caramelized Onions and Garlic Mashed Potatoes

*

Braised Lamb Shank "Gremolata" with Saffron Cous-Cous and Pine Nuts

DESSERT

Baked Lemon Pudding with Huckleberry Sauce

*

S'more Pie

\$45 per person



BUCKEYE
ROADHOUSE

DINNER MENU #3

STARTER

Pan Roasted Artichoke with Creamy Tarragon Dip
Salmon Tartare with Wasabi Caviar, Leeks and Lemon Olive Oil
Oysters Bingo

*

FIRST COURSE

Whole Leaf Romaine Lettuce with House Made Caesar Dressing

MAIN COURSE

Seasonal Fresh Fish

*

Chili-Lime “Brick” Chicken with Avocado and Stuffed Pasilla Pepper

*

Liberty Duck “Two Ways”

with Mushroom, Leek and Goat Cheese Bread-Pudding

*

Petit Filet Mignon with Green Peppercorn Sauce,
Potato Gruyere Gratin and Sautéed Spinach

*

DESSERTS

Coconut Cream Pie

*

Butterscotch Crème Brûlée

*

Chocolate Bread Pudding

\$60 per person



BUCKEYE
ROADHOUSE

COSMOPOLITAN COCKTAIL PARTY
WITH PASSED HORS D'OEUVRE

House Smoked Salmon on
Pullman Toast with Horseradish Sour Cream and Dill

*

Lemon Oil Marinated Salmon Crostini with
Sea Salt and Fried Capers

*

Mini Crab Cakes with Chipotle Aioli

*

Spicy Chicken Wings with Blue Cheese Dip

*

Sesame Crusted Tuna with Napa Cabbage atop a Wonton

*

Duck Confit on Belgium Endive
with Candied Walnuts

*

Goat Cheese and Leek Tartlets

*

Mini Maytag Blue Cheese Fritter

*

Fried Spinach and Goat Cheese Pockets

*

Artichoke Fritters with a Tarragon Aioli

*

Roasted Beets with Jalapeño Pistachios,
Mint Lime Vinaigrette on Belgium Endive

THE BUCKEYE ROADHOUSE BANQUET CONTRACT AND POLICIES

To ensure a successful event, please carefully review the following policies. The Buckeye's receipt of this signed contract accompanied by your deposit will confirm your reservation.

1. The deposit for reserving the Manzanita Room is half of the designated minimum and a \$50 non-refundable set-up fee for parties of 15 to 24 people. A \$100 non-refundable set-up fee for parties of 25 to 60 people is required.
2. The following minimums apply to bookings of the entire Manzanita Room: Sunday through Wednesday we require a minimum of \$4200.00 for the entire evening, tax and gratuity not included. Thursday thru Sunday we require a minimum of \$5200.00 for the entire evening, tax and gratuity not included. Half evenings Monday through Wednesday require a minimum of \$2500.00 and \$3400.00 for Thursday thru Sunday, tax and gratuity not included.
3. Food and beverages are subject to a 20% service charge and 9% sales tax. *Sales tax and service charge will be added to all minimums and/or total charges.
4. Any menu changes must be done five days prior to your function.
5. A thirty day notice is required for cancellation and return of your deposit; otherwise the deposit is retained by the Buckeye Roadhouse.
6. Payment is due in full at the close of your event. All banquet charges will be applied to one account, as we cannot be responsible for collecting from individuals.
7. We accept cash, check, Visa, MasterCard, American Express, Diners Club, Carte Blanche and Discover.
8. A final head count for your function is required 48 hours prior to the event. This is the minimum number for which you will be billed. If an updated count is not received within that time period we will use the estimated count stated below as a guaranteed minimum number of guests.
9. In order to accommodate your group in the best possible manner, it is important that you arrive on time. All events must end on time as there might be another party after your group. Tardy 5:30 events may be curtailed.
10. No contracts for entertainment should be entered into without the prior approval of the Buckeye Roadhouse and upon such conditions as the Buckeye shall impose.
11. There is a \$20 corkage fee per 750-ml bottle of wine or champagne.

Please indicate your acknowledgement, agreement and approval of this contract by signing below. The receipt of this contract accompanied by your deposit must be returned via fax or mail. This will confirm your party's reservation.

Name of Party _____ Event Date _____ #Of Guests _____

Contact Phone Number _____

Arrival Time _____ Departure Time _____ Minimum _____

Minimum deposit required (includes setup fee) _____. Deposit received _____.

Deposit Paid By (circle one): Check/Cash/Visa/MasterCard/Diners/Amex/Discover

Credit Card # _____ Exp. _____

Signature of Cardholder _____ Date _____