



Professional Hospitality Restaurant Group

1 Lakeside Drive Bemus Point, NY 14712

(716) 664-0519

Banquets and Events

Welcome!

Thank you for considering The Professional Hospitality Restaurant Group for your upcoming special event. We offer catering and services for any special event: from wedding receptions, wedding showers, baby showers, luncheons, Christmas and holiday parties, and corporate events. We can accommodate events at the restaurant in Jamestown, The Village Casino in Bemus Point, or off site.

When you choose The Professional Hospitality Restaurant Group, you are choosing a family-run business and we make it our business to treat you and your guests like a part of the family. From pre-event planning to execution, there is always a member of our experienced team to assist you with every step along the way to make your event a memorable one. This portfolio outlines our contract, policies, services, menus, and packages. Please keep in mind that any menu can be customized to your taste to create a one-of-a-kind event.

To schedule an appointment to reserve a date, discuss menus or packages, or to tour the facilities, call (716) 720-8410 Andrew Carlson or (716) 664-0519 (Office).

Again, thank you for giving us the opportunity to make your event a truly memorable one!

Sincerely,

Andrew and Amber Carlson & Chef Burke

General Information

Location:

The Chop House on Main 2 East 2nd Street, Jamestown NY 14701

The Village Casino 1 Lakeside Dr, Bemus Point NY 14712

Rooms and room limits:

Banquet Room (Chop House): 80 ppl

Banquet Room (Village Casino): 300 ppl

Full restaurant (Chop House) 180 ppl

Contacts:

Office Number (716) 664-0519

Amber Carlson (716) 720-8410

Chef Burke Lindquist (716) 472-6572

Event Coordinator Hours:

Monday through Saturday, 10 am to 3 pm

Contract

Event Quotes:

- Event quotes are subject to a proportionate increase to meet increased cost of food, labor, and taxes. Quotes cannot be guaranteed until the year of the function.

Counts:

- A final count for the event is due 2 weeks (14 days) prior to the date of the event. The final count given will be the “guaranteed minimum” and is the basis of which you will be charged even if fewer guests attend. If your attendance is greater than the final count, you are then responsible for the total number served. The chef will prepare for 5% variance above the guaranteed minimum number.
- Minimum guarantee for private events at the restaurant is 50 guests.

Deposits:

- Tentative bookings will be held for one week only.
- The event is not considered booked until a deposit is received and contract is signed by the client.
 - Deposit for wedding Receptions (any size) - \$1,000.00.
 - Deposits for the Banquet room at the restaurant- \$500.00
- Deposits can be made by cash or check. ONLY.
- Deposits are payments applied to total amount due.
- Cancellations: In the event of a cancellation (up to 30 days before), 50% of your deposit will be returned. If a cancellation occurs after 30 days, no refund will be given.

Payment:

- Final payment *must be made in full* 2 days prior to the day of the function.
- Payment can be made by cash, certified check, cashier check, or credit card. No personal checks will be accepted for final payment. Credit cards are subject to a 3% service charge.
- We kindly suggest you bring a credit card or check on the night of your wedding to cover any additional charges, such as increased number of guests, additional hours of bar, etc.
- Tax exempt organizations must present tax exempt certificate at the time of payment. Payment must be made with a check that matches the name of the tax exempt organization.

Vendors:

- A list of vendors associated with the event must be supplied one week in advance.

General Rules and Policies

- The Village Casino reserves the right to control and inspect all private functions.
 - The Village Casino is not responsible for any lost or stolen items.
 - The person signing the contract will be responsible for any damage to the premises caused by any guest.
 - A banquet room charge of \$500.00 is applied to any function not ordering food and/ or beverages.
 - Due to insurance and to other regulations, outside beverage will NOT be permitted. This includes alcohol favors.
 - The Village Casino maintains the right to refuse serving alcohol to anyone who may jeopardize his or her safety and the safety of others.
 - Advise your florist, DJ, band, or baker that deliveries must be made the day of the event. All items must be removed at the end of the event.
 - Items pertinent to the wedding reception such as, favors, guestbook, place/seating cards (in alphabetical order), etc. must be delivered the day before the wedding and clearly labeled with the names of the bride & groom. Please remove items from any external packaging. Include detailed instructions so our staff can set them accordingly.
 - Decorations and/or displays may not be attached to walls, doors, windows or ceilings without permission.
 - If set-up takes longer than 2 hours, there will be a set-up fee.
 - No confetti, glitter, bubbles, or rice can be used in or on premis. An additional cleaning charge of \$250.00 will be added to your final bill for an excess mess.
 - Meal Service:
 - For plated dinner service, it is your responsibility to provide a seating chart to ensure proper service.
 - Guests arriving late for meal service will only be served the course being served and remaining courses.
 - Hours: wedding receptions are to be no longer than 6 hours. Every hour after occurs a \$100.00 fee.
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I, _____, hereby acknowledge and agree to the terms the contract and general policies of The Village Casino in regards to_____. This signed contract and deposit of _____ reserves my event date _____.

(sign name)

(manager)

Complimentary Services For Weddings:

- Event Coordinator for planning the event.
- Event Captain for the entirety of the event.
- A gift for the newlywed couple: a \$100.00 gift card to The Chop House on Main.
- Room set- up: tables, chairs, linens.
- Cake cutting.

Banquets with The Village Casino

The Village Casino offers fine dining that is delicious and affordable with a personal touch. Each menu was designed by the Head Chef, Burke Lindquist. He has over 20 years of experience in the food industry. His experience includes small family restaurants to big corporate restaurants, casual dining to fine dining, and intimate dinner parties to banquets for 10,000 people.

If you are in need of ethnic, vegetarian, or other dietary needs, Chef Burke will be happy to customize the menu to your needs with a chef consultation. There is an additional cost for a chef consultation.

Your food service can include appetizers, plated dinners, open buffets, dessert bars, coffee and tea service, after party pizza, gourmet hot cocoa bar, and so much more.

Appetizer Service

An appetizer service follows a wedding ceremony or is served at the beginning of your reception as guests arrive. Along with beverage or bar service, the appetizer service allows for your guests to be comfortable while waiting for the wedding party to arrive.

Our appetizer service options are butler style or display style or a combination of the two. Butler style refers to having staff serve appetizers on trays to your guests. This option is nice for single serve bites. There is an additional cost for butler style service. Display style refers to platters set up on tables without staff. This option works well for fruit, vegetable, and cheese platters.

Beverage and Bar Service

The Village Casino provides full drink services, including a cash bar, hosted beer and wine bar, or a combination. A cash bar service means guests are responsible for buying their own drinks at their own expense. This service includes bartenders and wine, beer, and liquor set-up. For the hosted beer and wine service, the party is responsible for purchasing a bar package. There are three packages that offer your guests a selection of drinks that suit most palettes. This service includes bartenders and wine, beer, and liquor set-up. The cost is based upon consumption. You may decide to purchase a bar package but also allow your guests to buy, at their cost, drinks that are not on the selected list. Bar packages can be tailored to the party's palette.

Congratulatory toasts include sparkling wine, champagne, or non-alcoholic sparkling cider or juice. This service includes a pouring and serving staff.

Dinner Service

Dinner service is the main course of the reception. Dinner service options include plated, buffet, or stations. Buffet dinners can have enhancements such as a pasta bar or carving station. Each dish is prepared by Chef Burke and served to be pleasing to the eye as well as the palette.

Plated dinners allow your guest to relax at their seats while they are served. To facilitate plated dinner service, place cards with the guest's dinner choice are required. This option also requires an extra staffing fee. Buffet and station dinner options are more casual, allowing the guests to serve themselves. A pasta bar or carving station can be added to the buffet or station service to give your guests more choices. For the pasta bar, there is an additional fee for the suited chef preparing the individual pasta dishes. During the dinner service, food is delivered hot and fresh and carefully attended by our Event Captain.

After Dinner Enhancements

After dinner enhancements can really customize your event. We can offer coffee bars, hot chocolate bars, after party pizza, or anything else you can imagine!

Dessert

In addition to your wedding cake, we offer four delicious varieties of dessert bars to give your guests plenty of options for after dinner treats.

Brunch

\$18 per person

*** Scrambled Eggs, Pancakes, Sausage or Bacon, Orange Juice, Apple Juice, Coffee, and Hot Tea ***

Brunch Enhancements

French Toast with homemade Maple Syrup ~ \$4.00 per person

Individual Greek Yogurt & Berry Parfait ~ \$3.00 per person

Country Biscuits and Sausage Gravy ~ \$3.50 per person

Eggs Benedict with Hollandaise Sauce ~ \$5.00 per person

Spinach Quiche ~ \$6.00 per person

Chef's Omelette Station ~ \$8.00 per person (requires suited chef- \$55.00)

Mimosa Bar 1 Hr ~ \$12.00 per person

Luncheon

\$20 per person

* Salad or Soup, Sandwich, Parmesan Truffle Chips, Plated Dessert, Soda, Coffee, and Hot Tea *

SALAD and SOUP

Caesar Salad

Chicken Caesar Salad ~ +\$2.00 per person

Steak Caesar Salad ~ +\$8.00 per person

House Salad

Grilled Romaine

Spinach with Warm Bacon Vinaigrette

Tomato Basil Bisque

Homestyle Chicken and Kluski Noodle

Italian Wedding

Minestrone

SANDWICH

Turkey Club on Wheat Berry

Roast Beef on Foccacia

Ham and Swiss on Marble Rye

Tuna or Chicken Salad on Sourdough

Luncheon Buffet

\$21 per person

Choice of 1 Soup, choice of 1 Salad, Deli Platter, Dessert Bars, Soda, Coffee, and Tea

SALAD and SOUP

Caesar Salad

Chicken Caesar Salad ~ +\$2.00 per person

Steak Caesar Salad ~ +\$8.00 per person

House Salad

Grilled Romaine

Spinach with Warm Bacon Vinaigrette

Tomato Basil Bisque

Homestyle Chicken and Kluski Noodle

Italian Wedding

Minestrone

Deli Platter:

Turkey, Ham, Roast Beef, Provolone, Swiss, American Cheese, Assorted Breads, Condiments, Pickles, Lettuce, and Tomato

*Hot buffet choices may be added from the dinner buffet section for additional cost.

Picnic Lunch

\$19

Choice of 1 sandwich option

Beef on Weck

Pulled Pork

Italian Sausage with peppers on onions

Turkey Bacon Avacado on Foccacia

Choice of 2 sides

Potato Salad

Macaroni Salad

Anti Pasta Salad

Baked Beans

Corn on the cob

Appetizers

HOT Appetizers

Chop House signature Crab Cakes *jumbo lump crab and remoulade accompaniment*

\$160 per 50 pieces

Stuffed Artichoke Bottoms *prosciutto, ricotta, hot peppers, and herbs*

\$135 per 50 pieces

Crab Stuffed Mushrooms *lump and snow crab, celery, onion and peppers*

\$145 per 50 pieces

Fresh Mozzarella Stuffed Risotto Bites *with warm tomato coulis*

\$125 per 50 pieces

Chicken Parmesan *classic preparation served on a polenta round*

\$180 per 50 pieces

Eggplant Parmesan *classic preparation served on a polenta round*

\$135 per 50 pieces

COLD Canapes

Smoked Salmon with Boursin Cream Cheese *served on a toasted crostini*

\$150 per 50 pieces

Shrimp and Tomato Bruschetta *served on focaccia*

\$145 per 50 pieces

Caprese Skewers *marinated tomatoes, fresh mozzarella, and basil*

\$130 per 50 pieces

Prosciutto Wrapped Asparagus Spears *marinated and grilled asparagus*

\$130 per 50 pieces

Brie Stuffed Strawberries

\$125 per 50 pieces

Display Trays

Sliced Seasonal Fresh Fruit *cantaloupe, pineapple, strawberries, grapes and seasonal fruit*

\$75 per platter (serves approximately 25)

Cheese and Cracker *assorted local and international cheese, crackers and herbed crostini*

\$85 per platter (serves approximately 25)

Crisp Vegetable *carrots, celery, cauliflower, broccoli, sweet peppers with ranch & Bleu cheese dressings*

\$70 per platter (serves approximately 25)

Marinated Grilled Vegetable *sweet and hot peppers, eggplant, asparagus, onion and tomatoes*

\$80 per platter (serves approximately 25)

Plated Dinner

Spring Green Salad with assorted toppings and tossed in our house lemon parsley vinaigrette

Fresh Baked Bread with whipped butter

PASTA

Penne Con Filet with fresh pasta and gorgonzola cream sauce ~36.00 per person

Scallop and Shrimp Brucciato fresh pappardelle pasta tossed aglio olio with blackened scallops, shrimp and lemon dressed greens ~42.00 per person

BEEF

Grilled Filet of Beef with grilled asparagus and roasted garlic mashed potatoes
~48.00 per person

NY Strip Steak with grilled asparagus and roasted garlic mashed potatoes
~48.00 per person

Chop House Sirloin with grilled asparagus and roasted garlic mashed potatoes
~32.00 per person

Chop House Signature Prime Rib with grilled asparagus and roasted garlic mashed potatoes
~42.00 per person

CHICKEN

Sage Seasoned Chicken Breast with Madeira pan jus, sautéed seasonal vegetables, and roasted garlic mashed potatoes ~32.00 per person

SEAFOOD

Pan Seared Faroe Island Salmon with Mediterranean cous cous, grilled asparagus and roasted red pepper coulis ~ \$38.00 per person

Dinner Buffet

\$36 per person

Bread and Butter, Salad, two Main Entrees, and two Sides

Add another main entrée for \$10.00 per person. Add another side for \$4.00 per person.

CHOICE OF 1:

Fresh Garden Salad *with assorted toppings and dressings*

Caesar Salad *with fresh romaine, parmesan cheese, house-made Caesar dressing, and croutons*

CHOICE OF 1:

Chicken French *with lemon sherry cream sauce*

Chicken Marsala *with sautéed mushroom marsala*

Marinated Baked Chicken *house-made marinated chicken, grilled, and baked*

Grilled Chicken Breast *with fresh vegetables* and chicken jus lie*

Chicken or Pork Saltimbocca *seared chicken/ pork, seasoned with fresh sage and wrapped in prosciutto*

~ + \$2.00 per person

CHOICE OF 1:

Pan Seared Salmon *with Mediterranean Cous Cous* and lemon basil sauce*

Herb Crusted White Fish *with asparagus spears and grape tomatoes**

Roasted Red Pepper and Tomato Bruschetta Salmon *with sautéed spinach* and balsamic drizzle*

CHOICE OF 2 SIDES:

Herb Roasted Red Potatoes

Greek Seasoned Mashed Potatoes

Wild Rice Pilaf

Sautéed Seasonal Vegetables

Italian Style Green Beans

Orange and Thyme Glazed Carrots

Penne with choice of Vegetable Primavera or Creamy Alfredo or Basil Pesto Parmesan Sauce

Buffet Enhancements

Substitute one of the options below for one of the main choice dinner buffet options or add an option below for additional cost.

Filet of Beef ~ +\$12.00 per person, ~\$22.00 per person

Strip Steak ~ + \$9.00 per person, \$17.00 per person

Scampi Style Shrimp *with tomato herb risotto** ~+\$4.00 per person, \$10.00 per person

Australian Sea Bass ~ \$12.00 per person, \$22.00 per person

Eggplant Parmesan ~ \$4 per person, \$8.00 per person

Carving Station

Top Round of Beef, Roast Turkey Breast, or Herb Seasoned Pork Loin ~ \$10.00 per person

Prime Rib ~ \$22.00 per person

Shrimp Cocktail Display ~ \$8.00 per person

Grilled Asparagus ~ \$4.00 per person

Pasta Bar

Penne Pasta, Chicken, Shrimp, Alfredo, Marinara, and assorted Vegetables sautéed to order
~\$12.00 per person, requires a suited chef attendant ~ \$50.00 PER HOUR

Station Dinner

\$38 per person

Salad Station: assorted lettuces, toppings, and dressings

Pasta Station: chicken, shrimp, assorted vegetables, alfredo, and fresh garden marinara. Sautéed by a suited chef (\$50 per Hour)

Carving Station: choice 2 carving meats (roast beef, pork loin, or turkey breast) with vegetables and roasted red potatoes

Sundae Bar: vanilla ice cream and assorted toppings

Hors d'Oeuvres Receptions

CHOICES OF two hot appetizers and two cold canapes elegantly displayed
\$20 per person

CHOICE OF four hot appetizers, two canapés, and a display tray
\$30 per person

Children

for guests under 12

Penne Marinara ~ \$8.00 per person

Grilled Chicken with sautéed vegetable ~ \$14.00 per person

Chicken Fingers and Fries ~ \$10.00 per person

Sirlion ~ \$22.00 per person

Bar Packages

BASIC

1 hour ~ \$15.00 per person
2 hour ~ \$23.00 per person
each additional hour ~8.00 per person

Includes:
Well Liquors

MID-LEVEL

1 hour ~ \$17.00 per person
2 hour ~ \$30.00 per person
each additional hour ~10.00 per person

Includes:
Skyy Vodka, Bombay Gin, Canadian Club Whiskey, Bacardi Rum (WHITE), 1 domestic draft beer, 1 craft beer, house wines

SUPREME

1 hour ~ \$19.00 per person
2 hour ~ \$35.00 per person
each additional hour ~14.00 per person

Includes:
Grey Goose Vodka, Tanqueray Gin, Jack Daniels Whiskey, Choice Select Bourbon, Coconut Run, Captain Morgan's Spiced Rum, 2 craft beers, Select premium wines

WINE AND BEER

1 hour ~ \$10.00 per person
2 hour ~ \$16.00 per person
each additional hour ~8.00 per person

Includes:
house wines and 2 draft beers

*The wine package includes a variety to suit every palate from sweet white to dry white, blush, light-bodied to full-bodied red. We would be happy to tailor the selections to your taste as well.

NON- ALCOHOLIC

Guests under 21 will be charged \$10 flat fee.

Includes:

Coca-Cola products, coffee, and tea

POLICIES

- ALL BEVERAGES CONSUMED ON PREMIS MUST BE PURCHASED FROM THE BAR.
- Bars under 3 hours and cash bars will be charges a \$150 set up fee.
- Bars for less than 50 people will be charged a \$25 per hour bartender fee.
- Prices include mixers, ice, glasses/ disposables.

Banquet Enhancements/ Extras

Dessert Bar ~ \$5.00 per person when ordered with another package

Assorted Dessert Bars *chocolate fudge, peanut butter chocolate, lemon, and chocolate cherry*

OR

Assorted Fruit Pies and Cakes *house baked seasonal fresh fruit pies and chocolate or vanilla sheet cake*

Coffee & Tea Station (provided 1.5 hours before your reception ends) ~ \$3.50 per person

Premium Hot Chocolate Bar ~ \$3.50 per person

After Dinner Pizza

cheese sheet pizza (24 squares) ~\$35.00

pepperoni sheet pizza (24 squares) ~\$40.00