

BANQUET MENU

All banquet options include complimentary soda station, coffee and tea.

◆ PIZZA PARTY 14 PER GUEST

Assortment of 16" pizzas with two items, breadsticks and large romaine salad with tomatoes, red onion, croutons, Romano, homemade ranch & Italian dressings. One 16" pizza serves approximately four adults. Gluten-free 10" crust available upon request at additional charge.

+ Upgrade to specialty pizzas for 2 per pizza. | Upgrade to Spag's House or Mediterranean salad for 2 per guest.

◆ TACO BAR 14 PER GUEST

Choice of seasoned ground beef or seasoned pulled chicken served with warm, soft-shell flour tortillas, seasoned rice, refried beans & tortilla chips. Toppings include: shredded lettuce, diced tomatoes, pickled jalapeños, enchilada sauce, cheese sauce, shredded cheese, salsa & sour cream.

+ Choose both seasoned ground beef and pulled chicken for additional 1 per guest. | Add guacamole for 1 per guest.

◆ GRAZING MENU 18 PER GUEST

Choose four options:

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| <ul style="list-style-type: none">· Assorted two-topping pizzas· Seasonal fruit tray· Veggie tray with hummus or homemade ranch· Tortilla chips & salsa· Boneless wings (plain, BBQ or buffalo) | <ul style="list-style-type: none">· Spinach & artichoke dip with tortilla chips· Spag's House salad· Antipasto salad· Spag's cheese dip with tortilla chips <p>+ Additional selections for 2.5 each per guest.</p> |
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◆ FOUR COURSE DINNER BUFFET 20 PER GUEST

first course: appetizer

Choose one:

- Spinach & artichoke dip with tortilla chips
- Veggie tray with hummus or homemade ranch
- Seasonal fruit tray
- Tortilla chips & salsa
- Spag's cheese dip & tortilla chips

+ Additional hor d'oeuvres for 2.5 per guest.

second course: salad & garlic breadsticks

Garlic breadsticks and large romaine salad with tomato, red onion, Romano, croutons, homemade ranch & Italian dressings.

+ Upgrade to Spag's House or Mediterranean salad for 2 per guest.

third course: entrée & side

All entrées and sides are made in-house. Choose one of each.

ENTRÉE

- Chicken parmesan
- Sausage or vegetarian lasagna
- Spag's mac & cheese
- Roast beef & gravy
- BBQ ribs

+ Add additional entrée for 4 per guest.

SIDE

- Cavatappi with marinara sauce
- Roasted red skin potatoes
- Garlic mashed potatoes
- Steamed seasonal vegetable
- Coleslaw

+ Add additional side for 3 per guest.

fourth course: dessert

Classic cheesecake with chocolate and caramel topping served on the side.

POLICIES

Room Fee

Room fee & credit card required at time of booking to hold reservation.

- Sun.-Thurs.: \$100 | Fri. & Sat. \$250
- 50% room fee refund: Sun.-Thurs. if bill exceeds \$400. | Fri. & Sat. if bill exceeds \$600.

Table Linens

\$4/per table | \$0.60/per napkin

- Multiple linen color options available.

Menu Selection & Guest Count

Event host must confirm menu selection and final number of guests at least 10 days prior to the scheduled event. Reductions in finalized guest count will not be accepted less than 10 days prior to the scheduled event. Guest count additions will be added to the final bill. Room capacity: 90 maximum.

Food Policy

All food arrangements (with the exception of cakes or desserts from licensed food establishments) must be provided by Spag's Bar & Grill. Food options are subject to change based on availability. If changes occur, event host will be notified in advance. All menu options are served buffet style. In accordance with health code guidelines, guests are not permitted to take home remaining food or beverage items.

Bar Service

Spag's Bar & Grill offers a variety of bar options. Please inquire for more information. The Michigan Liquor Commission directly forbids any outside alcoholic beverages to be brought onto the premises. Our staff has the right to suspend the serving of alcohol to any persons in order to ensure responsible consumption.

Decoration

Guests are free to decorate tables to their choosing. Confetti and glitter are strictly prohibited. Under no circumstance may decor items be affixed to walls. Any items affixed to walls will result in forfeit of initial room fee deposit and/or may be subject to an additional damage fee. Use of candles must be approved by Spag's Bar & Grill.

Final Payment

Final payment for the total number of guests must be paid in full immediately following event. A 6% Michigan sales tax, 5% room setup fee and 15% gratuity will be added to the final bill. Any additional charges, including fees for guests above finalized count or damages exceeding initial room fee deposit will be added to the bill. Damage fee based on discretion of Spag's Bar & Grill Owner.

Cancellation

Cancellation 11 days or more from scheduled event will result in the forfeit of initial room fee deposit. Cancellation 10 days or less from scheduled event will result in the forfeit of initial room fee deposit and fee of 50% food/beverage planned for event. Fees will be charged to event host card on file.