

BANQUET MENU

All banquet options are served buffet-style and include complimentary soda station, coffee and tea. Prices listed below are per guest.

PIZZA PARTY 16

Assortment of 16" pizzas with two items, breadsticks and 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 16

Choice of seasoned ground beef, carnitas 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 two proteins for additional 2 per guest. | Add guacamole for 1 per guest.

GRAZING MENU 20

Choose four options:

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| · Assorted two-topping pizzas | · Spinach & artichoke dip with tortilla chips |
| · Seasonal fruit tray | · Buffalo chicken dip with tortilla chips |
| · Veggie tray with hummus or homemade ranch | · Spag's House salad |
| · Tortilla chips & salsa | · Antipasto salad |
| · Boneless wings (choice of one sauce) | · Spag's cheese dip with tortilla chips |
| · Meat & cheese platter (capicola, Genoa salami, pepperoni, cheddar, mozzarella & pepper jack) | + Additional selections for 3 each per guest. |

PASTA TABLE 20

Choice of two pasta options. Includes warm garlic breadsticks and romaine salad with tomatoes, red onion, croutons, Romano and homemade ranch and Italian dressings.

+ Add chicken or sliced Italian sausage to any pasta option for 2 each per guest (excluding lasagna). | Upgrade to Spag's House or Mediterranean salad for 2 per guest. | Additional pasta option each for 3 per guest.

Choose two:

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| · Spag's mac & cheese | · Penne alla vodka | · Fettuccini alfredo |
| · Vegetarian or meat lasagna* | · Cajun fettuccini | · Penne with marinara |

+ *Lasagna additional 3 per guest

☐ FOUR COURSE DINNER **TIER ONE 25 | TIER TWO 28**

First Course: Appetizer

Choose one:

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

+ Additional appetizer for 3 per guest.

Second Course: Salad & Garlic Breadsticks

Garlic breadsticks and romaine salad with tomato, red onion, Romano, croutons and 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 scratch made in house. Choose one entrée and one side.

TIER ONE ENTRÉES

- Chicken parmesan
- Chicken piccata
- Chicken marsala
- Roasted pork loin with mushroom demi-glace

TIER TWO ENTRÉES

- Salmon with lemon rosemary cream sauce
 - Red wine braised beet pot roast
 - Slow-smoked barbeque ribs
- + Additional tier one entrée for 4 per guest or tier two entrée for 5 per guest.

SIDES

- Cavatappi with marinara
 - Spag's mac & cheese
 - Roasted red skin potatoes
 - Boursin mashed potatoes
 - Rice pilaf
 - Green bean almonidine
 - Honey thyme roasted carrots
 - Roasted seasonal vegetable
 - Coleslaw
- + 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 \$500. | Fri. & Sat. if bill exceeds \$750.

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. At this time, dining service timing will be determined together with the event host. 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 Arrangements

All food arrangements (with the exception of cakes or desserts from licensed food establishments) must be provided by Spag's Bar & Grill. Food options and pricing 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.