

Muddy Waters Bar and Grill

231 Broad Street North
Prescott Wisconsin 54021
715-262-5999

Muddy Waters Event Agreement

Date of Event:

Event Style: Banquet Buffet

Time of Event:

Guaranteed Number of Guests:

Name:

Phone Number:

Address:

Email:

Room/Deck Rental:

Deposit: \$500.00

Bar Type:

Bartender: (over 20 guests)/\$20/hr

Deposit Received: _____

Payment Agreement:

This document will serve as an agreement between Muddy Waters Bar and Grill and the undersigned. **A \$500.00 deposit secures the date of your event** and a credit card number must be on file in care of overrun due to higher guest count or alcohol consumption.

Credit Card Number: _____ exp: _____/_____

Name as it appears on card: _____

(This card does not need to be used for payment)

Payment Terms of Party:

_____ **Full Tab** _____ **Separate by Guest** _____ **Limited Tab**

Please Note: Muddy Waters will have no responsibility to perform under this agreement when prevented by reasons of Act of God or any other reason beyond its control.

Muddy Waters Bar and Grill

Event Policies and Contract

Securing the Date of the Event

A \$500.00 deposit, completion and signing of the Agreement will secure the date of your event. Upon cancellation of an event, deposits are non-refundable. This deposit will be deducted from your tab sub-total.

Room/Deck Rental

Offseason Room Rental

Half Room Charge Friday/Saturday	\$250.00
Full Room Charge Friday/Saturday	\$750.00
Room Charge Sunday through Thursday	To Be Determined
Summer Season Deck Rental (June-September)	Small Deck \$250.00 Large Deck \$350.00

Damage Liability

It is the sole responsibility of the host renting space from Muddy Waters to vacate the premises in the same condition as prior to the event. This includes, but not limited to floors, walls, artwork, china, plants, furniture and outside property. Damage caused by you or your guests will result in immediate repair by a reputable contractor. You, the host, agree to pay for all charges incurred to repair the facilities and its contents. In the event of serious damage that would cause the room(s) to be unavailable for future business, you, the host, agree to pay for loss of business. Normal wear is excluded. This is to protect Muddy Waters from unusual circumstances and is in place to cover only the cost of repairs and a minimum charge for loss of revenue. Also, for the protection of the host, any guests exhibiting signs of potentially causing damage to the facility will be asked to vacate the premises.

Menu Pricing

Due to Market conditions, menu pricing is subject to change without notice. All food sales will accrue a 5.5% state sales tax.

Menu Choice

Parties of 30 people or less must be plated (not buffet) and are to pick three choices from the Banquet Entrée Menu and provide numbers of each choice at least ten (10) days prior to the event. The potato and vegetable for plated parties are Chef's choice. Parties over 30 people are to be buffet style.

Tabs for Half Room Rentals must meet a minimum of \$1000.00

Tabs for Full Room Rentals must meet a minimum of \$2000.00

Wisconsin Food/Liquor Regulations Cakes/Bufets/Alcohol

Muddy Waters Bar and Grill, in compliance with Wisconsin Health Code Regulations, requires cakes or bakery items to be purchased from a licensed bakery. Muddy Waters offers cake cutting and serving at \$1.00 per plate. No alcohol is to be brought onto the premises of Muddy Waters. Buffet style food may not sit out longer than a two (2) hour period of time and no food prepared at Muddy Waters is allowed to leave the premises.

Party Guest Numbers

All parties are to provide a final number of guests ten (10) days prior to an event. If a final number is not submitted, you will be charged for the estimated number of guests in which you have supplied.

Alcohol Policy

Picture identification is required.

No liquor will knowingly be sold or consumed by any person under the legal drinking age.

No liquor is to be brought onto the premises of Muddy Waters.

No liquor will be sold to or consumed by individuals who appear to be intoxicated.

All beverages are to be consumed within Muddy Waters/patio space.

Alcohol consumption is strictly prohibited in parking areas.

Non-compliance with Muddy Waters policies will require Management intervention.

Bar Descriptions

Cash Bar: Each guest pays for his or her own beverage at no charge to the host.

Host Bar: Host pays for all beverages at no charge to guests. Various options are available as well in hosting a bar such as tab limits.

Ticketed Bar: Host provides a specified number of tickets to guests.

General Liquor Pricing

Keg Beer: Domestic Brands \$299, Imported Brands \$340

Champagne: Event Champagne \$22/bottle

Wine: House Wine by the Glass \$6, House Wine by the Bottle \$20

Domestic Bottled Beer: \$4

Imported Bottled Beer: \$5

Standard Pour Brand Liquor: \$7

Call Brand Liquor: \$6

Premium Brand Liquor: \$7

Bartender

Bartenders are charged at \$20 per hour. Parties of 20 or more must have a Bartender.

Decorations

Muddy Waters permits parties to decorate. Removal of all decorations, centerpieces, cake, gifts, etc. is the responsibility of the event host. Muddy Waters will not assume any responsibility for damage or loss to any merchandise or articles left on the premises before, during or after a function. Muddy Waters reserves the right to charge an additional fee of \$50.00 per hour for any extended cleaning deemed necessary by the condition of the room.

Smoking

There is no smoking inside the buildings of Muddy Waters.

Photographer

"I Wish" Photography is available upon request.

Music/Audio Visual

Muddy Waters is able to accommodate most requests.

Host Signature: _____ **Date:** _____

Note: All pricing subject to change

Muddy Waters
Catering and Banquet Menu

Appetizers

PRICES BASED ON 25 PEOPLE

<i>Artichoke Dip</i>	
Garlic Cream Sauce with Smoked Gouda Cheese, served with warm Ciabatta Bread	\$90
<i>Meatballs</i>	
Choice of BBQ, Swedish or Tomato Basil	\$65
<i>House Smoked Salmon</i>	
On a bed of Mixed Greens with Garlic Dill Cream Cheese Spread and Crostinis	\$125
<i>Chicken Drumsticks</i>	
Plain	\$75
BBQ or Buffalo	\$95
<i>Cheese Tray with Crackers</i>	\$60
<i>Vegetable Tray</i>	\$60
<i>Beer Battered Onion Rings</i>	\$60
<i>Chicken Fingers w/BBQ Sauces</i>	
<i>Barbecued Ribs by the bone lightly smoked and slow-cooked</i>	\$1/bone
<i>Vegetable Egg Rolls</i>	
Served with Thai and Wasabi-Soy dipping sauces	\$75
<i>Baked Brie</i>	
Topped with a layer of Spinach, Bacon and Onion and baked in a Puff Pastry Shell	\$90

Note: Tax not included, pricing subject to change

Salads

PRICES BASED ON 25 PEOPLE

<i>Tossed Salad with two dressings</i>	\$75
<i>Marinated Vegetable Salad</i>	\$75
<i>Potato Salad</i>	\$75
<i>Muddy Waters Salad with two dressings</i> Mixed Greens, Chicken Breast, Avocado, Cheese, Egg and Bacon	\$125

Sandwiches

PRICES BASED ON 25 PEOPLE

<i>Cold Meat Tray</i> Ham, Turkey and choice of Chicken or Beef, served with condiments	\$125
<i>Slow Roasted Beef with Cottage Rolls</i> Served with Creamy Horseradish Sauce	\$125
<i>Slow Roasted Pulled Pork with Buns</i> Choice of Horseradish, Honey or Barbecue Sauce	\$125

Note: Tax not included, pricing subject to change

Banquet Entrees

Icelandic Cod

Choice of hand breaded and fried till golden brown or baked in White Wine Butter Sauce **\$19.95**

Walleye

Choice of baked in a Butter Wine Sauce or hand breaded and fried to perfection **\$22.95**

Shrimp Alfredo

Sautéed and tossed in our house made Garlic Cream Sauce and Fettuccini **\$22.95**

Chicken Alfredo

\$19.95

Cajun Chicken Penne Pasta with Breadsticks

Pieces of Chicken Breast dredged in Cajun Seasoning, Sautéed with Peppers and Onion, tossed in Cream Sauce **\$22.95**

Cajun Shrimp Penne Pasta with Breadsticks

\$24.95

Honey Glazed Baked Chicken

Slow roasted Chicken drizzled with Honey Sauce **\$19.95**

House Smoked Prime Rib

Highest quality of Prime Rib, lightly smoked and slow roasted **\$29.95**

Ground Sirloin Patty

Charbroiled and topped with a Cabernet Wine Sauce, Grilled Onions and Mushrooms **\$19.95**

Baked Ziti

Italian Sausage, Peppers and Onions – layered with Ziti Pasta – topped with our Zesty Tomato Sauce then smothered with Mozzarella Cheese and baked till golden **\$18.95**

Chicken Marsala

Sautéed Chicken Breast topped with a Wine Sauce, sliced Mushrooms and Parmesan, baked till golden **\$19.95**

Pepper Steak

Grilled to your liking and topped with a Classic Béarnaise Sauce **\$21.95**

Chicken Piccata

Sauteed till golden, placed on wilted Spinach, and topped with Lemon-Caper Butter **\$19.95**

Note: Tax not included, pricing subject to change

**ALL DINNER ENTREES INCLUDE A CHEF'S CHOICE
OF POTATO AND VEGETABLE WITH THE EXCEPTION OF PASTA DISHES
WHICH INCLUDE CIABATTA BREAD.
DINNER SALAD, ADD \$4.50**

Buffet Starches and Vegetables

Starches (pick one):

Buttered Baby Red Potatoes

Potatoes O'Brien (roasted potatoes with onion, red and green peppers)

Hash and Cream Potatoes

Roasted Garlic Potatoes

Basmati Rice

Vegetables (pick one):

Vegetable Medley (cauliflower, broccoli and carrots)

Green Bean Almandine

Ginger-Honey Glazed Carrots

Garlic Zucchini

Broccoli

Braised Cabbage

Muddy Waters Bar and Grill is governed by the State of Wisconsin Health Code. Food prepared by Muddy Waters **MUST NOT LEAVE THE PREMISES.** Buffet style food must not sit out longer than a two (2) hour period of time.

