

Pioneer Mill of Tiffin

Banquets, Conferences, Weddings, Receptions, Rehearsals and Catering

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You are in the beginning stages of booking a banquet for your special occasion. Here at the Pioneer Mill of Tiffin we make that process as accommodating as possible. With many different rooms, each with their own unique ambiance, and vast resources we are certain to provide you with all your needs. From an intimate evening with family or close friends in our wine cellar to a party on our private island for many more we are here for you.

The following pages will walk you through the planning stages of your special function such as food, beverages and any other special needs you may have. Our menu, although broad, may not include dishes that satisfy special dietary needs. Our Chef will work with you on any and all special menus. Examples of this may include; vegetarian, religion or personal preference.

We encourage you to come in and sit down with our Banquet Specialist to book your event. This will help you to better organize your function. Call and we will gladly organize an appointment with you to answer any and every question you may have. Our Specialist can assist you with all areas of planning from table coverings and colors to centerpieces, entertainment and customization of your menu. This will help to assure a quality banquet. We ask that the person who is booking the banquet please sign a confirmation sheet prior to the event.

Thank you very much,

Scott Lyons
President

Banquet Conveniences

Room Set-up & Unlimited Soft Drinks- \$4.00 per Person

Unlimited fountain Drinks, Iced Tea, Lemonade, Coffee, Hot Tea for adults and children. Custom room set up (cake table, gift table, etc.) clean up, and banquet specialist are provided to plan your menu and your event.

Linen Charge- \$1.50 per person

Tablecloths and cloth napkins

Served Banquets

For formally served banquets a \$1.00 per person service surcharge.

Tax and Gratuity

As is customary, an 18% gratuity and 7.25% sales tax will be added to your final bill.

To ensure that we provide the best service and food possible we ask that the banquet be finalized at least two weeks prior to your event including confirmation on the number of guests. Menu changes are very difficult within one week of the date of your event but not impossible.

Dinner Buffet Pricing

Buffet #1- \$14.00 per person

Two entrees from Group A
Two side dishes

Buffet #2- \$16.00 per Person

One entrée from Group A
One entrée from Group B
Two side dishes

(Add \$1.00 per person for carved Prime Rib or
carved stuffed Pork Loin)

Buffet #3- \$18.00 per Person

Two entrées from Group B
Two side dishes

(Add \$1.00 per person for carved Prime Rib or
Pork Loin)

Blow Them Away Buffet- \$28.00 per Person

Choice of three appetizers from Group A or B
Choice of two entrees from Group A or B
Two side dishes

Choice of Dessert from Group A, B, or C
(Add \$1.00 per person for Carved Prime Rib or
Pork Loin)

Extras

One side dish- \$2.00 per person
One entrée- \$3.50 per person from Group A or B

Substitute from Group C @ Market Price

Appetizer Packages

Package #1

With Dinner- \$3.99 per person
Appetizer only- \$7.99 per person
Choice of 3 from Group A

Package #2

With Dinner- \$4.99 per person
Appetizer only- \$8.99 per person
Choice of 2 from Group A and 1 from Group B

Package #3

With Dinner- \$5.99 per person
Appetizer only- \$9.99 per person
Choice of 1 from Group A and 2 from Group B

Package #4

With Dinner- \$6.99 per person
Appetizer only- \$10.99 per person
Choice of 3 from Group B

Custom Appetizer Packages Available

Desserts

\$2.00 per person: Group A

Chocolate Chip Cookies, Brownies, Butterscotch Cookies

\$3.00 per person Selections: Group B

Carrot Cake, Chocolate Cake, Velvet Cake, Cheesecake w/ Toppings,
Cobbler (apple or cherry), Vanilla Ice Cream w/ topping, Crème Brulee

\$4.00 per person: The Mill's Flaming Bananas Foster: Group C

Strawberry, Banana, or Pineapple Foster

This extravagant Delight is performed tableside making it both entertaining and extremely delicious

Dinner Buffet Selections

Dinner Entrees: Group A

Beef Stroganoff, Salisbury Steak, Lasagna, 8-Piece Chicken, Marinated Pork Loin, Spaghetti & Meatballs, Gourmet Meatloaf, Fettuccini Alfredo, Ziti Bolognese

Dinner Entrees: Group B

Carved Angus Prime Rib, Stuffed Pork Loin, B-B-Q Chicken Breast, B-B-Q Ribs, Chicken Cordon Bleu, Chicken or Beef Kebob, Smoked Beef Brisket, Creamy Italian Garlic Chicken, Chicken Parmesan, Chicken Marsala, 4oz. Salmon, Chicken Fettuccini Alfredo, 8-Piece Fried Chicken

Dinner Entrees: Group C- Market Price

Snow Crab Legs, King Crab Legs, Carved Beef Tenderloin, Whole Glazed Salmon, Shrimp Scampi, Lake Erie Perch, Gulf Grouper, Mahi-Mahi

Side Dish Choices:

Baked Potato, Twice Baked Potato (+ \$0.50), Roasted Baby Reds, Broccoli Rice Casserole, Mashed Potatoes & Gravy, Redskin Garlic Mashed, Seasonal Vegetables, Cavatappi Mac-n-Cheese, Green Beans (Almandine or Honey Kissed)

All buffets include a served garden salad with your choice of two dressing, dinner rolls and butter.

Salad Dressings: (Choice of Two)

Ranch, Red French, Sweet-N-Sour Celery Seed, Thousand Island, Lo-Cal Ranch, Lo-Fat Italian, Raspberry Vinaigrette

Appetizer Selections

Group A

Veggie Tray w/ Dip, Fresh Fruit Tray, Cheese & Crackers, Chips & Pretzels, Corn Fritters, Tortilla Chips & Salsa

Group B

Swedish Meatballs, Sweet & Sour Meatballs, Mexican Layer Dip, Chicken Wings, Potato Skins, Artichoke Dip, Drunken Mussels, Sausage Stuffed Mushrooms, Shrimp and Seafood Stuffed Mushrooms

Items Available @ Market Price

Shrimp Cocktail, Peel N' Eat Shrimp, Mini Crab Cakes, Fresh Shucked Oysters

Specialty Appetizers are Available Upon Request

Specialty Buffets & Additions

Taco Bar \$12.00

Beef, Chicken, Smoked Brisket, or Pulled Pork (choice of two) includes Lettuce, Shredded Cheddar, Onion, Pico de Gallo or salsa, sour cream, soft or hard shells

Caesar, Spinach or Specialty Salad \$1.00

Loaded Baked Potato Bar \$3.00

Cheese, Bacon, Whipped Butter, Sour cream, Chives, Chili, Onions

Luncheon Buffets available by appointment