

Banquets and Catering



811 E. Walnut * Columbia, Missouri 65201

573-442-5123 * Fax: 573-874-8724

www.boonetavern.com


Company Name: _____

Date of Event: _____ *Number of guests:* _____

Deposit Required: _____

If you have a request not found listed, please do not hesitate to call. We look forward to making your event a huge success and we do hope to hear from you very soon.

<p>BOONE TAVERN & RESTAURANT</p> <p>811 E. Walnut Columbia, Missouri 65201</p> <p>573-442-5123 Fax: 573-874-8724</p> <p>richardw@boonetavern.com</p>	 <p><i>Richard Walls</i> General Manager</p>
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<p>BOONE TAVERN & RESTAURANT</p> <p>811 E. Walnut Columbia, Missouri 65201</p> <p>573-442-5123 Fax: 573-874-8724</p> <p>ninas@boonetavern.com</p>	 <p><i>Nina Sturtevant</i> Director of Operations</p>
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BREAKFAST BUFFETS

(MINIMUM OF 35 GUESTS)

CONTINENTAL BUFFET

7.95

Fresh Fruit
Assorted Muffins and Pastries
Orange Juice and Coffee

SUNRISE BUFFET

10.95

Scrambled eggs
Sausage and Bacon
Hashbrowns
Biscuits and Gravy
Pancakes and Maple Syrup
Fresh Fruit Salad
Strawberry Blintzes
Assorted Muffins
Coffee and Orange Juice

BRUNCH BUFFET

12.95

<i>Scrambled Eggs</i>	<i>Biscuits and Gravy</i>
<i>Strawberry Blintz</i>	<i>Assorted Muffins</i>
<i>Fried Chicken</i>	<i>Hashbrowns</i>
<i>Bacon and Sausage</i>	<i>Fresh Fruit</i>
<i>Quiche</i>	<i>Hot Vegetables</i>
<i>Coffee</i>	<i>Iced Tea</i>

BEVERAGES

Pitcher of Iced Tea 7.95
Fruit Punch 9.95 per gallon
Pot of Coffee 7.95
Pitcher of Juice 9.95

Applicable sales tax and 18% service charge will be added to above buffets

LUNCHEON BUFFETS

(MINIMUM OF 35 GUESTS)

DELI BUFFET

9.95

Cold Sliced Roast beef, Ham and Turkey

Assorted Cheeses

Breads

Relish and Condiment Tray

Coleslaw

Potato Salad

Cottage Cheese

Tossed Green Salad or Caesar Salad

SOUP & SALAD BAR

9.95

Soup of the Day

Chef Salad Bar

Salad Toppings: Cheddar and Swiss ~ Smoked Turkey

Diced Ham ~ Black Olives ~ Hard Boiled

Eggs ~ Tomatoes ~ Red Onions ~ Cucumbers ~ Carrots

Bacon Pieces ~ Croutons

Marinated Vegetable Salad

Cottage Cheese

Three Bean Salad

Rolls

CLASSIC BBQ BUFFET

Choose two entrees 10.95

Choose three entrees 12.95

Pulled Pork ~ Smoked Beef Brisket ~ Pork Steak

Smoked Chicken ~ Smoked Turkey

Smokehouse Beans

Coleslaw

Homestyle green beans

Marinated Vegetable Salad

Three Bean Salad

Potato Salad

Relish Tray

Breads

LUNCHEON BUFFETS

All luncheon buffets include Iced Tea and Coffee

ITALIAN BUFFET

10.95

**Lasagna or Vegetable Lasagna
Toasted Ravioli with Marinara Sauce
Spaghetti with Meat Balls
Marinated Vegetable Salad
Three Bean Salad
Tossed Green Salad
Garlic Bread**

HOUSE BUFFET

12.95

**Fried Chicken
Hot Sliced Roast Beef
Hot Sliced Honey Glazed Ham
Mashed Potatoes & Gravy
Whole Kernel Corn
Homestyle Green Beans
Tossed Green Salad or Caesar Salad
Marinated Vegetable Salad
Dinner Rolls**

Desserts: (Choice of one)

***Carrot Cake, Lemon Cake, Chocolate Brownie or Fruit Cobbler
add 1.25***

Cookies per dozen 12.00

Applicable sales tax and 18% service charge will be added to all buffets

LUNCHEON ENTRÉE SELECTIONS

SALADS

TROPICAL CHICKEN SALAD

Grilled focaccia-encrusted chicken breast with mangos, strawberries, Cran-raisins, Mandarin oranges and cilantro lime dressing on fresh greens 9.79

CHEF SALAD

A bed of lettuce greens with crumbled bacon, hard cooked eggs, Cheddar and baby Swiss cheeses, smoked turkey, ham and fresh veggies, your choice of dressing 8.99

CAESAR SALAD WITH GRILLED CHICKEN

Crisp romaine lettuce, seasoned croutons and freshly grate Parmesan cheese, tossed with strips of grilled chicken breast, served in a classic Caesar dressing 8.99

RASPBERRY CHICKEN SALAD

Chicken breast strips atop fresh garden greens with artichoke hearts, chopped walnuts, hard cooked eggs, tomatoes, cucumbers and red onions, with a raspberry vinaigrette 8.89

SANDWICHES

All sandwiches include French fries, chips or coleslaw

BOONE BURGER

Our original gourmet burger, lightly seasoned and grilled, topped with American cheese and applewood smoked bacon strips 8.89

CALIFORNIA CLUB

Sliced turkey and ham, applewood smoked bacon, Cheddar cheese, lettuce and tomato on wheatberry bread 8.49

TURKEY BISTRO

Sliced smoked turkey and applewood bacon, provolone cheese, lettuce, tomato and Dijon mayonnaise on a ciabatta roll 8.69

BBQ PULLED PORK

A generous portion of our hickory smoked, hand pulled pork 7.89

Applicable sales tax and 18% service charge will be added

BOONE TAVERN'S BANQUET & MEETING POLICIES

- 1. All reservations are considered tentative until a deposit is received.*
- 2. A minimum of \$100.00 deposit is required on all functions.*
- 3. Deposits will be refunded subject to a charge representing expenses incurred by Boone Tavern, from cancellation of, or losses and damages occurring, during your function.*
- 4. Deposits will be refunded in full if cancellation occurs 60 days prior to your function date. After 60 days there will be no deposit refunded.*
- 5. Menu selection must be made at least seven days prior to the function.*
- 6. To assure proper service and meal preparation, a guarantee guest count must be specified 48 hours prior to your event.*
- 7. All charges for meal functions will be based on the guarantee or the actual number served, whichever is greater.*
- 8. All food and beverage must be purchased through Boone Tavern with the exception of wedding cakes.*
- 9. Menu and prices will be guaranteed 60 days prior to the function date. Menu prices may change without notice prior to 60 days.*
- 10. Boone Tavern reserves the right to inspect and control all functions held on our premises.*
- 11. A more appropriate room may be substituted at Boone Tavern's discretion if the group increases/decreases from the original count, or if Boone Tavern schedules a second event.*
- 12. No staples, tacks or adhesive allowed on any paint or wallpaper at any time. If you must use ~ there will be an extra charge for clean up of confetti, rice, etc. Decorations must have prior approval from Boone Tavern's Management.*
- 13. All federal, state and local laws with regard to food and beverage purchases and consumption will be strictly adhered to. We will not serve, or allow to be served, alcoholic beverages to any one under the legal drinking age or any parties considered under the influence of alcohol. The sponsor of the function acknowledges this criteria.*
- 14. All charges must be paid on the day of the function, prior to departure, unless credit has been established and authorized two weeks in advance and proper credit applications completed.*

LUNCH AND DINNER SELECTIONS

Groups of less than 20 may order off of the full dinner menu.

Groups of 20 – 35 may select a limited menu up to 4 entrees.

Groups over 35 must choose the same plated entrée for the entire group or select from one of our dinner buffets

ROOM RENTAL CHARGES

ROOM CHARGES: There is no room charge for either of Boone Tavern's banquet rooms if minimum purchases are met. One-half of the food and beverage purchased, except cash bars, will be applied as credit towards the room rental fee. If you are interested in an all day seminar, the room charge will apply.

CITY ROOM ~ Capacity 40 (Minimum requirement is 20 people)
Sunday thru Thursday \$50.00 day / After 4:00 pm \$150.00
Friday and Saturday \$75.00 day / After 4:00 pm \$250.00

COUNTY ROOM ~ Capacity 200 (Minimum requirement is 40 people)
Sunday thru Thursday \$300.00 day / After 4:00 pm \$500
Friday and Saturday \$500.00 day / After 4:00 pm \$750.00
Evenings require a Minimum of \$1200.00 spent.

BANQUET BAR FACILITIES

CASH BAR: \$25.00 for set up and bartender's first hour, \$10.00 per hour – per bartender thereafter. We will schedule 2 bartenders for all parties over 75 people. Individual drink prices apply.

OPEN BAR: \$25.00 for set up and bartender's first hour, \$10.00 per hour – per bartender thereafter, plus 18% of bar sales. You are charged by the drink.

CASH BAR PRICING

HOUSE DRINKS 3.75
CALL DRINKS 4.50/5.50
DOMESTIC BOTTLE BEER 2.75
IMPORT/MICRO BOTTLE BEER 3.75
SOFT DRINKS 1.75
GLASS OF HOUSE WINE 3.75/4.00
BOTTLE OF HOUSE WINE 14.95
(Chardonnay ~ Cabernet ~ Sauvignon ~ Merlot ~ White Zinfandel)
Full wine list available upon request

CORKAGE FEE: There will be a \$10.00 per bottle corkage fee for all parties that wish to bring in their own bottles of wine or champagne. We will supply all glassware and service. All alcoholic beverages except wine or champagne must be purchased from Boone Tavern.

COURTYARD BANQUETS AND RESERVATIONS

We have a beautiful outdoor Courtyard overlooking the Boone County courthouse and square.

We reserve the upper portion of the Courtyard for private parties on any day except Thursdays in June and September and Fridays. The upper Courtyard can accommodate 75 guests.

You may reserve the entire upper portion or just the upper Gazebo. The Gazebo seats 30 people.

COURTYARD RENTAL CHARGES:

The Gazebo can be reserved for any group 15-30 people.

All Gazebo reservations will have 18% service charge added to the check.

The entire upper Courtyard can be reserved for 40-75 guests. Charges will be based on food and beverages ordered. 18% service charge will be added.

INCLEMENT WEATHER: In the event the weather is not suitable for an outdoor function you have two options:

- **Move your party into the lounge or raised dining (as available) at no additional expense**
- **Reserve a banquet room on our lower level as insurance. A flat fee will be charged to use the banquet room as back up.**

The City Room \$175.00 Sun-Thurs / \$300.00 Fri-Sat

The County Room \$300.00 Sun-Thurs / \$500.00 Fri-Sat

**ASSORTED COLORED TABLE CLOTHES ARE AVAILABLE UPON REQUEST
(Time period required with request)**

