



# *The Premier Banquet Complex & Catering*

4480 Heatherdowns Blvd  
Toledo, OH 43614  
419-873-3463

## **ENTRY LOBBY**

Features A Beautiful Entry With Chandeliers And Casual Seating  
Double Set Of Restrooms For Men And Women  
\*We Also Have A Family Restroom  
Coatrooms For Each Party Room

## **THREE ROOMS AVAILABLE**

REGENCY Seating Capacity Up To 350  
CHATEAU Seating Capacity Up To 200  
BOARDROOM Seating Capacity Up To 175  
\*CHATEAU And BOARDROOM Can Be Combined

## **FIVE HOUR RENTAL TIME**

\$500.00 REGENCY  
\$500.00 CHATEAU/BOARDROOM  
\$300.00 CHATEAU ROOM  
\$200.00 BOARDROOM  
\$800.00 ENTIRE FACILITY

## **DEPOSIT AND PAYMENT INFORMATION**

A Signed Contract And Deposit Are Required To Confirm A Date  
A Deposit Of \$2,000.00 Is Due 6 Months Prior To Your Event

Final Count Is Required 10 Days Prior To The Event

Payment Is Due 10 Days Prior To The Event

Method Of Payment - Personal Check  
We Accept Visa, Master Card And American Express  
Credit Cards Are Subject To A 3% Processing Fee

All Deposits Are Non-Refundable

All Cancellations Must Be Made In Writing

Our Packages Include All Labor Charges, Security, Service Charges

Applicable State Tax Will Be Applied

# *Reception Offerings*

## **DOMESTIC CHEESE DISPLAY**

A Selection Of Domestic Cheeses, Garnished With A Medley Of Fresh Fruit  
Crackers And Wafers

## **VEGETABLE CRUDITÉS**

An Array Of Garden Vegetables  
Served With Ranch Dressing

## **FRESH SEASONAL FRUITS**

Fresh Assorted Cubed Fruits Garnished On Trays  
Grapes And Strawberries

## **DRY SNACKS**

Potato Chips  
Pretzels

## **CHEESE BALLS WITH CRACKERS**

Almond, Bleu Cheese Or Cheddar

## **SNACKIN' TRAY**

Assorted Cubed Cheeses  
Cubed Beef Stick And Salami, Green And Black Olives  
Crackers And Wafers

## **GRILLED VEGETABLES**

Marinated And Grilled Selection Of Vegetables Include: Asparagus Spears, Portobello Mushroom,  
3 Color Peppers, Zucchini, Yellow Squash, Domestic Mushrooms  
Balsamic Vinaigrette And Feta Cheese Crumbles

## **HORS D'OEUVRES**

Meatballs (Stroganoff, BBQ, Sweet & Tangy)  
Stuffed Mushrooms (Vegetarian, Crabmeat, And Sausage)  
Medallions Of Sautéed Chicken With Champagne Sauce  
Petite Beef Or Chicken Kebobs  
Crab Cakes With Red Pepper Aioli

Subject To 20% Service Charge  
Applicable State Tax

Priced After Selections Are Made

# *Premier Package I*

## **SALAD SELECTIONS**

Please Select One Salad That Will Be Served At Your Dinner Table

### **CLASSIC GARDEN SALAD**

Iceberg/Romaine Mix  
Sliced Cucumbers, Tomato And Seasoned Croutons  
Choice Of Two Dressings

### **CAESAR SALAD**

Romaine Lettuce With Seasoned Croutons,  
Coarse Shaved Parmesan Cheese, Tomatoes - Caesar Dressing

### **\*BETTY SALAD\***

Baby Spinach, Crisp Lettuce  
Bacon Bits, Cooked Egg, Fresh Bean Sprouts - Betty Dressing

### **\*BISTRO SALAD\***

Spinach, Romaine, Iceberg And Mesclun Greens  
Walnuts, Dried Cranberries, Bleu Cheese Crumbles - Raspberry Vinaigrette

### **\*ITALIAN GARDEN SALAD\***

Spinach, Romaine, Iceberg And Mesclun Greens  
Tomatoes, Cucumbers, Black Olives, Red Onion, Seasoned Croutons,  
Pepperoncini - Special Italian Dressing

### **\*SPINACH SALAD\***

Baby Spinach Leaves, Mandarin Oranges, Sliced Strawberries,  
Candied Pecans, Feta Cheese Crumbles - Raspberry Vinaigrette

Signature Fresh Baked Dinner Rolls  
Whipped Sweet Butter

**\*Items Add \$2.00 Per Reservation\***

# *Premier Package I*

## **BUFFET/SITDOWN ENTRÉE SELECTIONS**

**Please Select Two**

**Sautéed Chicken Marsala**

**Chicken Champagne**

**Lemon Tarragon Chicken**

**Baked Quarters Of Chicken (Rotisserie Style)**

**Stuffed Chicken Breast - Filled With Your Choice Of  
Country Style Bread Stuffing Or Blended Wild Rice - Supreme Sauce**

**\*Chicken Cordon Bleu - Sherry Supreme Sauce (add \$2.00)  
Filled With Country Ham And Swiss Cheese**

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**Slow Roasted Pot Roast - Beef Gravy**

**Tenderloin Tips Of Beef, Mushrooms And Onions In Madeira Wine Sauce, With Wide Noodles**

**Encrusted Whole Top Rounds Of Beef - Bordelaise - Carved At Table**

**Sliced Roast Beef - Bordelaise**

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**Stanley's Kielbasa**

**Ham Steak - Fruit Sauce**

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**Italian Cheese Stuffed Jumbo Shells - Alfredo Sauce**

**Beef Lasagna**

**Vegetarian Lasagna - Alfredo Sauce**

**\*To Add A Third Entrée Add \$4.50**

# *Premier Package I*

## **SIDES**

**Please Select Two**

- Whipped Potatoes**
- Garlic Mashed Potatoes**
- Roasted Red Bliss Potatoes**
- Au Gratin Potatoes (\$1.50 Extra)**
- Wide Egg Noodles**
- Blended Wild Rice Pilaf**
  
- Whole Green Beans**
- Green Beans And Baby Carrots**
- Glazed Baby Carrots**
- Corn With Butter Sauce**
- Key West Blend**

## **HOT BEVERAGE SERVICE**

**Coffee Offered All Night**  
**Cream, Sugar, Sweet N Low, Splenda**

## **PREMIER PACKAGE I INCLUDES**

**China, Stainless Flatware, Water Goblet, Linen Table Cloth  
Linen Napkin, Special Skirting For Bridal Table, Cake Table, Gift Table,  
And All Necessary Serving Equipment.**

- **Professional Staff To Handle The Bar And Food**
  - **All Service Charges**
  - **Security**
- **Prior To Your Wedding A Tasting For 2-4 Guests**
  - **5 Hour House Bar**
  - **Champagne Toast For Bridal Party**
- **Complimentary Bride And Groom Meals**
  - **Hostess Night Of The Event**

**Cost Per Reservation \$49.95**

**Applicable State Tax Applied**

*The Above Menu And Services Are Suggestions. If You Don't Find Something To Match Your Needs,  
We Will Customize A Menu For Your Special Event*

*Package Prices: Not To Increase More Than 3% For 2023*

# *Premier Package II*

## **SALAD SELECTIONS**

Please Select One Salad That Will Be Served At Your Dinner Table

### **BETTY SALAD**

Baby Spinach, Crisp Lettuce  
Bacon Bits, Cooked Egg, Fresh Bean Sprouts - Betty Dressing

### **BISTRO SALAD**

Spinach, Romaine, Iceberg and Mesclun Greens  
Walnuts, Dried Cranberries, Bleu Cheese Crumbles - Raspberry Vinaigrette

### **SPINACH SALAD**

Baby Spinach Leaves, Mandarin Oranges, Sliced Strawberries,  
Candied Pecans, Feta Cheese Crumbles - Raspberry Vinaigrette

### **CLASSIC GARDEN SALAD**

Iceberg/Romaine Mix  
Sliced Cucumbers, Tomato, And Seasoned Croutons  
Choice Of Two Dressings

### **CAESAR SALAD**

Romaine Lettuce With Seasoned Croutons,  
Coarse Shaved Parmesan Cheese, Tomatoes - Caesar Dressing

Signature Fresh Baked Dinner Rolls  
Whipped Sweet Butter

# *Premier Package II*

## **BUFFET/SIT DOWN ENTRÉE SELECTIONS**

**Please Select Two**

**Chicken Breast Duxelle  
Panko Encrusted, Stuffed With Mushroom Duxelle - Beurre Blanc**

**Fontina Encrusted Chicken Breast  
Chipotle Lemon Butter Sauce**

**Chicken Breast Asiago  
Breast Of Chicken, Baby Spinach, Asiago,  
Red Pepper Strips - Asiago Sauce**

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**Prime Rib Of Beef – Au Jus - Carved At Buffet  
OR  
Choice Beef Tenderloin – Bordelaise - Carved At Buffet**

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**Spinach Ravioli, Roasted Asparagus, Wild Mushrooms, Red Pepper,  
Diced Tomatoes, Feta Cheese, A Lemon/Thyme Butter**

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**Seared Salmon  
On A Bed Of Fine Julienne Vegetables – Beurre Blanc**

**North Atlantic Cod – Pesto Sauce**

**Crab Meat And Cheese Stuffed Sole (Add \$3.00)**



# *Premier Package II*

## **SIDES**

**Please Select Two**

**Au Gratin Potatoes  
Twiced Baked Potato  
Roasted Yukon With Herbs And Garlics  
Dauphinois Potatoes**

**Fresh Stir Fry Vegetables  
Broccoli Spears/Cheese Sauce On The Side  
Haricots Verts- Baby Green Beans  
Fresh Asparagus  
Key West Blend**

## **HOT BEVERAGE SERVICE**

**Coffee Offered All Night  
Cream, Sugar, Sweet N Low, Splenda**

## **PREMIER PACKAGE II INCLUDES**

**China, Stainless Flatware, Water Goblet, Linen Table Cloth  
Linen Napkin, Special Skirting For Bridal Table, Cake Table, Gift Table,  
And All Necessary Serving Equipment.**

- **Professional Staff To Handle The Bar And Food**
  - **All Service Charges**
  - **Security**
- **Prior To Your Wedding A Tasting For 2-4 Guests**
  - **5 Hour House Bar**
  - **Champagne Toast For Bridal Party**
  - **Complimentary Bride And Groom Meals**
    - **Hostess Night Of The Event**

**Cost Per Reservation: \$62.50**

**Applicable State Tax Applied**

*The Above Menus And Services Are Suggestions. If You Do Not Find Something To Match Your Needs  
We Will Customize A Menu For Your Special Event*

*Package Prices: Not To Increase More Than 3% For 2023*

***LINEN UP GRADES AVAILABLE***

**Chair Covers (Black, White Or Ivory)  
Tied With Sashes (Many Color Options)  
\$3.25 A Chair  
Includes Sash And Assembly**

**Floor Length Table Clothes For Guest Tables  
Black, White Or Ivory  
Talk With Your Consultant For Pricing**

**Plus States Tax**

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**AUDIO VISUAL EQUIPMENT AVAILABLE**

**PLEASE INQUIRE**

# ***BAR SERVICE***

## **FIVE HOUR HOUSE LEVEL BAR**

Gin, Vodka, Scotch, Whiskey, Rum, Bourbon, Peach Schnapps  
Tequila, Triple Sec, Amaretto  
Red and White Wine, White Zinfandel  
One Kind Of Domestic Keg Beer  
Soda Water, Tonic, Soft Drinks, Ice, Bar Fruits, Juices, Vermouth,  
Cocktail Napkins, Bar Glasses

**INCLUDED IN PACKAGE PRICE**

\*Domestic Bottle Beer Used Instead Of Keg –Add \$1.00 Per Reservation

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## **FIVE HOUR PREMIUM LEVEL BAR**

Stoli Vodka, Dewar's Scotch, Canadian Club Whiskey, Bacardi Rum,  
Captain Morgan Spice Rum, Jack Daniel Bourbon, Peach Schnapps, Kahlua,  
Beefeater Gin, Tequila, Triple Sec, Amaretto  
Red and White Wine, White Zinfandel  
Two Kinds of Premium Bottle Beer  
Soda Water, Tonic, Soft Drinks, Ice, Bar Fruits, Juices, Vermouth,  
Cocktail Napkins, Bar Glasses

**ASK CONSULTANT FOR ADDITIONAL CHARGE**

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## **FIVE HOUR BEER AND WINE**

Red and White Wine, White Zinfandel  
Two Kinds of Bottle Beer  
Soft Drinks, Ice, Cocktail Napkins, Bar Glasses

**ASK CONSULTANT FOR CHARGE**

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**SOFT DRINK SERVICE ONLY  
ASK CONSULTANT FOR CHARGE**

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Applicable State Tax

