

GENERAL INFORMATION

SITE DESCRIPTION

The Chrome Horse is located at the corner of 3rd Street and 12th Avenue SE. A map for out-of-town travelers to your event may be made available to you. The private banquet room has available seating of 50 people at 5-foot tables. Setup of the room can be tailored to your needs. The room may be closed or doors may remain open so your guests may take advantage of other areas.

MENU PLANNING

Food decisions must be made at least 1 week prior to your event. Entrée counts must be made 72 hours prior to the event. Once counts are provided to the Chrome Horse, food will be prepared based on that number and your party will be charged for that number even if your party has no-shows. Food prepared and not consumed may be boxed and given to you for take-home usage. All parties are subject to 5% sales tax and 20% gratuity.

BAR PLANNING

You must decide whether you would like beverages on a tab or whether your guests will pay on a cash-and-carry basis. We also have the ability to create a beverage limit for your party.

FEES

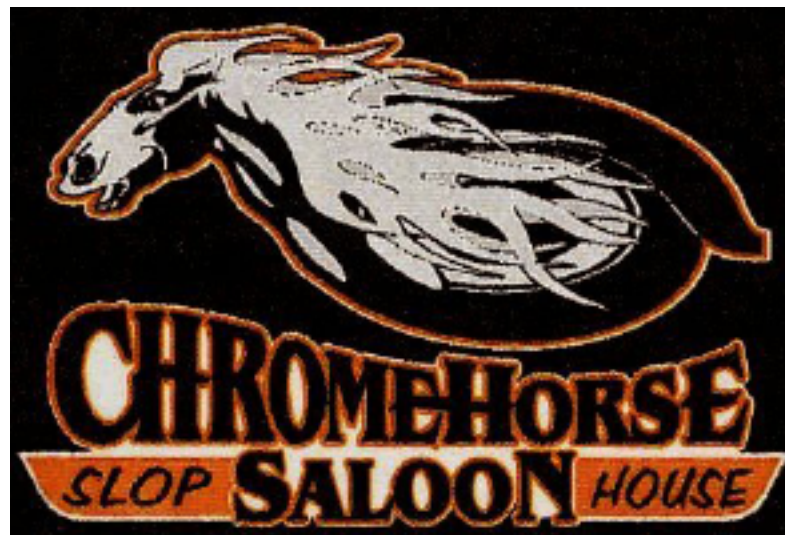
To reserve the banquet room, a service/maintenance fee is required. This is \$50 for parties under 25 people and \$100 for parties of more than 25 people. The fee is non-refundable. Payment by check or cash is preferred. Fees must be received no less than 2 weeks before the event.

RESTRICTIONS ON ROOM USAGE

On Friday and Saturday nights, we require parties of no less than 15 people. Those guests under the age of 21 may be present for the duration of your event provided they remain in the banquet room at all times.

DECORATIONS

You are welcome to decorate the room and tabletops prior to the event, provided the Chrome Horse is notified. We request no adhesive be used on walls. No confetti is allowed. A cleanup fee may be assessed if these guidelines are not followed.



BANQUET GUIDE

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Website: www.chromehorsosaloon.net



BANQUET APPETIZERS

MEAT (HAM, TURKEY & ROAST BEEF) TRAYS

Served with cocktail buns or crackers.

Small (20 People).....	\$60.00
Medium (40 People)	\$110.00
Large (60 People)	\$145.00

CHEESE (CHEDDAR, SWISS & PEPPERJACK) & CRACKER TRAYS

Small (20 People).....	\$55.00
Medium (40 People)	\$100.00
Large (60 People)	\$130.00

VEGETABLE TRAYS

Carrots, celery, cauliflower, broccoli, green olives, radishes, green peppers, cucumbers and cherry tomatoes served with ranch unless otherwise requested.

Small (20 People).....	\$40.00
Medium (40 People)	\$75.00
Large (60 People)	\$110.00

FRUIT PLATTER

Pineapple, red apples, green apples, grapes, mandarin oranges and strawberries (some items seasonal). Served with fruit dip.

Small (20 People).....	\$60.00
Medium (40 People)	\$85.00
Large (60 People)	\$120.00

MEATBALLS

Tender meatballs cooked in a portabella mushroom sauce.

One chafing pan holds 10 lbs. (appx. 105 ct.)..... \$14.40/Lb.

LITTLE SMOKIES

Served with our special sauce.

One chafing pan holds 10 lbs. (appx. 400 ct.)..... \$15.00/Lb.

HOT LAD WINGS

Deep fried naked chicken wings.

One chafing pan holds 10 lbs. (appx. 120 ct.)..... \$13.20/Lb.

HOT LAPS IN LEATHER

Tender chicken strips deep fried.

One chafing pan holds 7 lbs. (appx. 50 ct.)..... \$12.15/Lb.

KNUCKLEHEADS

Broccoli, cheddar cheese, bacon and onion, deep-fried.

One chafing pan holds 6 lbs. (appx. 115 ct.)..... \$12.15/Lb.

TWISTED SPOKES

Breaded onion straws lightly battered and fried to a golden brown.

One chafing pan holds 5 lbs \$8.72/Lb.

HANDLEBARS

Beer-battered, deep-fried mozzarella wedges.

One chafing pan holds 8 lbs. (appx. 115 ct.)..... \$14.84/Lb.

KICKSTANDS

Dill pickle spears with lightly-coated seasoned breading.

One chafing pan holds 6 lbs. (appx. 85 ct.) \$7.32/Lb.

All items are served in chafing pans that will feed between 15 and 20 people.
Items are served with sauces of your choice. Prices do not include tax or 20% gratuity.

BANQUET MENU

— Lunch —

Minimum group of 15 guests.

NACHO/TACO BAR

Includes beef and chicken, lettuce, tomato, onion, black olives and mixed cheese, soft shell and hard shell tacos or tortilla chips, salsa and sour cream..... \$6.99/Person

HALF CLUB & SOUP OR SALAD

Choice of soups—choose one:

Chicken Tortilla or Cheeseburger Chowder \$6.99/Person

PIZZAS

16" pizzas—party or traditional cut \$Prices Same as Menu

— Dinners —

Minimum group of 15 guests. Prices are per person except pizzas.

Kitchen will prepare the same number of items as number of guests guaranteed.

ENTRÉE CHOICES

Prime Rib Ten ounce cut \$14.99

Grilled Rosemary Chicken Breasts

Six ounce chicken breast with pineapple honey glaze \$10.99

Barbequed Chicken Breasts Six ounces..... \$10.99

St. Louis-Style Ribs Spare ribs permeated in Sweet Baby Ray's

BBQ sauceHalf Rack... \$13.99 • Full Rack... \$19.99

Stuffed Pork Loin \$10.99

SIDES CHOICES

Baked potatoes, garlic mashed potatoes or wild rice—choose one.

Buttered corn, California medley or green beans—choose one.

Side salad, dinner roll and butter are included.

— Wines —

	Glass	Bottle
Merlot	\$4.50.....	\$18.00
Cabernet	\$4.50.....	\$18.00
Chardonnay	\$4.50.....	\$18.00
Pinot Grigio	\$4.50.....	\$18.00

We have the capability of providing other wines not listed above.

Please order 2 weeks prior to your event.