



Johnny T's "Next Door"
Banquet Facility

173 E. South Street
Hillsdale, Michigan 49242
(517) 439-1100

Penny Palmer, Banquet Coordinator 517-607-8463

Johnny T's "Next Door" Banquet Facility

2024

Johnny T's "Next Door" Banquet Facility is a full-service banquet facility.

We are proud to offer chef-prepared meals, using the finest ingredients, at an affordable price.

This menu is a selection of our most popular items, however, our customers are not limited to this menu. If you prefer to have an item served that is not located within this menu, please do not hesitate to ask.

We would be happy to arrange it for you.

Room Rental Rate:

Sunday through Thursday and Non-Profit Rate: \$150.00 per hour

Friday and Saturday: \$975.00 (six hours with dinner purchase)

Proms: \$1,500.00

Our room rental includes:

White linen tablecloths, linen napkins, dishware, silverware and glassware.

We set up and clean up the room.

Important items to note:

To confirm a date:

We require 50% of the room rental paid along with a signed Room Rental Agreement.

Call or text Penny Palmer, Banquet Coordinator at 517-607-8463 for available dates.

Menu selections must be confirmed 30 days in advance.

Guest Counts are due 11 days prior to the event along with payment in full.

Bartender Fee: \$30.00 per hour

Fee for Credit / Debit Card Sales: Four Percent

Michigan State Sales Tax: Six Percent (unless tax exempt)

Service Fee: Fifteen Percent on food and beverage purchases

Delivery Fee for Off-Premise Events in Hillsdale County: \$30.00 / Out of County: ask for quote

Breakfast Buffet

Scrambled Eggs

Apple Wood Smoked Bacon

Bob Evans Sausage Links

French Toast and Warm Maple Syrup

Hash Browned Potatoes

Fresh Seasonal Fruit

Assortment of Muffins, Cinnamon Rolls and Lemon-Poppyseed Bread

Assorted Fruit Juices, Coffee, Iced and Hot Tea

17.00

Brunch

This brunch is plated, served and includes:

Quiche Lorraine served with wedges of melon and fresh berries,

baskets of Warm Muffins and Sliced Lemon-Poppyseed Bread,

Assorted Fruit Juices, Coffee, Iced and Hot Tea

15.00

Soup and Salad Buffet

Two Soups, Romaine Tossed Salad, Warm Rolls

Includes Coffee, Iced and Hot Tea

13.00 (lunch) 14.00 (dinner)

. . . with half ham or half turkey wrap. . . add 4.00 per person

Served Peasant Salad Luncheon

Our most popular salad!

Blend of romaine and mixed greens, dried cherries, red onions, feta cheese,

caramelized walnuts, topped with a grilled julienned chicken breast

and your choice of ranch or raspberry vinaigrette dressing. Served with warm dinner rolls.

Includes Coffee, Iced and Hot Tea

17.00

Appetizers

Mirrored Cheese, Cracker and Fresh Fruit Array 3.75 per person

Bacon, Basil and Tomato Mini Skewers 1.00 each

Charcuterie Display 5.50 per person

(Cheese, crackers, salami, olives, pepperoncini's, grape tomatoes)

Spinach-Artichoke Dip, Crostini and Crackers 3.00 per person

Sushi (Chef's Selection) 6.75 (3 slices per person)

Fresh Vegetables and Ranch Dip 2.00 per person

Meatballs (bbq, sweet & sour or Swedish) 3.50 per person

Bruschetta 2.50 per person

Pot Stickers (dumpling stuffed with pork, cabbage and mushrooms, fried golden,
slightly crispy and topped with sweet sesame ginger sauce) 4.00 per person

Crab-Stuffed Mushroom Caps 4.00 per person

Honey-Glazed Bacon-Wrapped Water Chestnuts 2.75 per person

Tri-Color Tortilla Chips, Cheese Sauce and Pico de Gallo 3.00 per person

Iced Peel and Eat Shrimp 7.00 per person

Assorted Flatbread Pinwheels 3.00 per person

Mozzarella Sticks with Marinara Dipping Sauce 4.50 per person

Fresh Deep-Fried Button Mushrooms / Cocktail Dipping Sauce 2.75 per person

Assortment of Pretzels, Chips and Snack Mix 3.00 per person

Traditional Buffet-Style Dinner

This buffet includes rolls, coffee, hot tea and fresh-brewed iced tea.

Adults 18.95 (if over 125 guests) / 19.95 (if under 125 guests)

Children (ages 5—10) 7.00 per child

... Add unlimited soft drinks for 2.00 per confirmed guest

... Add \$2.95 per confirmed guest when selecting the Salad option as listed below

#1 Choose your Salad (\$2.95 extra per confirmed guest)

You can choose to have our House Salad served to each guest with your choice of two dressings on each table.

Our house salad is made with fresh romaine lettuce, cucumbers, tomatoes and red onions.

OR

You can have a salad table that includes a tossed garden salad, BLT salad and Johnny T's Famous Broccoli-Cranberry Coleslaw

#2 Choose Two Entrees from the following options:

Chicken Santiago, Hawaiian Chicken, Chicken Saltimbocca,

Chicken Marsala, Rosemary Chicken, Traverse City Cherriyaki Chicken,

Sliced Roast Pork with Fuji Apples, Sliced Roast Turkey Breast,

Chicken with Smoked Gouda Cheese Sauce, Lemon-Pepper Chicken, Honey-Mustard Chicken,

Herb-Crusted Chicken (not available for off-premise catering),

Sliced Ham with Apple-BBQ Sauce, Hawaiian Ham with Grilled Pineapple and Teriyaki,

Lasagna with Meat Sauce

Sliced Roast Beef with Burgundy-Mushroom Sauce

(Entrée Upgrades available at Market Pricing: Swiss Steak with Creamy Mushroom Sauce

Beef Tenderloin / Prime Rib / Pork Tenderloin)

Traditional Buffet-Style Dinner, continued

#3 Choose Three Sides

Penne Pasta with Classic Alfredo Sauce / Penne Pasta with Marinara Sauce
Baked Macaroni and Cheese / Pasta with Garlic-Butter and Mushroom Sauce

Pasta Giovanni (penne, pesto and sun-dried tomatoes)

Pasta Pomodoro

Rotini Pasta Salad

Rice Pilaf

Traditional Potato Salad

Olive Oil and Herb-Roasted Red-skin Potatoes

Buttered Mashed Potatoes / Garlic-Mashed Potatoes

Stuffed Mashed Potatoes (with bacon, onions and cheddar cheese)

Au Gratin Potatoes

Roasted Blend of Vegetables

(red skins, green beans, baby carrots, onions, olive oil and herbs)

Garden Blend of Vegetables

(yellow and zucchini squash, baby carrots, broccoli and mushrooms)

Whole Green Beans

Southern-Style Green Beans (with bacon and onions)

Glazed Baby Carrots / Buttered Corn

California Blend of Vegetables

Johnny T's Famous Coleslaw with Dried Cranberries and Broccoli Florets

Plated Dinner Selections

All plated dinner selections include our fresh house salad, two dressings on each table, warm dinner rolls and butter, coffee, hot tea and fresh-brewed iced tea. Prices are based on a one entrée selection for your event. An additional charge of 1.50 per person will be added when selecting two entrees or for groups of 100 or less. Please allow extra serving time, when selecting two entrees.

Classic Chicken Marsala 19.95

Chicken Santiago 19.95

Salmon Veronique 22.95

Chicken Saltimbocca 19.95

Traditional Lasagna with Meat Sauce 19.95

Medallions of Pork Tenderloin with a Bourbon Pan Sauce 23.95

Slow-roasted Swiss Steak (market pricing)

Medallions of Beef Tenderloin with Chateaubriand Sauce (market pricing)

Slow-Roasted Prime Rib Au Jus (cooked to medium) (market pricing)

Oven-Roasted Pork Chop with Fuji Apples 19.95

Herb-Crusted Chicken Breast 17.95

New Orleans Tilapia with Lobster and Crab-Stuffed Gulf Shrimp smothered in a Cajun Cream Sauce
19.95

Duet of Grilled Blackened Salmon and Petite Filet Mignon (market pricing)

Duet of Top Sirloin of Beef (8 oz.) with Mushroom Sauce and Garlic-Butter Shrimp (market pricing)

Please select one potato or rice and one vegetable from page six to accompany your plated dinner.

Please select only vegetables to accompany the lasagna dinner.

Theme Buffet Options

The All-American Buffet

This is a perfect buffet for summertime and catered events!

This buffet includes: Hardwood-Smoked Pulled Pork, BBQ Chicken Breasts, Potato Salad, Johnny T's Famous Broccoli-Cranberry Coleslaw, Cold Pasta Salad.

Warm Dinner Rolls and butter

18.95 per person

The Farmer's Market

Tossed romaine lettuce garden salad (Ranch and Italian Dressings)

Sliced Ham with Apple BBQ Sauce

Grilled Rosemary Chicken

Roasted Blend of Vegetables (red potatoes, carrots, green beans, onions)

Warm Dinner Rolls and butter 16.95

(add potato salad . . . 3.00)

The Italian Buffet

Caesar Salad, Chicken Fettucine Alfredo, Pasta Giovanni,

Warm Dinner Rolls and butter 17.95

The All-Star Buffet

Hardwood-Smoked Pulled Pork BBQ, Brioche Buns,

Broccoli-Cranberry Coleslaw, Potato Salad and Baked Beans 16.95

South of the Border

Seasoned Ground Beef, Seasoned Pulled Chicken Breast,

Flour Tortillas, Hard Shell Tacos, Shredded Cheese, Onions, Lettuce,

Pico De Gallo, Jalapenos, Sour Cream,

Tri-Color Tortilla Chips and Cheese Sauce, Spanish Rice and Refried Beans

16.95

Dessert

Cheesecake Assortment 3.95

Cannoli's 4.95

Carrot Cake 3.75

Apple Pie 3.75 Cherry Pie 3.95

Coconut Cream Pie, Chocolate Silk Pie & Lemon Meringue Pie 3.75

Cherry and Apple Crisp 3.50

Strawberry Shortcake 3.95

Ice Cream or Sherbet 3.50

Johnny T's Homemade Gelato 3.95

Macadamia Nut Cookies, Chocolate Chip Cookies and Brownies 2.75

Build-Your-Own Sundae Bar 4.95 per person

Desiree's Gourmet Cupcakes & Bread Pudding

**Bread Pudding : Old Fashioned Bourbon, Butterscotch Bomb
or Caramel Apple 3.95**

**Cupcakes : Chocolate, Chocolate Peanut butter, Vanilla, Strawberry,
and many more! 2.95**

Dessert Station . . . Featuring an assortment of Cheesecake,
Fruit and Cream Pies, Cookies and Brownies
6.95 per person

Customers are allowed to bring in the following items:

Celebration Cakes, Wedding Cakes and Cupcakes

Beverages

When planning an event at Johnny T's, you have several beverage options:

You can choose a host-provided bar = You are paying for the bar.

You can choose a cash bar = Your guests purchase their own bar beverages.

You can choose a host-provided beer and wine bar = you are paying for beer and wine and your guests are paying for their own mixed drinks.

Beverage Prices effective 1/1/2024 (subject to change):

Soft Drinks 2.00 per 20 oz. serving

Domestic Draft Beer 3.25 Bottled Domestic Beer 4.00 Bottled Imported Beer 4.50

Glass of House Wine 6.00

Well liquor 5.50 with pop 6.50 with juice

Call liquor 6.25 with pop 6.75 with juice

Premium liquor 7.25 with pop 7.75 with juice

Johnny T's Paisano "The Fish Bowl Drink" 9.25

All other "Fish Bowl Drinks" 9.25

Domestic Beer by the Half Barrel 250.00

Imported Beer by the Half Barrel (ask for a quote)

Bottled House Wine

Cabernet, Chardonnay, White Zinfandel and Merlot 24.00 per 750 ml

Liquor by the 1000 ml bottle . . . Well 95.00 / Call 115.00 / High Call 135.00

Let's Toast! Plan on an average of 12 pours per 750 ml bottle:

Tosti Asti Spumante 21.00 Cook's Spumante 19.00

St. Julian Sparkling White Grape Juice 16.00 per bottle

Banquet Policies

1. Fifty percent of the room charge is required down, along with the signed room rental agreement, to confirm your reservation. This room charge is non-refundable.
2. We reserve the right to ask for an additional deposit.
3. Banquet menus must be finalized four (4) weeks prior to your scheduled event.
4. Guaranteed guest counts are due Ten (11) days prior to your scheduled event. 100% of your guarantee will be charged. If we do not receive a guaranteed number of guests, the food will not be prepared.
5. The balance of your bill is due Ten (11) days prior to your reservation date.
6. We will prepare to serve over five percent of your guarantee.
7. Food and beverage prices are subject to change due to market conditions. However, menu prices will be guaranteed 60 days in advance.
8. **Decorations and set-up times must be coordinated with management. (Please limit decorating time to a maximum of three (3) hours.)**
9. Confetti, tinsel and bales of straw are prohibited.
10. We offer a complete selection of beverages to complement your function. However, in accordance with the laws of the State of Michigan, we cannot serve beverages containing alcohol to anyone under 21 years of age. A driver's license will be required if your guest's age is in question. Anyone under 21 years of age caught drinking alcoholic beverages will be asked to leave.
11. Johnny T's is equipped with surveillance equipment, however, we are not responsible for lost or stolen items.
12. Any prepared food left over from your banquet may not be taken out of the banquet facility due to state health regulations.
13. Special service arrangements are available. Please ask for details on wedding cakes, photographers, DJ's, florists, balloons and entertainment.
14. All food and beverages must be provided by Johnny T's, with an exception to celebration cakes.
15. Johnny T's reserves the right to monitor all private meetings, banquets and receptions in order to assure compliance with house policies and established laws.
16. Johnny T's reserves the right to refuse any bookings which, at its sole discretion, is considered inappropriate or inconsistent with the well-being or reputation of the facility.

17. Children are to be kept under parental supervision at all times. Climbing on railing surrounding the dance floor is absolutely prohibited.
18. Any damages resulting from the misuse of the facility will be billed to the contracted party.
19. Excessively loud music is not permitted.
20. Equipment is to be handled by management only.
21. Guests will not be allowed to exit, then re-enter the banquet facility; children will not be allowed to play in the foyer.
22. Michigan State sales tax and fifteen (15) percent service fee will be applied to all food and beverages.
23. We advise all customers planning an outdoor wedding ceremony to select a facility in case of inclement weather. If our facility must be used in such an emergency, there is a \$125.00 fee to cover our additional expenses. It is your responsibility to notify our Banquet Coordinator if you need the ceremony moved inside of Johnny T's.
24. A \$500.00 additional fee is charged when pre-planning to use the facility for a wedding ceremony. Wedding rehearsal times must be coordinated with our Banquet Coordinator.
25. Johnny T's will not be responsible for any problems associated with wedding cakes.
26. Any outside service personnel (decorators, cake bakers, entertainment, etc.) must call our Banquet Coordinator in advance to schedule their arrival time, as the facility is locked until the estimated guest arrival time.
27. Occasionally, we receive a request for use of our piano. A fee is not charged for use of the piano, however, tuning is at the clients discretion and expense.
28. PERSONAL PROPERTY: Johnny T's "Next Door" Banquet Facility cannot obtain insurance, nor is any insurance obtainable to cover personal property brought into our facility prior to, during or following an event. Though the facility is kept as secure as possible, any items pertaining to merchandising, decorating, entertaining or for salable purposes, are the sole responsibility of the renter.
29. Johnny T's is a non-smoking facility in accordance with the laws of the State of Michigan. We do not allow the use of e-tobacco or vaporizing items inside the facility.
30. Attaching anything to the walls with tape is absolutely prohibited.
31. Johnny T's will not be held responsible should an Act of God delay or prevent the staff from carrying out the event arrangements as planned.

I have read, understand and agree with the banquet policies and procedures as outlined :

Name: _____ Signature: _____

Event Date: _____ Witnessed by: _____

Puttin on the Ritz Rentals

By Johnny T's

Customer Name: _____ Phone: _____ Event Date: _____

Non-refundable Deposit to Hold (Aprx. 50% of final amount): _____

Location of Event: _____ Final Amount: _____

(Note: \$2.00 per table set-up fee . Delivery, set-up and pick-up fees via special quotation. Michigan State Sales Tax: Six Percent)

<u>Item Name</u>	<u>Rental Price</u>	<u>Quantity</u>	<u>Total</u>
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Architectural Items

White Street Lamps (4 available) 50.00 each

Textured Columns (4 available) 50.00 each

Wedding Card Holders

Acrylic Holder with lace and beads 15.00

Cherub Holder with Acrylic Topper 35.00

Pillar Holder with Acrylic Topper 35.00

Chair Covers, Bands and Bows

White Chair Cover 3.00 each

Black Chair Band .50 each

Chair Bows Rental (assorted) .50 each

Silver Glamour Embellishment .50 each

Labor for tying each bow properly .50 per chair

Table Runners

Burlap Runner (plain) 3.00 each

Bridal Lace Runner 3.00 each

Burlap Runner with attached lace 4.00 each

Glassware for Centerpieces:

10" Square Vase	4.00 each
8" Square Vase	3.00 each
10.5" Cylinder	1.25 each
9" Cylinder	1.25 each
8" Cylinder	1.25 each
6" Cylinders	1.25each
. . . Glass "drop-in" (to hold candle)	.50 each
6" Wide Cylinders	1.25 each

Glass Bowls

Crate and Barrel Handmade Bowl	5.00 each
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Other Centerpieces

Bronze Centerpiece with Glass "drop-in"	3.00 each
Black Metal Centerpiece with Crackled Glass	2.50 each
Large Square Glass Libbey "Votive"	1.00 each
Hour Glass Vase	1.00 each
Hurricane Globe	3.00 each
Mason Jars (large or small)	.50 each
Log Cookies	1.00 each

Candles

Silver Cup Tea Lights	.25 each
Clear Cup Tea Lights	1.25 each
White Votive Candle	1.00 each
White Floating Candle	3.00 each
Battery Operated Candle	.50 each
Pre-filled votive Candle	1.25 each
Votive Candle Holder	.25 each

Notes

