



## BLUFF CITY GRILL BANQUET HALL

424 E BROADWAY  
ALTON, IL 62002  
(618) 433-8288

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Our newly remodeled banquet hall offers all the amenities needed to host your wedding reception, private party, or special occasion. Our hall can seat 400+ guests for a sit-down dinner with a uniformed & professional staff catering to you & your guests needs. Our freshly refinished wooden dance floor is the perfect place to have that first dance, catch a bouquet, and dance the night away & has a two-tiered stage for your band, DJ, or head table. Our wrap around bar seats 35 guests with our experienced bartenders to make all your favorite drinks. TVs are available to watch any sporting events that are taking place on your day, or to stream a slide show of you & your new spouse through-out the years. Our upper level parking garage grants immediate access to the hall, as well as our kitchen can accommodate almost any requests that you may have. Come let us help you celebrate one of the most important days of your lives. Book with us today!!

FOR MORE INFORMATION, PLEASE VISIT OUR WEBSITE: [WWW.BLUFFCITYGRILLALTON.COM](http://WWW.BLUFFCITYGRILLALTON.COM)

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## FULL-SERVICE CATERING

Our full-service catering includes glassware, silverware, & china. Basic linens included; specialty linen & linen napkins charged separately. We add an 18% gratuity to the final cost. A final head count is required at least 4 days prior to the event, and the menu needs to be set at least 2 weeks prior. Payment must be received by noon the day prior to the event. Catering prices include tea, water, coffee, bread, & butter.



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## BRIDAL SUITE

The Bridal Suite is attached to the Banquet Hall with a perfect view of the Clark Bridge & Mississippi River. The Suite is a convenient studio style area perfectly designed to prepare for your special day with your closest companions. The Suite encompasses 2 Hair & Make-Up Stations, Private Restroom, Kitchenette w/ Refrigerator & Microwave, Dining & Seating Area, Central Heating & Air, Living Area with Entertainment Center, 60” LED TV, Storage Area to hang Dresses, Wi-Fi Access, & a Private Room for the Bride to get dressed & provide the ultimate first look reveal. The Suite is available A La Carte (\$350) or as a part of some of our Banquet Hall Packages.





## HALL RENTAL PACKAGES:

### **TIER 1 – PERFECT FOR LARGE EVENTS & RECEPTIONS**

- \$700 Non-Refundable Banquet Hall Rental Fee
- Available to decorate 5 hours of day of event w/ predetermined start time in addition to 5 hour allotted event time
- 5 hours of event time; each additional hour is \$100/hour
- Uniformed & professional staff
- Set up & break down of tables & chairs
- Full-Service Catering
- Cleaning of the hall after the event
- Basic White or Black Table Linens & Napkins Included
  - Specialty Table Linens & Napkins Available for Rent
- Event Portfolio w/ access to & meetings w/ Event Coordinator to design the ideal reception or event
- All items must be removed 1 hour after the completion of event



## **TIER 2 – PERFECT FOR THE “PLANNER”**

- \$1000 Non-Refundable Banquet Hall Rental Fee
- Includes all options from Tier 1 with the addition of:
  - Full Hall Access to the Banquet Hall from 11 AM – 9 PM (10 Hours) The Day Prior to Event
  - Table Linens, Napkins, & table settings are in place prior to 11 am arrival time to decorate

## **TIER 3 – THE CONVENIENT BRIDAL SUITE**

- \$1350 Non-Refundable Banquet Hall Rental Fee
- Includes all options from Tier 1 & 2 with the addition of:
  - Full Access to the Bridal Suite on the Day of the Event beginning at 9 AM.

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## TIER 4 – THE ULTIMATE WEEKEND PACKAGE

- \$1500 Non-Refundable Banquet Hall Rental Fee
- Includes all options from Tier 1, 2, & 3 with the addition of:
  - Bridal Suite will be stocked with
    - Bottled Water
    - Champagne
    - Orange Juice
    - Snack Bar
- Access to Banquet Hall & Bridal Suite the day after your event to gather your belongings from 10 AM – 2 PM



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## BAR MENU

\*PRICES SUBJECT TO CHANGE\*

### KEGS

Domestic Kegs \$225 EACH

Craft Beer Kegs Are Priced Individually

### MARAGARITA FOUNTAIN

10 Gallons \$350

### CASH BAR

Bottled Domestic Beer \$3.50

House Wine \$6 Per Glass / \$20 Per Bottle

Champagne \$16 Per Bottle

House Brand Mixed Drinks \$4.50

Premium & Top Shelf Mixed Drinks \$5 & Up

Soda Products \$2.49 Per Person



## BAR PACKAGES

\*PRICES SUBJECT TO CHANGE\*

\*SHOTS NOT INCLUDED IN PACKAGES\*

### **3 HOUR TIER 1 OPEN BAR**

\$12 Per Guest – 50 Guest

Minimum

Domestic Draft Beer

House Wine

Soft Drinks

Each Additional Hour –

Additional \$5 Per Guest

### **3 HOUR TIER 2 OPEN BAR**

\$15 Per Guest – 50 Guest

Minimum

Domestic Draft Beer

House Wine

House Cocktails

Soft Drinks

Each Additional Hour –

Additional \$7 Per Guest

### **3 HOUR TIER 3 OPEN BAR**

\$18 Per Guest – 50 Guest Minimum

Domestic Draft Beer

House Wine

Premium Cocktails

Soft Drinks

Each Additional Hour – Additional \$9 Per Guest

\*Subject to Tax & 18% Gratuity\*





## CATERING PACKAGES

\*PRICES SUBJECT TO CHANGE\*

### BUFFET OPTION 1 \$18 PER GUEST

House Or Caesar Salad  
2 Starch Or Pasta (Mix Or Match)  
Vegetable  
\*1 Entree

### BUFFET OPTION 2 \$23 PER GUEST

House Or Caesar Salad  
2 Starch Or Pasta (Mix Or Match)  
Vegetable  
\*2 Entrees



## CATERING MENU

\*Our Kitchen Is Very Accommodating, Special Requests Can Be Made\*

### SALADS

House Salad: Crisp Iceberg Lettuce with Red Onion, Black Olives, & Artichoke Hearts tossed with Grated Parmesan Cheese & Our House Italian Dressing topped with Shaved Parmesan Cheese

Caesar Salad: Fresh Romaine Lettuce tossed in our Creamy House Made Caesar Dressing with Grated Parmesan Cheese & Croutons topped with Shaved Parmesan Cheese

### STARCH

Mashed Potatoes & Gravy  
Cheddar Scalloped Potatoes  
Rice Pilaf  
Garlic Red Skinned Mashed Potatoes  
Baby Baked Potatoes  
Baked Potatoes

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## PASTA

- Mac N Cheese: Our Creamy Cheese Sauce tossed with Bow Tie Noodles topped with Shaved Parmesan Cheese
- Penne Alfredo: House Made Creamy Alfredo Sauce tossed with Penne Pasta topped with Shaved Parmesan Cheese
- Penne Marinara: House Made Marinara Sauce made with Fresh Tomatoes tossed with Penne Pasta topped with Shaved Parmesan Cheese
- Mostaccioli: Penne Pasta tossed in our Hearty Beef Marinara Sauce with Parmesan Cheese Baked Golden & Bubbly
- Cheese Tortellini: Cheese Filled Tortellini tossed in your choice of our House Made Alfredo or Marinara Sauce & Grated Parmesan Cheese topped with Shaved Parmesan Cheese

## VEGETABLES

- Traditional Green Beans  
Vegetable Medley  
Roasted Broccoli Florets  
Corn on the Cob (Fried or Steamed)  
Stir Fry Vegetables

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## ENTREES

Fried Chicken: A Juicy Mixture of Dark & White Meat Chicken Fried Golden & Crispy

Grilled Chicken: 6 oz Chicken Breast Char Grilled & topped with White Wine Lemon Compound Butter or Tarragon Garlic Compound Butter

Pork Chop: 7 oz Pork Chop Seasoned to Perfection & Char Grilled topped with Tarragon Garlic Compound Butter  
\*Grilled or Fried\*

Roast Beef Au Jus: Slow Roasted Tender Roast Beef in a Natural Au Jus

Chicken Grasha: 6 oz Center Cut Chicken Breast sautéed with Portobello Mushrooms & finished in a Sherry Cream Sauce over Angel Hair Pasta & topped with Parmesan Cheese

Chicken Kabob: Tender Chicken skewered with Bell Peppers & Red Onions Glazed with a Sweet Teriyaki Sauce

Chicken Gorgonzola: Grilled Chicken sautéed with Mushrooms, Roasted Garlic, & Penne Pasta tossed with a Gorgonzola Cream Sauce topped with Shaved Parmesan & Diced Red Tomatoes

Spicy Chicken & Shrimp: Grilled Chicken, Fresh Shrimp, Artichoke Hearts, & Sliced Mushrooms tossed with Bow Tie Pasta in a Spicy Alfredo Sauce topped with Shaved Parmesan Cheese

Beef Kabob: Sirloin Beef together with Bell Peppers & Red Onions Smothered in a Rich Demi-Glace \*additional \$2 per Guest\*

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## APPETIZERS

\*PRICES SUBJECT TO CHANGE\*

CHOICE OF 3: \$9.50 PER GUEST  
CHOICE OF 4: \$12.50 PER GUESTS

Chicken Wings tossed in Choice of Sauce  
Swedish Style Meatballs  
Toasted Ravioli with House Marinara (Beef or Spinach & Artichoke)  
Toasted Cannelloni with House Marinara (Beef or Spinach & Artichoke)  
Crab Stuffed Mushrooms  
Vegetable Tray  
Cheese Tray  
Fruit Tray (seasonal)  
Mini Crab Cakes  
Bavarian Pretzel Sticks with Cheese Sauce  
Mini Chicken Kabobs  
Buffalo Chicken Dip with Pita Chips  
Mini Tacos  
Pot Stickers with Sesame Teriyaki Sauce  
Crab Rangoon with choice of Sweet & Sour or Sesame Sauce