

Pioneer Mill of Tiffin

Banquets, Conferences, Weddings, Receptions, Rehearsals and Catering

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You are in the beginning stages of booking a banquet for your special occasion. Here at the Pioneer Mill of Tiffin we make that process as accommodating as possible. With many different rooms, each with their own unique ambiance, and vast resources we are certain to provide you with all your needs. From an intimate evening with family or close friends in our wine cellar to a party on our private island for many more we are here for you.

The following pages will walk you through the planning stages of your special function such as food, beverages and any other special needs you may have. Our menu, although broad, may not include dishes that satisfy special dietary needs. Our Chef will work with you on any and all special menus. Examples of this may include; vegetarian, religion or personal preference.

We encourage you to come in and sit down with our Banquet Specialist to book your event. This will help you to better organize your function. Call and we will gladly organize an appointment with you to answer any and every question you may have. Our Specialist can assist you with all areas of planning from table coverings and colors to centerpieces, entertainment and customization of your menu. This will help to assure a quality banquet. We ask that the person who is booking the banquet please sign a confirmation sheet prior to the event.

Thank you very much,

Scott Lyons
President

Banquet Conveniences

Room Set-up & Unlimited Soft Drinks- \$1.99 per Person

Fountain Drinks, Iced Tea, Lemonade, Coffee, Hot Tea, and a banquet specialist are provided with your event.

Linen Charge- \$1.00 per person

Tablecloths and cloth napkins

Served Banquets

For formally served banquets a \$1.00 per person surcharge is necessary to cover additional labor necessary.

Tax and Gratuity

As is customary, an 18% gratuity and 7% sales tax will be added to your final bill.

To ensure that we provide the best service and food possible we ask that the banquet be finalized at least two weeks prior to your scheduled event including confirmation on the number of guests. Menu changes are very difficult within one week of the date of your event but not impossible.

Dinner Buffet Pricing

Buffet #1- \$13.50 per person

Two entrees from Group A
Two side dishes

Buffet #2- \$15.50 per Person

One entrée from Group A
One entrée from Group B
Two side dishes
(Add \$1.00 per person for carved Prime Rib or
Pork Loin)

Buffet #3- \$17.50 per Person

Two entrées from Group B
Two side dishes
(Add \$1.00 per person for carved Prime Rib or
Pork Loin)

Blow Them Away Buffet- \$25.99 per Person

(a saving of \$3.00 per person)
Choice of three appetizers from Group A or B
Choice of two entrees from Group A or B
Two side dishes
Choice of Dessert from Group A or B
(Add \$1.00 per person for Carved Prime Rib or
Pork Loin)

Extras

One side dish- \$2.00 per person
One entrée- \$3.50 per person from Group A or B

*Substitute and Entrée from Group C at Market
Price*

Appetizer Packages

Package #1

With Dinner- \$3.99 per person
Appetizer only- \$7.99 per person
Choice of 3 from Group A

Package #2

With Dinner- \$4.99 per person
Appetizer only- \$8.99 per person
Choice of 2 from Group A and 1 from Group B

Package #3

With Dinner- \$5.99 per person
Appetizer only- \$9.99 per person
Choice of 1 from Group A and 2 from Group B

Package #4

With Dinner- \$6.99 per person
Appetizer only- \$10.99 per person
Choice of 3 from Group B

Desserts

\$3.00 per person Selections (Group A)

Carrot Cake, Chocolate Cake, Cheesecake w/ Toppings,
Cobbler (apple or cherry), Peanut Butter Pie, Vanilla Ice Cream w/ Chocolate syrup, Crème
Burlee, Cookies and Brownies, Banana or Strawberry cream pie, Chocolate Mousse

Pioneer Mill's House Specialty Foster \$4.00 per person

Strawberry, Banana, or Pineapple Foster

This extravagant Delight is performed tableside making it both entertaining and extremely delicious

Dinner Buffet Selections

Dinner Entrees: Group A

Beef Tips & Noodles, Salisbury Steak, Lasagna, Baked Chicken, Baked Ham, Marinated Pork Chops, Spaghetti & Meatballs, Fettuccini Alfredo, Baked Ziti Bolognese

Dinner Entrees: Group B

Carved Prime Rib, Carved Pork Loin, B-B-Q Chicken Breast, B-B-Q Ribs, Chicken Cordon Bleu, Chicken or Beef Shish Kebob, Creamy Garlic Mushroom Chicken, Chicken Parmesan, Chicken Marsala, Italian Roasted Chicken, 4oz. Salmon, Chicken Fettuccini Alfredo, Home-Made Fried Chicken

Dinner Entrees: Group C- Market Price

Snow Crab Legs, Carved Beef Tenderloin, Whole Teriyaki Salmon, Fried Shrimp, Lake Erie Perch, Grouper Gulf, Mahi Mahi

Side Dish Choices:

Baked Potato, Twice Baked Potato (+ \$0.50), Roasted Baby Reds, Broccoli Rice Casserole, Mashed Potatoes & Gravy, Garlic Mashed Potatoes, Seasonal Sautéed Vegetables, Baked Sweet Potatoes (+ \$0.50), Green Beans Almandine or Honey Kissed,

All buffets include a salad served table side with your choice of two dressings along with dinner rolls and butter.

Salad Dressing Choices: (Choice of Two)

Ranch, Red French, Sweet-N-Sour Celery Seed,
Thousand Island, Lo-Cal Ranch, Lo-Fat Italian

Appetizer Selections

Group A

Veggie Tray w/ Dip, Fresh Fruit Tray, Cheese & Crackers, Chips & Pretzels, Corn Fritters, Tortilla Chips & Salsa

Group B

Swedish Meatballs, Sweet & Sour Meatballs, Mexican Layer Dip, Chicken Wings, Potato Skins, Artichoke Dip, Drunken Mussels, Sausage Stuffed Mushrooms, Shrimp and Seafood Stuffed Mushrooms

Items Available @ Market Price

Shrimp Cocktail, Peel N' Eat Shrimp, Mini Crab Cakes, Fresh Shucked Oysters

Specialty Appetizers are Available Upon Request