

Teibel's RESTAURANT

BANQUETS



US 30 & 41 | Schererville, Indiana 46375 | 219-865-2000 | www.teibels.com



*Luncheons**

Monday-Sunday 11:00 AM Until 4:00 PM

Please choose one to three items to offer to your guests. Meals are served individually plated with a vegetable and a potato that you will choose for the whole group.

Meal also includes: Freshly Baked Dinner Rolls, Cole Slaw, Tomato Juice or Fruit Punch and Ice Cream for Dessert. Iced tea, Milk and Coffee Service are served upon request. Soft Drinks and Alcoholic Beverages can be offered at an additional charge.

Poultry

	<u><i>Price</i></u>
Teibel's Fried Chicken	\$14.95
Grilled Chicken Bruschetta	\$16.25
Roasted Turkey and Stuffing	\$16.25

Red Meat

Grilled Tenderloin Filet Tips Over Rice with Mushroom Gravy	\$18.95
Broiled Sirloin Steak-Mushrooms and Onions (Medium Well)	\$18.95

Seafood

Walleye Pike	\$17.95
Gulf Shrimp	\$17.95
Canadian Yellow Lake Perch	\$19.95
Broiled Tomato Basil Salmon	\$19.95

Vegetable (Choose One)

Green Beans
Fresh Broccoli
Brown Sugar Glazed Baby Carrots
Corn
Cauliflower Medley (Not Available on Funerals)

Potato (Choose One)

Boiled Red Potatoes with Butter and Parsley
Mashed Potatoes with Gravy
Baked Potato (Not Available On Funerals)
French Fries
Rice Pilaf

All Prices Subject to Tax & 18% Gratuity



Family Style Dinners

Monday-Sunday (Anytime)

Meals are served All You Can Eat with Freshly Baked Dinner Rolls, Soup or Tomato Juice, Tossed Salads or Relish Trios (Cole Slaw, Cottage Cheese and Pickled Beets), Potato and Ice Cream for Dessert. Iced tea, Milk and Coffee Service are served upon request. Soft Drinks and Alcoholic Beverages can be offered at an additional charge.

<u>Entrees</u>	<u>Price</u>
Teibel's Fried Chicken	\$24.95
Fried Chicken and Mostaccioli	\$26.95
Fried Chicken and Pork Roast with Stuffing	\$27.95
Fried Chicken and Sausage with Kraut	\$27.95
Fried Chicken and Roast Beef	\$28.95
Fried Chicken and Baby Back Ribs	\$29.95
Fried Chicken and Two Meats (Excluding Perch)	\$31.95
Fried Chicken and Canadian Yellow Lake Perch	\$35.95
Fried Chicken, Canadian Yellow Lake Perch and One Meat	\$37.95

Appetizers with Lunch or Dinners

Monday-Sunday (Anytime)

\$5.00 per Person

Includes the Following: Stuffed Mushroom Caps, Cheese and Crackers, Vegetables and Dip, and Fried Cauliflower and Zucchini

Shrimp Cocktail is available at 1.25 per piece

All Prices Subject to Tax & 18% Gratuity



*Individually Plated Dinners**

Monday-Sunday (Anytime)

Meals are served individually with Freshly Baked Dinner Rolls, Soup or Tomato Juice, Tossed Salads or Relish Trios (Cole Slaw, Cottage Cheese and Pickled Beets), Potato and Ice Cream for Dessert. Iced tea, Milk and Coffee Service are served upon request. Soft Drinks and Alcoholic Beverages can be offered at an additional charge.

<u>Individually Plated Entrees</u>	<u>Price</u>
Grilled Chicken Bruschetta	\$25.95
Teibel's Fried Chicken and Canadian Yellow Lake Perch	\$31.95
Tomato Basil Salmon over Asparagus	\$29.95
Filet Mignon with Mushrooms and Onions	\$39.95
(Medium to Medium Well)	
Canadian Yellow Lake Perch	\$35.95

Vegetable (Choose One)

Green Beans
Fresh Broccoli
Brown Sugar Glazed Baby Carrots
Corn
Cauliflower Medley (Not Available on Funerals)

Potato (Choose One)

Boiled Red Potatoes with Butter and Parsley
Mashed Potatoes with Gravy
Baked Potato (Not Available On Funerals)
French Fries
Rice Pilaf

Additional Information

Children 8 years and younger may be offered a Grilled Cheese, Cheese Burger or Chicken Strip meal. All are Served with Vegetables and French Fries. Vegetarians may be offered Angel Hair Pasta Primavera. Food allergies will be addressed the day of the event such as Dairy, Soy or Gluten allergies. Please have your guest inform the server of their allergy.

All Prices Subject to Tax & 18% Gratuity



Brunch

Monday-Sunday 11:00 AM Until 4:00 PM

Served Buffet Style \$27.95

Orange Juice, Coffee, Tea and Milk are Included.

Start with Endless Bloody Mary's or Endless Mimosas

Includes the Following

- Scrambled Eggs
- Eggs Benedict
- Hash Browns
- Coffee Cakes
- Baked Ham and Pineapples
- Bacon
- Sausage Links
- Fried Chicken
- Small Sandwiches
- Tenderloin Tips with Rice
- Fresh Fruit
- Cheese and Crackers
- Potato Salad
- Cole Slaw

All Prices Subject to Tax & 18% Gratuity

Bar Packages

Monday-Sunday (Anytime)



Four Hour Bar Package: \$20.00

(Champagne Toast is Included)

Included Beer, Wine and Spirits

- Miller Lite Draft or Bottle, Budweiser, Bud Lite, Coors Lite, MGD, Heineken, Blue Moon, Samuel Adams, Corona, Michelob Ultra,*Gluten Free Cider and one rotating Craft Draft Beer
- House Chardonnay, Moscato, Pinot Grigio, Merlot, Cabernet Sauvignon and Pinot Noir
- Vodka, Rum, Tequila, Scotch, Whiskey, Ketel One Vodka, Smirnoff Vodka, New Amsterdam Vodka, Beefeater Gin, Tanqueray Gin, Jose Quervo Tequila, Captain Morgan, Malibu, Bacardi Superior, Bacardi Limon, Rumchata, Christian Brothers Brandy, Canadian Club, V.O., Southern Comfort, Jim Beam, Seagrams 7 Crown

Upgrade to full bar access to all top shelf spirits, wine and craft beers.

\$26.00

Cash Bars in Room are Subject to a \$100.00 Charge

Banquets Before 11:00 am

\$7.95 per Person

Coffee, Assorted Danishes, Fruit and Juice

A \$400.00 Room Rent will be applied if lunch is not being served.

All Prices Subject to Tax & 18% Gratuity

Hors D'Oeuvres

Monday-Sunday (Anytime)

Two Hour Hors D'Oeuvres: \$23.95

A Bar Package is mandatory when having an Hors D'Oeuvres Party (see previous page)

You will choose five hot and five cold items. Hors D'Oeuvres will be filled continuously for two hours from the time they are initially brought into the room. If for any reason we are not able to fill an item during service it will be replaced with a comparable food item.

Hot Items

- Mushroom Caps, Barbecue Ribs, Swedish Meatballs, Barbecue Meatballs, Fried Cauliflower and Zucchini, Chicken Wings: (Hot, Mild, BBQ, Teriyaki or Spicy Plum), Cheese Sticks, Fried Calamari, Tomato Bread, Pizza Bread, Rumaki (BBQ or Oriental), Polish Sausage with Kraut, Italian Sausage with Peppers and Onions, Spinach Artichoke Dip

Cold Items

- Assorted Meat Tray, Cheese and Crackers, Vegetables and Dip, Seasonal Fruit, Deviled Eggs, Finger Sandwiches, Chicken Salad Canapes, Pasta Salad, Potato Salad, Cole Slaw, Macaroni Salad, Crab Salad, Chicken Salad, Fresh Bruschetta, Taco Salad

Shrimp Cocktail is available at 1.25 per piece

Additional Items

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|---------------------------|------------------|----------------|---------------------|
| • House Wines | 24.95 per bottle | • Tossed Salad | 3.25 per person |
| • House Champagne | 19.95 per bottle | • Relish | 6.00 per bowl |
| • Non Alcoholic Sparkling | 17.95 per bottle | • Coffee Pots | 4.95 per pot |
| • Ice Cream | 1.95 per person | • Punch Bowls | 35.00 fruit |
| • Vegetables | 1.95 per person | | 39.00 sherbet |
| • Soup | 2.50 per person | | 52.00 spiked |
| | | | (Serves Approx. 25) |

All Prices Subject to Tax & 18% Gratuity

Room Availability, Capacity and Set Up

Lunch 11:00-4:00 Evening 5:30-11:00

Our **Crystal Room** can hold Approx. 40-60 Guests at four rows of banquet tables.
(Minimum payment of 40 Meals)

Our **Starlight West Room** can hold approx. 120-135 guests at fifteen round tables of 8 with a head table of up to eighteen guests (Minimum payment of 80 Meals)

Our **Starlight East Room** can hold approx. 80-95 guests at ten round tables of 8 with a head table of up to eighteen guests (Minimum payment of 60 Meals)

We have the ability to combine both of our Starlight Rooms which can accommodate 200-225 guests at 25 round tables of 8, with a head table of up to eighteen guests.
(Minimum payment of 160 Meals)

For groups exceeding 225 Guests, please ask one of our Banquet Specialists about our cabaret seating. Rooms can hold a larger capacity with cabaret seating.
Round tables are subject to availability and are only available in banquet rooms upon request.

Requirements for booking a private banquet

- \$100.00 room rental is required for any private event.
- \$250.00 room rental is required if guest count doesn't meet room minimums.
- \$400.00 room rental when meals are not being served.
- A \$200.00 deposit is required. This amount will be deducted from your bill the day or night of your event. Payment is due in full the day of your event.
- Your deposit is nonrefundable 120 days prior to your event.
- We appreciate your final menu and approximate head count one full week prior to your event and your final head count three days prior to your event. A 90% guarantee of your final count will be required.
- All banquet items are subject to 7% state tax and 18% gratuity