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Open Range
SOUTHWEST GRILL

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Greetings

As the Sales Manager and Event Coordinator at Open Range Grill I would love to assist you in planning your next private event. We have the facilities, the food, and the expertise to make your event experience the best it can be from start to finish. I am sure that we can provide the perfect backdrop for your next group, family or company outing. Please call or e-mail me to schedule a time to meet and arrange your event.

Thank you for your time.

Susie Paustian

info.openrangegrill@gmail.com
Sales Manager and Event Coordinator
630-649-1791

VISIT OUR WEBSITE OR CALL FOR BANQUETS & CATERING

630.466.0727

1 GOLFVIEW RD SUGAR GROVE
BLISS CREEK GOLF CLUB IN PRESTBURY

OPENRANGEGRILL.COM



Plan Your Special Event at Open Range Grill

From a grad school mixer to a rehearsal dinner, from a business meeting to an after work reception, Open Range Grill has the facilities, the staff and the expertise to make your next special event the best that it can be.

Give Your Office a Fresh Experience

Whether it's a training seminar, corporate dinner, networking event or sales conference, Open Range Grill will handle everything for you. We can also offer you a variety of menu options to choose from.

Perfect for Your Wedding Activities

From your bridal shower to the rehearsal dinner. Bachelorette party and every celebration in between, every detail of your wedding is extremely important. Let Open Range Grill take the pressure off by throwing you the perfect party.

Our Event Coordinator and Head Chef will put together the perfect party package for you, your guests and your budget. Allow us to help make this the time of your life.

Charity Events and Fundraisers

Every cause, no matter how small or how great, deserves a chance to raise as much support as possible.

Holiday Parties

It's never too early to start planning your holiday party or too late for that matter. Book your party early in the year or host your party after the holiday rush. Whether you book in July, have it in January or celebrate right in the middle of December, one thing is certain, Open Range Grill will throw you a memorable holiday party. All you'll need to worry about is walking through the door for the best time of your holiday season.

School Reunions and Alumni Events

Is it time to catch up with old friends or show off to the old frat brothers and sorority sisters? Open Range Grill is the ideal place to host a school reunion or alumni event. Whether you want to provide an atmosphere conducive to mingling and catching up, or a place to gather together. We have the space for you! Combine that with fantastic food and attentive staff and Open Range Grill is just what the doctor ordered. Call today and let us put together the party that will have everyone talking.

Funerals

Meals have brought family together since the dawn of time. Traditional or contemporary, a catered funeral reception allows family and friends to spend time and share memories together.

Our Rooms and Spaces

Pine Room & Loft

Private Event Policies and Procedures

In order to reserve the event date, the guest must deliver a signed contract and pay the room fee in full.

All events are for a five hour time frame, extending the event is available upon request, additional fees may be added to your final bill.

A credit card is due upon booking your event.

All menu selections are due no less than seven days prior to the event.

A final guest guarantee is due 120 hours (five business days) prior to the event. All billing will be based upon your 120 - hour guest count guarantee. Guest count increases will be allowed up to 24 hours prior to your event (with additional charges), however, Open Range Grill cannot guarantee that identical items will be available.

Final payment will be collected at the conclusion of your event with a credit card or cash payment. Open Range Grill does not provide direct bill services.

Open Range Grill food and beverage pricing is guaranteed for no more than 3 months before your event date.

An 18% gratuity plus all applicable taxes and credit card fees will be applied to your final bill.

All decorations brought into the Open Range Grill must be pre-approved by the event coordinator. No confetti, confetti balloons or glitter please. Open Range Grill must be notified of any materials that will be delivered prior to the event. Open Range Grill will not assume any responsibility for the damage or loss of any merchandise or articles left in Open Range Grill prior to, during or following your event... including gifts, clothing, etc.

No outside food or beverage can be brought into Open Range Grill; Exceptions may be made for wedding cakes and special desserts with prior approval. An additional fee may be required.

Any additions/changes to the contract must be in writing and initialed by both parties.

The Guest agrees to protect, indemnify, defend and hold harmless Open Range Grill and it's agents and employee's, against all claims, losses or damages to persons or property, government charges or fines and costs (including reasonable attorneys' fees) arising or connected with the event, including, but not limited to the installation, removal, maintenance, occupancy or use of the premises or part thereof, by a guest, or any guests, invitee, or agent of guest, or any independent contractor hired by the guest, except those claims arising out of the sole negligence or willful misconduct of Open Range Grill.

Agreed and Accepted

Name _____
Title _____ Company/Event _____
Signature _____

Date _____

Event Contract

This contract is entered into by Open Range Grill (represented by it's Event Coordinator) Susie and _____, of (Co.) _____ referred to as the customer, to host an event at the Open Range Grill on _____, _____, _____ at _____ (am/pm) for _____ guests.

Serve time for Appetizers _____, Serve time for entrees _____, Serve time for dessert _____, All food will be served at the time indicated unless otherwise notified at least one hour prior to the event start time.

For all event packages the customer agrees to place a credit card on file, to confirm and hold this reservation.

****Final guest count is due 5 business days prior to the event, final charges are determined from the final guest count given.

Under 21 Policy: If any guests attending this event are under the age of 21, they must arrive before 9p.m. and depart by either 10p.m., or directly at the conclusion of the event. Please provide the number of under 21 guests 5 days prior to your event.

Menu changes made less than 72 hours from the event date will incur a \$150 fee.

*At the conclusion of their event, the customer agrees to pay by credit card or cash, the full balance of the event package, including gratuity, applicable sales tax and credit card fees.

*Cancellation Policy:

Events cancelled - 180 days or more, full refund, 91- 179 days, half refunded in original payment form and half in the form of an O.R.G. gift card, 30 - 90 days, full refund in the form of and O.R.G. gift card, cancelations less then 30 days, no refund.

Agreed and Accepted

Customer Signature _____
Signature _____
Print Name _____

Date _____

Open Range Grill
Print Name _____
Date _____

Credit Card Authorization

I authorize Open Range Grill to charge the credit card indicated below for any and all expenses incurred from the event package

_____.

Name on card _____
Credit Card (circle one) VISA MC DISC AMEX DINERS
Credit Card Number _____ Exp Date _____ 3 digit Verification

Signature _____ Date _____

*The above customer or representative acting on their behalf, agrees to pay by credit card, cash, or business check, the full balance of the above package, including 18% gratuity and all applicable sales tax.

PLEASE ATTACH A COPY OF THE CREDIT CARD AND DRIVER'S LICENSE

Room fee needs to be paid up front to confirm reservation and hold your date / time.

Catering Menu

Welcome to Open Range Grill Catering Menu. In the following pages you will find a variety of catering options for just about any party that you can dream up. This Menu will serve as the foundation for your event. Open Range Grill Event Coordinator and Head Chef are here to help you build from there. We have put together several suggestions for Starters, Salads, Entrees and Desserts. However, if there is something that you would like that you do not see, or if you would like a variation on one of these items, please speak directly with your Event Coordinator. Our ultimate goal is to provide you with a unique private event experience, and we are fully aware that a great event is built on great food. Please allow us to assist you in creating the perfect menu for your next event.



Susie Paustian

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Starters

Priced by piece, some of the items per person and by platter

Appetizers			Platters		
ITEM	PIECE	PER PERSON	ITEM	40ppl	80ppl
Sliders.....	2.50		Veggie Platter.....	Small 80	Large 160
Classic Cheeseburger, BBQ Pulled Pork, or Fried Chicken			Broccoli, Cauliflower, Carrots, Celery, Tomatoes, Bell Peppers, Cucumbers and Ranch Dressing		
Mini Wedge Salad Bites.....	2.00		Fruit and Cheese Platter.....	70	130
Mini Maryland Style Crab Cakes.....	4		Strawberries, Pineapple, Grapes, Cantaloupe, Honeydew, Pepper-jack, Cheddar, Fresh Mozzarella, Crackers		
Stuffed Mushrooms.....	1.75		Hummus and Flatbread Platter.....	65	125
Teriyaki Beef Skewers.....	2.50		Flatbread, Hummus, Celery, Carrots		
Chicken Wings.....	2.75		Smoked Salmon Platter.....	195	280
Buffalo, Spicy Ranch, Cajun or BBQ Chicken Tenders.....	2.25		Capers, Shallots, Eggs, Lemon		
Tortilla Chips		1.50	Spinach Dip.....	75	150
With Fire Roasted Salsa, and Guacamole			Served with Tortilla Chips		
Swedish Meatballs.....	1.85		Queso Dip.....	75	150
BBQ or Marinara also available			Served with Tortilla Chips		
Cheese Quesadillas.....	1.65		Combo platter.....	95	180
AntiPasto Skewers.....	2.25		Broccoli, Carrots, Celery, Ranch Dressing, Pineapple, Grapes, Cantaloupe, Pepper-Jack, Cheddar, Fresh Mozzarella, Crackers		
Mini Sandwiches.....	3				
Roast Beef or Turkey					
Buffalo Chicken Skewers.....	1.65				
Roasted Vegetable Skewers.....	1.25				
Shrimp and Pineapple Skewers.....	3				
Southwest Chicken Rolls.....	1.85				
Turkey Pinwheels.....	1.75				
Also Available with Roast Beef and Ham ...	1.50				
Bruschetta.....	1.50				
Shrimp Cocktail.....	2.85				

Add - House Salad or Caesar Salad to your Appetizer package for \$3 per person



*Prices do not include Tax & Gratuity

Buffet Lunch

Sandwiches

Must Guarantee 25 people

Entrees

Includes:22 per person

House or Caesar Salad (Choose Two)

Soda, Coffee & Tea

Entrees - (Choose Two, **Each item will be one pc per person**)

1/3 Pound Angus Burger

Mini Brioche (Turkey, Ham, Chicken Salad, or Tuna Salad)

Wrap (Turkey, Ham, Chicken Caesar, or Buffalo Chicken)

BBQ Pulled Pork Sandwich

Chicken Breast Sandwich (Blackened or Buffalo)

Sides - (Choose Three)

Pasta Salad

Fresh Fruit

Jicama Cole Slaw

Chips

Onion Tangles

Includes:32 per person

House or Caesar Salad (Choose Two)

Soda, Coffee & Tea

Entrees - (Choose Two)

Bruschetta Pasta al Forno (6oz per person)

Chicken and Spinach Tortellini (6oz per person)

Lemon Chicken (4oz per person)

Wild Alaskan Salmon (4oz per person)

BBQ Baby Back Ribs (Two bones per person)

Bacon Wrapped Meatloaf (4oz per person)

Parmesan Crusted Tilapia (4oz per person)

Sides - (Choose Three)

Sautéed Green Beans

Mac & Cheese

Garlic Mashed Potatoes

Rice Pilaf

Roasted Vegetable Medley

Buffet Dinner

Option 1

Includes:30 per person

House or Caesar Salad (Choose Two)

Soda, Coffee & Tea

Entrees - (Choose Two)

Bruschetta Pasta al Forno (6oz per person)

Roasted Veggie Pesto Pasta (6oz per person)

Lemon Chicken (4oz per person)

Chicken Parmesan (4oz per person)

Bacon Wrapped Meatloaf (4oz per person)

Parmesan Crusted Tilapia (4oz per person)

Sides - (Choose Three)

Sautéed Green Beans

Mac & Cheese

Garlic Mashed Potatoes

Rice Pilaf

Roasted Vegetable Medley

Option 2

Includes:36 per person

House or Caesar Salad (Choose Two)

Soda, Coffee & Tea

Entrees - (Choose Two)

Shrimp Scampi Pasta (6oz per person)

Chicken and Spinach Tortellini (6oz per person)

Chicken Marsala (4oz per person)

Pan Seared Tilapia (4oz per person)

BBQ Baby Rack Ribs (Two bones per person)

Sliced Prime Rib (6oz per person)

Sides - (Choose Three)

Sautéed Green Beans

Mac & Cheese

Garlic Mashed Potatoes

Rice Pilaf

Roasted Vegetable Medley

Option 3

Includes:34 per person

House or Caesar Salad (Choose Two)

Soda, Coffee & Tea

Entrees - (Choose Two)

Roasted Pork Loin (4oz per person)

Baja Style Chicken (4oz per person)

Filet Medallions (4oz per person)

Open Range Pasta (6oz per person)

Wild Alaskan Salmon (4oz per person)

Shrimp Alfredo Pasta (6oz per person)

Sides - (Choose Three)

Sautéed Green Beans

Mac & Cheese

Garlic Mashed Potatoes

Rice Pilaf

Roasted Vegetable Medley



*Prices do not include Tax & Gratuity

Themed Buffets

Must Guarantee 25 people



Mexican

Includes:25 per person

Soda, Coffee & Tea

Buffet:

Tortilla Chips
(With Fire Roasted Fresh Salsa & Fire Roasted Guacamole)
Santa Fe Salad (With Chipotle Ranch Dressing)
Chicken & Steak Fajitas (6oz per person)
(With warm tortillas, pico de gallo, cheese, lettuce, and sour cream)
Mexican Red Rice
Refried Beans
Churros

All American

Includes:28 per person

Soda, Coffee & Tea

Buffet:

Chicken Wings (3pc per person)
Sauces Options: (Choose One)
(Buffalo, Teriyaki, Thai Chili, Spicy Ranch, Cajun Rub or BBQ)
Mozzarella Sticks (3pc per person)
Cole Slaw
Pasta Salad
Hot Dogs (1pc per person)
Hamburgers (1pc per person)
Warm Apple Cobbler with Ice Cream

Italian

Includes:28 per person

Soda, Coffee & Tea

Buffet:

Bruschetta
Caesar Salad
Mostaccioli al Forno (6oz per person)
Tuscan Chicken Breast (With Artichokes and White Wine) (4oz)
Garlic Mashed Potatoes
Italian Vegetable Medley
Tiramisu

Chef's Choice

Includes:40 per person

Soda, Coffee & Tea

Buffet:

House Salad (With two dressings)
Caesar Salad
Cheese Tortellini Alfredo (6oz per person)
Prime Rib (Sliced, served with Sautéed Onions & Au jus, 6oz per person)
Wild Alaskan Salmon (4oz per person)
Garlic Mashed Potatoes
Sautéed Green Beans
Chocolate Covered Strawberries
Assorted Cookies & Brownies

*Prices do not include Tax & Gratuity

Specialty add - on

Slider Station

Includes:225
60 Sliders: 20 Cheeseburger, 20 Bbq Pulled Pork, 20 Fried Chicken
Also Includes: Chips, Cole Slaw, and Mayo

Nacho Station

Includes:180
Build your own Nacho Bar (Makes approx. 60 orders)
Also Includes: Chili, Queso, Pico de Gallo, Shredded Lettuce, Jalapeños, Sour Cream, Fire Roasted Salsa & Guacamole

Pizza Station

Includes:200
Pizzas (Pick your own combination of 8) (approx. 128 slices)
Cheese, Pepperoni, Italian Sausage, Veggie

Ball Park Station

Includes:195
20 Hot Dogs, 20 Brats, 20 Soft Pretzels
ALSO INCLUDES: Chili, Onions, Sauerkraut, Cole Slaw, Condiments, and Chips

Fiesta Station

Includes:225
Ground Beef & Chicken Tacos (Makes approx. 60 Tacos)
Also Includes: Corn & Flour Shells, Pico de Gallo, Shredded Lettuce, Tortilla Chips, Fire Roasted Salsa & Guacamole

Wing Station

Includes:425
180 Wings: 60 of three different flavors
Buffalo, Spicy Ranch, or BBQ.



Chef Stations

Each Station serves approx. 25 guests.....\$50 fee for each chef

Pasta Station

Includes:25 per person
Dinner Rolls
Toppings: Onions, Peppers, Spinach, Tomatoes, Garlic, Basil, Mushrooms, and Parmesan Cheese
Pastas - (Choose Two) (6oz per person)
Angel Hair
Sea Shell
Cheese Tortellini
Penne
Sauces - (Choose Two)
Alfredo
Pomodoro
Basil Pesto
Chipotle Cream
Protein - (Choose Two)
Italian Sausage
Grilled Chicken
Bay Shrimp

Add - House Salad or Caesar Salad for \$3 per person
Sautéed Green Beans or Roasted Vegetable Medley. \$3 per person
Roasted Red Potatoes, Rice Pilaf or Garlic Mashed Potatoes. \$3 per person

Carving Station

Includes: Dinner Rolls and Condiments

Items:	SERVES	PRICE
Prime Rib (4oz per person) With Au Jus and Creamy Horseradish Sauce	25	350
Whole Roasted Beef Tenderloin (4oz per person) With Au Jus and Creamy Horseradish Sauce	20	300
Ham (4oz per person) With Pineapple Mustard Glaze	30	275
Turkey Breast (4oz per person) With Pan Gravy and Honey Mustard	25	250

Add - House Salad or Caesar Salad for \$3 per person
Sautéed Green Beans or Roasted Vegetable Medley. \$3 per person
Roasted Red Potatoes, Rice Pilaf or Garlic Mashed Potatoes. \$3 per person

*Prices do not include Tax & Gratuity

Breakfast

Continental

Includes:16 per person

Juice, Coffee & Tea
Bagels & Croissants
Muffins & Danish
Fresh Fruit Platter
Also Includes: Butter and Cream Cheese

Hot Breakfast

Includes:22 per person

Juice, Coffee & Tea
Muffins, Croissants & Danish
Fresh Fruit Platter
Scrambled Eggs
Bacon or Sausage (Choose One)
Breakfast Potatoes
Includes: Butter

Waffle Station

Includes:4 per person

Freshly Made to Order
Fresh Fruit Toppings

Omelet Station

Includes:5 per person

Diced Ham
Onions, Green peppers, Mushrooms
Shredded Cheese

(Combine Waffle & Omelet Stations for \$8 per person)

Brunch

Includes:30 per person

Scrambled Eggs
Bacon and Sausage
Hash Browns
Pancakes or French Toast
Chicken Vesuvio
BBQ Pulled Pork
Mac & Cheese
Garlic Mashed Potatoes
Roasted Vegetable Medley
Pastry Platter

Includes: Butter

Desserts

Platters

Items:

Chocolate Covered Strawberries
Mini Desserts
Cookie and Brownie Platter

Small
(approx. 35 ppl)
Market

95

75

Large
(approx. 85 ppl)
Market

145

125

