

DINNERS

PRIME RIB:

Our popular hand rubbed prime rib is slow roasted and served to perfection with salad, veggie, roll, coffee. **Will do Buffet**, add \$20.00 per hour for chef to serve.

Queens Cut	10 oz	\$22.00
Kings Cut	14 oz	\$26.00

NEW YORK STRIP STEAK:

Our Char-Broiled bone-in strip with sautéed mushrooms is known for its delicious flavor. Served with salad, veggie & roll. **Will do Buffet**.

10 oz	\$19.00
14 oz	\$21.00

BROILED WALLEYE PIKE:

Delicious fresh water 8-10 oz. walleye gently seasoned, broiled served on a bed of rice, baked potato, veggie, salad & roll. To ensure quality we only serve our broiled walleye sit down.

\$19.00

SMOKED PORK CHOP:

8 Oz. tender chop served with a special glaze, with salad, veggie, apple sauce, au gratins and a roll.

Buffet \$16.00	Seated \$18.00
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CHICKEN KIEV:

7 Oz. with wild rice blend with salad, veggie & roll

Buffet \$15.00	Seated \$17.00
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Pasta BAR: Featuring our Red Sauce or Chicken Alfredo, over al dente pasta.

One of our favorite fund raising/banquets. Served with bread and salad.

Buffet \$15.00 Both Meat Sauces \$19.00

CHICKEN BREAST:

8 Oz. breast served with white wine or lemon sauce, salad, roll, veggie, rice & baked potato.

Buffet \$14.00	Seated \$16.00
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TURKEY, HAM, OR ROAST BEEF DINNER:

Turkey dinner includes stuffing mashed potatoes, veggie, salad & roll.

Ham steak is 8 oz. au gratin potatoes, veggie, salad, roll, & coffee.

Roast beef with au jus or gravy, mashed potatoes, veggie, salad & roll.

Buffet \$16.00 Sit Down \$19.00

For a two meat buffet meal add \$5.00 extra per plate.

ADDITIONAL SERVICE

COFFEE: Coffee per pot	\$ 10.00
Coffee half urn large pot (3 small pots)	\$ 40.00
Coffee full urn large pot (6 small pots)	\$ 70.00

PUNCH:

5 gallon punch bowl	\$ 50.00
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CHAMPAGNE:

Per bottle includes glasses and staff serving	
Starting at	\$ 17.00

VEGETABLE OPTIONS: Corn, Gr. Beans, Mixed, or Glazed Carrots

ADDITIONAL DINNER ROLLS:

Per dozen	\$ 8.00
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BEER (STANDARD BRANDS):

16 Gallon Keg	\$250.00
8 Gallon Keg	\$150.00

Prices do not include tax and gratuity

Rental Contract Terms

A final guarantee of the attendance must be received 10 days prior to the event. If no guarantee is booked we will assume the guarantee to be the original number agreed upon.

If attendance falls below the guaranteed number the customer will be charged for the guaranteed amount.

A \$100.00 non-refundable deposit will be collected at the time of the reservation to secure the banquet hall.

No food or beverage will be permitted to be brought into the hall from an outside source by the patron or his/her guests, with the exception of wedding cakes, and mints and nuts for tables.

No alcoholic beverages may be consumed outside of the building or in the parking lot. Guest behavior is the responsibility of the patron.

The setup and removal of decorations are the responsibility of the patron and must be removed immediately following the event.

There will be an 20% gratuity and 7.375% tax for FOOD and 9.375% for alcohol, added to all events.

Music or entertainment is the sole responsibility of the patron to hire and coordinate and be reviewed by Management.

Final payment is due before departure of the event. It is expected that payment will be made immediately following the meal.

The Legion may require outside security of which expense will be the responsibility of the Guest and added to the final bill.

Banquet Hall Rental Information

OPEN to the Public

“Stop in and meet

New Friends”

2019



www.SavageAmericanLegion.com

Facebook Dan Patch American Legion

Manager@SavageAmericanLegion.com

**DAN PATCH
AMERICAN LEGION**

**Savage, MN
12375 Princeton Ave.**

952-894-6940

“We Know How To Throw A Party”

Greetings and Welcome!

On behalf of Dan Patch American Legion Post 643 we thank you for requesting information regarding our banquet/event hall. We are experts at fulfilling your every wish to ensure that your event is a complete success.

See attached information regarding our facility for your review. We invite you to compare our facility, fees and staff to similar services in the area.

After your comparison we are confident that you will select The Savage American Legion for your event. We are always available via telephone or email should you have any questions.

manager@savageamericanlegion.com

KT Bentley GM Cell 651.285.4419
Linda Brown Event Coordinator Cell 952.334.4351
Kim Skarhus Kitchen Mgr. Cell 612.387.6689

Hall Rental Fee: Seats 245

Monday thru Sunday \$300.00

Little Dining Room Fee: Seats 50

Monday thru Sunday \$100.00

Food:

All food will have a 20% gratuity added. Leftovers may be removed by the customer if the Legion has been notified of such and if the leftovers are removed immediately after the event. Health Department regulations prohibit the removal of mayonnaise based items. Please bring containers.

Decorating:

All decorating is the responsibility of the customer and must be removed immediately after the event. In some cases there is flexibility regarding the timing of installing and removing decorations dependent upon the banquet hall schedule.

Celling Tooling with lights \$150.00
White Walls covering with lights \$150.00
Chair Covers & Bows \$2.50/chair

Tax:

A tax rate of 7.375% /food, 9.375% /alcohol, 05% Scott County Transit Sales Tax.

Deposit:

All rentals require a non-refundable \$100.00 deposit at the time of reserving the banquet hall, with the balance to be paid immediately after the event.

HOT APPETIZERS

TACO BAR: Chicken & Seasoned Beef

Taco bar includes hard & soft shell tacos, refried beans, spanish rice, lettuce, sour cream, black olives, onion, tomatoes, cheese, salsa made right here, crispy tortilla chips and nacho cheese dip. Jalapenos are also an option at no extra cost.

Minimum order generously serves
40—50 guests \$375.00
Each additional person Add \$ 7.50

BROASTED CHICKEN WINGS:

Our famous chicken wings are lightly breaded and done to perfection
Bleu cheese, Ranch, Buffalo, BBQ, Honey Mustard Sauces. Dry Rub seasoning is also a winner.

Full Order 50 – 55 guests \$200.00
Half Order 25 –30 guests \$125.00

MEAT BALLS:

Meat balls are served, BBQ, or a Swedish style sauce. Add your own pasta for a quick meal at home.

Full Order 50 – 55 guests \$145.00
Half Order 25 –30 guests \$ 90.00

OTHER SIDES:

Baked Beans, Baked Potato, Au Gratins
Serves 20—40 guests \$65.00

If there is something out of the ordinary, just ask.

We aim to please!

COLD APPETIZERS

MEAT TRAY:

Assorted sliced meats including turkey, and ham served on a garnished tray with buns and condiments.

Add Roast Beef

Full Tray 100 – 125 guests	\$425.00
w/ Beef	\$ 45.00
Half Tray 50 -75 guests	\$225.00
w/ Beef	\$ 30.00

FRUIT TRAY:

Our wonderful selection of fresh fruit & fruit dip.

Full Tray 100 – 125 guests	\$200.00
Half Tray 50 – 75 guests	\$125.00

VEGGIE TRAY:

Assorted vegetable tray including celery, carrots, broccoli, radishes and cauliflower served with dip.

Full Tray 100 – 125 guests	\$200.00
Half Trays 50 – 75 guests	\$125.00

CHEESE AND CRACKER TRAY:

This tray includes Swiss, Cheddar, American, & Hot Pepper Jack and assorted crackers.

Full Tray 100 – 125 guests	\$175.00
Half Order 50 – 75 guests	\$100.00

SALADS:

Legions Signature Salads Scratch made
Serves approx. 50 guests

* Chicken Pasta Salad	
Tuna Pasta Salad	
Ham Pasta Salad	
Potato Salad	
Cole Slaw	
	\$ 95.00/choice
Choose two for	\$180.00

Visit our Website for our Monthly Calendar of Events, Live Music and Daily Lunch Specials.

***We are all here for a reason!
Thank you for your patronage.***