



MILLARD SOCIAL HALL
Corporate/Social Events



MILLARD SOCIAL HALL

Designed to accommodate up to 375 guests, our venue features over 7,000 square feet of refined and versatile space—perfect for celebrating life's most memorable moments.

HALL RENTAL FEES

Monday- Thursday \$ 500.00

Call for Friday/Saturday Pricing

Hall Rental includes: Set up and clean up of venue, staff to open and close doors, wired microphone, 39 round tables and black chairs.

Customer provides audio/visual equipment

**5.5 % Sales tax. (Compared to Omaha's taxes which are close to 10%)
An 20% service fee will be added to the bill.**

HOT BUFFET MENU SELECTIONS

ENTREÉS

Braised Beef, with Potatoes and Carrots**
Carved Prime Rib (MARKET PRICE)
Roast Pork Loin, with Gravy
Baked Ham
•Sliced & Glazed
•Rolled with Gouda and Havarti Cheeses*
Fried Chicken
Boneless Chicken Breasts
•Parmigiana** • Picatta* • Marsala*
•Grilled Pomodoro**
• Grilled with wild rice *
Turkey
•Oven Roasted (Breast and Thigh)
•Rolled with Dressing
Polish Sausage
•Fresh Polish • Smoked Polish
Italian Sausage, with Pepper Sauce*
Baked Cod, with Lemon Butter*
Baked Salmon (MARKET PRICE)
Meat Lasagna*
Vegetable Lasagna
Cabbage Rolls*
Swedish Meatballs
Chickpea Curry with Basmati Rice*

VEGETABLES

Green Beans Amandine
Whole Kernel Corn
Glazed Whole Baby Carrots
Cauliflower Gratin*
Catalina Blend Vegetables*
California Mix Vegetables
•Cheese Sauce*
Peas and Pearl Onions
Our Signature Kraut and Dumplings*

POTATOES

Au Gratin Potatoes
Parsley Potatoes
Redskin Potatoes*
Mashed Potatoes, with Gravy
Twice Baked Potato Casserole*
Garlic Mashed Potatoes*
Sage Dressing
Wild Rice
Tortellini Alfredo*
Macaroni and Cheese*
Penne with Marinara

SALADS

Tossed Lettuce, with Tomatoes and Olives*

Choose 2 Dressings

•Ranch • Italian • Dorothy Lynch •Tomato Basil Vinaigrette (Fat Free)

Gourmet Craisin Salad**

Caesar Salad*

Macaroni Salad

Potato Salad

Marinated Pasta Salad

Asian Slaw*

Sour Cream and Cucumber

Broccoli/Bacon/Raisin*

Creamy Cole Slaw

Vinaigrette Cole Slaw

Fresh Fruit (In Season)**

* Add 50¢ per person for each item

** Add \$1.00 per person for each item

FULL SERVICE- HOT BUFFET

\$21.00 per person for 50 or more guests

\$23.00 per person for 30 to 49 guests

\$26.00 per person for 15 to 29 guests

\$33.00 per person for under 15 guests

FULL SERVICE- COLD BUFFET

\$17.00 per person for 50 or more guests

\$19.00 per person for 30 to 49 guests

\$23.00 per person for 15 to 29 guests

\$29.00 per person for under 15 guests

You may add coffee, iced tea, and water for \$2.50 per person.

MEATS (Choose 3)

Turkey Breast
Roast Beef *
Hard Salami

Deli Ham
Hard Salami

CHEESES (Choose 2)

American Swiss
Cheddar Provolone

SALADS (Choose 3)

Macaroni Salad
Potato Salad
Asian Slaw*
Marinated Pasta Salad
Peas and Cheese

Sour Cream and Cucumber
Broccoli/Bacon/Raisin*
Creamy Cole Slaw
Jell-O, *with Fruit Cocktail*

Cold buffet includes assorted breads, lettuce, tomato, onion, and potato chips with ranch dip.

All necessary condiments will be provided.

All prices are subject to sales tax.

A service fee of 20% will be added to all Full Service Events.

Final guest counts must be given to Eddie's Catering one week prior to the event.

BAR PRICES

Cash Bar Pricing

Your guests would pay:

Pop - \$2.00
Wine - \$6.00
Beer (keg)- \$4.00
Canned Beer - \$5.00
Premium Beer - \$6.00
Mixed Drinks (well) - \$6.00
Mixed Drinks (call) - \$7.00

Open (Tab) Bar Pricing

You would pay:

Pop - \$1.00
Wine - \$5.00
Beer (keg)- \$3.00
Canned Beer - \$4.00
Premium Beer - \$5.00
Mixed Drinks (well) - \$5.00
Mixed Drinks (call) - \$6.00

The “Cash Bar” fee is \$40.00 per hour per bartender.

The “Open (tab) Bar” fee is \$30.00 per hour per bartender.

Buy In Bulk

\$1.00 per person for Unlimited Soda
\$275.00 per Keg of Beer (150 glasses)
\$24.00 per Bottle of Wine (8 glasses)
\$27.00 Asti Spumante (8 glasses)

Combination Bar

Open (Tab) Bar and Buy in Bulk can be combined.

A 20% service fee will be added to all bar services

This 20% fee covers cups, ice, mixers, and overhead.



POLICIES

- The final guest count is due five days prior to your event
 - Full hall rental fee is due upon booking of party
 - A service fee of 18% will be added to final invoice
- All prices are for catered events Monday thru Saturday, Sunday events will have a 20% price increase
- We ask that you do not use dance floor wax or salt, any glitter or confetti
- Leftovers are received in the event that you are under the confirmed number
 - Due to market, prices are subject to change
 - Payment of your bill is due in advance
- If you have paid a deposit and happen to cancel your event with us, the deposit is not refunded to you until we rebook that date with someone else
 - A 4% processing fee will be added for parties paid with credit card
- Lessee will be held responsible for any damage to Millard Social Hall property. Lessee agrees to assume complete responsibility for the premises and agrees to hold Millard Social Hall harmless for any liability arising during Lessee's use of the premises.
- Millard Social Hall will not be responsible for any lost, stolen or damaged items.