



**Millard Social Hall
Wedding Packet**

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.

Friday - \$2250.00

Saturday - \$2750.00

Sunday thru Thursday - \$550.00 - \$2500.00

***Security Guard is included**

Your Dream, Our Passion. Conveniently located just off the interstate, Millard Social Hall has earned the nickname "a living Pinterest board." As part of our Complete Package Plan, couples enjoy a seamless experience—from ambient lighting to a versatile open layout—allowing our wedding designers to bring each unique vision to life and create unforgettable, picture-perfect moments.

Cost Per Person

275 Guests or more

150 -274 Guests

Hot Buffet

Hot Buffet

\$28.00 per person

\$30.00 per person

This “Complete Package” includes:

- Event Coordinator
- Catering Crew
- Design Team
- Centerpieces
- Candles
- Backdrops
- Tablescaping
- Theatrical Lighting
- Linens
- 2 Meats 3 Sides Buffet
- Disposable Plates/Napkins/Cutlery
- Coffee, Tea, & Water
- Set Up & Clean Up
- Ceremony Package Available

ANOTHER OPTION

Upgrade to three entrées and six sides buffet

By doing so, you only increase the cost of your Hot Buffet by \$3.00 per person

5.5 % Sales tax. (Compared to Omaha’s taxes which are close to 10%)

A 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*** • *Piccata** • *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* • *Home Made Italian* • *Dorothy Lynch* • *Raspberry Vinaigrette*

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*

HORS D'OEUVRES

Want to entertain your guests before your arrival with a light snack before dinner is served?

Add to Complete Package for \$3.00 per person
per Hors D'oeuvres

HOT CHOICES

Creamy Artichoke Dip
Jalapeno Poppers
Fried Ravioli
Buffalo Chicken Bites
Sesame Chicken Bites
Bacon Wrapped
Pineapple Barbeque
Chicken Bites

Swedish Meatballs
Bacon Wrapped Water Chestnuts
Italian Sausage with Peppers
Popcorn Shrimp
Italian Meatballs
Chicken Drumsticks
Pork Egg Rolls
Smoked Sausage in Barbeque Sauce

COLD CHOICES

Vegetable Pizza
Cocktail Seafood
Shrimp and Spinach Dip
Grilled Shrimp and Caper Dip
Chocolate Dipped Strawberries
Fruit Salsa with Cinnamon Chips
Southwest Corn Dip
Fresh Vegetables with Hummus

Fresh Fruit Assortment with Fruit Dip
Salsa, Guacamole and Chips
Cheese Platter with Crackers
Gourmet Dessert Bites
Layered Greek Dip
Stuffed Celery
Tomato-Basil Bruschetta

CHINA SERVICES

“Limited” China at \$11.00 per person

Linen Napkin, Dinner Plate, Knife and Fork and China Like Salad Plate.

“All” China at \$14.00 per person

Linen Napkin, Dinner Plate, Salad Plate, Knife and Fork,
Pre- Filled Water Goblet (no refills).

“Full” China at \$16.00 per person

Linen Napkin, Dinner Plate, Bread Plate, Salad Plate, Knife, and Fork.
Pre-Filled Water Goblet/Carafe for refills Coffee Cup/Spoon at drink station.
Salt and Pepper Shaker

“China Like” at \$3.00 per person

Linen Napkin, White with Silver trim Plate, Fork and Knife

WEDDING CAKE SERVICE

You provide the cake and we take care of the rest

- Disposable Plates, Forks and Napkins
- Fancy Mixed Nuts
- Mints (Cream Cheese or Almond Bark)
- Nut Bowls, Mint Trays and Cake Knives
- Our staff will Cut and Plate
- Clean up and Packaging of leftovers

COST PER PERSON

\$2.75 per person for 150 -274 guests

\$2.50 per person for 275 guests or more

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

Full hall rental fee is due upon booking of party.

The final guest count is due seven days prior to your event.

Payment of your bill is due in five days in advance.

Payment for the full bar amount is required at the end of the event.

A 3% processing fee will be applied to all credit card transactions.

5.5 % sales tax. (Compared to Omaha's taxes which are close to 10%)

A 20% service fee will be added to the bill.

In the event of a cancellation, deposits are refundable only after the date has been rebooked by another client.

All prices listed are for parties of 150 or more guests. If your guest count is below 149, please call for price quote.

All prices are for catered events Monday through Saturday.

Sunday events will have a 20% price increase.

Due to market, prices are subject to change.

Leftovers are received in the event that you are under the confirmed number.

The bar will close at 11:15 pm, music ends by 11:30 pm. All guests and vendors out by 12:00 am.

We kindly ask that you refrain from using glitter, or confetti during your event. Please ask before putting anything on the walls.

The customer shall be held liable for any damage to Millard Social Hall property. Furthermore, the customer agrees to assume full responsibility for the premises and to indemnify and hold Eddies Catering/Millard Social Hall harmless from any claims or liabilities arising from their use of the facility.

Millard Social Hall/Eddies Catering will not be responsible for any lost, stolen or damaged items.