



EVENTS AT STATION 343

P: 815.584.9343

E: station343events@gmail.com

SPECIAL EVENT RENTAL INFORMATION

Rental Fees

- \$250 When Hosting Up to 75 Guests
- \$350 When Hosting 76-150 Guests
- \$500 When Hosting 151+ Guests
- Additional Hours Are Available for \$50

What's Included?

- Four Hour Facility Rental
- Banquet Tables & Chairs
- Cake/Dessert Table
- Entry and Gift Tables
- China
- Stemware
- Flatware
- Linen Tablecloths & Napkins
- Set-up & Clean-Up of Facility*

*Client assumes responsibility for items brought into the facility

Getting Started

- Your room rental fee is required as a non-refundable deposit at the time of booking to secure your date
- After your deposit is paid, a contract will be sent to you for completion to confirm your booking
- If you need to cancel for any reason, you will forfeit your deposit

BUFFET MENU

Entrée Selections

Spinach Artichoke Chicken

Topped with Crispy Bacon

Chicken Parmesan

with Baked Mostaccioli

Sliced Beef

in Au Jus

Andouille Sausage & Shrimp Pasta

In a white wine sauce

Shepherd's Pie

With potato crust

Cajun Pork Tenderloin Medallions

With Corn & Black Bean Salsa

Chopped Chicken

With Asian BBQ sauce

Chopped Brisket of Beef

Accompanied by homemade BBQ sauce

Pot Roast

In a rich brown gravy

Ancho Shrimp Scampi

Add'l \$2 per person

Sides

Mashed Potatoes

Spaghetti

Macaroni and Cheese

Herb Roasted Potatoes

Green Beans

Parmesan Creamed Corn

Cilantro Lime Rice

Fried Brussel Sprouts

All buffet dinners include a mixed green salad served with homemade ranch dressing.

FIREFIGHTER PACKAGE \$30 PER PERSON

Includes your choice of two entrees and two sides

CHIEF PACKAGE \$38 PER PERSON

Includes your choice of three entrees and two sides

Pricing subject to 20% service charge and 8.25% sales tax rate.

PLATED MENU

Entrée Selections

Please restrict selections to only two. If offering a choice of entrée, place cards are required to indicate meal selection.

10 oz. Center Cut Pork Chop \$25

Grilled or Parmesan crusted

Baked Chicken Leg Quarters \$18

With herb marinade

12 oz. New York Strip Steak \$30

Prepared Medium

Baseball Cut Sirloin \$30

Prepared Medium

Charred Chicken Breast \$20

In a mushroom sherry cream sauce

Salmon \$25

With lemon dill sauce

Barramundi White Fish \$25

With fresh mango salsa

Duet Plates

Parmesan Pork Chop & Charred Chicken w/ Mango Salsa \$25

Sirloin & Grilled Shrimp \$35

Choice of One Starch

Macaroni & Cheese

Mashed Potatoes

Herb Roasted Potatoes

Cilantro Lime Rice

Choice of One Vegetable

Green Beans

Parmesan Creamed Corn

Fried Brussel Sprouts

All plated dinners include a mixed green salad served with homemade ranch dressing.

Child & vegetarian options are also available.

Pricing subject to 20% service charge and 8.25% sales tax rate.

BAR SELECTIONS

Bar packages include 4 hours of service

ACCELERANT

Featuring your choice of Bud Light, Budweiser and Miller Lite bottles along with our house cabernet, chardonnay and moscato \$18

BACK DRAFT

Offering the items listed in the accelerant package along with our house liquor and assorted schnapps \$22

LOADED BRIGADE

Our most inclusive package offering bottled beer, house wines along with premium spirits \$26

CUSTOM PACKAGES

Whether you're looking for a signature cocktail, craft beer or a budget conscious package, we are here to help! Please contact one of our banquet specialists to further discuss your vision.

Pricing subject to 20% service charge and 8.25% sales tax rate.