

P-269-686-8383
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www.silobanquet.com

The
Silo

Banquets & Catering

1071 32nd St. Allegan, MI

We wish to invite you to experience "Elegance in the Country." Our staff welcomes you and your guests to enjoy a fabulous experience with unsurpassed quality and gracious amenities in a gorgeous rural setting. Our priority is your comfort, while providing modern conveniences.

The Silo Specializes in weddings, rehearsal dinners, anniversary and birthday celebrations, reunions, social gatherings, corporate events and holiday parties. Let our talented and professional staff present you with creative and distinctive menus and provide the highest standards of service.

Our Grand Ballroom provides accommodations up to 300 guests and can be divided into 2 separate rooms for smaller events. The vaulted ceiling, full balcony with two winding staircases, and panoramic windows are a perfect backdrop for an exquisite evening of celebration with family and friends. Regardless of size, we would be happy to assist you in customizing the perfect event. At The Silo, we do all that we can to bring your vision to life, and make your event as special and stress free as possible!

Thank you for your interest in The Silo! Please don't hesitate to contact us if you have any questions, or if you would like to schedule an appointment to tour the venue and discuss how we can help customize every aspect of your event to make it memorable for both you and your guests.

We look forward to hosting your event!

Sincerely,

Samantha Christman-Ailes
Executive Manager
siloevents@grillhouse.net

Rental Information

Room rentals include all necessary tables and chairs, white, ivory or black linen napkins and tablecloths, white or black table skirting, China table settings, glassware, spacious dance floor (Grand and Terrace ballroom only), use of the outdoor balcony with balcony lights, dance floor canopy, exclusive use of our private bridal suite, free guest parking as well as all necessary set up and clean up of the room.

All room rentals require food service, The Silo provides all food and beverage.

All room rental fees are required to secure desired dates and are **NON-REFUNDABLE**.

Room rentals are based on up to 6 hours use of the ballroom with all events done by midnight.

Ballroom

Call for Pricing - 269-686-8383

Grand Ballroom (up to 300 guests)

Terrace Ballroom (100 to 160 guests)
(2/3 of the Grand Ballroom)

Note ~ Holiday days & weekends are subject to a Saturday room rental rate

Conference Room

Our private Conference Room is ideal for rehearsal dinners, bridal luncheons, a gathering place for friends and family or a dressing room for the groom and his groomsmen.
per hour

**Weekday pricing is available
Check with coordinators for details!**

Prices are subject to change.

Ceremony Packages

Our Event Coordinators can help you customize every aspect of your event from your ceremony to the décor.

Have us take care of all the details so you can focus on enjoying your special day!

The Gazebo Package

- ~Use of Pond-Side Gazebo for Ceremony & Rehearsal
- ~White Folding Chairs including set up and removal (up to 150)
Additional chairs can be rented at \$2.50 each
- ~Handcrafted White Pillars with Glass Top

The Classic Package

- ~Use of Fountain Ballroom for Private Ceremony & Rehearsal
- ~Chair set up and removal (160 person capacity)
- ~Handcrafted White Pillars with Glass Top

The Twilight Ceremony

- ~Ceremony must occur within the 6 hour timeframe allotted by the room rental
- ~Use of Grand Ballroom Dance Floor for Ceremony & Rehearsal
- ~Handcrafted White Pillars with Glass Top
- ~Up to 40 chairs on dance floor for immediate family and friends (all other guests seated at round tables)

Balcony Ceremony Package

- ~Use of Balcony overlooking the Pond for Ceremony & Rehearsal
- ~Chair set up and removal (50 person capacity)
- ~Handcrafted White Pillars with Glass Top

Décor Packages

The Silo Premier Package

Access to all centerpiece vases: Hurricane, Eifel Tower (frosted & clear), cylinder, goblets, mason jars, votive candle holders (with tea lights) and window votive candles (with LED candles). Centerpiece mirrors, photo frames, LED lanterns, wood rounds and stones.

A La Carte Décor Prices

Colored Napkins (minimum of 100)

Black Table Underlay's

Wooden Centerpiece Rounds/Cake Stand

Centerpiece Mirrors

LED Fairy Light Lanterns

Triple Light Lamp Posts

Ceramic Pillars & Glass Top

Votive Candles Placed in Window Sills

Lighting on the Head Table (24ft)

\$5.00 each additional foot

Ceremony/Entrance Doors

White Trellis

Equipment Rental Prices

DVD Player

Projector and Screen

Stage (6~4x8 sections)

Sound System (Indoor use)

Sound System (Outdoor use)

Sound System Attendant (Ceremony ONLY)

Prices are subject to change.

Hors D' Oeuvres

*\$50 per item Butler fee to pass hors d' oeuvres

Hot Selections

Breaded Artichoke*

Artichoke heart filled with a mixture of Boursin and cream cheese, breaded and baked

per person
(2 per person)

Spanakopita*

Flakey phyllo pastry filled with spinach, feta cheese and spices

per person
(2 per person)

Stuffed Mushrooms*

Stuffed with a crab stuffing

per person
(2 per person)

Breaded Ravioli

Hand breaded cheese ravioli served with marinara sauce

per person
(3 per person)

Pull Apart Sliders (order by the dozen only)

Choice of Ham & Swiss, Turkey & Colby, Roast Beef & Cheddar or Pizza on a soft Hawaiian Roll

per person

Meatballs

Classic meatballs with your choice of signature silo, Swedish or barbeque sauce

(serves 50pl)

Cold Selections

Vegetable Cup*

Individual vegetable cups with ranch for dipping

per person

Fruit Cup* (available April-Sept)

Fresh seasonal fruit in individual cups

per person

Cucumber Tea Sandwiches*

Sliced French bread with dill cream cheese spread and fresh cucumber

per person
(2 per person)

Bruschetta*

Crostini topped with a traditional tomato basil bruschetta drizzled with a balsamic glaze

per person
(2 per person)

Beef Crostini*

Shaved beef served on a crostini with a horseradish spread, topped with Feta cheese and balsamic glaze

per person
(2 per person)

Caprese Skewers*

Fresh Mozzarella, grape tomatoes, olives and basil drizzled with balsamic

per person
(2 per person)

Dips & Displays

All displays serve 50 people

Fruit Platter (available April-Sept)

Fresh seasonal fruit artfully displayed

Vegetable Platter

Garden fresh vegetables arranged market style and served with a creamy ranch dip

Cheese Platter

An assortment of domestic cheese and spreads served with an array of crackers

Spinach Artichoke Dip

Spinach and artichoke in a creamy garlic parmesan sauce served with tortilla chips and moon pita

Jalapeno Popper Dip

Creamy cheese dip with spicy jalapeno's and bacon, served with tortilla chips and moon pita

House-made Hummus

Original and Roasted Red Pepper Hummus served with tortilla chips and moon pita

All food and beverage is subject to a 6% sales tax and 20% service fee.

Prices and menu items subject to change.

Buffet and Plated Dinner Menu

All selections include choice of salad (listed below), rolls, coffee, water and iced tea.

Mixed Green Salad: Mixed greens with your choice of 3 toppings: tomato, shredded carrot, cucumber, red onion & cheese
Choice of 2 dressings: House Ranch, Balsamic Vinaigrette, French, Italian or Poppy Seed **Add a third dressing for \$.50 per person**

Vegetables & Starches

Plated or Buffet Meal: Choice of one vegetable and one starch

Vegetables: Buttery Corn, Green Beans, Steamed Broccoli, Steamed Cauliflower or Chef's Medley

Starches: Mashed Potatoes, Asiago Whipping Cream Potatoes, Roasted Red Skin Potatoes, Maple Roasted Sweet Potatoes,
Baked Potato (buffet ONLY!) or house-made mac-n-cheese (add \$1.00 per person)

Buffet Meals

Salad served on buffet line. Plated salad add \$2.00 per person.

Choice of Two Entrée Buffet (choose from entrées listed below) per person

Choice of Three Entrée Buffet (choose from entrées listed below) per person

Signature Silo Buffet (no substitutions) per person

Mixed green salad, Swedish meatballs, alfredo chicken, garlic butter pasta and green beans

Entrées

Provide up to two plated entrées for your guests to choose from (does not include dietary needs)

If serving more than one entrée, the group is responsible for providing a list of guest names and chosen entrée.

Combination Plated Meal (choose from entrées listed below) per person

Garlic Chicken

Seasoned chicken breast topped with a creamy garlic butter sauce

Italian Chicken

Seasoned chicken breast topped with marinara, mozzarella cheese and basil

Creamy Parmesan Chicken

Seasoned chicken breast topped with our delicious creamy parmesan sauce

Chardonnay Chicken

Seasoned chicken breast in a creamy chardonnay and sundried tomato sauce

Beef Roast

Tender pieces of beef in a savory gravy

Beef Tips

Choice Sirloin tips in a mushroom red wine sauce

Brisket

Hickory smoked beef brisket, served with our house barbeque sauce

Filet

 (additional charge for combination plated)

8oz choice filet served with a garlic herb compound butter

Prime Rib

 (additional charge for combination plated)

8oz fresh cut prime rib served with our house-made horsey sauce and au jus

Blackberry Salmon

Baked salmon topped with blackberry Dijon sauce

Santa Fe Quinoa

Vegetarian and vegan friendly! Sautéed vegetables, corn & black beans and fire roasted vegetables

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Prices and menu items subject to change.

Carved Specialties

Chef carved entrée station! Add to any buffet as one of your selections for an additional per person price.

Contact your event coordinator for pricing and options.

Children's Menu

Choose ONE entrée, available to children 10 years and under.

per child

Chicken Tenders and Fries

Macaroni and Cheese

Late Night Menu

A minimum of 30 people per item

Silo Chips and Dip

Kettle chips served with our house French onion dip.

per person

Tortilla Chips and Salsa

Add guacamole for \$2.00 per person.

per person

Cheese-It Snack Mix

per person

Gardetto Snack Mix

per person

Pizza (minimum of 3 pizzas per order)

Chef's choice assortment of party cut pizzas (4 people per pizza).

per pizza

Nacho Bar

Tortilla Chips, Salsa, Sour Cream, Onion, Tomato, Lettuce, Black Olive & Cheese Sauce.

Add ground beef \$3.00 per person.

per person

Dessert options available , please contact your event coordinator for information and pricing.

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Hosted Beverage Packages

Packages are priced accordingly no substitutions.

Bar service will stop 30 minutes prior to the event's scheduled ending time.

Cash bar services can be made available for any beverages not included in the hosted bar package.

Package # 1 Beer and Wine	per person
Choice of 1 domestic draft beer, house wines, soft drinks and juices.	
Package # 2 Beer, Wine and Well Brand Liquor	per person
Choice of 1 domestic draft beer, house wines, well brand liquor, soft drinks and juices.	
Package # 3 Beer, Wine and Call Brand Liquor	per person
Choice of 1 domestic draft beer, house wines, call brand liquor, soft drinks and juices.	
Package # 4 Beer, Wine and Premium Brand Liquor	per person
Choice of 1 domestic draft beer, house wines, premium brand liquor, soft drinks and juices.	
Non-Alcoholic Package	per person
Includes soft drinks and juices.	

Consumption Based Beverage Service

With on-consumption based beverage service, the amount served will be tracked.

You will then be charged based on what your guests consumed.

Soft Drinks and Juice	per glass
Coke products, pineapple, orange and cranberry juice	
Domestic Bottled Beer	per bottle
Bud Light, Budweiser, Coors Light & Miller Lite	
Import & Microbrew Bottled Beer	per bottle
Bells Two Hearted, Fat Tire, Blue Moon	
Well Brand Liquors	per drink
Vodka, Gin, Rum, Scotch, Whiskey-Bourbon, Tequila, Peach Schnapps, Amaretto & Triple Sec	
Call Brand Liquors	per drink
Titos, Bombay, Bacardi Rum, Captain Morgan's, Malibu, Dewars, Jack Daniels, Seagrams 7 & Jose Cuervo	
Premium Brand Liquors	per drink
Kettle One, Tanqueray, Glenlivet, Makers Mark, Crown Royal, 1800, Baileys, Kahlua & Di Saronno	
Specialty Drinks	per drink
Bloody Mary, Martinis, Old Fashion, Manhattan, Sex on the beach, etc...	
House Wines	per glass
Chardonnay, Moscato, Merlot, Cabernet.	

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Additional Beverage Offerings

Wine & Champagne

House Wine by the Bottle (750ml approximately 4 glasses)	per bottle
Red Sangria (approx. 60 servings)	per 3 gallons
White Sangria (approx. 60 servings)	per 3 gallons
Champagne (Prosecco) 8 people per bottle, one glass per person, poured & served to each guest (21 years or older).	per bottle
Sparkling Juice (White Grape) 8 people per bottle, one glass per person, poured & served to each guest.	per bottle

Keg Beer

A Full Keg (1/2 bbl) contains approximately 124 pint glasses (16 ounces) .

Domestic Keg (Budweiser, Bud Light, Miller Lite, Coors Light, Labatt & Labatt Light)	per keg
Import or Microbrew Keg	per keg

Non-Alcoholic

Fruit Punch (approx. 50 servings)	3 gallons
Lemonade (approx. 50 servings)	3 gallons

*****A Second Bar can be added to the Grand Ballroom for an additional \$250*****

**If you're interested in having other types of beer or wine available, please contact
event coordinator for information and pricing.**

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