

2026 Historic Afton House Inn Private Event Packet

FINE DINING SINCE 1867



Private Dining Rooms at the Historic Afton House Inn

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Wheel Room Rental

Accommodates up to 130 Guests

5pm until Midnight

Minimum food requirement on Friday & Saturday nights \$1750

Wheel Room Evening Events – If bringing in a band, DJ or speaker system, hotel rooms 44 & 46 must be rented

Wheel Room, Room Charge:

Sunday-Thursday \$300

Friday's & Saturdays \$600

Bar Set-up \$150 required with 50 or more guests

Food Deposit required \$10/estimated guest count

Damage Deposit \$300

Pennington Room Rental

Accommodates up to 60 guests

5pm until Midnight

Minimum food requirement on Friday & Saturday night \$650

Pennington Room Charge:

Sunday-Thursday \$150

Friday's & Saturdays \$300

Food Deposit required \$10/estimated guest count

Damage Deposit \$150

***Room Charge includes:**

Black or white linen tablecloths, black linen napkins, skirting for cake, gift and head tables, staff, china, flatware, and room set up and clean up

All events booked at the Inn will receive a complimentary personal event planner to help with room layout, timeline, décor, food selections, hotel accommodations and more.

Afternoon events need to end by 4pm – evening events start after 5pm and end by midnight, unless prior arrangements have been made.



Non-refundable deposit due at time of booking

The deposit includes the room charge and \$10/person (estimated guest count at the time of booking) and will be deducted from your final bill on the day of your event. Client must provide a valid credit card on file with the sales representative to bill any additional charges that may occur. Any outstanding charges after the event will be put on the credit card on file with a 3% convenience fee. If guarantee group size changes, Afton House Inn reserves the right to change the room layout for the event.

Food & Estimated Liquor

Must be pre-paid 10 days prior to your event date (including 8.375% state tax & 22% service fee).

Prices are subject to change without notice

Price increase not to exceed 10% for events booked within a year. A guaranteed guest count is required to the Sales & Catering Office by noon 10 days prior to your event. If a guarantee is not given, the Afton House Inn will charge the original number reserved, or the actual number served if more than the original reservation.

Due to legal liability, leftover food is NOT allowed to be removed from the building. The only exception to this policy will be the wedding cake.

Any overpayments on estimates will be refunded by check or credit card within 10 days.

Music

Our exclusive DJ provider is Complete Weddings + Events & Adagio Entertainment. The cost of using another company is \$150 music licensing fee.

Cancellation: If customer cancels the contract by failing to make the required payments as specified above or for any other reasons, there shall be no refunds of the room fee and customer shall be liable for any unpaid amounts due herein including room/set-up fees, food, liquor and extra charges.

Decorating

All decorating for your event must be coordinated with the Sales & Catering department. To ensure that every detail is handled in an efficient, professional manner, we require that all details should be completed six weeks prior to your event. We do not allow confetti or glitter – there will be an additional \$150 cleanup fee if extra cleaning is needed.



Rentals & Services

Table Décor

Skirting

Cake Table	\$30
Gift Table	\$35

Linens

Black Linen Napkins are included	
Color Linen napkins (each)	\$1.50+
White Table Cloths are included	
Specialty Tablecloths (each)	\$8+
Table runners (each)	\$5+

Chair Décor

Scuba Chair Covers (each)	\$4.00
Chair Sashes (each) (Organza, Satin, Band)	\$2.00
Chair Covers Set up (each) (Scuba)	\$2.00
Sash/Band Set up (each)	\$1.50



Additional Rentals

Dance Floor (12x16)	\$650
Colored Up Accent Lighting ea.	\$45
Punch Fountain (3 gallon)	\$125
Drink Tokens	\$30
LCD Projector & Screen	\$100
Draping and Lights	\$800
High Top Cocktail Table With Black Spandex	\$30

Setup Fees

Our Staff Set up Décor (per person)	\$35/hr.
Rental Delivery Fee	\$95+



All Rentals & Services are subject to a rental service fee of 22%

Bar Arrangements

We do not have a bar minimum; however the bar must be available to your guests

Bar Options

Cash Bar – Each guest pays for his or her own beverages ordered at the bar

Host Bar – The Host pays for the bar with the following options

- Host all beverages entire event
- Host all beverages or certain beverages for a designated time frame the cash bar
- Host a specific monetary amount, for example, you can host the bar up through the \$500 mark and switch to cash bar
- Host certain beverages, for example beer & soda only
- Mix and match any of the above

Drink Tokens – We can provide drink tokens for \$ or you can provide your own. The token can be good for any beverage ordered or you can choose what you would like the token to be used for. The token is worth the value of the drink ordered. If your guests do not turn in the token at the bar, then you are not charged for a drink.

Beverages per Gal (Serves 16-20)

Coffee \$35

Fruit Punch \$35

Iced Tea/Lemonade \$35



Afton House Inn Plated Menu

All Entrees include Caesar Salad, Fresh Green Beans & Carrots, Potato, and Fresh Rolls & Butter. Potato Choices: Buttered Parsley, Mashed, or Herb Roasted.

***Indicates no choice of potato.*

Custom Menus/Entrees available upon request. All plated meals will have same starch if more

Champagne Chicken \$27

Chicken Breast, garnished with grapes and topped with a Light Champagne Sauce

Chicken Marsala \$27

Breast of Chicken topped with a mushroom Marsala sauce

Chicken Parmesan Alfredo \$27

Chicken Breast pan coated with Parmesan and topped with Alfredo sauce

Roasted Turkey \$25

Roasted Turkey Breast with Sage Stuffing, & Gravy

Honey Lemon Glazed Salmon \$32

6 oz Line caught Salmon pan seared with honey lemon glaze served with Jasmine Rice **

Almond Crusted Walleye \$35

Walleye Topped with Slivered Almonds with Jasmine Rice & Brown Butter Sauce **

Tortilla Crusted Tilapia \$27

Flakey Tortilla Crusted Tilapia

Butternut Squash Tortellacci \$28

Pasta Pillows filled with Butternut Squash, Topped with Brown Butter Sauce and Parmesan Cheese. **

Linguini & Mushroom Pasta \$24

Grilled Mushroom and Linguini with Organic Baby Spinach, Black River Gorgonzola tossed in Chardonnay Butter Sauce. **

Add Chicken \$7 Shrimp \$8

Roasted Pork Loin with Bourbon Sauce \$28

Roasted Pork Loin with mild spices and scallion bourbon sauce

Braised Peppercorn Short Rib \$32

Served with Natural Au Jus

Roast Prime Rib of Beef \$44

Slow Roasted 12 oz. Choice Prime Rib prepared medium with Horseradish Cream

6oz Grilled Beef Tenderloin \$46

Topped with Veal Demi-Glace with

10oz New York Strip \$42

Topped with Mushrooms, and Truffle Butter

Add Shrimp Skewer \$9

Need Other Options you would like?

Our Chef would be happy to customize a meal for you and your guests, we are more than willing to work with you and any menu restrictions and or budgets.

Please Inquire!



Lunch & Dinner Buffet Menu

Potato Choices: Buttered Parsley, Mashed, or Herb Roasted

** indicates no choice of potato

Off The Grill \$23

Your choice of 2 proteins: 1/4 lb. Hamburgers prepared in Marsala Sauce, Brats in Beer and Onions, Grilled Chicken Breast or BBQ Pulled Pork, Buns with Lettuce, Sliced Cheeses, Tomato, Onions, and Pickles. Served with Pasta Salad, Baked Beans, and Potato Chips **

Add 3rd protein option for \$4/person

Artisan Sandwich Buffet \$22

Ham, Turkey, and Roast Beef Sandwiches served on Artisan Bread with Sliced Cheeses, Lettuce, Tomatoes, Onions, and House Pickles. Served with Caesar Salad, Pasta Salad, and Potato Chips. **

Memphis Pulled Pork Buffet \$22

Pulled Pork on a bun. Served with Caesar Salad, Cole Slaw, Pasta Salad, Potato Chips, and Homemade Chocolate Chip Cookies. **

Lemon Honey Glazed Salmon & Baked Chicken \$32 **

Pan Seared 6oz. Salmon Filet Glazed with Lemon Honey Sauce. Served with Jasmine Rice, Herbed Baked Chicken, Fresh Green Beans and Carrots, Caesar Salad, Pasta & Potato Salad, Rolls and Butter.

Roasted Prime Rib of Beef \$42

12oz Choice Cut Prime Rib of Beef slow cooked, prepared medium and carved shipside. Served with Au Jus and Cream Horseradish, Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Rolls, and Butter.

Surf and Turf \$31

Beef Bordelaise and Seasoned Shrimp Skewer served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Rolls, and Butter.

Tortilla Crusted Tilapia and Chicken

Breast with Lemon Beurre Blanc \$28.50

Oven Baked Tortilla Crusted Tilapia and Chicken Breast with Lemon Beurre Blanc Sauce. Served with Caesar Pasta & Potato Salad, Fresh Green Beans and Carrots, Rolls, and Butter.

Chicken Champagne \$24

Chicken Breast with Champagne Cream Sauce and Red Grapes. Served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Baked Chicken and Beef Marsala \$27.50

Baked Chicken with Herb Seasoning and Sliced Beef with Mushroom Marsala Sauce. Served with Fresh Green Beans and Carrots, Caesar Salad, Pasta & Potato Salad, Choice of Potato, Rolls, and Butter.

Captain's Favorite \$27.50

Honey Baked Ham and Herb Roasted Chicken served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Roasted Turkey and Ham \$27.50

Sliced Turkey with Gravy and Honey Glazed Ham. Served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Rosemary Pork Loin & Herb Baked Chicken \$27.50

Tender Medallions of Rosemary Pork Loin with Mustard Demi-Glace and Baked Chicken, Served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Riverboat Special \$27.50

Herb Baked Chicken & Zesty BBQ Ribs. Served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter



Entrée Upgrades

Upgrade your entrée selection with one of the following specialty dishes:

Penne Bolognese \$8/person

Baked Shrimp Scampi \$8/person

Clams & Mussels Linguini \$8/person

Buffet Enhancements

Lobster mkt price/person

Specialty Buffets

Italian Feast \$29

Chicken Breast with Lemon Caper Sauce, Italian Mostaccioli, Meat Lasagna, Seasonal Vegetable, Caesar Salad, Italian Cold Pasta Salad, Antipasto Tray, and Garlic Bread

Admiral's Brunch \$26

Seasonal Fresh Fruit, Danish Pastries, French Toast Bake with Maple Syrup, Scrambled Eggs, Sausage Links, Oven Roasted Potatoes, Herb Baked Chicken, Caesar Salad, and Fresh Rolls & Butter

Fajita Fiesta \$23.50

Chicken & Pork Carnitas, Onions & Peppers, Black Beans, Spanish Rice, Chips & Salsa, Pico de Gallo, Shredded Lettuce, Shredded Cheese, Sour Cream, Flour and Corn Tortillas

Add Home-made Fresh Guacamole \$3/person

Hawaiian Luau \$27.50

Braised Island Pork, Teriyaki Baked Chicken, Scallion Rice Pilaf, Fresh Vegetable Medley, Fresh Fruit Display,

Island Lettuce Salad with Pineapple Vinaigrette and Hawaiian Pasta Salad, Dinner Rolls & Butter



Hors D'Oeuvre Menu

All Hors d'oeuvres are priced per person unless noted

Cold Hors D'Oeuvres

Assorted Fresh Fruit \$3.50

An artistic display of assorted seasonal fresh fruits & berries

Cheese Tray with Crackers \$3.75

Beautifully displayed domestic cubed cheddar, pepper jack, co-jack, & Swiss with crackers

Meat & Cheese Tray with Crackers \$6

Thin slices of turkey, ham & roast beef paired with sliced cheddar, & provolone cheeses with crackers

Vegetable Crudité with Ranch Dip \$3.75

A variety of crisp fresh vegetables with our house made ranch dip

Hummus with Pita Chips \$4.95

House made hummus with fresh sea salt roasted pita chips

Caprese Skewers \$3.25

Fresh mozzarella, grape tomatoes brushed with basil pesto

Shrimp Cocktail (3 per person) \$6

Fabulous display of fresh large shrimp with cocktail sauce, lemon wedges and Iceberg-Celery Salad

Garnished Smoked Salmon (serves 40-45) \$260

One whole side of fresh salmon served with capers, minced red onion, and chopped eggs with crackers

Antipasto Tray \$6

A variety of olives, hard salami, pepperoncini, & provolone cheese served with crackers

Fire Roasted Vegetables \$4.50

Zucchini, green topped carrots, & red potatoes fire roasted and served with Romesco Aioli

Chilled Beef Crostini \$4.50

Thinly sliced prime rib of beef served on a baguette with fresh horseradish cream & cracked black pepper

Salsa Duo \$4.75

Pico de Gallo, medium salsa, served with tri-colored tortilla chips

Snacks

Potato Chips & House made Onion Dip \$2.75

Tortilla Chips & Salsa \$2.75

Snack Mix per lb. \$15

Salted Cashews per lb. \$29

Mini-Dollar Sandwiches \$6.75

(1 Turkey Cheddar, 1 Ham Provolone)



Hot Hors D' Oeuvres

Chicken Wings \$3.95

Crispy wings glazed with sauce of your choice (Asian, Buffalo, BBQ, or Dry Rub) 2/person

Meatballs \$2.75

Tender seasoned beef meatballs (BBQ or Italian) simmered in sauce of your choice 2/person

Stuffed Mushrooms \$2.95

Fresh button mushrooms stuffed with house made Italian sausage and baked to perfection

Bacon Wrapped Shrimp \$3.25

Fresh large shrimp wrapped in thick sliced bacon with Mango Wasabi Cocktail Sauce

Chicken Satay \$3.25

Tender chicken breast pieces glazed with Thai Chili Sauce

Pot Stickers \$4

Crescent shaped dumplings filled with pork, steamed and then fried crispy & served with Asian dipping sauce

Artichoke & Spinach Dip \$3.25

Artichoke hearts & spinach baked bubbly hot and served with crispy sea salt roasted pita chips

Asian Egg Rolls \$3.50

Crispy egg rolls stuffed with ground pork, cabbage, carrots and served with sweet and sour sauce

Tequila Lime Shrimp Kabobs \$7

Five fresh shrimp skewered, grilled & glazed with Green Chili-Lime Tequila marinade

Beef Brochette \$6

Skewered tender beef bites grilled and served with a blossom sauce



Desserts

All Desserts are priced per person unless noted



Sweets

Brownies \$30 (dozen)

Assorted Cookies \$30 (dozen)

Bar Assortment \$80 (35 Bars)

Raspberry, Old-Fashioned Lemon, Caramel
Oatmeal, & Seven Layer

Mini Cheesecakes \$60 (30 pieces) New York
Style, Caramel, Chocolate Chip, Strawberry Swirl

Mini Petit Fours \$85 (36 count)

Red Velvet, Chocolate Truffle, Coffee Liqueur,
Irish Crème, Caramel Peanut, Royal Chocolate,
Royal Vanilla, Cookie n Creme

Chocolate Truffles \$4 (each)

Chocolate Dipped Strawberries
\$4 (each)

Cakes

(Cakes must be ordered whole)

Carrot Cake (14 Slices) \$55

Apple Spice Cake (14 Slices) \$55

Chocolate Cake (14 Slices) \$55

Lemon Poppy Seed (14 Slices) \$55

New York Cheesecake (14 Slices) \$86



Cupcakes

Unfilled and Iced \$3.50 each

- ❖ *White Cake with Almond Buttercream*
- ❖ *White Cake with Vanilla Buttercream*
- ❖ *Carrot Cake with Cream Cheese Frosting*
- ❖ *Red Velvet with Cream Cheese Frosting*
- ❖ *Chocolate Cake with Milk Chocolate Buttercream*

*Filled Cupcakes \$32 per order
(8 assorted / 2 of each)*

- ❖ *Chocolate Lava Cupcake with Chocolate Buttercream & Fudgy Lava Filling*
- ❖ *Chocolate Cupcake with Oreo Cooking Icing and Topped with Cookie Crumbles*
- ❖ *Strawberry Cupcake with Pink Buttercream Frosting & Strawberry Filling*
- Lemon Cupcake with Lemon Filling*

Sheet Cakes

- ❖ *½ Sheet Cake (Serves 48) \$120*
- ❖ *Full Sheet Cake (Serves 96) \$240*
- ❖ *No Dessert Charge on Sheet Cakes*

Wedding/Birthday Cakes – Contact Wedding Coordinator for Details

\$1.50 Dessert Charge will be applied to all desserts brought into restaurant. We will supply plates, forks, napkins and will cut and serve all whole cakes to guests. No Dessert Charge on Sheet Cakes ordered through the Afton House Inn.

