

# Millard Plaza BALLROOM



## *Events of all kinds . . .*

Whether planning a Once-in-a-Lifetime celebration or a Weekly Luncheon, the Millard Plaza Ballroom is the perfect venue for a successful and stress-free event. Our Event Design Manager will work with you from beginning to end, offering you the peace of mind of a professional. Our services include event design and management, menu planning, beverage service, banquet staff, setup and take down, decorating and more!

Our spacious floor plan includes a large dance floor perfect for any type of entertainment, speaker or display. We can also create an intimate space for smaller groups such as a networking breakfast or an association lunch.

At the Millard Plaza Ballroom you have exclusive use of our facility with a guaranteed price. We are conveniently located and provide a large, well-lit parking lot.

### Perfect for:

Wedding Receptions  
Showers  
Sport Banquets  
Award Ceremonies  
Fundraising  
Silent Auctions  
Reunions  
Holiday Parties  
Networking Luncheons  
Breakfast Meetings  
Dinner Theatre  
Proms and School Formals

*Millard Plaza*  
**BALLROOM**



***Hot Dinner Buffet – Menu A***  
***\$15.50***

***Entrees***  
***(Choose 2)***

Tender Roast Beef Au Jus with Horseradish Cream  
Rosemary Garlic Marinated Boneless Chicken Breast  
Citrus Infused Bourbon Glazed Ham  
Roasted Breast of Turkey  
Penne Pasta with Chicken & Basil Alfredo Sauce  
Homemade Beer Cheese-n-Mac

***Potato & Rice***  
***(Choose 1)***

Herb Roasted Potato Wedges  
Yukon Gold Baby Potatoes  
Mashed Potatoes and Gravy  
Homemade Cheesy Potato Casserole  
Traditional Bread Stuffing  
Rice Pilaf

***Vegetables***  
***(Choose 1)***

Honey Glazed Baby Carrots  
Buttered Whole Green Beans with Bacon  
Buttered Whole Green Beans with Toasted Almonds  
Green Bean Casserole  
Buttered Whole Kernel Corn  
Veggie Medley of Broccoli, Carrots & Cauliflower

***Salads***  
***(Choose 2)***

Romaine Blend with Assortment of Dressings  
Salad Bar Bistro 1.50 extra per person  
Caesar Salad  
Fresh Fruit in Season .50 extra per person  
Sweet Spring Penne Pasta  
Italian Blend Pasta with Fresh Spinach Leaves  
Gourmet Macaroni Salad  
Asian Blend Coleslaw

***Menu includes Assorted Petit Pain Dinner Rolls with Butter***

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***Hot Dinner Buffet – Menu B***

***\$17.50***

***Entrees***

***(Choose 2)***

Tender Roast Beef Au Jus with Horseradish Cream  
Rosemary Garlic Marinated Boneless Chicken Breast  
Citrus Infused Bourbon Glazed Ham (carved on line)  
Roasted Breast of Turkey (carved on line)  
Penne Pasta with Chicken & Basil Alfredo Sauce  
Chicken Scaloppini Pasta in Lemon Cream Sauce  
Broccoli Cheese Stuffed Chicken Breast  
Cordon Bleu Stuffed Chicken Breast

***Potato & Rice***

***(Choose 1)***

Herb Roasted Potato Wedges  
Yukon Gold Baby Potatoes  
Mashed Potatoes and Gravy  
Homemade Cheesy Potato Casserole  
Traditional Bread Stuffing  
Rice Pilaf

***Vegetables***

***(Choose 1)***

Honey Glazed Baby Carrots  
Buttered Whole Green Beans with Bacon  
Buttered Whole Green Beans with Toasted Almonds  
Green Bean Casserole  
Buttered Whole Kernel Corn  
Veggie Medley of Broccoli, Carrots & Cauliflower

***Salads***

***(Choose 2)***

Romaine Blend with Assortment of Dressings  
Salad Bar Bistro 1.50 extra per person  
Caesar Salad  
Fresh Fruit in Season .50 extra per person  
Sweet Spring Penne Pasta  
Italian Blend Pasta with Fresh Spinach Leaves  
Gourmet Macaroni Salad  
Asian Blend Coleslaw

***Menu includes Assorted Petit Pain Dinner Rolls with Butter***



***Hot Dinner Buffet – Menu C***  
**\$21.50**

***Entrees***  
***(Choose 2)***

Tender Slow Roasted Prime Rib with Horseradish Cream (Carved on line)  
Rosemary Garlic Marinated Boneless Chicken Breast  
Citrus Infused Bourbon Glazed Ham (Carved on line)  
Roasted Breast of Turkey (Carved on line)  
Penne Pasta with Chicken & Basil Alfredo Sauce  
Chicken Scaloppini Pasta with Lemon Cream Sauce  
Broccoli Cheese Stuffed Chicken Breast  
Cordon Bleu Stuffed Chicken Breast

***Potato & Rice***  
***(Choose 1)***

Herb Roasted Potato Wedges  
Yukon Gold Baby Potatoes  
Mashed Potatoes and Gravy  
Homemade Cheesy Potato Casserole  
Traditional Bread Stuffing  
Rice Pilaf

***Vegetables***  
***(Choose 1)***

Honey Glazed Baby Carrots  
Buttered Whole Green Beans with Bacon  
Buttered Whole Green Beans with Toasted Almonds  
Green Bean Casserole  
Buttered Whole Kernel Corn  
Veggie Medley of Broccoli, Carrots & Cauliflower

***Salads***  
***(Choose 2)***

Romaine Blend with Assortment of Dressings  
Salad Bar Bistro 1.50 extra per person  
Caesar Salad  
Fresh Fruit in Season .50 extra per person  
Italian Blend Pasta with Fresh Spinach Leaves  
Wild Rice Salad

***Menu includes Assorted Petit Pain Dinner Rolls with Butter***

*Millard Plaza*  
**BALLROOM**

***Hot Dinner Buffet – Menu D***

**\$23.50**

***Entrees***

***(Choose 2)***

Tenderloin of Beef with Mushroom Merlot Sauce (Carved on line)  
Rosemary Garlic Marinated Boneless Chicken Breast  
Citrus Infused Bourbon Glazed Ham (Carved on line)  
Roasted Breast of Turkey (Carved on line)  
Penne Pasta with Chicken & Basil Alfredo Sauce  
Chicken Scaloppini Pasta with Lemon Cream Sauce  
Broccoli Cheese Stuffed Chicken Breast  
Cordon Bleu Stuffed Chicken Breast

***Potato & Rice***

***(Choose 1)***

Herb Roasted Potato Wedges  
Yukon Gold Baby Potatoes  
Mashed Potatoes and Gravy  
Homemade Cheesy Potato Casserole  
Traditional Bread Stuffing  
Rice Pilaf

***Vegetables***

***(Choose 1)***

Honey Glazed Baby Carrots  
Buttered Whole Green Beans with Bacon  
Buttered Whole Green Beans with Toasted Almonds  
Green Bean Casserole  
Buttered Whole Kernel Corn  
Veggie Medley of Broccoli, Carrots & Cauliflower

***Salads***

***(Choose 2)***

Romaine Blend with Assortment of Dressings  
Salad Bar Bistro 1.50 extra per person  
Caesar Salad  
Fresh Fruit in Season .50 extra per person  
Italian Blend Pasta with Fresh Spinach Leaves  
Wild Rice Salad

***Menu includes Assorted Petit Pain Dinner Rolls with Butter***

# Millard Plaza BALLROOM

## **Appetizers - A la Carte** See pricing below

Min \$20 per person, 4:00 pm - 7:30 pm  
Min \$10 per person, 12:00 pm - 4:00 pm & after 7:30 pm

- Smoked Salmon (2oz pp)/\$3.25pp -- minimum 50*
- Pastry Puff with Chicken Salad (2 pp)/\$1.75pp*
- Fresh Fruit Display (in season) (6oz pp)/\$2.75pp*
- Fresh Vegetable Tray (6-8 pp)/\$1.75pp*
- Specialty Cheese & Fruit Tray (6-8 pp)/\$2.75pp*
- Fontina Pan Bagna (1 pp)/\$1.75pp*
- Domestic Cheese Cube Display (6-8 pp)/\$1.50pp*
- Spinach Dip/\$1.75pp*
- Salsa Cheesecake/\$1.75pp*
- Antipasto Platter (6-8 pp)/\$2.25pp*
- Shrimp Cocktail (4 pp)/\$3.25pp*
- Chips & salsa/\$1.75 pp*
- Mini Croissant Sandwiches (1 pp)/\$1.50pp*
- Meatballs (5pp)/\$2.00pp*
- Stuffed Mushroom Caps (2pp)/\$2.50pp*
- Baked Brie/\$1.75pp*
- Mini Eggrolls (3pp)/\$1.75pp*
- Buffalo Style Chicken Wings (3pp)/\$1.75pp*
- Cocktail Franks (4-6pp)/\$1.75pp*
- Tender Roasted Beef on Cocktail Buns (1pp)/\$2.75pp*
- Champagne Mashed Potato Bar (1pp)/\$2.75pp*
- Con Queso Cheese Dip (3-5oz pp)/\$1.75pp*
- Cheesy Spinach Artichoke Dip (3-5oz pp)/\$2.25pp*
- Jalapeño Poppers (2pp)\$1.50pp*
- Chicken Satay (2pp)/\$3.25pp*
- Carved Beef Tenderloin (1pp)/\$4.50pp -- minimum 20*



**Beverage Services**

**Hosted Bar**

*(prices are per person, based on guarantee count)*

**\$3.50**

*Dry Option: Unlimited Coca Cola Products, Coffee, Iced-Tea and Fruit Punch*

**\$9.50**

*Unlimited Bud Light Draft Beer, House Chardonnay, White Zinfandel & Merlot, Coca Cola Products, Coffee, Iced-Tea, and Fruit Punch*

**\$12.50**

*Unlimited Bud Light Draft Beer, Well Liquor, House Chardonnay, White Zinfandel & Merlot, Coca Cola Products, Coffee, Iced-Tea, and Fruit Punch*

**\$14.50**

*Unlimited Bud Light Draft Beer, Top Shelf Liquor, House Chardonnay, White Zinfandel & Merlot, Coca Cola Products, Coffee, Iced-Tea, and Fruit Punch*

**Cash Bar**

*Bud Light Draft Beer \$2.00, Bottles \$3.25 & \$3.75, House Wine \$4.75, Well Liquor \$3.75, Top Shelf \$4.75, Premiums \$5.75, Coca Cola Products \$1.25, Juice \$1.50.  
Bartender for Cash Bar is \$100 each*

**Champagne**

*Gionelli Asti Champagne – Restaurant Reserve \$20/bottle  
Champagne Toast (for guests other than wedding party and reserved family tables) -\$3.25pp,  
includes toasting flutes and 1 bottle of champagne per table*

***All prices subject to 20% service charge and applicable taxes. Gratuity at your discretion.***



### ***Rental information***

\$1,175.00 Saturday Night April – November

\$675.00 Saturday Night December – March

\$675.00 Friday Nights

\$75.00/hour Sunday & Weekdays\*

\*Discounts available with Food Purchase

Rental includes up to **6 hours of exclusive use of the ballroom**. In addition, rental usage charges includes the following complimentary items:

- Round guest tables, chairs, and large dance floor.
- Table linens, china, flatware.
- House centerpieces including mirror, candles, silk rose petals, glass rock.
- Skirted wedding party table in front of white lattice and lighted trees, decorated with tulle, ivy and backlit with icicle lights.
- Toasting flutes and champagne buckets for the wedding party table and reserved family tables. Reserved family tables also have a tulle bow on chair back.
- Skirted and decorated cake table under a white canopy with lighted trees, ornate footed cake stand surrounded by white lights under a top linen. Included are the mint trays, nut bowls, cake cutting knife, plates and forks.
- Large skirted gift table with card container.
- Beautiful wood sign-in table with floral bouquet and votive candles.
- Skirted beverage table with silver trays and matching iced-tea and punch jugs. Coffee service includes condiment and gourmet syrups.
- Skirted buffet table with seasonal bouquet, clouded top linens, floral bouquet and votive candles. Includes all chafers for hot food items, serving pieces and utensils.
- 6 ft skirted DJ table.
- Ceiling and pillars are draped in white lights and tulle.
- Candelabras on corners of bar, hanging candles around perimeter of bar and behind bar.

All items are for use on the premises only and must remain on the property of the Millard Plaza Ballroom. 7% Sales Tax and 20% Service Fee applies.



**Additional Rental Information**

- Security guard available for \$180 per night. Security guard required at a rate of \$180 for up to 6 hours.
- Non-refundable booking fee of \$350 is required. This fee secures date and facility contract. This fee secures date and facility contract. To secure a date, you must complete a Facility Agreement and pay the Booking Fee of \$350.
- Minimum requirement for Saturday nights April – October is 225 persons.
- Minimum requirement for Friday nights and Saturdays November – March is 150 persons.
- Maximum capacity is 350 persons.

# Millard Plaza BALLROOM

## ***Preferred Vendor List***

### **OFFICIANT**

Gilbert (Gil) Hill – Retired Presbyterian  
Minister  
402- 496-4565

### **DECORATING, SPECIALTY LINENS & CHAIR COVERS**

Chair Cover Elegance (Bev)  
[www.chaircoverelegance.com](http://www.chaircoverelegance.com)  
1-800-959-1934

AAA Rents (Ann)  
[www.aaarents-omaha.com](http://www.aaarents-omaha.com) 339-3707

A Decorating Affair (Colleen)  
[www.omahabrides.com](http://www.omahabrides.com) 669-1597

United Rent All (Bev or Denny)  
[www.unitedrent-all-omaha.com](http://www.unitedrent-all-omaha.com) 556-1600

### **FLORISTS**

Wedding Creations by Marsha  
[www.weddingcreationsomaha.com](http://www.weddingcreationsomaha.com) 779-2941

HyVee Floral 156<sup>th</sup> & Maple (Mary)  
493-0390

Mulhalls (Frank Piccolo)  
616-7100/963-0750

Flowers for Special Occasions (Debbie Pitt)  
891-1602

Florals Etcetera (Tracy Diehl)  
[www.floralsetcetera.com](http://www.floralsetcetera.com) 598-7912

Floral Originals (Glenda)  
933-4900 [www.flowersbyglenda.com](http://www.flowersbyglenda.com)

### **WEDDING CAKES**

La-Charlotte  
[www.la-charlotte.com](http://www.la-charlotte.com)

Passion for Pastry (Karen)  
[www.cakeladykarne.com](http://www.cakeladykarne.com) 289-2059

Omaha Pastry ((Dorothy)  
[www.omahapastry.com](http://www.omahapastry.com) 558-1540

The Cake Box (Chris)  
[www.omahacakes.com](http://www.omahacakes.com) 558-1540

Cupcake Island (Ed)  
[www.cupcakeisland.com](http://www.cupcakeisland.com) 334-6800

Simply Elegant  
551-9776

Cake Specialists (Jayme)  
733-2253

Cake Gallery (Ed)  
[www.omahacakegallery.com](http://www.omahacakegallery.com) 397-2253

Lorraine Arthur (Lorraine)  
734-2931

Karen Brophy  
[www.cakeladykaren.com](http://www.cakeladykaren.com) 289-2059

It's a Piece of Cake (Kaelia)  
[www.itsapieceofcakeinc.com](http://www.itsapieceofcakeinc.com) 212-3220

### **CHOCOLATE FOUNTAINS**

Oakview Hy-Vee  
[1466kitchen@hy-vee.com](mailto:1466kitchen@hy-vee.com) 697-0811

### **INVITATIONS**

Cornhusker Beverage  
331-5404

Inkblot Paper Designs  
312-4852

# Millard Plaza BALLROOM

## **ICE SCULPTURES**

Bill's Ice Sculptures  
598-6795

## **TUXEDOS**

Concierge Tuxedos  
[www.greattux.com](http://www.greattux.com) 339-7775

## **PHOTOGRAPHERS**

Images by TLC (Terry Cue)  
[www.imagesbytlc.com](http://www.imagesbytlc.com) 216-1339

Douglas Gunder Photography  
[www.douglasgunder.com](http://www.douglasgunder.com) 402-571-2399

Elizabeth Billington Photography  
[www.elizabethbillingtonphoto.com](http://www.elizabethbillingtonphoto.com)  
659-0536

Jeremy Johnson  
[www.jeremyjohnsonphoto.com](http://www.jeremyjohnsonphoto.com) 292-8438

Multi Images (Doug)  
[www.multiimages@cox.net](http://www.multiimages@cox.net) 891-6487

Contemporary Images (Erin)  
[www.contemporaryweddings.com](http://www.contemporaryweddings.com) 391-9898

## **VIDEOGRAPHER**

Memories by Roger  
[www.memoriesbyroger.com](http://www.memoriesbyroger.com) 296- 2645

Complete Music (Don)  
339-3535

Omaha Wedding Video (Dan or Miriam)  
[www.omahaweddingvideo.com](http://www.omahaweddingvideo.com) 894-0017

## **PHOTO BOOTHS & AUDIO VISUAL**

Omaha Photo Booth  
[www.omahaphotobooth.com](http://www.omahaphotobooth.com) 812-5686

Pratt Audio Visual  
[www.prattav.com](http://www.prattav.com) 592-6970

## **DJ'S, MUSIC AND BANDS**

360 Entertainment (Ben Doll)  
[www.my360entertainment.com](http://www.my360entertainment.com) 709-0736

Complete Music  
339-3535

- James Cloyd
- Ben Doll
- Tony Davis
- Ben Oliver
- Dane Peterson

UniquePros – Teeroy  
[www.uniquepros.com](http://www.uniquepros.com) 402-850-0170

Cadillac Entertainment – Gordie  
[www.cadillaclive.com](http://www.cadillaclive.com) 402-968-4848

The Grease Band (Jim)  
[www.ot2.net/greaseband](http://www.ot2.net/greaseband) 342-7625

Pam and the Pearls (Pam or Jim)  
[www.pamandthepearls.com](http://www.pamandthepearls.com) 597-3542

The Rumbles (Steve)  
[www.rumbles.com](http://www.rumbles.com) 978-8794

Taxi Driver (Al or Michelle)  
[www.taxidriverlive.com](http://www.taxidriverlive.com) 451-4415

Bircher & Bircher String Quartet  
[www.bircherweddings.com](http://www.bircherweddings.com) 346-4042

## **HONEYMOONS**

Ralph Williams  
[www.cornerstoneglobalcruising.com](http://www.cornerstoneglobalcruising.com) 334-4120

Enchanted Honeymoons (Lori or Kem)  
[www.enchanteditoneymoons.com](http://www.enchanteditoneymoons.com) 390-9291

# Millard Plaza BALLROOM

## **LIMOUSINE & SHUTTLE SERVICE**

VIP Limousine & Shuttle  
934-5466

Ollie the Trolly  
[www.ollietrolleyomaha.com](http://www.ollietrolleyomaha.com) 597-3596

Classic Valet (Terry)  
699-4535

Paramount Parking  
339-8998

A&B Shuttle  
331-7558

Omaha Fiesta Bus  
[www.omahafiestabus.com](http://www.omahafiestabus.com) 206-2380

Arrow Bus Line  
[www.arrowstagelines.com](http://www.arrowstagelines.com) 731-1900

## **HOTELS**

**Holiday Inn Central**  
3321 South 72nd St  
Omaha, NE 68124  
(877) 863-4780  
[www.ichotelsgroup.com](http://www.ichotelsgroup.com)  
Contact: James at 402-517-3080  
[james.laurent@holidayinnomaha.com](mailto:james.laurent@holidayinnomaha.com)

**Crowne Plaza Hotel**  
655 North 108th Street  
Omaha, NE 68154  
(888) 444-0401  
[www.crowneplaza.com](http://www.crowneplaza.com)

**Embassy Suites LaVista**  
12520 Westport Pkwy  
La Vista, NE 68128  
(402) 331-7400  
[www.embassysuitesomahalavista.com](http://www.embassysuitesomahalavista.com)  
Contact: David Scott on (402) 331-7400  
[david.scott@iqh.com](mailto:david.scott@iqh.com)

**Hampton Inn & Suites LaVista**  
12331 Southport Parkway  
La Vista, NE 68128  
402-517-3452  
[tsanwick@ncghotels.com](mailto:tsanwick@ncghotels.com)  
[www.omahalavistasuites.hamptoninn.com](http://www.omahalavistasuites.hamptoninn.com)

\*\*\*They have a rebate program to the coordinator and they can create a website that enables guests to reserve their own room under your group reservation\*\*\*

**Mariott Regency**  
10220 Regency Circle  
Omaha, NE 68114  
391-6408

**Downtown Omaha Hotels**  
Large selection of Downtown area hotels  
[www.downtownomahahotels.com](http://www.downtownomahahotels.com)