

# SHOWER BUFFET PACKAGES

Start Times: 11:00 11:30 12:00

## BRUNCH

**BOTH INCLUDE:**

## LUNCH

Unlimited Fountain Beverages & Coffee Station  
Unlimited Mimosa's & Cranberry Bellini's for 2.5 hours

Baked Caramel Apple French Toast  
Smokehouse Bacon  
Sausage Patties  
Breakfast Potatoes  
Fresh Fruit

Scrambled Eggs or Homemade Quiche  
Choose 1: Lorraine, Denver or Cheddar Cheese

## ENHANCEMENTS

Biscuits & Gravy +7  
Eggs Benedict +9  
Waffle Bar +9

\*Ham Carving Station +10  
\*Prime Rib Carving Station +15  
\*+ \$75 Attendant Fee

Field Greens Salad  
Italian Vinaigrette Dressing  
Warm Rolls with Butter Petals  
Roasted Baby Green Beans  
Garlic Mashed Potatoes  
Penne Pasta Marinara  
&

2 Additional Entrees from Below:

Sliced Pot Roast  
Natural Pan Jus

Roasted Turkey  
Sage Dressing, Gravy

Crab Stuffed Whitefish

Eggplant Parmesan

Roasted Pork Loin  
Brown Gravy

Sirloin Beef Tips  
Peppers, Onions, Demi Glaze

Herb Roasted Boneless Chicken  
Choose your Style:

Picatta - Butter, Lemon, Capers & White Wine  
Sage Beurre Blanc - White Wine, Fresh Sage, Butter  
Marsala - Marsala Wine Demi Glaze, Sautéed Mushrooms

**\$29.95 per person + service + tax**

Additional Facility Charge Applies:

Use of Space for 4 Hours (30 Minute Setup, 3 Hour Shower, 30 Minute Clean Up)

State & Board Room \$250 (Guest Count 25 - 50)

Loft \$500 (Guest Count 55 - 130)

Loft & Board Room \$750 (Guest Count 85 - 180)

## CHILDREN'S OPTIONS

*Under Age 12*

Grilled Chicken Breast, Garlic Mashed  
Chicken Tenders & Fries  
Cheeseburger & Fries  
Mostaccioli, Marinara

**\$13.95 Per Plate**

## DESSERT OPTIONS

BYOD (Bring Your Own Dessert) +\$75  
Ice Cream - Vanilla or Peppermint +\$6  
Mini Dessert Display +\$10  
Brownies/Cookies/Petit Fours/Cannoli's  
Cupcake Assortment \$45 per Dozen  
Gourmet Doughnut Assortment \$45 per Dozen

A Non-Refundable Deposit of \$250 is needed to secure the reservation and will be applied toward the final bill.

[Final Menu, Guest Count and Payment of Cash/Cashier's Check/Money Order Due 1 Week Prior to the Event.](#)

A nominal Facility Charge applies to all events.

The Facility Charge allows for the use of the space for a total of 4 hours, (including 30 minutes prior to the event for setup, 3 hours for the event and 30 minutes after the event to vacate the room of gifts and guests).

The Facility Charge includes the use of tables, chairs, standard linens, plates, glassware, silverware, restrooms and screened in seasonal porch when applicable.

Back of the Restaurant - \$250

State Room - \$250

Board Room - \$250

Loft - \$500

Loft & Board Room - \$750

Food Selection Due:\_\_\_\_\_

Head Count & Final Payment Due:\_\_\_\_\_

If additional set up time is required, a fee of \$100 per 1/2 hour charge will apply.

\$75 BYOD (Bring Your Own Dessert) charge applies if you bring in your own dessert.

We will display, provide plates, silverware and wrap any leftovers.

Corkage fee of \$25 per 750 ml bottle brought in and any additional guests/charges are payable the day of the event.

A food & beverage minimum of \$850 net must be met for the use of the State Room. \$1,750 minimum net for the Loft.

The 200 year old Historic Gaylord Building that we occupy has strict guidelines that we must follow, including:

NOT PERMITTED: HELIUM BALLOONS, GLITTER, CONFETTI, FLOWER PETALS, SCATTER DIAMONDS OR FURNISHINGS.  
NO NAILING, TAPING, STAPLING, 3M COMMAND HOOKS OR AFFIXING OF ANYTHING TO THE WALLS, BEAMS, LINENS, ETC.  
NO OPEN FLAMES (i.e. candles) Only battery operated candles are allowed within your centerpieces - no exceptions.

We reserve the right to refuse alcohol service to any person without legal verification of age. Absolutely no underage drinking will be permitted on premises, even if accompanied by parent or legal guardian. NO EXCEPTIONS.

We will not assume responsibility for damaged, lost or stolen items left prior to, during or following an event.

No outside food or beverage may be brought in without prior consent from a party coordinator.

When an event is cancelled for any reason, your non-refundable deposit is forfeited NO EXCEPTIONS.

Once an event has been paid, no refunds will be given for any reason.

Prices and menus subject to change at any time.

By providing a deposit, the customer acknowledges and agrees to the terms and conditions.

By signing below, all agree to fulfill the obligations and responsibilities of this contract.

Per Illinois law, sales tax must be charged and collected on all items and services and all prices are subject to: 20% service charge and 8% sales tax.

[Final Menu, Guest Count and Payment of Cash/Cashier's Check/Money Order due 1 week prior to the event.](#)

Final Details/Payment Due:\_\_\_\_\_

Event Date/Room:\_\_\_\_\_

PLR Manager :\_\_\_\_\_

Signature & Date:\_\_\_\_\_