

Shower Packages

Cheers!

Thank you for your choosing The Public Landing to host your upcoming shower.

Enjoy the historical ambiance of the Public Landing as the backdrop for your special occasion.

We've created complete Shower Packages to assist you and simplify the planning process.

Simply select a date, time, package and enjoy a memorable worry-free celebration!

Eat. Drink. Enjoy Life!

SHOWER PACKAGES

Starting Times:

A.M. 11:00 11:30 12:00 Saturday & Sunday

P.M. 4:30 5:00 5:30 Friday & Sunday

Choose Either the:

Champagne Brunch

Luncheon Buffet

or the Plated Luncheon

\$25.95 + Service + Tax Per Person

Facility Charge Additional

Wine or Garden Room \$75

Loft \$125

Loft & Wine Room \$200

See Terms & Conditions for Full Details

CONTACT INFORMATION

For More Information, Please Contact:

Dana Szafranowski

Event Manager

(Wednesday - Sunday after 11am)

Office: 815-838-6500

Direct Line: 815-768-0017

E-Mail: Events@PublicLandingRestaurant.com



Champagne Brunch

Imagine...

Your guests enter one of the handsome limestone walled and hand hewn beamed rooms.

As they are taken back by the beauty of the building, they are greeted with a Mimosa or Bellini. Soon the fragrant aromas of the food will welcome them to sit down, relax and enjoy a delicious meal.

Your friends and family gather 'round to shower you with their best wishes, love and gifts.

Eat. Drink. Enjoy Life!



MENU

Includes:

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

Baked Caramel Apple French Toast
Smokehouse Bacon
Jumbo Maple Sausage Links
Breakfast Potatoes
Fresh Fruit
1 Additional Entree

ADDITIONAL ENTREE CHOICES

Homemade Quiche
Choice of: Plain, Lorraine, Denver or Cheddar
Scrambled Eggs
Biscuits & Gravy

ADDITIONS

Eggs Benedict +4
Waffle Bar +\$5

Ham Carving Station +\$7
Prime Rib Carving Station +\$14

+\$75 Attendant Fee

DESSERT OPTIONS

BYOD (Bring Your Own Dessert) +\$40
Ice Cream - Vanilla or Peppermint +\$3
Mini Dessert Display +\$7
Brownies/Cookies/Petit Fours/Cannoli's
Cupcake Assortment \$36 per Dozen
Gourmet Doughnut Assortment \$36 per Dozen

Add Service Charge & Sales Tax to All Items
The Public Landing 815-838-6500

Luncheon Buffet

What is a more memorable way to mark your special occasion than celebrating it with your closest friends and family?

At the Public Landing, we treat each other and our guests like family, because that's who we are.

This is just one of many things that separates us from the rest.

See for yourself! Come experience our delicious food, attractive rooms and personal and attentive service.

Eat. Drink. Enjoy Life!



MENU

Includes:

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

Field Greens Salad
Poppyseed & Italian Vinaigrette Dressing
Pretzel Rolls with Whipped Butter
Roasted Baby Green Beans
Garlic Mashed Potatoes
Penne Pasta Marinara
2 Additional Entrees

ADDITIONAL ENTREE CHOICES

Sliced Pot Roast
Natural Pan Jus

Roasted Turkey
Sage Dressing, Gravy

Eggplant Parmesan

Herb Roasted Pork Loin
*Sage & Roasted Garlic
Cream Sauce*

Sirloin Beef Tips
*Peppers and Onions,
Demi Glaze*

Citrus Baked Whitefish

Herb Roasted Boneless Chicken

Choice of Sauce:

Picatta - Butter, Lemon, Capers & White Wine

Sage Beurre Blanc - White Wine, Fresh Sage, Butter

Marsala - Creamed Marsala Demi Glaze with Sauteed Mushrooms

CHILDREN'S OPTIONS

Under Age 12

Cheeseburger
House Made Chips

Chicken Tenders
House Made Chips

Mostaccioli
Marinara

Grilled Chicken Breast
Garlic Mashed Potatoes

\$13.95 Per Plate

Add Service Charge & Sales Tax to All Items

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Plated Luncheon

Either you or a special someone in your life put endless hours of work into planning a special event. Guest-lists, invites, centerpieces, RSVP's and those darn last minute details.

Your guests have torn through their closets to find just the right outfit. Everyone has searched and found the perfect gift.

Take this time to celebrate not only this special occasion, but *everyone* in your life. Treat them to a memorable event that they will talk about long after the party is over.

Eat. Drink. Enjoy Life!



MENU

Includes:

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

CHOOSE 1 ENTREE FOR ENTIRE GROUP

Miso Glazed Salmon

*Grilled Bok Choy, Sushi Style
Sticky Rice,
Mild Wasabi Cream Sauce*

Bacon Wrapped Pork Loin

*Garlic Mashed Potatoes,
Grilled Asparagus,
Cran-Apple Reduction*

Farfalle Toscano

*Roasted Garlic & Shallots,
Pine Nuts, Red Peppers, Onion,
Sundried & Cherry Tomatoes, Artichokes & Spinach
Sautéed with Olive Oil*

Steak Frites

*Sliced Sirloin, Crumbled
Bleu Cheese, Balsamic
Drizzle, Shoestring
Potatoes*

Natural Chicken

*Broiled Chicken Breast,
Over Spinach & Feta Cous
Cous, Topped with Chilled
Mediterranean Tapenade*

Mack Street Salad

*Spinach, Arugula, Chicken, Pancetta, Asparagus,
Peppers, Mozzarella, Tomatoes,
Hard Boiled Egg,
Olive Oil & Red Wine Vinegar*

ENHANCEMENTS

Includes Warm Pretzel Rolls & Whipped Butter

Field Greens Salad

+\$4

Fruit Cup

+\$4

Homemade
Soup DuJour

+\$4

Baked
French Onion

+\$5.5

Add Service Charge & Sales Tax to All Items

The Public Landing 815-838-6500

Appetizers

Your guests have entered the room and been greeted with a Mimosa.

While catching up with old friends and making new, they make their way over to the Appetizer Display.

The Appetizers are petite, elegantly prepared and neatly arranged. They are the perfect bites for your guests to enjoy while socializing and enjoying the celebration.

Eat. Drink. Enjoy Life!



SELECTIONS

(50) Pieces Per Selection

Cucumber Coins \$42
Boursin Mousse

Smoked Salmon \$76
Garlic Herbed Focaccia

Chicken Spring Rolls \$54

Shrimp Cocktail \$125

Southern Fried Chicken Bites \$42
Buffalo Ranch Dipping Sauce

Sausage Stuffed
Mushrooms \$67

Spinach & Goat
Cheese Crostinis \$42

Roasted Vegetable Crostinis \$48
Goat Cheese, White Truffle Oil

Mini Beef Wellington \$125
Hollandaise Dipping Sauce

Mini Crab Cakes \$76
Cajun Remoulade

Ham & Cheese Aranchini \$48
Dijon Cream

Brown Sugar Bacon
Wrapped Scallops \$96

Poblano Bruschetta
Focaccia \$42

Coconut Shrimp \$150
Mango Sauce

Mini Pork Tostada \$52
Avocado Cream

Meatballs \$52
Italian or BBQ

PARTY PLATTERS

25 - 35 Guests Per Platter

Fresh Crisp Crudite
+\$54

Seasonal Fruit
+\$68

Domestic Cheese & Crackers
+\$68

Pot Roast Sliders
(50 Pieces)
+\$100

Pulled Pork Sliders
(50 Pieces)
+\$100

Add Service Charge & Sales Tax to All Items

The Public Landing 815-838-6500

Terms & Conditions

A nominal Facility Charge is added 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 - \$75

Wine Room - \$75

Garden Room - \$75

Loft - \$125

Loft & Wine Room - \$200

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

\$40 BYOD (Bring Your Own Dessert) charge applies if you bring in your own dessert. We will display, provide plates, silverware and wrap any leftovers.

A room minimum of \$750 net must be met for the use of the Garden and Wine Rooms. \$1,500 minimum net for the Loft.

WE DO NOT PERMIT: glitter, confetti, flower petals, scatter diamonds or anything that might damage carpet or furnishings
NO OPEN FLAMES (i.e. candles) allowed due to the historic nature of the building.
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.

Corkage fee of \$15 per bottle and any additional guests/charges are payable the day of the event.

Prices and menus subject to change at any time.

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

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: _____