

# Complete Wedding Packages



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## CONTACT INFORMATION

Dana Szafranowski  
Event Manager  
(Wednesday - Sunday after 12 pm)

Office: 815-838-6500  
Direct Line: 815-768-0017

## ALL INCLUSIVE WEDDING PACKAGE COMPARISON

	SILVER	GOLD	PLATINUM	DIAMOND
RECEPTION TIME	4 Hours	4 Hours	4 Hours	5 Hours
OPEN BAR TIME	3 Hours	3 Hours	3 1/2 Hours	4 Hours
BAR TYPE	House	Premium	Premium	Premium
WINE WITH DINNER		✓	✓	✓
SIGNATURE DRINK				✓
UNLIMITED N/A BEVERAGES	✓	✓	✓	✓
COFFEE STATION	✓	✓	✓	✓
APPETIZERS - SERVED BUTLER STYLE		✓	✓	✓
DINNER SERVICE STYLE	Buffet	Buffet	Plated Meal	Premium Buffet
# OF ENTREES	2	3	1	3
CUT & SERVE CAKE OR DISPLAY DESSERT	✓	✓	✓	✓
ON-SITE WEDDING COORDINATOR	✓	✓	✓	✓
PROFESSIONAL SERVERS/BARTENDERS	✓	✓	✓	✓
USE OF SEASONAL VERANDA	✓	✓	✓	✓
BLACK CHIVARI CHAIRS	✓	✓	✓	✓
STANDARD LINEN TABLECLOTHS & NAPKINS	✓	✓	✓	✓
FUN / LAUGHS/ MEMORIES	✓	✓	✓	✓
<b>PRICE PER ADULT</b> (PLUS SERVICE CHARGE (20%) & SALES TAX (8%) PLUS FACILITY CHARGE IF APPLICABLE)	<b>\$44.95</b>	<b>\$64.95</b>	<b>\$72.95</b>	<b>\$84.95</b>

Additional Options Are Charged Per Person  
Plus Tax (i.e. bar upgrades, etc.)

# Silver Package

## INCLUDES

- 3 Hour House Bar
- 2 Entree Buffet
- 4 Hour Reception
- Cutting/ Serving/ Displaying of Your Dessert
- On Site Wedding Coordinator
- Black Chivari Chairs
- White Linen Tablecloths



## INCLUDES

3 Hour House Bar

Non Alcoholic Fountain Beverages & Coffee Station  
Field Greens Salad with Italian & Poppyseed Dressing

Pretzel Rolls with Butter Petals

Sauteed Green Beans

Garlic Mashed Potatoes

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## 2 ENTREES SERVED BUFFET STYLE

- Choose 2 -

**Cheese Tortellini Marinara**

**Penne Vodka Creme**

**Penne with Italian Sausage**  
*Roasted Peppers & Onions, Marinara*

**Pot Roast**  
*Pan Jus*

**Pepper Steak**  
*Red & Green Peppers, Onions*

**Crab Stuffed Whitefish**  
*Creole Cream*

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

**Roasted Turkey**  
*Sage Dressing, Gravy*

**Herb Roasted Boneless Chicken**

*with Choice of 1 Sauce:*

*Picatta - Butter, Lemon, Capers & White Wine*

*Sage Beurre Blanc - White Wine, Fresh Sage, Butter*

*Marsala - Creamy Marsala Demi Glaze, Mushrooms*

## FACILITY CHARGE

- Friday & Sunday - No Charge
- Saturdays: April - December - \$500
- Saturdays: January - March - No Charge

\$44.95 - Over Age 21    ●    \$24.95 Under Age 21

*Add Service Charge & Sales Tax to All Items*

# Gold Package

- 3 Hour Premium Bar
- Wine Service During Dinner
- Appetizers
- 3 Entree Buffet
- 4 Hour Reception
- Cutting/ Serving/ Displaying of your Dessert
- On Site Wedding Coordinator
- Black Chivari Chairs
- White Linen Tablecloths



## FACILITY CHARGE

- Friday & Sunday - No Charge
- Saturday: April - December - \$500
- Saturday: January - March - No Charge

## INCLUDES

- 3 Hour Premium Bar
- Wine Service During Dinner - 1 Red & 1 White Per Table
- Non Alcoholic Fountain Beverages & Coffee Station
- Field Greens Salad with Italian & Poppysseed Dressing
- Pretzel Rolls with Butter Petals

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## BUTLER STYLE PASSED HORS D'OEUVRES

- Served for 1/2 Hour -

- Brown Sugar Bacon Wrapped Scallops
- Roasted Vegetable Crostini
- Sausage Stuffed Mushrooms

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## 3 ENTREES SERVED BUFFET STYLE

**Penne with Italian Sausage**  
*Roasted Peppers & Onions, Marinara*

**Cheese Tortellini Marinara**

**Penne Vodka Creme**

**Pot Roast**  
*Pan Jus*

**Pepper Steak**  
*Red & Green Peppers, Onion*

**Crab Stuffed Whitefish**  
*Creole Cream*

**Roasted Turkey**  
*Sage Dressing, Gravy*

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

### Herb Roasted Boneless Chicken

*with Choice of 1 Sauce:*

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

## ACCOMPANIMENTS

Garlic Mashed Potatoes

Sauteed Baby Green Beans

\$64.95 - Over Age 21    ●    \$24.95 Under Age 21

*Add Service Charge & Sales Tax to All Items*

# Platinum Package

- 3.5 Hour Premium Bar
- Wine Service During Dinner
- Appetizers
- Plated Salad & Plated Entree
- 4 Hour Reception
- Cutting/ Serving/ Displaying of your Dessert
- On Site Wedding Coordinator
- Black Chivari Chairs
- White Linen Tablecloths



## INCLUDES

- 3.5 Hour Premium Bar
- Wine Service During Dinner - 1 Red & 1 White Per Table
- Non Alcoholic Fountain Beverages & Coffee Station
- Field Greens Salad with Italian OR Poppysseed Dressing
- Pretzel Rolls with Butter Petals

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## BUTLER STYLE PASSED HORS D'OEUVRES

- Served for 1/2 Hour -

- Brown Sugar Bacon Wrapped Scallops
- Roasted Vegetable Crostini
- Sausage Stuffed Mushrooms

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## PLATED ENTREE

- Choose 1 for Entire Group -

### Chicken Roulade

*Sage Stuffing, Sage Beurre Blanc*

### Grilled Salmon

*Citrus Beurre Blanc*

### Crab Cakes

*Cajun Remoulade*

### 8 oz. Slow Roasted Chateaubriand

*Sliced, Red Wine Demi Glaze*

### The "Duo" Plate

*1/2 Portion of Chateaubriand*

*&*

*1/2 Portion of 1 Additional Item*

## ACCOMPANIMENTS

- Choose 2 -

Scalloped Potatoes

Grilled Asparagus

Double Baked  
Duchess Potatoes

Mezzaluna of  
Zucchini & Squash

## FACILITY CHARGE

- Friday & Sunday - No Charge
- Saturday: April - December - \$500
- Saturday: January - March - No Charge

\$72.95 - Over Age 21    ☉    \$32.95 Under Age 21

*Add Service Charge & Sales Tax to All Items*

# Diamond Package

- 4 Hour Premium Bar
- Signature Drink
- Wine Service During Dinner
- Premium Appetizers
- Premium Buffet
- 5 Hour Reception
- Cutting/ Serving/ Displaying of your Dessert
- On Site Wedding Coordinator
- Black Chivari Chairs
- White Linen Tablecloths



## FACILITY CHARGE

- Friday & Sunday - No Charge
- Saturday: April - December - \$500
- Saturday: January - March - No Charge

## INCLUDES

4 Hour Premium Bar & Signature Drink  
 Wine Service During Dinner - 1 Red & 1 White Per Table  
 Non Alcoholic Fountain Beverages & Coffee Station  
 Field Greens Salad with Italian & Poppyseed Dressing  
 Pretzel Rolls with Butter Petals

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## BUTLER STYLE PASSED HORS D'OEUVRES

- Served for 1/2 Hour -

Brown Sugar Bacon Wrapped Scallops  
 Roasted Vegetable Crostini Coconut Shrimp  
 Mini Beef Wellington

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## CHEF'S SALADS

- Choose 1 -  
 Served Buffet Style

Red, White & Blue  
 Field Greens

Caprese  
 Roasted Beet

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## SIZZLE PLATES

- Choose 3 -  
 Served Buffet Style

Salmon

Pork Loin

Chateaubriand

New York Strip Loin

Mediterranean Chicken Breast

Prime Rib

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## ACCOMPANIMENTS

- Choose 2 -

Grilled Asparagus

Roasted Red Potatoes

Seasoned Broccoli

Garlic Mashed Potatoes

Baby Green Beans

Fingerling Potatoes

Mezzaluna of  
 Zucchini & Squash

Mini Double  
 Baked Potatoes

\$84.95 - Over Age 21    ©    \$32.95 Under Age 21

Add Service Charge & Sales Tax to All Items

# From the Bar

The Public Landing encourages responsible drinking.

Must be 21 years of age to consume alcohol with proper identification.

Shots and Martini's will NOT be served.



## HOUSE BAR

Coffee, Juice  
Fountain Drinks  
Vodka  
Gin  
Rum  
Whiskey  
Brandy  
Scotch  
Tequila  
Schnapps  
Miller Lite  
Stella Artois  
Deschutes IPA  
Chardonnay  
Pinot Grigio  
Riesling  
Cabernet/Merlot

## PREMIUM

- House Plus -  
Grey Goose  
Grey Goose Citron  
Tito's  
Tangueray  
Captain Morgan  
Bacardi Silver  
Malibu  
Jack Daniels  
Crown Royal  
Jameson's  
Seagram's 7  
Southern Comfort  
Dewar's  
Bailey's  
Kahlua

Upgrade to Premium Bar  
\$10 Per Person

Add a 1/2 Hour to Any Bar - \$3 Per Person  
Add 1 Hour to Any Bar - \$5 Per Person

Entire Time Must Be Purchased for Entire Group,  
No Exceptions.

Maximum Bar Time Allowed is 5 Hours.

Last Call is 30 Minutes Prior to the Event End Time.

We Reserve the Right to Refuse Alcohol Service  
at Any Time. Absolutely No Underage Drinking Will Be  
Allowed.

See Wedding Terms & Conditions for More Details.

*Add Service Charge & Sales Tax to All Items*

# Appetizers

Our Appetizers are petite, elegantly prepared and neatly arranged.

They are the perfect bites for your guests to enjoy while socializing and enjoying the celebration.

Choose from these selections to add additional appetizers to your package.

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*



# Bridal Suite

Enjoy an intimate area just steps away from your reception.

The Private Bridal Suite is available for rent with your wedding reception.



## BRIDAL RETREAT

Accommodates up to 12 guests.  
A private space to take a breath from all of the action.

Includes:

## APPETIZER PLATTER

Assortment of Domestic Cheese & Crackers,  
Fresh Fruit, Crisp Crudite

## REFRESHMENT STATION

Champagne, Miller Lite, Stella Artois,  
Red & White House Wine, Lemonade, Water

\$500

## RESTRICTIONS

You may access the Suite 1 hour prior to the start of your event and must vacate within 30 minutes of the conclusion of your event.

Due to the historic nature of the property, no outside food, beverage or decorations allowed.

Substitutions are not allowed.

Maximum amounts of beverages apply.

See Dana for additional information.

*Add Service Charge & Sales Tax to All Items*

# Enhancements

Upgrade your standard linens to floor length or satin table cloths.

Highlight your table with a beautiful table runner.

The possibilities are endless.



## LINENS

Black Napkins and White Table Cloths are Standard.

Listed Prices are the Starting Prices of Each. Consult with Your Coordinator for Selections and Pricing.

Table Linens: \$20  
Table Runners: \$3  
Colored Napkins: \$2

Table Overlays \$24  
Chair Sashes & Caps \$3  
Colored Chivari Cushions: \$3

## DAY OF EVENT PERSONALIZED SET UP

Let Us Take Care of the Small Details!  
Set Up & Break Down Includes: Place Cards, Favors,  
Sign In Table Accessories & Centerpieces.

Event Set Up - \$150  
Break Down - \$150

Accent Lighting - Light Wrapped Beams \$300

*Add Sales Tax to All Items*

# On-Site Ceremonies

Host your ceremony in the beautiful Lincoln Landing Park.

Let the historic Gaylord Building (1838) be the backdrop for your special day.



## MINISTER AVAILABLE

A non-denominational minister is available for your ceremony.

Onsite: \$400    Offsite: \$600

## SCENIC PARK CEREMONIES

Your guests will be seated on the landscaped lawn as they await your arrival down the paver stone path from the doors of the historic Gaylord Building.

A handmade cedar arch is the centerpiece for your ceremony, surrounded by a seasonal garden.

The majestic beauty of the local quarried limestone, large Hackberry tree and the greenery filled banks of the old I&M Canal create the perfect surroundings for your ceremony.

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Ceremony with On Site Reception  
\$1,000

Ceremony Only  
\$1,400

## INCLUDES

Rental of the area for up to an hour and half.

Set up and break down of up to 70 black folding chairs. Additional chairs are available for \$3 each.

Ceremony rehearsal.

Electric hook up available.

Memorable photo opportunities.

All museum, Historic, City fees, permits and insurance riders.

See Ceremony Terms & Conditions for Complete Information.

*Add Sales Tax to All Items*

# Wedding Terms & Conditions

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## **Set Up**

A nominal facility charge is added to all events. Facility Charge includes use of the space for 4 or 5 hours depending on the package selected, tables, chairs, standard linens, plates, glassware, silverware, restrooms, set up & break down of tables and chairs and use of screened in seasonal porch when applicable.

## **Facility Charge:**

Friday & Sunday - No Charge

Saturday: April - December \$500

Saturday: January - March - No Charge

Afternoon events - must be end by 3:00 p.m.

Evening events - start after 5:00 p.m. and conclude by midnight.

Tastings are available for reception of 55 guests or larger by attending our Grand Tasting in April. Tastings are complimentary for 2 guests, \$20 per person for additional guests.

Wedding Packages start at 4 hours with 60 minutes prior to the start of the event for setting up centerpieces. Bar closes (Last Call) is 30 minutes prior to the event end time. You have 30 minutes after the conclusion of the event to entirely vacate the room of your gifts, centerpieces, decorations and guests. The overtime fee is \$100 per every 30 minutes. Due to staff scheduling and other functions, any extra time needed before or after an event should be approved upon booking, if available and paid for 1 week in advance with your final payment.

**All provided tables will have white linen tablecloths & black napkins.**

**No outside linen of any kind, may be brought into the facility, this includes and not limited to table runners.**

You are welcome to bring in your own centerpieces and/or decor. Balloons, glitter, confetti, flower petals, scatter diamonds or anything that might damage carpet, furnishings or hinder guest safety are NOT ALLOWED within your centerpiece or on the table.

**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.**

**\$500 fine for use of any decorations other than approved centerpieces. No drilling, taping, glue, pins, etc. to be used to fasten any signage inside of the room or onto skirting, walls, beams, tables, etc.**

Decorations and/or decor must be approved by your Banquet Coordinator.

At the conclusion of your event, you must vacate the room within 30 minutes to allow for re-set for next event.

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# Wedding Terms & Conditions (CONT.)

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You are responsible for your guests. Underage children must be accompanied by an adult at all times. They may not roam areas of the building inside or outside without adequate adult supervision. It is not the responsibility of the staff to oversee children.

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

The facility is smoke-free. Tobacco use, including smokeless tobacco and vaping is prohibited inside or outside on the screened in porch.

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

We reserve the right to refuse beverage service to any person without legal verification of age or anyone who appears to be intoxicated.

Absolutely no underage drinking will be permitted on premises, even if accompanied by parent or legal guardian. If any attempts are made, the bar will be closed and the event will immediately end. NO EXCEPTIONS. NO REFUNDS. Advise your guests of this policy.

## **DEPOSIT AND PAYMENT INFORMATION**

**A Non Refundable deposit of \$1,500 is required to reserve the date and will be applied toward the final bill.**

**The Non Refundable Park Ceremony Fee of \$1,000 (with reception) or \$1,400 (ceremony only) is to be paid when reserving the date.**

**When an event is cancelled for any reason, your non refundable deposit is forfeited. No exceptions.**

**Upgrade to Family Style Service, add \$7 per person plus service charge and sales tax.**

**Events hosted the Saturday evening before Easter and Mother's Day are subject to an \$8,000 minimum plus service charge and sales tax.**

**Final Menu Selections including any special dietary requests due 2 weeks prior to the event.**

**Guaranteed guest count and final payment of Cash/Cashier's Check/Money Order, due 7 days prior to the event.** The guaranteed number is not subject to reduction and represents the minimum number of guests for which you will be charged. If the actual count the day of the event is more than the guarantee, final charges will be based on the number of people served and paid the day of.

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# Wedding Terms & Conditions

(CONT.)

**All prices are subject to: 20% service charge and 8% sales tax.**

Per Illinois Sales Tax Law, sales tax must be charged and collected on all items and services.

A credit card is required with deposit to cover incidentals.

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

In Compliance with the Illinois Department of Health Rules and Regulations, no leftover food may be removed from the premises. All food is sold is for on-property consumption only, in accordance with county and state health code.

By providing a deposit, the customer acknowledges and agrees to the terms and conditions.  
No exceptions.

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

Deposit Date: \_\_\_\_\_

PLR Mgr. & Date: \_\_\_\_\_

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