

THE 2ND STORY "BOARD ROOM"

For groups of 14 - 22

Looking for something more private while entertaining friends, family or colleagues?
Dine at 1 large boardroom style table, that accommodates up to 22 guests.

Includes N/A fountain drinks and fresh brewed coffee.

Includes Custom Printed Menu to Commemorate Your Special Day!

STARTER

Served Family Style

HEIRLOOM BRUSCHETTA
tomato, onion & basil relish,
buffalo mozzarella, micro basil

CRAB CAKES
chipotle aioli,
onion straws

GRILLED ASPARAGUS
crumbled blue cheese, diced red onion,
italian drizzle

2ND COURSE

Includes Warm Pretzel Rolls

FIELD GREENS SALAD
cucumber, tomato, carrot,
red cabbage, italian vinaigrette

TODAYS SOUP
chef's daily creation

MINI WEDGE
egg, cucumber, bruschetta relish,
bacon, bleu cheese, balsamic

3RD COURSE

GRILLED SALMON *GF*
seasonal chef's vegetable

SHANGHAI STIR FRY *GF*
*cabbage, bok choy, peppers, carrots,
broccoli, sesame seeds, red pepper rice,
miso-teriyaki sauce add: sauteed chicken*

CHICKEN PICATTA
*garlic mashed potatoes, green beans,
lemon caper buerre blanc*

10 oz CHAR CRUSTED PORK CHOP *GF*
*garlic mashed, baby carrots,
peppered gravy*

RUSTIC COUNTRY RIGATONI
*italian sausage, mushrooms,
vodka cream, fresh mozzarella*

NY STRIP STEAK *GF*
*10 oz. prepared medium,
garlic mashed, broccoli*

FINALE

INCLUDES FRESH BREWED COFFEE

DESSERT PLATTERS

SAMPLES OF CHEF'S EXQUISITE CREATIONS
SERVED FAMILY STYLE

\$ 59 per Person + Tab bar + Facility Charge + Service + Tax

Facility Charge: \$250 (3 hours) *GF gluten free*

NO SUBSTITUTIONS or MODIFICATIONS OF ANY KIND

THE 2ND STORY "BOARD ROOM" SHOWER

For groups of 14 - 22

Looking for something more private while hosting an intimate shower?
Dine at 1 large boardroom style table, that accommodates up to 22 guests.

Includes Custom Printed Menu to Commemorate Your Special Day!

BOTTOMLESS BEVERAGES

MIMOSAS

CRANBERRY BELLINIS

N/A FOUNTAIN DRINKS

FRESH BREWED COFFEE

STARTER

Served Family Style

HEIRLOOM BRUSCHETTA

tomato, onion & basil relish,
buffalo mozzarella, micro basil

CRAB CAKES

chipotle aioli,
onion straws

GRILLED ASPARAGUS ^{GF}

crumbled blue cheese, diced red onion,
italian drizzle

2ND COURSE

Includes Warm Pretzel Rolls

FIELD GREENS SALAD ^{GF}

cucumber, tomato, carrot,
red cabbage, italian vinaigrette

TODAYS SOUP

chef's daily creation

MINI WEDGE ^{GF}

egg, cucumber, bruschetta relish,
bacon, bleu cheese, balsamic

3RD COURSE

GRILLED SALMON ^{GF}

seasonal chef's vegetable

SHANGHAI STIR FRY ^{GF}

*cabbage, bok choy, peppers, carrots, broccoli,
sesame seeds, red pepper rice, miso-teriyaki sauce
add: sauteed chicken*

CHICKEN PICATTA

*garlic mashed potatoes, green beans,
lemon caper buerre blanc*

RUSTIC COUNTRY RIGATONI

*italian sausage, mushrooms,
vodka cream, fresh mozzarella*

NO SUBSTITUTIONS or MODIFICATIONS OF ANY KIND

\$ 44 per person + Tab bar + Facility Charge + Service + Tax

Facility Charge: \$250 (3 hours)

^{GF} gluten free

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 \$15 per 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: _____