

THE "BOARD ROOM" LUNCH OR DINNER

For groups of 15 - 24

Looking for something more private while entertaining friends, family or colleagues?

Includes Custom Printed Menu to Commemorate the 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

Each Guest Orders 1 at the Event

FIELD GREENS SALAD

cucumber, tomato, carrot,
red cabbage, italian vinagrette

TODAYS SOUP

BAKED FRENCH ONION

provolone & swiss cheeses,
caramelized onions, large crouton

3RD COURSE

Each Guest Orders 1 at the Event

GRILLED SALMON ^{GF}

asparagus, garlic mashed

CHICKEN PICATTA

garlic mashed potatoes, asparagus,
lemon caper buerre blanc

RUSTIC COUNTRY RIGATONI

italian sausage, mushrooms,
vodka cream, fresh mozzarella

SHANGHAI STIR FRY ^{GF}

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

10 oz CHAR CRUSTED PORK CHOP ^{GF}

asparagus, garlic mashed,
peppered gravy

NY STRIP STEAK ^{GF}

10 oz. prepared medium,
garlic mashed, asparagus

FINALE

ASSORTED DESSERT PLATES

FEATURING COOKIES, CANNOLIS & BROWNIES

Served Family Style

ENHACEMENTS

purchased for entire group

FRESH BAKED PRETZEL BREAD SERVICE + \$6

SAUSAGE STUFFED MUSHROOMS + \$6

VANILLA ICE CREAM, CHOCOLATE SAUCE + \$6

SHRIMP COCKTAIL + \$7.50

PEPPERMINT ICE CREAM + \$6

\$ 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 "BOARD ROOM" SHOWER

For groups of 15 - 24

Looking for something more private while hosting an intimate shower?

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

Each Guest Orders 1 at the Event

FIELD GREENS SALAD ^{GF}

cucumber, tomato, carrot,
red cabbage, italian vinagrette

TODAYS SOUP

chef's daily creation

BAKED FRENCH ONION ^{GF}

provolone & swiss cheeses,
caramelized onions, large crouton

3RD COURSE

Each Guest Orders 1 at the Event

GRILLED SALMON ^{GF}

asparagus, garlic mashed

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, asparagus,
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 \$25 per 750 ml bottle brought in (does not apply to champagne for shower packages) 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 & Board Rooms. \$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 9% 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:_____