

## 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** <sup>GF</sup>  
chipotle aioli,  
onion straws

 **BANG BANG CAULIFLOWER** <sup>GF</sup>  
thai chili & spicy sriracha,  
scallions

### 2ND COURSE

*Each Guest Orders 1 at the Event*

**FIELD GREENS SALAD** <sup>GF</sup>  
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*

**CHICKEN PICATTA** <sup>GF</sup>  
garlic mashed potatoes, asparagus,  
lemon caper beurre blanc

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

**BONELESS PORK CHOPS** <sup>GF</sup>  
garlic mashed potatoes, asparagus,  
country gravy

**SHANGHAI STIR FRY** <sup>GF</sup>  
bok choy, napa cabbage, carrots, broccoli,  
peppers, scallion rice, miso-teriyaki  
add: sauteed chicken

**GRILLED SALMON** <sup>GF</sup>  
asparagus, garlic mashed,  
lemon beurre blanc

**FILET MEDALLIONS** <sup>GF</sup>  
2 - 3 oz. filet medallions,  
red wine demi,  
garlic mashed, asparagus

### FINALE

#### **ASSORTED DESSERT PLATES**

FEATURING COOKIES, CANNOLIS & BROWNIES

*Served Family Style*

GF gluten free

 spicy & flavorful

-NO SUBSTITUTIONS or MODIFICATIONS OF ANY KIND-

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

Facility Charge: \$250 (3 hours)

### ENHACEMENTS

*purchased for entire group*

**FRESH BAKED PRETZEL BREAD SERVICE + \$6**

**SHRIMP COCKTAIL** <sup>GF</sup> + \$7.50

**SAUSAGE STUFFED MUSHROOMS** <sup>GF</sup> + \$6

**VANILLA ICE CREAM, CHOCOLATE SAUCE + \$6**

**PEPPERMINT ICE CREAM + \$6**

MAIN: 815-838-6500 DIRECT: 815-768-0017

[www.PublicLandingRestaurant.com](http://www.PublicLandingRestaurant.com)

## 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!*

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### BOTTOMLESS BEVERAGES

MIMOSAS

CRANBERRY BELLINIS

N/A FOUNTAIN DRINKS

FRESH BREWED COFFEE

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### STARTER

*Served Family Style*

**HEIRLOOM BRUSCHETTA**

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

**CRAB CAKES** <sup>GF</sup>

chipotle aioli,  
onion straws

**BANG BANG CAULIFLOWER** <sup>GF</sup>

thai chili & spicy sriracha,  
scallions

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### 2ND COURSE

*Each Guest Orders 1 at the Event*

**FIELD GREENS SALAD** <sup>GF</sup>

cucumber, tomato, carrot,  
red cabbage, italian vinaigrette

**TODAYS SOUP**

chef's daily creation

**BAKED FRENCH ONION**

provolone & swiss cheeses,  
caramelized onions, large crouton

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### 3RD COURSE

*Each Guest Orders 1 at the Event*

**GRILLED SALMON** <sup>GF</sup>

asparagus, garlic mashed,  
lemon beurre blanc

**SHANGHAI STIR FRY** <sup>GF</sup>

bok choy, napa cabbage, carrots, broccoli,  
peppers, scallion rice, miso teriyaki  
add: sauteed chicken

**CHICKEN PICATTA** <sup>GF</sup>

garlic mashed potatoes, asparagus,  
lemon caper beurre blanc

**RUSTIC COUNTRY RIGATONI**

italian sausage, mushrooms, plum tomatoes,  
vodka cream, fresh mozzarella

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NO SUBSTITUTIONS or MODIFICATIONS OF ANY KIND

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

Facility Charge: \$250 (3 hours)

<sup>GF</sup> gluten free

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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 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:\_\_\_\_\_

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

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