

PRIVATE DINING PACKAGES

Both Include:

Non Alcoholic Fountain Beverages & Coffee

Field Greens Salad with Italian Dressing

Pretzel Rolls with Butter Petals

Sauteed Baby Green Beans

Garlic Mashed Potatoes

Can be served Family style +\$7

BUFFET

ENTREE CHOICES

Cheese Tortellini Marinara

Penne Marinara w Italian Sausage and Peppers

Pot Roast, Pan Jus

Sirloin Beef Tips w/Peppers & Onions

Crab Stuffed Whitefish w/Creole Cream

Roasted Turkey, Sage Stuffing, Gravy

Herb Roasted Pork Loin, Brown Gravy

Herb Roasted Chicken Breast

Choice of Sauce:

Picatta - Butter, Lemon, Capers & White Wine

Sage Beurre Blanc - White Wine, Fresh Sage, Butter

Marsala - Marsala Wine, Demi Glaze, Mushrooms

2 Entree \$27.95- 3 Entree \$ 29.95-

+ Service + Tax + Facility Charge

PLATED

ENTREE CHOICES

- Choose 1 for Entire Group -

Herb Roasted Boneless Chicken **33-**

Choice of Sauce:

Sage Beurre Blanc, Picatta, Marsala

Grilled Salmon, Citrus Beurre Blanc **39-**

Crab Cakes, Cajun Remoulade **39-**

Duo of Black Angus Filet Medallions **45-**

Red Wine Demi Glaze

Duo Plate 48-

1 Filet Medallion & 1/2 Portion Of 1 Other Entree

ENHANCEMENTS

Zucchini & Squash +3

Steamed Broccoli +3

Grilled Asparagus +3

Herb Roasted Potatoes +3

Loaded Duchess Potato +4

Double Baked Potato +5

+ Service + Tax + Facility Charge

Additional Facility Charge Applies:

Use of Space for 4 Hours (30 Minute Setup, 3 Hour Event, 30 Minute Clean Up)

State & Board Room \$250 (Guest Count 25 - 50)

Loft \$500 (Guest Count 55 - 130)

Loft & Board Room \$750 (Guest Count 85 - 180)

CHILDREN'S OPTIONS

Under Age 12

Grilled Chicken Breast, Garlic Mashed

Chicken Tenders & Fries

Cheeseburger & Fries

Mostaccioli, Marinara

\$13.95 Per Plate

DESSERT OPTIONS

BYOD (Bring Your Own Dessert) +\$75

Ice Cream - Vanilla or Peppermint +\$6

Mini Dessert Display +\$10

Brownies/Cookies/Petit Fours/Cannoli's

Cupcake Assortment \$45 per Dozen

Gourmet Doughnut Assortment \$45 per Dozen



HOUSE MADE APPETIZERS

(50) Pieces Per Selection

Cucumber Coins, Boursin Mousse
Southern Fried Chicken Bites, Buffalo Ranch Sauce
Spinach & Goat Cheese Crostinis
\$70 (Per Selection)

Ham & Cheese Aranchini, Dijon Cream
Roasted Vegetable Crostinis, Goat Cheese, Truffle Oil
Heirloom Bruschetta Crostini
Mini Pork Tostada, Avocado Cream
\$80 (Per Selection)

Chicken Spring Rolls
Italian Meatballs or BBQ
Sausage Stuffed Mushrooms
\$90 (Per Selection)

Smoked Salmon on Garlic Herbed Focaccia
Shrimp Cocktail, Tany Cocktail Sauce
Mini Crab Cakes, Cajun Remoulade
Brown Sugar Bacon Wrapped Scallops
Mini Beef Wellington, Hollandaise Sauce
Coconut Shrimp, Mango Sauce
\$190 (Per Selection)

PARTY PLATTERS

Serves up to 50 Guests Per Platter

Fresh Crisp Crudite
Seasonal Fruit
Domestic Cheese & Crackers
\$130 (Per Selection)

50 Pot Roast Sliders
50 Pulled Pork Sliders
\$160 (Per Selection)

BAR PACKAGES

Must be 21 Years of Age with Proper ID.

House Bar

Craft Cocktail Menu
Vodka / Gin
Rum / Whiskey
Brandy / Scotch
Tequila
Schnapps
Miller Lite
Stella Artois
Deschutes IPA
Champagne
Chardonnay
Pinot Grigio
Moscato
Cabernet

Premium

Craft Cocktail Menu
Grey Goose & Citron
Tito's
Tangeray
Captain Morgan
Bacardi / Malibu
Corazon Silver Tequila
Jack Daniels / Early Times
Makers Mark
Bench Mark
Crown Royal
Jameson's
Seagram's 7
Dewar's
Aperol
Ryan's Irish Cream / Kahlua

3 hrs. \$20

3.5 hrs. \$23

4 hrs. \$25

5 hrs. \$30

3 hrs. \$30

3.5 hrs. \$33

4 hrs. \$35

5 hrs. \$40

Entire Time Must Be Purchased for Entire Group.

Maximum Bar Time Allowed is 5 Hours.

Champagne Toast +8

Bottled Wine Service +12 (1 Red/1 White per Table)

For a Cash or Tab Bar,
Your Bartender Set Up Fee is: \$150

We Reserve the Right to Refuse Alcohol Service
at Any Time.

Absolutely No Underage Drinking Allowed.



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:_____