

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

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- 3 Entree \$ 29-

+ Service + Tax + Facility Charge

PLATED

ENTREE CHOICES

- Choose 1 for Entire Group -

Herb Roasted Boneless Chicken 29-

Choice of Sauce:

Sage Beurre Blanc, Picatta, Marsala

Grilled Salmon, Citrus Beurre Blanc 31-

Crab Cakes, Cajun Remoulade 31-

Duo of Black Angus Filet Medallions 39-

Red Wine Demi Glaze

Duo Plate 42-

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

ENHANCEMENTS

Zucchini & Squash +2

Steamed Broccoli +2

Grilled Asparagus +2

Herb Roasted Potatoes +2

Loaded Duchess Potato +3

Double Baked Potato +4

+ Service + Tax + Facility Charge

Buffet Can Be Served Family Style +7 per Person

Add Appetizers or a Bar Package to Either Selection

Facility Charge: Wine or Garden Room - \$150, Loft AM \$300 PM \$600, Loft & Wine Room AM \$450 PM \$750

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 +\$5

Mini Dessert Display +\$8

Brownies/Cookies/Petit Fours/Cannoli's

Cupcake Assortment \$42 per Dozen

Gourmet Doughnut Assortment \$42 per Dozen



APPETIZERS

(50) Pieces Per Selection

Cumber Coins, Boursin Mousse
Southern Fried Chicken Bites, Buffalo Ranch Sauce
Spinach & Goat Cheese Crostinis

\$60

Ham & Cheese Aranchini, Dijon Cream
Roasted Vegetable Crostinis, Goat Cheese, Truffle Oil
Heirloom Bruschetta Crostini
Mini Pork Tostada, Avocado Cream

\$75

Chicken Spring Rolls
Italian Meatballs or BBQ
Sausage Stuffed Mushrooms

\$85

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

\$170

PARTY PLATTERS

Serves up to 50 Guests Per Platter

Fresh Crisp Crudite
Seasonal Fruit
Domestic Cheese & Crackers

\$100

50 Pot Roast Sliders
50 Pulled Pork Sliders

\$150

BAR PACKAGES

Must be 21 Years of Age with Proper ID.

House Bar

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

3 hrs. \$20

3.5 hrs. \$23

4 hrs. \$25

5 hrs. \$30

Premium

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

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 +5

Bottled Wine Service +10 (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.



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 - \$150

Wine Room - \$150

Garden Room - \$150

Loft - AM \$300 PM \$600

Loft & Wine Room - AM \$450 PM\$750

Food Selection Due:_____

Head Count & Final Payment Due:_____

If additional set up time is requested, 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.

A room minimum of \$850 net must be met for the use of the Garden and Wine Rooms.

\$1,750 minimum net for the Loft.

WE DO NOT PERMIT: balloons, glitter, confetti, flower petals, scatter diamonds.

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.

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.

Corkage fee of \$15 per bottle and any additional guests/charges are payable the day of the event.

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:_____

PLR Manager : _____

Signature & Date:_____