Private Dining

Attractive Banquet Rooms
Seasonal Screened in Verandas
Beautiful Photo Opportunities

Eat. Drink. Enjoy Life!

ALL PRIVATE EVENTS

Luncheon Event Times: 11:00 11:30 12:00
and Conclude No Later Than 3:00 p.m.

Dinner Events Start After 5:00 p.m.
and Conclude By Midnight.

Choose Either the:

Buffet

Plated

or Cocktail Party Option

Add Optional Appetizers or Bar Package

All Prices Are Per Seat, Per Person

Facility Charge Additional
Wine or Garden Room - $150
Loft $300
Loft & Wine Room $400

See Terms & Conditions for Full Details

Contact Information

Dana Szafranowski
Event Manager
(Wednesday - Sunday after Noon)

Office: 815-838-6500
Direct Line: 815-768-0017

E-Mail: Events@PublicLandingRestaurant.com

Appetizers

Our Appetizers are petite, elegantly prepared and neatly arranged.

They are the perfect bites for your guests to enjoy while socializing and enjoying the celebration.

Choose from these selections to add appetizers to your package to your buffet or plated meal.

Eat. Drink. Enjoy Life!

Selections

(50) Pieces Per Selection

Cucumber Coins *$45*
Boursin Mousse

Smoked Salmon $76
Garlic Herbed Focaccia

Chicken Spring Rolls $54

Shrimp Cocktail $150

Southern Fried Chicken Bites $48
Buffalo Ranch Dipping Sauce

Sausage Stuffed Mushrooms $72

Spinach & Goat Cheese Crostinis $45

Roasted Vegetable Crostinis $54
Goat Cheese, White Truffle Oil

Mini Beef Wellington $125
Hollandaise Dipping Sauce

Mini Crab Cakes $96
Cajun Remoulade

Ham & Cheese Aranchini $48
Dijon Cream

Brown Sugar Bacon Wrapped Scallops $96

Poblano Bruschetta Focaccia $45

Coconut Shrimp $150
Mango Sauce

Mini Pork Tostada $54
Avocado Cream

Meatballs $54
Italian or BBQ

Party Platters

25 - 35 Guests Per Platter

Fresh Crisp Crudite
+$54

Seasonal Fruit
+$68

Domestic Cheese & Crackers
+$68

Pot Roast Sliders
(50 Pieces)
+$100

Pulled Pork Sliders
(50 Pieces)
+$100

Add Service Charge & Sales Tax to All Items

The Public Landing 815-838-6500

The Buffet

Includes

Field Greens Salad with Italian & Poppyseed Dressings

Pretzel Rolls with Butter Petals

Garlic Mashed Potatoes

Sauteed Baby Green Beans

Non Alcoholic Fountain Beverages & Coffee Station

Entree Choices

Cheese Tortellini Marinara

Penne Vodka Creme

Penne with Italian Sausage
Roasted Peppers & Onions, Homemade Marinara

Pot Roast
Pan Jus

Pepper Steak
Red & Green Peppers, Onion

Crab Stuffed Whitefish
Andouille Cream

Roasted Turkey
Sage Dressing, Gravy

Herb Roasted Pork Loin
Sage, Roasted Garlic Cream

Herb Roasted Boneless Chicken

Choice of Sauce:
Picatta - Butter, Lemon, Capers & White Wine
Sage Beurre Blanc - White Wine, Fresh Sage, Butter
Marsala - Creamed Marsala Demi Glaze, Mushrooms

	1 Entree	2 Entrees	3 Entrees
Served By 2:30	17.95	19.95	21.95
Served After 2:30	24.95	26.95	28.95

Includes

- N/A Fountain Beverages
- Coffee Station
- Black Chivari Chairs
- White Linen Tablecloths
- Can Be Served Family Style +$7 Per Person

Children's Options

Cheeseburger
French Fries

Chicken Tenders
French Fries

Mostaccioli
Marinara

Grilled Chicken Breast
Garlic Mashed Potatoes

$13.95 per Plate

Add Service Charge & Sales Tax to All Items

The Public Landing 815-838-6500

Plated Meal

Plated Entree

Field Greens Salad
Pretzel Rolls with Butter Petals

- Choose 1 for Entire Group -

Stuffed Chicken Roulade 25.95
Stuffed with Sage Stuffing, Sage Beurre Blanc

Grilled Salmon 25.95
Citrus Beurre Blanc

Crab Cakes 25.95
Cajun Remoulade

8 oz. Sliced Chateaubriand 30.95
Slow Roasted, Red Wine Demi Glaze

Duo Plate 34.95
1/2 Portion of Chateaubriand and 1/2 Portion of 1 Additional Item from Above

Sea Bass 42.95
Sauce

8 oz. Filet 42.95
Aged, Black Angus

12 oz. Prime Rib 42.95
Slow Roasted

Lamb Chops 42.95
4, Single Cut

Vegetable Selections

- Choose 1 -

Zucchini & Squash
Baby Green Beans
Steamed Broccoli +1.00
Grilled Asparagus +1.00
Sugar Snap Peas +2.00

Starch Selections

- Choose 1 -

Herb Roasted Baby Potatoes
Mashed Sweet Potatoes
Garlic Mashed Potatoes
Duchess Potatoes +2.00
Double Baked +3.00

Includes

- N/A Fountain Beverages
- Coffee Station
- Black Chivari Chairs
- White Linen Tablecloths

Add Service Charge & Sales Tax to All Items

The Public Landing 815-838-6500

Cocktail Party

Interested in a casual, yet elegant event?

Customize your very own Cocktail Party.

Includes

- N/A Fountain Beverages
- Coffee Station
- Black Chivari Chairs
- White Linen Tablecloths

All Cocktail Parties

Select the Appetizers

Choose a Bar Package

Facility Charge Applies to All Events

Room Minimum Schedule

Net amount to be met before facility charge, service charge and sales tax

Garden or Wine Room - $1,000

Loft - $1,500

Loft & Wine Room - $2,300

Add Service Charge & Sales Tax to All Items

The Public Landing 815-838-6500

From the Bar

The Public Landing encourages responsible drinking.

Must be 21 years of age to consume alcohol with proper identification.

Shots and Martini's will NOT be served.

House Bar

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

3 hrs. $15
3.5 hrs. $18
4 hrs. $20

Premium

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

3 hrs. $25
3.5 hrs. $28
4 hrs. $30

Entire Time Must Be Purchased for Entire Group, No Exceptions.

Maximum Bar Time Allowed is 5 Hours.

Last Call is 30 Minutes Prior to the Event End Time.

Cash or Tab Bar & Bartender Set Up Fee is: $125

We Reserve the Right to Refuse Alcohol Service at Any Time. Absolutely No Underage Drinking Will Be Allowed.

See Terms & Conditions for More Details.

Additional Options - Per Person

Champagne Toast +$3.
Bottled Wine Service +$7. (1 Red/1 White per Table)

Add Service Charge & Sales Tax to All Items

The Public Landing 815-838-6500

Enhancements

Upgrade your standard linens to floor length or satin table cloths.

Highlight your table with a beautiful table runner.

The possibilities are endless.

Don't forget to add on a delicious dessert to finish off your meal.

Linens

Black Napkins and White Table Cloths are Standard.

Listed Prices are the Starting Prices of Each. Consult with Your Coordinator for Selections and Pricing.

Table Linens: $20
Table Runners: $3
Colored Napkins: $2

Table Overlays $24
Chair Sashes & Caps $3
Colored Chivari Cushions: $3

Day of Event Personalized Set Up

Let Us Take Care of the Small Details!
Set Up & Break Down Includes: Place Cards, Favors, Sign In Table Accessories & Centerpieces.

Event Set Up - $150
Break Down - $150

Accent Lighting - Edison Light Wrapped Beams $500

Add Sales Tax to All Items

Dessert Options

BYOD (Bring Your Own Dessert) +$75

Ice Cream - Vanilla or Peppermint +$5

Mini Dessert Display +$8

Brownies / Cookies / Petit Fours / Cannoli's

Mini Original Carmelized Basket +$8

Cupcake Assortment $36 per Dozen

Gourmet Doughnut Assortment $36 per Dozen

Add Service Charge & Sales Tax to All Items

The Public Landing 815-838-6500

Terms & Conditions

A nominal Facility Charge is added 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 - $300
Loft & Wine Room - $400

A Non-Refundable Deposit of $250 is needed to secure the reservation and will be applied toward the final bill.

$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 $750 net must be met for the use of the Garden and Wine Rooms. $1,500 minimum net for the Loft.

WE DO NOT PERMIT: glitter, confetti, flower petals, scatter diamonds or anything that might damage carpet or furnishings
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.

If additional set up time is required, a fee of $100 per 1/2 hour charge will apply.

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:_____