

# Illinois Beach Resort Weddings

## 2015 Menus

- Dream Beach Front Ceremony
- Unique Location
- Breathtaking Views of Lake Michigan
- Banquets for up to 300 Guests
- Scenic Photo Opportunities
- Highly Rated Exceptional Cuisine

Today,  
Tomorrow,  
Always...



"The Only Thing We Overlook is the Lake"

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ILLINOIS BEACH RESORT; ONE LAKE FRONT DRIVE; ZION, ILLINOIS 60099  
(847) 625-7300, EXT. 631; EMAIL: [KHALL@ILRESORTS.COM](mailto:KHALL@ILRESORTS.COM)

# CEREMONY AT THE BEACH

## Ceremony Site by the Beach

Space includes the rental area for your ceremony, white wooden wedding chairs, power for your music, and any additional tables with white linen you might need. Get married with the scene like no other at the Illinois Beach Resort and Conference Center...



**\$8.00 per person, net inclusive (\$500.00 rental minimum for parties under 62 guests)**  
**Pricing includes white wooden chairs, unique venue space rental fee, power outlets and any additional tables with white linen needed**

### Additional Ceremony Enhancements:

- ❖ Sound System Including (1) microphone, (2) Speakers, Mixer, CD Player, MP3 Compatibility, and Cables/Power at \$350.00
- ❖ Champagne Service OR Bottled Water as Guests are Seated or Champagne Toast as you are pronounced "Husband and Wife" available at \$3.00 per person
- ❖ Bamboo Arch Rental or Cedar Pergola @ \$200.00 per Ceremony (Additional Décor at your own expense)
- ❖ Gazebo at \$150



# 2015 WEDDING PACKAGE INCLUSIONS

- ✦ Selection of Hors d' oeuvres for a One-Hour Cocktail Hour Prior to Dinner
- ✦ Four Hours of Classic Brand Open Bar
- ✦ Chilled Champagne Toast for Guests
- ✦ Crisp Red and White Wine Service Throughout the Dinner
- ✦ Elegantly Served Three Course Meal
- ✦ Custom Designed Wedding Cake
- ✦ Tables Dressed in Formal White Floor Length Linen
- ✦ White Skirting on all Wedding Tables
- ✦ Choice of Twenty Napkin Colors with Fold Options
- ✦ Starter Centerpiece Mirrors with (3) Glass Votives
- ✦ Complimentary Parking for your Guests
- ✦ Discount on Sleeping Rooms for Wedding Blocks
- ✦ Complimentary Accommodation for Wedding Couple including Champagne
- ✦ Wedding Expert to Help Plan Your Day
- ✦ Banquet Captain for personalized service



BUTLER PASSED HORS D'OEUVRES  
( 4 PIECES PER PERSON - CHOOSE 4 SELECTIONS )

**Hot Hors d'oeuvres**

Vegetable Spring Rolls with Sweet & Sour Sauce  
Brie and Pear Filo Purse  
Spanakopita with Creamy Yogurt Dill Sauce  
Smoked Chicken Cornucopias with Spicy Salsa  
Chicken Satay Tapenade  
Miniature Beef Wellington  
Hawaiian Chicken Brochettes  
Pretzel Wrapped Franks  
Mushroom Caps filled with Crabmeat  
Beef Brochettes with Tangy Peanut Sauce  
Parmesan Stuffed Artichoke Hearts  
Mini Grilled Cheese and Tomato Soup  
Crab Rangoon with Sweet & Sour Dipping Sauce  
Mini Reuben  
Pork and Shrimp Pot Stickers  
Asparagus and Cheese Filo Sticks

**Cold Hors d'oeuvres**

Smoked Salmon and Cream Cheese Stuffed Cucumber  
Assorted Fresh Canapés  
Assorted Deli Spirals  
Melon Prosciutto  
Cajun Blackened Chicken Served on Toast Points  
Roast Duck Breast and Raspberry Brochette  
Beef Tenderloin with Pickle  
Antipasto Skewer  
Bruschetta  
Fruit Kabobs with Lemon Yogurt Dipping Sauce

**Gourmet Displays**

**(Instead of passed hors d' oeuvres)**

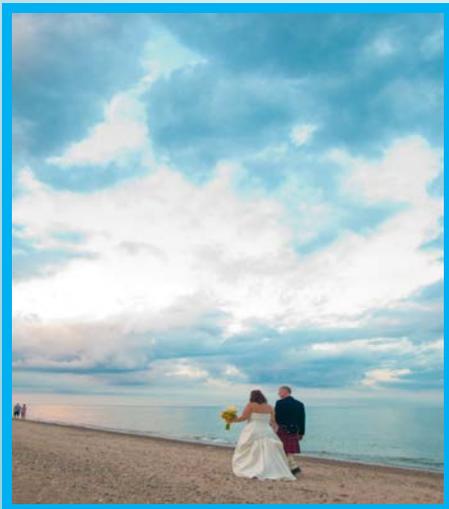
Imported and Domestic Cheese Display with Crusty Bread and Crackers  
Vegetable Crudités Display  
Fresh Seasonal Fruit Display



## FIRST COURSE

### Salads

- ❖ **The Resort Salad:** Mixed Field Greens, Grape Tomato, Cucumber, Red Cranberries, and Shredded Cheddar Cheese with choice of Raspberry Vinaigrette and Peppercorn Ranch Dressing
- ❖ **The Salad Connoisseur:** Baby Spinach, Anjou Pear, Toasted Walnut, and Grape Tomato, Served with a Cilantro Lime Vinaigrette or Hot Bacon Dressing
- ❖ **The Old World Selection:** Traditional Caesar Salad with Herb Croutons, Served with Classic Caesar Dressing
- ❖ **The Trend-Setter Salad:** Mixed Field Greens, Jicama, Mandarin Oranges and Pine Nuts, Served with a Raspberry Vinaigrette
- ❖ **The Spring Mix:** Mixed Field Greens, Maytag Blue Cheese, Candied Walnuts, and Grape Tomato, Served with a Raspberry Vinaigrette
- ❖ **Antipasto Salad:** Hearts of Romaine, Grape Tomato, Roasted Red Peppers, Artichoke Heart, and Black Olive, served with a Balsamic Vinaigrette



### Additional Courses available:

- ❖ Shrimp Cocktail with Cocktail Sauce  
Additional \$5.00 per person
- ❖ Sorbet Intermezzo (Lemon/Raspberry, Wildberry)  
Additional \$3.00 per person
- ❖ Fresh Mozzarella with Marinated Sliced Roma Tomatoes, Basil and Balsamic Olive Oil  
Additional \$2.50 per person
- ❖ Maryland Lump Crab Cakes with Cajun Rémoûlade  
Additional \$3.00 per person

### Little Attendees on your Special Day

- ❖ Select Chicken Fingers, Hamburgers, Cheeseburgers, or Chicken Sandwiches for the little ones at your wedding. Pricing comes with French Fries or Chips, Choice of Beverage and Wedding Cake for Dessert.  
\$14.99 per child



*\*No charge for Children under the age of 2; please advise if booster seats/high chairs are needed.*

### Feeding your Vendors

- ❖ For DJ's, Bands, Photographers or any other vendor helping you on your day, Select a Reuben Sandwich, Hamburger, Cheeseburger, or Chicken Sandwiches. Pricing comes with French Fries or Chips and Choice of Beverage.  
\$19.99 per person

## SECOND COURSE

### Entrée Selections

- ❖ **Chicken Marsala:** Breast of Chicken with Light Marsala Wine Sauce and Sautéed Mushrooms  
\$74.00 per person
- ❖ **Chicken Asiago Florentine:** Breast of Chicken Stuffed with Asiago Cheese, Spinach and Sundried Tomatoes, Topped with a Pinot Grigio Sauce  
\$75.00 per person
- ❖ **Almond Crusted Tilapia:** Tilapia crusted in golden almonds and topped with an Amaretto Cream  
\$73.00 per person
- ❖ **Atlantic Salmon:** Poached Fillet of Salmon Served with Lemon Dill Sauce  
\$75.00 per person
- ❖ **Orange Roughy:** Baked Fillet of Orange Roughy Served with a Citrus Salsa Relish  
\$74.00 per person
- ❖ **Prime Rib:** 12 oz. Cut Sliced Prime Rib of Beef Served with a Natural Au Jus  
\$81.00 per person
- ❖ **Filet Mignon:** Grilled 8 oz. Filet Served with a Mushroom Merlot Demi Glace  
\$82.00 per person
- ❖ **Strip Steak:** Grilled 12 oz. Strip Steak with a Peppercorn Crust, Served with Red Wine Jus  
\$81.00 per person

**All Entrees are Served with Fresh Bread Rolls, Vegetable and Starch Accompaniments of Choice, Wedding Cake for Dessert, and Coffee & Tea Service**

### Split Plate Selections

- ❖ **Chicken Breast and Salmon:** Breast of Chicken and Fillet of Salmon with a Champagne Cream Sauce  
\$80.00 per person
- ❖ **Chicken Breast and Crabmeat Stuffed Shrimp:** Breast of Chicken and Jumbo Crabmeat Stuffed Shrimp  
\$83.00 per person
- ❖ **Filet of Beef and Asiago Chicken:** Grilled Petite Filet accompanied by a Breast of Chicken, stuffed with Asiago Cheese and Sundried Tomatoes then topped with a Pinot Grigio Sauce  
\$83.00 per person
- ❖ **Filet of Beef and Crabmeat Stuffed Shrimp:** Grilled Petite Filet with Jumbo Crabmeat Stuffed Shrimp  
\$85.00 per person
- ❖ **Filet of Beef and Salmon:** Grilled Petite Filet and Poached Salmon with a White Chocolate Enhanced Cream Sauce  
\$83.00 per person
- ❖ **Filet of Beef and Lobster Tail:** Grilled Filet and Lobster Tail with Drawn Butter and Lemon  
\$99.00 per person

### Vegetarian/Pasta Selections:

- ❖ **Vegetable Lasagna:** Layered Fresh Vegetables, Herbed Ricotta, Egg pasta and Tomato Marinara  
\$73.00 per person
- ❖ **Grilled Vegetables En Croute:** Fresh Seasonal Vegetables, Wrapped in Puff Pasta until Golden Brown  
\$73.00 per person
- ❖ **Tri Color Tortellini:** Tossed Spinach, Sun-dried Tomatoes, Roasted Red Pepper Sauce  
\$73.00 per person

THIRD COURSE - WEDDING CAKE  
(CHOICE OF BAKERY)

*Sweet Tooth Delivery*

*Lake County*

*P: (847) 204-7773*

*E: susiekoos@comcast.net*

*Website: www.sweettoothdelivery.com*

*Sweet Tooth Delivery*

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**Sweet Discoveries**  
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Website: [www.bridal-cakes.com](http://www.bridal-cakes.com)



# WEDDING BUFFET MENU

\$ 8 2 . 0 0 P E R P E R S O N

## Salads (choice of 2):

- ❖ **The Classic:** Mixed Field Greens, Grape Tomato, Cucumber and Carrot with choice of Raspberry Vinaigrette and Peppercorn Ranch Dressing
- ❖ **The Salad Connoisseur:** Baby Spinach, Anjou Pear, Toasted Walnut, and Grape Tomato, Served with a Basil Balsamic Vinaigrette
- ❖ **The Old World Selection:** Traditional Caesar Salad with Herb Croutons, Served with Classic Caesar Dressing
- ❖ **The Trend-Setter Salad:** Mixed Field Greens, Jicama, Mandarin Oranges and Pine Nuts, Served with a Raspberry Vinaigrette

## Entrees (choice of 3):

- ❖ **Chicken Marsala:** Breast of Chicken with a Light Marsala Wine Sauce and Sautéed Mushrooms
- ❖ **Chicken Chardonnay:** Breast of Chicken with a Chardonnay Cream Sauce
- ❖ **Fillet of Salmon:** Poached Salmon Fillet served with a Lemon Dill Sauce
- ❖ **Seafood Pasta:** Bowtie Pasta with Fresh Garden Vegetables, a Light Cream Sauce and Seasonal Assorted Seafood
- ❖ **Prime Rib:** Thinly Sliced Prime Rib of Beef served with a Natural Au Jus
- ❖ **Sliced Sirloin:** Thinly Sliced Sirloin with a Mushroom Demi Glace
- ❖ **Almond Crusted Tilapia:** Served with an Amaretto Cream Sauce

## Accompaniments (Choose one of each):

### Vegetable

- ❖ Marinated Grilled Seasonal Vegetables
- ❖ Green Bean Almondine
- ❖ Honey Glazed Baby Carrots
- ❖ Asparagus
- ❖ California Medley

### Starch

- ❖ Garlic Mashed Potatoes
- ❖ Roasted Red Potatoes
- ❖ Wild Rice
- ❖ Au Gratin Potatoes
- ❖ Twice Baked Potatoes

Ask us about the ability to add a live action station with a chef or change the buffet-style to "stations" to help customize your day!



## MAY WE SUGGEST...

### Heat up the Reception with a Bonfire

- ❖ Imagine a bonfire after or in conjunction with your wedding reception. For another option, have a bonfire the day before your wedding for a unique themed rehearsal dinner by the beach. Our Engineering staff lights and extinguishes the bonfire for you. S'mores are welcome! *\$275.00 per rental + tax*



### Gift Bag Handout for Overnight guests

- ❖ Put together a fun welcome bag or basket for your guests and the Illinois Beach Resort Front Desk Staff will distribute upon check-in. *FREE OF CHARGE*

### Flavored Water Station

- ❖ Provide your guests with an invigorating water station by the dance floor with Lemon, lime or herb infused water. *\$30.00 per Station*

### Dessert Shooters and Cake Lollipops

- ❖ Layered contemporary dessert shooters along with brownie and cheesecake lollipops are a fun treat for guests after wedding cake for dessert. *\$9.00 per person*

### Warm Chocolate Chip Cookie and Milk Station

- ❖ Warm Chocolate Chip Cookies and Milk Station for a late night treat for your guests *\$4.00 per person*

### Sweets for "My Sweets" Table

- ❖ Enjoy our Chef's selection of Gourmet Cakes, Pies, Tortes, Petit Fours, Cannolis, Cookies and Éclairs treats after dinner. *\$9.00 per person*

### Chocolate Fountain Soiree

- ❖ The Sweet Aroma of Chocolate Fills the Room from the Flowing tiers of Semi-Sweet Chocolate or White Chocolate. Dip Pound Cake, Fruit, Marshmallows, Rice Crispy Treats and Pretzel Sticks until your heart is content. *\$9.00 per person*

### Popcorn or Candy Bar

- ❖ Talk to your Catering Manager about creating a perfect popcorn bar or fun candy station at your wedding. *Custom Prices*



### Late Night Snack Attack-Mini Buffet

- ❖ Impress your Guests with a Late Night Buffet set out just in time to satisfy the post-dancing hunger. Mini burgers, Mini hot dogs, French fries, and Pizza will satisfy your guests! *\$7.00 per person*

### Pizza-Late Night!

- ❖ Pizza is the perfect late night munchie! If you are going minimal, add a few late night to wow your guests! *\$14.99 per Pizza*

## LIQUOR PACKAGES

### Classic Brand Bar (INCLUDED)

- ❖ Bacardi, Gordon's Vodka, Jim Beam, Gordon's Gin, José Cuervo Gold, Clan McGregor, House Chardonnay, Merlot and Cabernet Sauvignon (White Zinfandel Available Upon Request), Miller Lite, MGD, MGD 64 Coors, Coors Light, Budweiser, Bud Light, Heineken and Corona
- ❖ *Additional Hour of Classic Bar \$7.00 per person*

### Deluxe Brand Bar

- ❖ Captain Morgan, Absolut, Jack Daniel's, Tanqueray, Jose Cuervo Gold, J & B, House Chardonnay, Merlot and Cabernet Sauvignon (White Zinfandel Available Upon Request), Miller Lite, MGD, MGD 64 Coors, Coors Light, Budweiser, Bud Light, Heineken, Leinenkugel, Sam Adam's and Corona
- Upgrade at \$8.00 per person**
- ❖ *Additional Hour of Deluxe Bar \$9.00 per person*

### Executive Brand Bar

- ❖ Myer's Dark, Grey Goose, Maker's Mark, Bombay Sapphire, José Cuervo 1800, Johnnie Walker Red, House Chardonnay, Merlot and Cabernet Sauvignon (White Zinfandel Available Upon Request), Miller Lite, MGD, MGD 64, Coors, Coors Light, Budweiser, Bud Light, Heineken, Leinenkugel, Sam Adam's, Blue Moon, and Corona
- Upgrade at \$10.00 per person**
- ❖ *Additional Hour of Executive Bar \$11.00 per person*



## Beverage Enhancements

### Signature Drinks

- ❖ Use a combination for your names, a common interest, or a wedding theme to come up with your very own unique signature drink. The Resort will advertise your drink at the bars with appropriate Signage.
- \$6.00 per drink or based on consumption**

### Classic Cordials

- ❖ Invite your guests for a special coffee treat with Bailey's Irish Crème, Amaretto DiSarono, Frangelico, Kahlua and Godiva. Comes Equipped with Banquet Attendant and additional coffee station after Dessert.
- \$4.50 per person**

### Swanky Martini's

- ❖ Embrace an hour of Swanky Martinis added to your cocktail reception, right after dinner, or throughout the night. Appropriate Vodka, Gin, Mixers and Garnishes available
- \$7.00 per person, per hour or based on consumption**

**Ice Sculpture Martini Luge  
(Starting at \$375.00)**



## WINE LIST

### House Wine (Included in Package)

#### **Gato Negro Chardonnay**

A pale gold color with an aroma of delicate overtones of bananas, peaches, and pineapple

#### **Gato Negro Cabernet Sauvignon**

Medium bodied with blackberry jam aromas against a slightly spicy and minty background

#### **Gato Negro Merlot**

A delicious medium bodied juicy wine packed with jammy fruit

### White Wine Upgrades

#### **Coppola Pinot Grigio**

Delivers aromas of cool melon, tropical fruit and a light perfume of flowers  
\$1.50 upgrade per person

#### **Santa Margherita Pinot Grigio**

Clean, intense aroma and dry flavor with a pleasant golden apple aftertaste  
\$6.00 upgrade per person

#### **Markham Sauvignon Blanc**

Crisp and refreshing flavors of honeysuckle, white peach, and citrus zest  
\$3.75 upgrade per person

#### **Kim Crawford Sauvignon Blanc**

Fragrant and complex, with a refreshing burst of lime, guava, grapefruit, and grass flavors  
\$4.25 upgrade per person

#### **Estancia Chardonnay**

Bright tropical notes and stone fruit compliment the vibrant nuances of citrus  
\$4.00 upgrade per person

#### **Simi Chardonnay**

Vibrant Notes of pear, green apple, and peach, accented by soft hints of vanilla and clove  
\$6.50 upgrade per person

#### **Chateau Ste. Michelle Riesling**

Ripe and effusive, with pretty pear and citrus flavor, finishing off-dry  
\$1.50 upgrade per person

#### **Eroica Riesling**

Ripe and effusive, with pretty pear and citrus flavors  
\$5.50 upgrade per person

### **Red Wine Upgrades**

#### **Rosemount Shiraz**

Blackberry fruit flavors, soft generous tannins on the mid-palate and a long, rich finish

\$3.25 upgrade per person

#### **Penfolds Shiraz**

A peppery edge to the dark berry and tobacco flavors, lingering on the slightly gritty finish

\$6.00 upgrade per person

#### **Robert Mondavi Private Selection Pinot Noir**

Berry and cherry jam flavors display a zesty black pepper spiciness in the bright, crisp finish

\$2.25 upgrade per person

#### **Wild Horse Pinot Noir**

Flavors of pomegranate and Asian spices, with a rich lingering mouthful

\$6.00 upgrade per person

#### **Beringer Founders' Estate Zinfandel**

Candied Flavors of coffee and black raspberry and red cherry plus lots of fine tannin

\$2.75 upgrade per person

#### **Cosentino Zinfandel**

Notes of black cherry, currants and blackberry spiced with black pepper  
\$5.00 upgrade per person

#### **Columbia Crest Merlot**

Aromas of Spice, blackberry and cocoa carry through the palate

\$1.75 upgrade per person

#### **Rutherford Hill Merlot**

Round, smooth tannins, with flavors of cherries and plums and hints of anise and cocoa

\$6.25 upgrade per person

#### **Franciscan Cabernet Sauvignon**

Well structured palate of deep blackberry, coffee and spice

\$6.75 upgrade per person

# WEDDING BRUNCH MENU (MINIMUM 75 GUESTS)

## Menu:

- ❖ Assorted Chilled Juices
- ❖ 2% and Skim Milk
- ❖ Fresh Seasonal Fruit Display
- ❖ Country Fresh Scrambled Eggs
- ❖ Homemade Biscuits and Gravy
- ❖ French Toast with Warm Maple Syrup
- ❖ Bacon, Sausage and Hash Browns
- ❖ Assorted Muffins, Danish, and Croissants
- ❖ Fresh Bagels with Cream Cheese

### **\*Omelet Station to include:**

Fresh Seasonal Vegetables, Assorted Cheese and Ham and Turkey

### **Entrees and Accompaniments to include:**

- ❖ Fillet of Salmon in a Lemon Dill Sauce
- ❖ Breast of Chicken with a Marsala Wine Sauce
- ❖ Fresh Seasonal Vegetables and Starch

### **\*Carving Station (Choose one):**

- ❖ Oven Roasted Turkey
- ❖ Oven Roasted Ham
- ❖ Tender Roast Beef with Au Jus

### **Dessert:**

- ❖ Chef's Selection of Gourmet Desserts
- ❖ Freshly Brewed Coffee, Regular and Decaffeinated, Hot Water with a Selection of Teas

**Price: \$40.00 per person**

**Children**

**(\$20.00 per child-12 and under)**

\*Chef Fee applies for each station @ \$75.00 per station

## Beverage Enhancements:

### **Bloody Mary Bar**

- ❖ Fine Selection of Vodka and a garden variety of garnishes  
\$6.00 per drink

### **Champagne Bar**

- ❖ Champagne and a variety of juices with fruit garnishes to create your own Bellinis and Mimosas  
\$6.00 per drink

### **Champagne Toast**

- ❖ Champagne Toast for all of your guests  
\$3.00 per person



### **Bartender Fees**

- ❖ Includes bar service for the duration of the reception (1 Bartender per 100 guests recommended)  
\$75.00 per bartender



GIFT OPENING BREAKFASTS  
( 2 0 G U E S T M I N I M U M )

**Newlywed Continental:**

- ❖ Assorted Pastries, Muffins, Croissants, and Bagels
- ❖ Fresh Seasonal Fruit Display
- ❖ Orange, Cranberry and Apple Juice
- ❖ Freshly Brewed Coffee, Regular and Decaffeinated, and Hot Water with a Selection of Teas

\$10.95 per person

**Honeymoon Breakfast Buffet:**

- ❖ Fresh Seasonal Fruit Display
- ❖ Orange, Cranberry and Apple Juice
- ❖ Fluffy Scrambled Eggs
- ❖ Crisp Breakfast Potatoes
- ❖ Strips of Bacon and Sausage Links
- ❖ Assorted Muffins
- ❖ Freshly Brewed Coffee, Regular and Decaffeinated, and Hot Water with a Selection of Teas

\$13.95 per person

**Happily Ever After Breakfast Buffet:**

- ❖ Fresh Seasonal Fruit Display
- ❖ Orange, Cranberry and Apple Juice
- ❖ Fluffy Scrambled Eggs
- ❖ Crisp Breakfast Potatoes
- ❖ Strips of Bacon and Sausage Links
- ❖ Assorted Muffins
- ❖ Freshly Brewed Coffee, Regular and Decaffeinated, and Hot Water with a Selection of Teas

Choose Two of the Following Hot Items:

- ❖ Cinnamon French Toast
- ❖ Corned Beef Hash
- ❖ Apple Pancakes
- ❖ Biscuits and Gravy
- ❖ Mini Ham and Cheese Croissant Sandwiches

\$16.95 per person

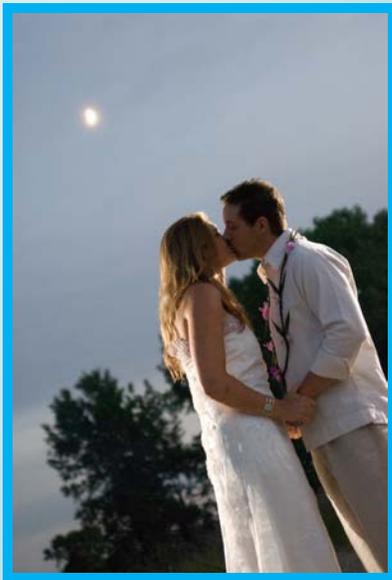


# REHEARSAL DINNER MENUS

## Tropical Luau Buffet:

- ❖ Citrus Bibb Salad, Assorted Breads, and a Sliced Seasonal Fresh Tropical Fruit Display
- ❖ Teriyaki Beef Kabobs, Hawaiian BBQ Ribs, and Citrus Mango Chicken
- ❖ Herb Roasted Potatoes and Chef's Choice of Seasonal Vegetables
- ❖ Assorted Tropical Desserts
- ❖ Freshly Brewed Coffee, Regular and Decaffeinated, and Hot Water with a Selection of Teas

\$34.00 per person



## Mexican Fiesta Buffet:

- ❖ Tortilla Chips with Salsa and Guacamole
- ❖ Steak & Chicken Fajitas and Cheese Quesadillas with included toppings: Shredded Cheese, Taco Sauce, Sour Cream Soft Flour Tortillas, Spanish Rice and Refried Beans
- ❖ Assorted Desserts
- ❖ Freshly Brewed Coffee, Regular and Decaffeinated, and Hot Water with a Selection of Teas

\$25.00 per person

## Backyard BBQ:

- ❖ Potato Salad, Cole Slaw, Potato Chips, Baked Beans and Condiments
- ❖ Hamburgers, Bratwurst, Boneless BBQ Chicken, and Beef Hot Dogs
- ❖ Assorted Fruit Pies and Cookies
- ❖ Freshly Brewed Coffee, Regular and Decaffeinated, and Hot Water with a Selection of Teas

\$27.00 per person

## Pizza and Pasta Buffet:

- ❖ Caesar Salad, Antipasto Salad, Seasonal Vegetables, and Toasted Garlic Bread
- ❖ Assorted Pizza, Mostaccoli, and Baked Lasagna
- ❖ Assorted Italian Desserts
- ❖ Freshly Brewed Coffee, Regular and Decaffeinated, and Hot Water with a Selection of Teas

\$23.00 per person

We can also customize any menu you are looking for:

- Irish Fest
- German Fest

Talk to us about any special themes!



# CONTRACT INFORMATION

## Financials for Weddings

**Ballroom Revenue Minimums and Ballroom Rental Fees\*** indicate the spending requirement for hosting your wedding at the Illinois Beach Resort. Ask the Wedding Sales Manager about the Ballroom Revenue Minimum for the Preferred Date of your Wedding; this minimum excludes Service Charge and Sales Tax. Ballroom Rentals are in addition to the per person Wedding Package prices. Ballroom Rentals are listed below:

- ❖ **Grand Vista Ballroom-** \$1,000.00
- ❖ **Grand Pavilion Tent (May-October)-** \$750.00
- ❖ **Grand Ballroom-** \$500.00
- ❖ **Lakeview Ballroom-** \$250.00
- ❖ **Lower Terrace-** \$500.00

\*Please ask for a proposal to see your wedding day total

## Services Charges and Illinois Taxes

- ❖ An 11% Illinois Room Tax will apply to all guest rooms
- ❖ 7% Illinois State Tax applies to all purchases
- ❖ 21% Service Charges applies to food and beverage menu pricing only. All Service Charges will incur applicable taxes

## Menu Arrangements for Your Wedding

- ❖ Please do not hesitate to ask for a custom menu; our Talented Culinary Team strives to suit your unique culinary tastes on the most important day of your life
- ❖ All of your event details should be finalized with the Wedding Team by the 30-day mark before the wedding, including a drafted floor diagram
- ❖ Special dietary meals can always be arranged; do not hesitate to ask
- ❖ Final numbers are due at the 10-day mark before the wedding when your final payment is also due

## Deposits

- ❖ The Illinois Beach Resort Requires a \$1,500.00 deposit with the signed contract. (Cash, check, money order or credit card are accepted)
- ❖ Two Intermediate payments are made before the final payment 6 months and then again at 3 months prior to the wedding
- ❖ The Final Payment is due 10 Days prior to the Wedding. Personal checks are not accepted after the 10-day mark

## Wedding Room Blocks

- ❖ A Wedding Block can be added to your initial contract or you may contact your Wedding Sales Manager after contract to add a rooms addendum
- ❖ The Resort would be pleased to offer you a wedding block at a reduced rate. Once the wedding block is full, guests will be accommodated at the current prevailing rates at the front desk
- ❖ If you need to increase your existing block, a contract addendum is required and based only on availability
- ❖ Your wedding contract commits you to 80% of the rooms that are blocked. This means that if you block a group of 10 rooms, your guests must fill 8 out of the 10 rooms to avoid penalty. Rooms not filled with be charged to the master account
- ❖ The Wedding Block Cut-off Date is 30 Days before the Wedding



# HOTEL POLICIES



- ✚ All event room, food & beverage, outside services and event technology prices are subject to a taxable service charge.
- ✚ Additional cleaning fee of \$500 will apply to any event that leaves behind debris, décor or other refuse.
- ✚ The hotel prohibits the removal of food from any catered function
- ✚ All event rooms will be made available two hours prior to the scheduled start time for outside vendor setup.
- ✚ All event related items must be picked up by the vendor one hour after the event concludes. For any delay or items left behind, \$250 per day storage fee will apply.
- ✚ All Federal, State, and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchased through the Hotel or an approved vendor. Food and Beverage provided by an outside vendor must be pre-approved by the hotel and the guest must sign a liability waiver. Outside food and beverage are allowed at the hotel's discretion only.



## 2015 SPECIALS

### **ILLINOIS BEACH RESORT-50% Rehearsal Dinner Bonfire**

Enjoy a Cozy night by the fire after your rehearsal dinner at the Illinois Beach Resort. Try adding a private bar or bring in smores. (Please Present to Wedding Manager at the time of  
Valid Until December 2015

### **ILLINOIS BEACH RESORT-10% off Rehearsal Dinner**

Enjoy a Unique rehearsal dinner by the beach with optional bonfire as you prepare for wedding festivities the following day. Try one of our theme menus or create your own! (Please Present to Wedding Manager at the time of Booking. Not Valid with Other Coupons)

Valid Until December 2015

### **ILLINOIS BEACH RESORT-10% off Gift Breakfast**

There is not a better way to say good-bye to guests the morning following the wedding than with a private breakfast for a formal farewell. You can have an opportunity to thank your guests one more time before they depart. (Please Present to Wedding Manager at the time of Booking)

Valid Until December 2015