

Barber & Oberwortmann Horticultural Center

A Joliet Park District Facility

227 N. Gougar Road • Joliet, IL 60432



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The Horticultural Center

“Step Away from the Norm and into a Natural Setting!”

Dedicated in 1998 and newly remodeled, the **Andrew B. Barber & Clarence D. Oberwortmann Horticultural Center**, a 12,000 square foot facility, was built adjacently to the Bird Haven Greenhouse. It's limestone exterior with wooden-beamed entryway and easy access to a charming outdoor-covered deck with patio seating is conducive to the natural surroundings of the **630 acres of Pilcher Park**.

The Horticultural Center is an ideal rental facility for any special occasion. The spacious main hall, with a capacity of **254 people sit down dining** and **299 people reception style**, can be subdivided into three smaller rooms to suit smaller sized gatherings. Private Bridal Room is also available.

The Center attractively enhances the **Bird Haven Greenhouse** complex while providing additional space for a rental banquet hall. The Italian Renaissance style greenhouse, which is perfect for wedding ceremonies, features spectacular floral shows with seasonal motifs during the fall, winter, and spring. The Outdoor formal gardens are open June through October. The Bird Haven Greenhouse's formal gardens are the perfect setting for an outdoor wedding or come inside for an intimate ceremony among the beautiful flowers and greenery.

The hall is perfect for wedding receptions, parties, showers, communions, business meetings, reunions and more! **The Horticultural Center provides a truly unique and memorable site to host your next special event.**

[Photo Albums available at our website or on facebook](#)



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Package Descriptions

Dinner Package: 5 Hour Hall Rental with chosen Menu.

Banquet Package: 5 Hour Hall Rental, chosen Menu with 4 ½ Hour Standard Open Bar. *(Bar is closed ½ hour during dinner.)*

*Additional Hall Rental Time, Bar Upgrades & Custom Packages are Available.
Additional Services Available Upon Request.*

We are your ONE-STOP-SHOP! Let us handle all of your planning needs.

**For Sunday through Saturday Afternoon Events
Please Call for Special Incentives!**

- o All prices are subject to a Security Guard Fee (\$150), 18% Service Charge and applicable sales tax (currently 8.75%).
- o All menus, prices and packages are subject to change without notice. All prices are per person, unless noted.
- o Staff gratuities are optional, but encouraged at customer's own discretion. (Suggested rate 3-18%)
- o If tip jars on the bar are not preferred a 10% prepaid bar gratuity on the bar pricing is required.
- o Pricing is based upon 10 guests per round table. Tables can accommodate up to 12 guests. For tables of 8 guests add \$1.00 per person (Minimum \$150).
- o For Multiple Entree Plate Style Dinners add \$1.00 per person.
- o Special order linens require a refundable damage deposit of \$100.
- o Minimum number of guests or minimum dollar billing amounts, bar and beverage minimums, and requirements varies depending upon the event date.
- o Final counts and adjustments are due 13 days prior to the event date.

Dinner & Banquet Packages Include

Excludes our Casual Packages

Salad or Soup Selection: (Choice of 1 - Served Plate Style to Each Guest) (Salad & Soup add \$1.75)

- Spring Mix Salad with Tomato, Cucumber & Homemade Croutons
- Spinach Salad with Carrots, Tomato, Cucumber & Homemade Croutons
- Chef's Caesar Salad with Red Onion, Parmesan, Homemade Croutons & Tossed with Caesar Dressing
 - Garden Tossed Salad with Shredded Red Cabbage, Shredded Carrots, Tomato & Cucumber
- Fresh Cut Fruit Salad - Seasonal Selection of Cantaloupe, Honeydew, Watermelon & Grapes Garnished with Mint, Strawberry & Kiwi
 - Caprese Salad - Beefsteak Tomato Slices with Buffalo Mozzarella, Fresh Basil & Virgin Olive Oil on a Bed of Spring Mix Salad & Drizzled with Balsamic Vinaigrette (add \$1.50)
- Soup: Chicken Noodle, Tomato Vegetable, Beef Vegetable or Barley, French Onion, or Cream of: Chicken or Broccoli. *Other Soups Available.*

1 Dressing Choice Included: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, or Low-Cal Italian

Optional Table Dressing Choices: 2 Choices = \$8.00 per Table ⇄ 3 Choices = \$10.00 per Table

Optional Salad Topper: Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple for 35¢ per topping

Vegetable Selection: (Choice of 1) (Additional Selection add \$1.75)

- Caribbean Blend - Broccoli, Yellow Carrots, Green Beans & Red Peppers
 - California Blend - Carrots, Cauliflower & Broccoli
 - Glazed Baby Carrots
 - Green Beans: *Almondine, or Bacon & Onion*
 - Broccoli Spears: *Garlic Sauce or Buttered*
 - Buttered Kernel Corn
- Fresh Asparagus: *Hollandaise Sauce or Buttered* (add \$1.95)
 - Chef's Choice Vegetable Stir Fry (add 95¢)
- Gourmet Vegetable: *Whole Fingerling Carrots or Haricots Verts* (add 95¢)

Accompaniment Selection: (Choice of 1) (Additional Selection add \$1.75)

- Red Skin Garlic Mashed Potatoes
- Baby Russet Potatoes: *Garlic & Rosemary, or Bacon & Onion*
 - Whipped Potatoes: *3 Cheeses, or Buttered*
 - Au Gratin Potatoes
 - Wild Rice Blend with Sauteed Mushrooms
 - Rice Pilaf
 - Sliced Bread Dumplings with Gravy
 - Homemade Sage Dressing
- Linguini with Garlic & Olive Oil (only available with a Plate Style Dinner)
- Pommes Dauphinoise - Sliced Potato Layers with Custard Cream & Gruyere Cheese (add \$1.50)
 - Idaho Baked Potato with Butter & Sour Cream (add 90¢)

Also Included:

- Served to each Table - Old World Bread & Butter, Lemon Laced Iced Water Carafes & Regular Coffee Service
 - White Rimmed China with Double Gold Band, Glass Water Goblet & Stainless Steel Silverware
- Floor Length Linen Tablecloths (*White, Ivory or Black*) with Choice of Colored Linen Napkin (*over 20 Colors!*)
 - White Linen & White Skirting Packages for Head, Cake, Gift, Place Card & DJ Tables
 - Tables set with containers of Salt, Pepper, Butter Dish, Creamer & Sugar Bowl
 - 72" Round Tables (*seats up to 10-12 people*)
 - White Padded Garden Chair
 - Professional Uniformed Staff
 - Private Bridal Room

Buffet or Family Style Dinner - Entree Selections

Dinner Package Banquet Package

Family or Buffet Style Dinner (3 Entrees)..... \$ 30.50 \$ 47.25

Buffet Style Dinner (2 Entrees)..... \$ 29.50 \$ 46.25

Family Style Dinner is served in bowls and platters to each guest table.

Buffet Style includes an Elegant Buffet Presentation with Colored Overlays Beautifully Accented with Fresh Cut Flowers and Greenery. Buffet Style is offered up to 200 people maximum. *Add a Uniformed Chef Carver for \$250 (1 per 100 guests)*

Entree Selections: (Choice of 1, or 2 with 3 Entree Selection)

- Roast Beef with *Au jus, Demi-Glace or Gravy*
- Italian Beef *Au jus* with Peppers & Onion (add 35¢)
- Our USDA Choice Beef is Slow Roasted & Sliced On Our Premises!***
- London Broil with Mushroom Bordelaise Sauce (add \$3.10)
- Thin Sliced Prime Rib of Beef with *Au jus or Peppercorn Demi-Glace* (add \$4.25 - Subject to Market Price)
 - Roast Turkey Breast with Gravy
 - Deep Fried Chicken (Bone-In) (add 50¢)
- Seasoned Baked Chicken (Bone-In): *Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice*
 - Boneless Breast of Chicken with Sauce (add \$1.95)

Sauce Choice: Napa Valley (White Wine Cream), Marsala, or Picata (Lemon White Wine Sauce with Capers & Mushrooms)
- Roast Loin of Pork with Gravy
- Baked Ham with Honey Glaze
- Meatballs: *Burgundy Gravy, Stroganoff, Marinara, BBQ Sauce, or Sweet & Sour*
Add Buttered Egg Noodles with the Meatballs for 75¢
- Herb Encrusted Pork Medallions - Whole Roasted Center Loin with Eight Herbs & Spices - Hand Carved (add \$1.75)
 - BBQ Sauced Pulled Pork (add 30¢)
- Italian Sausage Wedges with Peppers & Onions in Marinara
- Polish Sausage Wedges with Sauerkraut
- Grilled Salmon Fillet with *Bourbon Caramelized Onion or Champagne Sauce* (add \$2.75)
- Vegetarian Filet - Seasoned Grilled Portabella Mushroom, Zucchini, Yellow Squash, Red & Green Pepper, & Red Onion (add \$2.25)

Entree Selections: (Choice of 1)

- Penne Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan
- Mostaccioli: *Meat or Marinara Sauce. Or Vodka Sauce (add 40¢)*
 - Pasta Primavera: *Alfredo Sauce or Garlic & Olive Oil*
 - Lemon Linguini with Sun-dried Tomato
 - Fettuccini Alfredo *Add Fresh Spinach for 30¢*
 - Stuffed Shells with Vodka Sauce (add \$1.75)

*Vegetarian, Dietary, Kids or Vendor Meals are available upon request.
Custom Menu & Packages are a Welcome Request.*

Plate Style Dinner - Entree Selections

Dual Entree Selections:

Dinner Package

Banquet Package

Filet Tenderloin Medallions* <i>with Peppercorn Demi-Glace or Bearnaise Sauce</i> &		
3 Piece Grilled Jumbo Shrimp DeJonghe Brochette.....	\$ 40.25	\$ 57.50
Grilled Salmon Fillet <i>with Bourbon Caramelized Onion or Champagne Sauce</i>	\$ 40.25	\$ 57.50
Boneless Breast of Chicken with Sauce.....	\$ 38.50	\$ 55.25
<i>Sauce Choice: Napa Valley (White Wine Cream), Marsala, or Picata (Lemon White Wine Sauce with Capers & Mushrooms)</i>		
Boneless Breast of Chicken with Sauce &		
London Broil with Mushroom Bordelaise Sauce.....	\$ 36.50	\$ 53.25
Herb Encrusted Pork Medallions.....	\$ 36.00	\$ 48.25
- Whole Roasted Center Loin with Eight Herbs & Spices - Hand Carved		

Single Entree Selections:

Dinner Package

Banquet Package

Filet Tenderloin Medallions* <i>with Peppercorn Demi-Glace or Bearnaise Sauce</i>	\$ 36.75	\$ 53.00
14 oz. Cut of Roast Prime Rib of Beef* <i>with Au jus or Peppercorn Demi-Glace</i>	\$ 35.00	\$ 51.75
London Broil with Mushroom Bordelaise Sauce.....	\$ 30.25	\$ 47.00
Roast Beef with <i>Demi-Glace or Gravy</i>	\$ 30.00	\$ 46.75
Stuffed Chicken (8 oz. Dinner Portion).....	\$ 31.75	\$ 48.50
Bollotine de Poulet - with Wild Rice, Dried Cranberries & Brie with Sauce Poulette		
Italiano - with Prosciutto & Provolone with a Marsala Wine Sauce		
Florentine - with Creamed Spinach, Artichoke & Parmesan with Sauce Mornay		
Country Classic - with Roasted Apple & Pecan Dressing with an Apple Brandy Glaze		
Boneless Breast of Chicken (8 oz. Dinner Portion).....	\$ 30.75	\$ 47.50
(5 oz. Lunch Portion).....	\$ 28.25	\$ 45.00
Rosemary - Grilled with Lemon Herb Seasoning, Garlic & Olive Oil garnished with Fresh Sprig of Rosemary		
DeJonghe - Grilled topped with Plump Gulf Shrimp Dejonghe		
Romano - Romano Encrusted Breaded topped with: <i>Quattro Formaggi Sauce or Sauce Mornay</i>		
Pesto - Grilled topped with Roasted Red Pepper, Pesto & Provolone		
Caribbean Citrus - Marinated Grilled topped with Mango & Pineapple Relish		
Saltimbocca - Sage Breaded topped with Prosciutto & Provolone with Marsala Wine Sauce		
Boneless Breast of Chicken with Sauce (8 oz. Dinner Portion).....	\$ 30.00	\$ 46.75
(5 oz. Lunch Portion).....	\$ 27.50	\$ 44.25
<i>Sauce Choice: Napa Valley (White Wine Cream), Marsala, or Picata (Lemon White Wine Sauce with Capers & Mushrooms)</i>		
Herb Encrusted Pork Medallions.....	\$ 31.00	\$ 47.75
- Whole Roasted Center Loin with Eight Herbs & Spices - Hand Carved		
Grilled Salmon Fillet <i>with Bourbon Caramelized Onion or Champagne Sauce</i>	\$ 35.00	\$ 51.75
Vegetarian Filet.....	\$ 30.50	\$ 47.25
Seasoned Grilled Portabella Mushroom, Zucchini, Yellow Squash, Red & Green Pepper, & Red Onion		
Eggplant Parmesan**.....	\$ 30.50	\$ 47.25
Stuffed Shells with Vodka Sauce**.....	\$ 33.50	\$ 50.25
Kid's Meal - 2 Piece Chicken Tender (Ketchup/Honey/BBQ), Mac & Cheese, & Kernel Corn.....	\$ 26.50	\$ 32.75
(Kids 3 & Under with a Kid's Meal are \$19.95)		

* Subject to Market Price. ** Accompaniment Selection is not included.
Multiple Entree Choices (up to 3 Selections, plus Kids & Vegetarian Meals) - Please add \$1.00 Service Charge.

*Vegetarian, Dietary, Kids or Vendor Meals are available upon request.
Custom Menu & Packages are a Welcome Request.*

Beverage Packages

The Banquet Package includes the Standard Open Bar.

V.I.P. Open Bar

Absolut Vodka • Tanqueray Gin • Captain Morgan Spiced Rum • Jack Daniels • Crown Royal •
Chivas Regal Scotch • Hennessy Cognac • Cuervo Tequila • Smirnoff Vodka • Beefeater Gin • Jim Beam •
Bacardi Light Rum • Korbel Brandy • Seagrams V.O. Whiskey • Dewars White Label Scotch • Canadian Mist •
Amaretto • Peach Schnapps • Southern Comfort • Triple Sec • Miller Lite (On Tap) • Bud Light (On Tap) •
Wines: Cabernet Sauvignon, Chardonnay, Pinot Grigio, Moscato & White Zinfandel • Soft Drinks • Juices
Signature Drink Choice (Served in a Single Use Martini Glass): True Blue (Vodka, Coconut Rum, Blue Curacao & Lemon-Lime Soda garnished with Lemon),
Cranberry Kiss (Captain Morgan, Collins Mix & Cranberry Juice garnished with Lime), Cuervo Especial Oasis (Tequila, Triple Sec, Cranberry & Orange Juices garnished with Lemon),
Melon Madness Martini (Vodka, Melon Liquor & Pineapple Juice garnished with a Cherry), or Let us recommend a drink to fit your Event Theme.

Add \$ 4.25 to the Banquet Package

Deluxe Open Bar

Smirnoff Vodka • Beefeater Gin • Jim Beam • Bacardi Light Rum • Captain Morgan Spiced Rum • Korbel Brandy •
Seagrams V.O. Whiskey • Dewars White Label Scotch • Gordon's Vodka • Gordon's Gin • Castillo Rum •
Canadian Mist • Early Times • Cluny Scotch • Gold Tequila • Amaretto • Peach Schnapps •
Southern Comfort • Triple Sec • Miller Lite (On Tap) • Bud Light (On Tap) •

Wines: Cabernet Sauvignon, Chardonnay, Pinot Grigio, Moscato & White Zinfandel • Soft Drinks • Juices

Add \$ 3.25 to the Banquet Package

Standard Open Bar

Gordon's Vodka • Gordon's Gin • Castillo Rum • Canadian Mist • Early Times • Cluny Scotch • Korbel Brandy • Gold
Tequila • Amaretto • Peach Schnapps • Southern Comfort • Triple Sec • Miller Lite (On Tap) • Bud Light (On Tap) •

Wines: Cabernet Sauvignon, Chardonnay, Pinot Grigio, Moscato & White Zinfandel • Soft Drinks • Juices

Included with Banquet Package

For a Beer, Wine & Soda Open Bar - Deduct \$1.50 from Banquet Package price

Beverage Add-Ons

Bar Glassware Package (Instead of Disposable Glassware) **\$ 1.50**

Bottled Beer Upgrade (Miller Lite & Bud Light) **\$ 2.50**

Champagne or Wine Toast (Includes Glass Rental) **\$ 1.75**

Add Champagne to Your Open Bar Package for \$10.00 per bottle

Add Sparkling Grape Juice for \$8.00 per bottle

Table Wine Service **\$ 13** per bottle with Open Bar **\$ 24** per bottle with Cash Bar

Includes Wine Glass Rental & Wine Choice: Merlot, Carbernet Sauvignon, Chardonnay, or Pinot Grigio

2 Bottles per Table Recommended.

Wine Upgrades are available at Market Price. Let us recommend the bottle depending upon your chosen menu.

Ask About..... *Signature Drinks, Bar Special Orders, Cordial Bars,
Non-Alcoholic Open Bars, & Cash Bar Options*

While beverages are subject to change according to current popularity, all beverages will always be of same high quality.
If tip jars on the bar are not preferred a 10% prepaid bar gratuity on the bar pricing is required. Open Bar Packages include bartender(s).

Wedding Package Upgrades

Custom Menu & Packages are a Welcome Request.

Ultimate Dream Wedding Package

V.I.P. Open Bar Upgrade
Champagne or Wine Toast for All Guests
Bar Glassware Package
Hors D'oeuvres *(The Classic)*
Wedding Cake
Late Night Snack or Sweet Table
Fresh Floral Centerpieces for Head & Guest Tables
Icicle Lights under Skirting for Head, Cake, Gift & Place Card Tables
Commemorative Brick for the Buy-A-Brick Program

\$ 24.25 (Based on Tables of 10 people. Add to the Banquet Package Price. No Substitutions.)

We are your ONE-STOP-SHOP! Let us handle all of your planning needs.
Ask for our Flyers on additional services that we offer.

- Wedding Cake & Cupcake
 - Chocolate Fountain
 - Ice Cream & Sundae Bar Carts
 - S'mores Station
 - Candy Buffet
 - Late Night Snack Package
 - Specialty Food Carts
 - Preferred DJ Service: [Better Than A Jukebox](http://betterthanajukebox.com), Mike Obrzut (708)203-5220 betterthanajukebox.com
5 Hours = \$720 • 4 Hours = \$600 • Ceremony add \$130
 - Bands & Musicians
 - Photo Lounges & Photo Booths
 - Floral, Rentals & Decor
 - Custom Uplighting Packages
 - Many Referral Lists for all of your event needs
-

Optional Add-Ons

Specialty Table Packages (White Linen & White Skirt) are \$18.00 per Table
(Specialty Table Packages for Head, Cake, Gift, Place Card & DJ Tables are included with the Dinner & Banquet Packages.)
Colored Linens & Colored Skirt are Also Available - Call for Pricing
Icicle Lights under Skirting are \$7.50 per 8' Table

132" Round Colored Linen Tablecloths (Floor Length) are \$21.00 per Table

108" Round Colored Linen Tablecloths (18" Overhang) are \$12.25 per Table

90" Round Colored Linen Tablecloths (9" Overhang) are \$10.00 per Table

Chair Cover with Sash Tie is \$4.25 per Chair / Chair Sash Tie is \$2.75 per Chair

Hors D'oeuvres

Ask for our complete Appetizer Flyer. (We offer over 100 Appetizers)

The Classic - (2 Hot & 1 Cold) - \$ 3.95

Hot Hors D'oeuvres:

Crab Cakes with Remoulade Sauce
Crab Rangoon with Sweet & Sour
Glazed Bacon Wrapped Water Chestnuts
Meatballs with: *Burgundy Gravy, Barbecue, or Sweet & Sour*
Phyllo Dough with Spinach & Feta (Spanikopita)
Potato Skins Topped with Cheddar, Bacon & Chives
Quiche: *Lorraine or Spinach*

Cold Hors D'oeuvres:

Celery Sticks with: *Herb Cream Cheese or Cheddar*
Fresh Cut Fruit Skewer with Strawberry Dip
Ham & Cream Cheese Pinwheels
Open Faced Cucumber Sandwiches
Pastry Cup Filled with: *Crab Salad or Tarragon Chicken Salad*

Simple Add-Ons - (For under \$1.50 per person)

Domestic Cheese Assortment (Serves up to 50) \$ 65.00
This winning combination of American, Jalapeño, Swiss & Salami Cheese slices surrounds a wedge of Brie with Brown Sugar & Pecans. Gouda Wedges & Cheddar Cubes add to the experience. Garnished with Grapes and includes a variety of Crackers.

Julienne Cheese & Sausage Platter (Serves up to 50) \$ 62.50
A tantalizing combination of American, Swiss, Cheddar, Muenster & Salami. Includes a variety of Crackers & is garnished with Grapes.

Caprese Skewer (50 piece) \$ 65.50
Ciliegene Mozzarella, Grape Tomato & Fresh Basil with Balsamic Vinaigrette

Domestic Cheese Skewer (50 piece) \$ 54.50
Muenster, Cheddar, Mozzarella, American & Black Olive

Fresh Cut Fruit Skewer with Strawberry Dip (50 piece) \$ 51.00
Cantaloupe, Honeydew, Pineapple & Grape

Late Night Snacks

Ask for our complete Late Night Snacks Flyer.

Appetizer Snack

Deep Dish Mini Pizza
Potato Skins Topped with Cheddar, Bacon & Chives
BBQ Pulled Pork with Hawaiian Roll
Includes 7" Black Plastic Plate & Napkin
\$ 4.85

Mini Chicago Snack

Mini Hot Dog with Diced Onion & Mustard
Mini Cheeseburger with Ketchup, Mustard & Pickle
Mini Shoestring Potato Shooters
Includes 7" Black Plastic Plate & Napkin
\$ 4.65



White Castle® Slider

Original Slider®
Cheese Slider
Includes 7" Black Plastic Plate & Napkin
\$ 4.50

Additional Slider is \$ 1.25

Martini Mac & Cheese

Elbow Macaroni & Cheddar Cheese
Includes Single Use Martini Glass & Spoon
\$ 3.50

Krispie Treats Platter

New Spins on a Classic Treat: Peanut Butter Rice Krispies Drizzled with Chocolate, Original Rice Krispies & Cocoa Krispies.
Includes Napkins.
36 Piece Platter \$ 41.25

To Die For Brownie Barrage

English Toffee: Brimming with walnuts, dark chocolate chips, & English Toffee bits all held together with a buttery vanilla filling. Cookies-N-Cream: A bed of chocolate brownie layer topped with a white chocolate layer & finished with chocolate sandwich cookies. Chocolate Caramel: Rich chocolate brownie batter topped with caramel & semi-sweet chocolate chips. Includes Napkins.
48 Piece Platter \$ 52.50

Course Add-Ons:

Shrimp Cocktail: 2 Piece - \$3.50 3 Piece - \$4.25 (Subject to Market Price)
Lemon or Raspberry Sorbet - \$1.95
Antipasto Platter - \$23.95 per table
Bruschetta Dip with Crostinis - \$13.25 per table
Grilled & Chilled Marinated Vegetable Platter - \$12.50 per table
Fresh Cut Vegetable Platter with Ranch or Dill Dip - \$11.95 per table
Chilled Puree Shooter - \$2.75

Individual 2 oz. shot of Gazpacho, Ginger Melon, Cantaloupe, Vichyssoise, Roasted Tomato, Zucchini or Red Bell Pepper

Sweet Tables

Gourmet Sweet Table

A sinfully delicious combination of: Assorted mini pastries to include chocolate eclairs, whipped cream puffs, cannoli, fruit filled tarts and other pastries. Deluxe Sweet Tooth Platter consisting of home baked chocolate chip, oatmeal raisin and peanut butter cookies surrounding bite size squares of baked fudge brownies and banana cake. Topped off with chocolate dipped strawberries (seasonal) and mouth watering fresh cut fruit display with Strawberry dip. Includes Black, White or Clear Plastic Place Settings & Elegant Presentation.

\$ 7.50 (Based on 5 pieces per person)

Deluxe Sweet Table

A dazzling array of Gourmet Sweet Bars including: Carmel Apple Grannies, Chocolate Raspberry Tangos, Lemon Berry Jazz Bars, Marble Cheese Truffles, Blueberry Crumble, Raspberry Crumble & Lemon Bars, plus our Royal Mini Cheese Cakes - Amaretto Almond, Raspberry, Silk Tuxedo, Cappuccino, Vanilla, Lemon & Chocolate Chip. Includes Black, White or Clear Plastic Place Settings & Elegant Presentation.

\$ 5.50 (Based on 3 pieces per person)

Sweet Tables can be ordered in lesser quantities than actual guest count. Suggest 2.5 pieces per person.

Sweet Table Coffee Service

Coffee Choice of: Regular or Decaffeinated. Includes: Cream, Sugar, Artificial Sweeteners & Cups.

Black, White or Clear Plastic Cups: **\$ 123.00 per 100 cups** or **\$ 63.50 per 50 cups**

Green Cups: **\$ 107.00 per 100 cups** or **\$ 55.50 per 50 cups**

Styro Cups: **\$ 88.00 per 100 cups** or **\$ 45.95 per 50 cups**

Also Available:

Chocolate Fountains • Alternative Plate Style Desserts
S'mores Stations • Candy Buffets • Ice Cream & Sundae Bar Carts
Late Night Snack Packages - White Castle®, Mashtini Bars, Mac & Cheese & More
Specialty Food Carts - Popcorn, Pretzel, Cotton Candy, Sno-Kone & Hot Dog

We are your ONE-STOP-SHOP! Let us handle all of your planning needs.

Ask for our Flyers on additional services that we offer.



(815) 577-9660

Wedding Cakes

Over 50 styles to choose from.

Come to our Office to see our Wedding Cake Book or see our Website:

<http://cuttingedgecatering.com/wedding.cakes.full.htm>

Flavors: White • Yellow • Chocolate • Marble • Banana • Red Velvet • Chocolate Banana • Lemon • Carrot

Fillings: Strawberry • Raspberry • Lemon Cream • Fudge • Oreo Cookie • Bavarian Cream • Chocolate Mousse
Strawberry Mousse • Raspberry Mousse • Buttercream • Chocolate Buttercream

Fresh Banana (Add 50¢) • Fresh Strawberry (Add 65¢)

Icing: Buttercream • Chocolate Buttercream

Wedding Cake

3 Layers of Cake with 2 Layers of Filling.
\$ 3.90 per slice

Wedding Cupcakes

Regular Size are \$ 2.80 each
Large Size with Filling are \$3.30 each
Towers Range from \$ 30-\$ 60 • 6" Cutting Cake is \$ 39.00

Sheet Cakes

2 Layers of Cake with 1 Layer of Filling.
9" x 13" Sheet (serves 50) \$ 113.00
11" x 15" Sheet (serves 74) \$ 167.00
12" x 18" Sheet (serves 98) \$ 243.00

Other Information: Place settings & delivery are included. The Anniversary (Top Tier) Cake is served, unless requested not to do so. You will be given a certificate and Cathy's Sweet Creations will make you an exact duplicate of your Anniversary Cake in a year. Required number of servings varies depending upon the style of cake or number of tiers chosen. Some Styles do have additional charges. Cake Knives, Cake Toppers and Cake Floral Flowers are not included.

Customer's Own Cakes require a 95¢ per person Own Cake Fee (includes place settings), plus a certificate of insurance from the Bakery naming Cutting Edge Catering & the Joliet Park District as additionally insured.

Casual Package

Valid on Certain Dates. Call for more details and availability.

Package Includes:

- Up to a 4 Hour Hall Rental
- Buffet Attendants - Our friendly staff will be available to help serve & replenish your buffet along with clearing guest tables
- Elegant Buffet Presentation including Colored Overlays, Props, Elevations with Fresh Cut Flowers & Greenery Accents
 - All Serving Equipment
 - 9" Black, White or Clear Plastic Plate Upgrade
- Tables with Standard White Linen Tablecloths for all Guest Tables
 - White Padded Garden Chairs

\$ 11.50 *(Based on a minimum of 100 people)*

Service Package pricing may vary depending upon the complexity of the event for labor & equipment.

Select Your Beverage & Menu Options:

(Open Bar Packages & Menus are based on a minimum 50 people)

Open Bar Packages (75 people includes the Bartender, or Bartender Fee is \$150.)

	<u>4 Hours</u>	<u>3 Hours</u>
V.I.P. Open Bar.....	\$ 20.00	\$ 17.00
Deluxe Open Bar.....	\$ 18.50	\$ 15.50
Standard Open Bar.....	\$ 16.75	\$ 14.25
Beer, Wine & Soda Open Bar.....	\$ 14.75	\$ 12.25
Soda Open Bar.....	\$ 8.95	\$ 7.95

[Ask About.... Cash Bar & Bar Tab Options](#)

Beverage Station

Assorted Canned Sodas or Bottled Water - (Includes Cups and Ice)..... <small>Can be on a Consignment Basis with a 25% Restock Fee</small>	\$ 18.75 per case (24).....	\$ 5.50 per 6 pack
Iced Tea, Lemonade or Fruit Punch - (Includes Cups and Ice).....	\$ 54.95 per 5 gal.....	\$ 32.45 per 3 gal.
Lemon Laced Iced Water Service - (Includes Cups and Ice).....	\$ 26.00 per 5 gal	
Fresh Brewed Coffee Service - (Regular or Decaffeinated), Hot Tea or Hot Chocolate - Styro Cups.....	\$ 88.00 per 100 cups.....	\$ 45.95 per 50 cups
- Green Cups.....	\$107.00 per 100 cups.....	\$ 55.50 per 50 cups
- Black, White or Clear Plastic Cups.....	\$123.00 per 100 cups.....	\$ 63.50 per 50 cups

For More Menu Options - See Our [Corporate & Social Events Menu](#)

Hot Buffets, Gourmet Menus, Theme Menus, Cold Buffets, Breakfast & Brunch, Appetizers, Picnics, Pig Roasts & More!

Pricing Starts at \$6.50 per person on up

Casual Package - Menu Selections

Hot Buffets

From our [Corporate & Social Events Menu](#) (Page 3)

Entree Selections:

- Roast Beef: *Thick or Thin with Au jus, Demi-Glace or Gravy*
- Italian Beef Au jus with Peppers & Onions (add 40¢)
- ***Our USDA Choice Beef Slow Roasted & Sliced On Our Premises!***
- Seasoned Baked Chicken: *Seasoning: Lemon Pepper, Rotisserie, Rosemary Citrus, Italian Herbs or BBQ Spice*
- Mostaccioli: *Meat or Marinara Sauce. Vodka Sauce (add 40¢)*
- Italian Sausage Wedges with Peppers & Onions in Marinara
- Polish Sausage Wedges with Sauerkraut
- BBQ Sauced Pulled Pork (add 30¢)
- Chicken Tenders - 2 Piece (add 30¢)
Add a 8 oz. Dip for \$4.75: BBQ, Ranch, Hot Sauce or Honey Mustard
- Roast Turkey Breast with Gravy
- Roast Loin of Pork with Gravy
- Baked Ham with Honey Glaze
- Meatballs: *Burgundy Gravy, BBQ Sauce, or Sweet & Sour*
- Penne Pasta with Baby Spinach, Garlic, Olive Oil & Parmesan
- Pasta Primavera: *Alfredo Sauce or Garlic & Olive Oil*
- Fettuccini Alfredo
- Boneless Breast of Chicken with Sauce (add \$1.40)
Sauce Choice: Napa Valley, Marsala or Picata
- Stuffed Shells with Vodka Sauce (add \$1.75)
Add Giardiniera: \$3.95 (8 oz.) ⇄ \$5.95 (16 oz.)

Hot Side Dish Selections:

- Broccoli Spears: *Garlic Sauce or Buttered*
- California Blend (Carrots, Cauliflower & Broccoli)
- Caribbean Blend (Broccoli, Yellow Carrots, Green Beans & Red Pepper)
- Glazed Baby Carrots
- Green Beans: *Almondine, or Bacon & Onion*
- Buttered Corn: *Cobbette, or Kernel*
- Chef's Choice Vegetable Stir Fry (add 95¢)
- Red Skin Garlic Mashed Potatoes
- Baby Russet Potatoes: *Bacon & Onion, or Garlic & Rosemary*
- Whipped Potatoes: *3 Cheeses, or Buttered*
- Au Gratin Potatoes
- Rice: *Pilaf, or Wild Rice with Sautéed Mushrooms*
- Homemade Sage Dressing
- Sliced Bread Dumplings with Gravy

Salad Selections:

All of our Salads are Homemade!

- Red Skin Potato Salad
- Cole Slaw: *Creamy or Vinaigrette*
- Rotini Pasta Salad
- Macaroni Salad
- Fresh Cut Fruit Salad
- Bow Tie Pasta Salad (add 40¢)
- Gazpacho Salad (add 50¢)
- Cucumber Salad Vinaigrette (add 50¢)
- Taffy Apple Salad (add 60¢)
- Garden Tossed Salad with Tomato & Cucumber (add 90¢)
- Spinach Salad with Carrots, Tomato, Cucumber & Croutons (add 90¢)
- Chef's Caesar Salad with Red Onion, Parmesan & Croutons (add 90¢)
- Spring Mix Salad with Tomato, Cucumber & Croutons (add 90¢)

Choice of 2 Dressings: Italian, Ranch, French, 1000 Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar or Low-Cal Italian

*Add Any Salad Topper: 35¢ per person per topping
Crumbled Bacon, Mandarin Orange, Kiwi, Dried Cranberries, Pecans or Pineapple*

3 Entrees, 2 Hot Sides & 1 Salad - \$ 10.95

3 Entrees, 1 Hot Side & 1 Salad - \$ 9.65

3 Entrees & 2 Salads - \$ 9.05

2 Entrees, 2 Hot Sides & 1 Salad - \$ 9.10

2 Entrees, 1 Hot Side & 2 Salads - \$ 8.75

2 Entrees & 3 Salads - \$ 8.50

2 Entrees, 1 Hot Side & 1 Salad - \$ 8.05

2 Entrees & 2 Salads - \$ 7.35

Remove a Salad Selection - Deduct 50¢

Menus Include Roll, Butter & 9" Black, White or Clear Plastic Place Setting (9" Plate, Fork, Knife & Paper Napkin)

Upgrade to a Larger 10" Plastic Plate Size: Black, White or Clear for 40¢

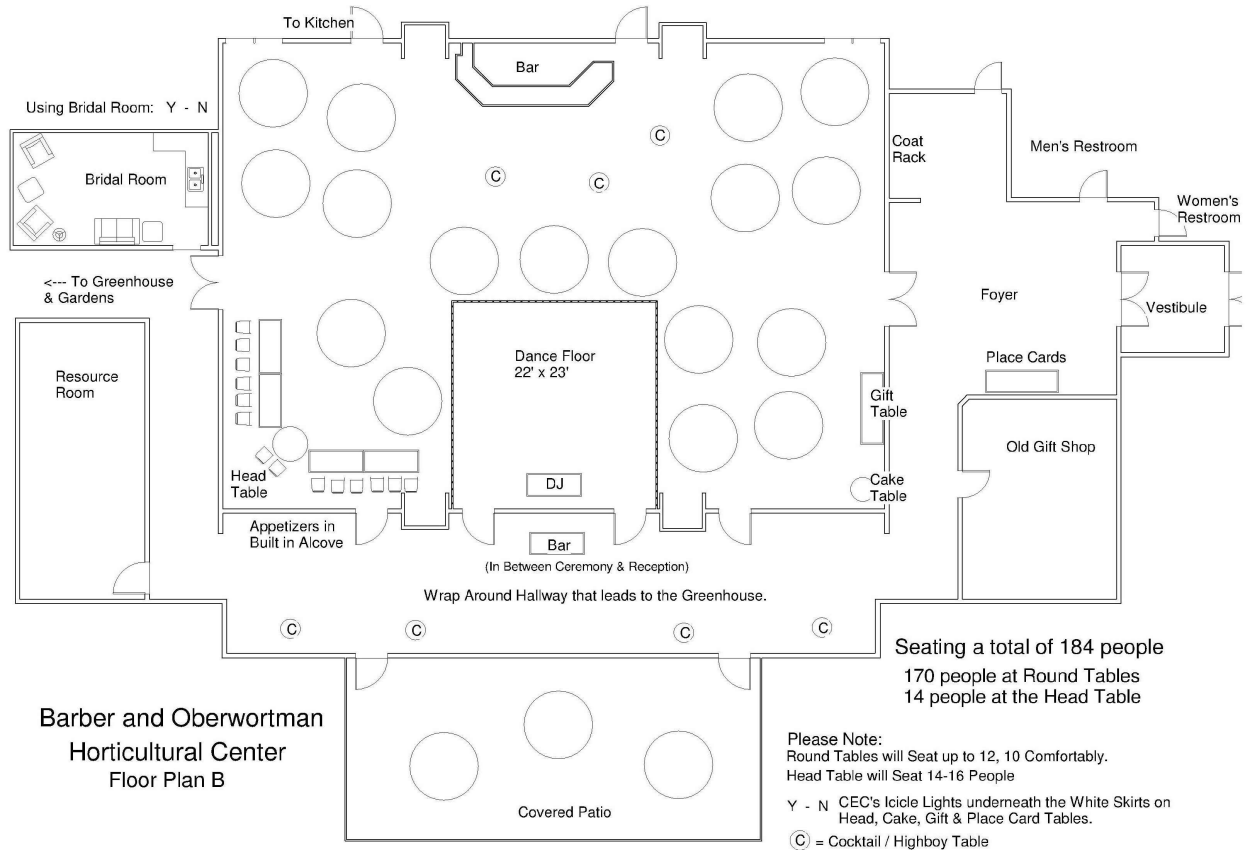
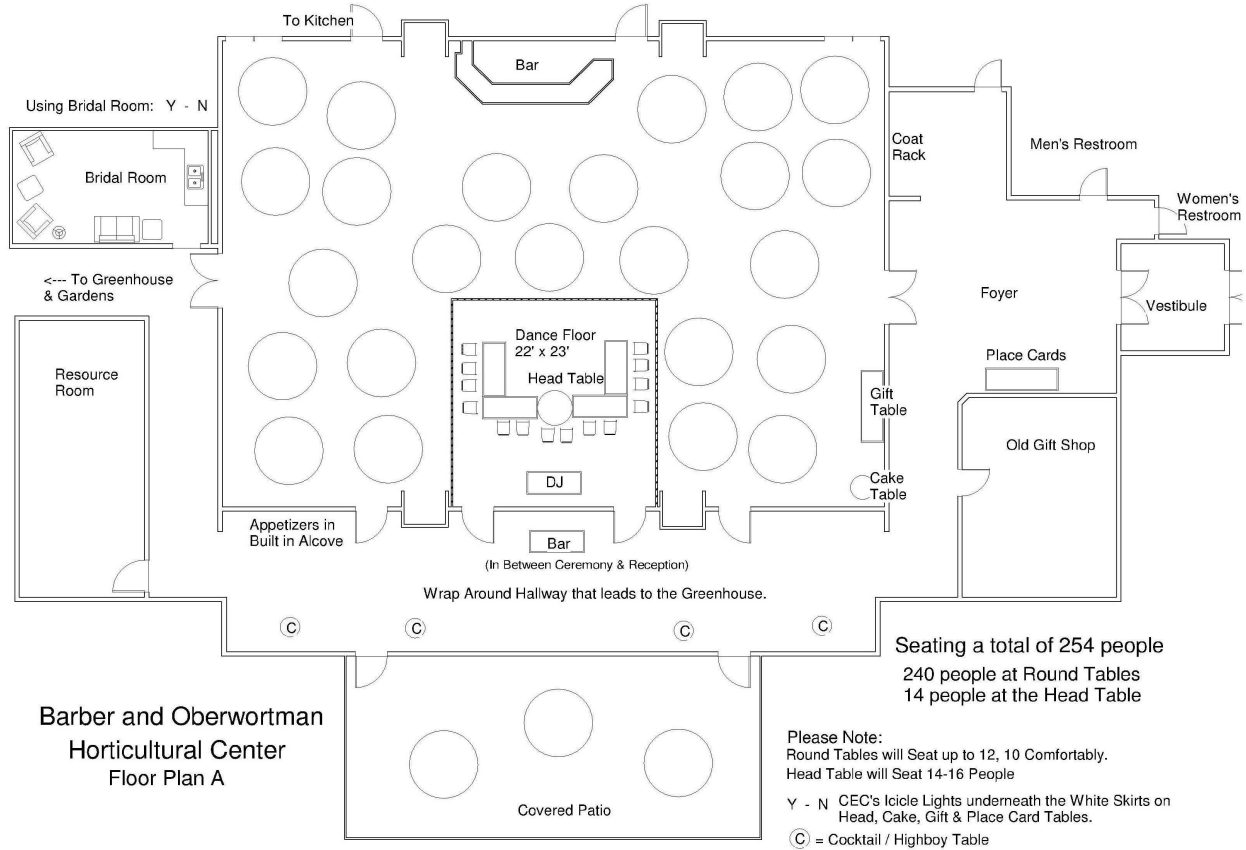
For More Menu Options - See Our [Corporate & Social Events Menu](#)

Hot Buffets, Gourmet Menus, Theme Menus, Cold Buffets, Breakfast & Brunch, Appetizers, Picnics, Pig Roasts & More!

Pricing Starts at \$6.50 per person on up

Sample Floor Plans

Custom Floor Plans Are Also Available.



Casual Events for Smaller Groups

Showers ○ Birthdays ○ Business Meetings ○ Seminars ○ Reunions ○ Etc.

The Horticultural Center can be subdivided into 3 separate sections.

Give Cutting Edge a call at (815) 725-9001 for Custom Packages & Pricing

We are more than happy to try and work within your budget!

Bird Haven Greenhouse & Conservatory

The Italian Renaissance style greenhouse, which is perfect for wedding ceremonies, features spectacular floral shows with seasonal motifs during the fall, winter, and spring. The Outdoor formal gardens are open June through October. The Bird Haven Greenhouse's formal gardens are the perfect setting for an outdoor wedding or come inside for an intimate ceremony amongst the beautiful flowers and greenery.



Wedding Ceremony Information

- Reservation times are: 9:00 am, 10:30 am, 12 noon, 1:30 pm, 3:30 pm, and 5:00 pm. The 5:00 pm is only available with the rental of the hall for the reception.
- Rentals include 75 chairs for the outdoor weddings. Extra chairs are available for \$1.00 per chair, maximum chairs 125. A 24 hour notice is needed for the number of chairs.
- A \$50.00 (fifty dollar) deposit is due at the time the wedding is booked. The wedding must be paid in full one week before the scheduled date.

General Information

- All ceremonies must begin and end on time!
- All decorations, props, music, officiate, and rehearsals must be provided by the wedding party.
- Wedding parties are to arrive dressed and no earlier than one (1) hour before their allotted time.
- Flower girls must drop 'fresh' petals sparingly. Birdseed and bubbles may be used outside only.
- During the unplanted months of the year weddings are held in the greenhouse. The maximum number of people recommended is 125.
- Wedding will be moved into the greenhouse in weather that is unsuitable for outdoor weddings. The bride will have the final call.
- The greenhouse is open daily from 8:00 am-4:30 pm, except on major holidays. If planning an inside rehearsal arrive before 4:00 pm.
- Rehearsals scheduled after hours are on your own.
- The greenhouse staff will not be responsible for any items left behind.

Wedding Ceremony Rental Rates

9:00 am-3:30 pm ceremonies - \$400

5:00 pm ceremony - \$600

Reservations:

(815) 741-7278, Ext. 5 for Kevin & Ext. 6 for Marcia.

Email: birdhavengreenhouse@hotmail.com Web: jolietpark.org



How about having the 2 Front Greenhouse Showrooms open during your reception hall time?

\$ 125 per hour Available after 4:30 p.m.

This add-on feature offers additional private time to capture those special pictures!

Galas in the Greenhouse

Bird Haven Greenhouse (Dottie Brown Room) is Available for Events After 6:00 pm.
Limited Availability - Call for Details. 15 - 60 people maximum.



2 Hour Package

3 Hour Package

4 Hour Package

Rental Package

\$ 1030

\$ 1180

\$ 1390

Includes: 2 Uniformed Buffet Attendants to serve & replenish your buffet along with clearing guest tables after the serve *
Elegant Buffet Presentation - Colored Overlays, Props & Elevations * Contemporary Chafing Dishes * All Buffet Equipment *
Standard White Linen Tablecloths for All Tables & White Skirts for the Buffet * Fresh Cut Floral Accents for the Buffet

Select Your Menu & Beverage Service:

Here are a few Sample Menus - Please see our [Corporate & Social Events Menu](#) for more options

Package include our 9" Black, White or Clear Plastic Place Settings. Upgrade to Larger 10" Plastic Plate: Black, White or Clear for 40¢

Hawaiian Breeze

Boneless Chicken Strips Glazed with Sweet & Sour
Tenderloin Beef Stir Fry
Polynesian Fried Rice
Watermelon Wedges
Roll & Butter
\$ 10.50

Wild West Buffet

BBQ Pulled Pork or BBQ Sliced Beef
BBQ Spiced Baked Chicken
Baked Beans with Brown Sugar
Buttered Corn: *Cobbette or Kernel*
Red Skin Potato Salad
Cole Slaw: *Creamy or Vinaigrette*
Kaiser Roll
\$ 9.25

Baked Potato Bar

Idaho Baked Potato with Butter, Broccoli, Shredded
Cheddar Cheese, Bacon Bits, Sour Cream & Chives
Garden Tossed Salad with Tomato & Cucumber
Roll & Butter
\$ 6.50

Gourmet Cold Buffet

1 Beef Sirloin on a Sour Dough Roll
1 Lemon Pepper Chicken Breast Croissant
2 Side Selections
\$ 9.95

Grand Tea Buffet

1 Ravenous Wrap
1 Petite Sandwich
2 Side Selections
\$ 9.25

Lite & Lively Buffet

1.5 Mini 2" American Sub
1 Petite Sandwich
2 Side Selections
\$ 7.95

Side Selections: *Red Skin Potato Salad, Rotini
Pasta Salad, Creamy Cole Slaw, Macaroni Salad, Fresh
Cut Fruit Salad, Assorted Chips, Cookie or Fudge Brownie*

*Add a Chicken or Tuna Salad on Croissant for \$1.95 each
Add Fudge Brownie Squares for \$13.25 per dozen
Add Assorted 2" Cookies for \$8.50 per dozen*

Dessert Options

Deluxe Sweet Tooth Platter
A sinfully delicious combination of Chocolate
Chunk, Peanut Butter & Oatmeal Raisin Cookies
surrounding Fudge Brownies & Banana Cakes.
Large - (serves up to 30) \$ 43.50
Small - (serves up to 15) \$ 24.50

Fresh Baked Slices
Apple, Strawberry, Raspberry or Turtle Brownie
\$42.00 per 24 Pieces

Mini Pastries - per dozen \$21.25

Royal Mini Cheese Cake Platter
\$48.00 per 35 Piece Platter

4" Cookies - per dozen \$13.00

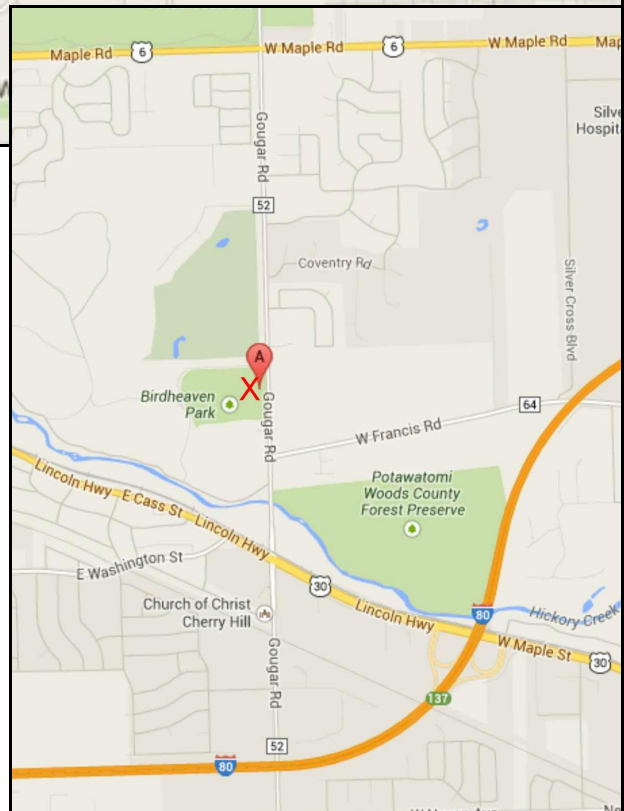
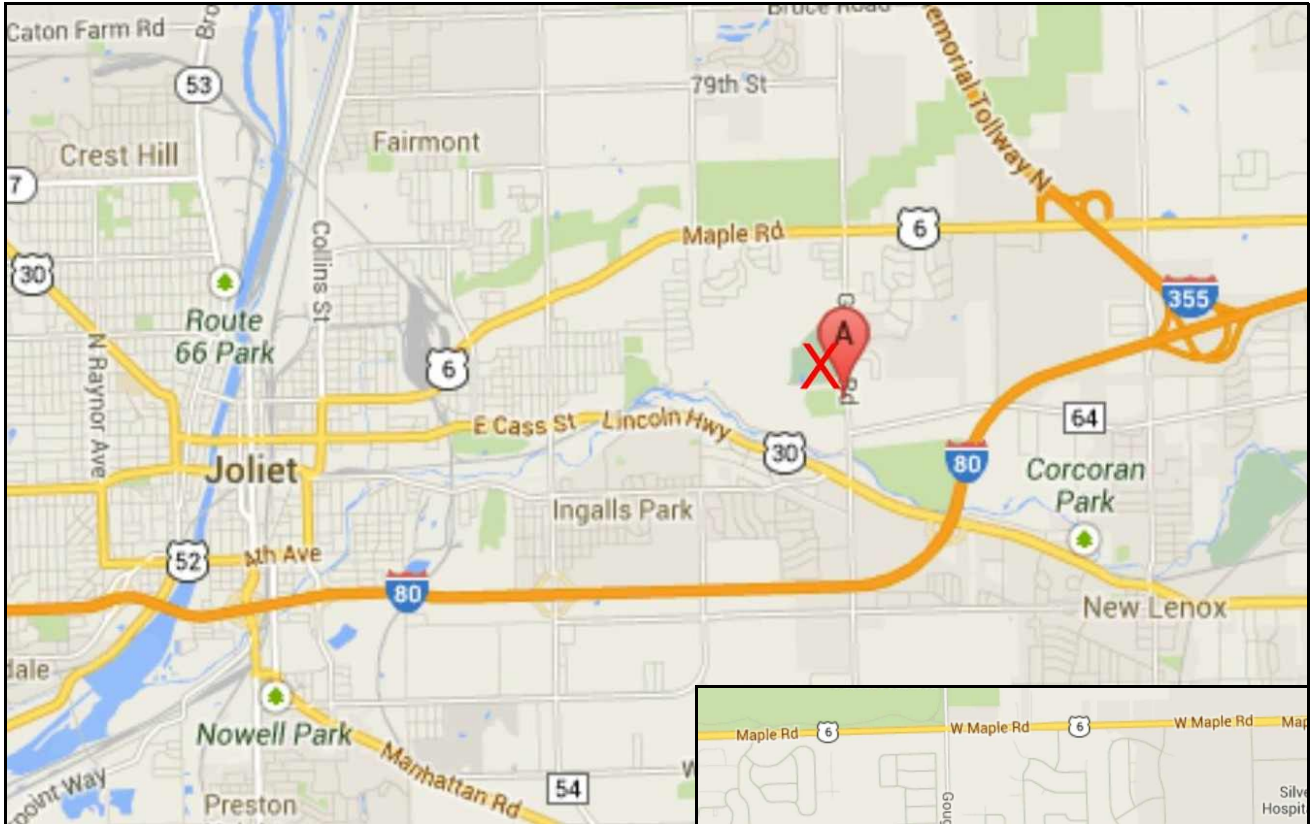
Beverage Options

*Alcoholic Open Bar Packages,
Bar Tabs, Cash Bars,
& Beverage Stations
are Available
See Page 10*

The Horticultural Center

“Step Away from the Norm and into a Natural Setting!”

227 N. Gougar Road • Joliet, IL 60432



Conveniently Located:
Minutes from I-80 & Route 30 (Maple St.)
on Gougar Road
just North of Route 30 (Maple St.)

Cutting Edge Catering..... (815)725-9001



jolietpark.org

Bird Haven Greenhouse..... (815) 741-7278

Joliet Park District..... (815) 741-7275

Pilcher Park Nature Center..... (815) 741-7277



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