

Thank you for your interest in Pipers Banquets.

The Grande Ballroom at Pipers features dramatic windows, progressive audio visual capabilities, a private bar, and outdoor patio area. Accented with gorgeous crystal chandeliers, a parquet wood dance floor, and a private bridal dressing room, the open space and sky-high ceiling provide for the ultimate impressive venue. The ballroom can accommodate up to four hundred guests depending on the floorplan we customize for you.

Our menu offers distinctive European and Continental Cuisine served by professional and efficient white-gloved staff. As a single-event facility, you and your guests will receive our committed care and undivided attention to detail.

At Pipers we realize that each client is unique and wants to design an event that reflects their own personal tastes and preferences. As you look through the enclosed information please remember that we would be more than happy to design a private package that suits your needs and your vision.

We look forward to helping you create memories that you will cherish forever.

Sincerely,

Catering & Sales Representative

Fax: 630•761•3377



## Evening Wedding Reception Served Dinner and Buffet Package Premium Liquor Bar

An Extended Six Hour Reception

Impeccable White Glove Tuxedo Service

\*Exquisite Five Course Candlelight Dinner, Prepared to Perfection

\*Exquisite Full Course Opulent Dinner Buffet, Prepared to Perfection & Adorned in Dramatic Décor Including Silver Candelabras, Draping and Floral Accents

Five Hours of Premium Bar Service

Continuous Wine Service with Dinner

Traditional Champagne Toast for All Guests

Two Hors d' Oeuvres Selections Butler Presented During Cocktail Reception

Custom Fresh Floral Centerpieces Accented by Round Mirrors and Votive Candles at Guest Dining Tables

Elegant Damask Bridal Linen with Color Napkin Selection

Complimentary Wedding Cake Cutting Service for In-House Wedding Cakes Only

Large Private Bridal Dressing Suites

Complimentary Coat Check Service

On Premise Reception Coordinator



### POULTRY CHOICES

Chicken Champagne Sautéed chicken breast Champagne crème sauce

\$61.95

Chicken Parisienne Chicken breast sautéed in light lemon caper & artichoke sauce

\$63.95

Chicken Marsala Marinated chicken breast Wild mushroom, marsala wine sauce

\$61.95

Toscana Stuffed Chicken Fontina cheese, artichoke & sundried tomato pinot wine & herb broth sauce

\$63.95

### **BEEF CHOICES**

Center Cut Filet Mignon Charbroiled with madiera wine reduction

\$74.00

Slow Oven Roasted New York Strip Loin 10oz grilled w/ mushroom demi glaze and fried onion stalk

\$73.00

Twin Beef Tournedos Maison Petit filet mignon mushroom merlot sauce

\$71.00

Herb Roasted Sliced Sirloin of Beef with mushroom merlot reduction

\$62.95

### SPECIALTIES & COMBINATIONS

Petit Filet Mignon & Chilean Sea Bass Filet w/ mushroom merlot sauce & Chilean Sea Bass w/ lemon herb

\$75.00

Frenched Rack of Lamb exquisite seven bone racks

\$73.00

Sliced Beef Tenderloin & Colossal Shrimp Scampi Tenderloin with mushroom merlot reduction Grilled colossal shrimp with rosemary & garlic

\$75.00

Petit Filet Mignon and Choice of Chicken Breast Combination

\$73.95

Herb Roasted Sliced Sirloin of Beef w/ your favorite Chicken Breast

\$64.95



### FRESH SEAFOOD

Broiled Atlantic Salmon
On a bed of spinach
Lime butter, caper & herb Sauce

Fresh Alaskan Filet of Cod w/ mushroom & spinach \$64.00

\$67.00

Chilean Sea Bass Florentine w/ Hollandaise Sauce \$75.00

#### **VEGETARIAN CHOICES**

Portobello Mushroom Tower
Linguini layered in fresh grilled red & green
bell pepper, zucchini & fresh spinach tossed in
light garlic olive oil

\$61.95

Light Pasta Primavera w/ Alfredo sauce & julienned vegetables \$61.95

Gluten Free Available

### CHILDREN'S MEALS

Chicken Fingers w/ Curly French Fries

\$30.00

ages 4-11 yrs

Phone: 630•761•3366

Macaroni & Cheese \$30.00

ages 4-11 yrs

Fax: 630•761•3377

Sunday through Friday Evening: \$6.00 Less Per Guest

With No Other Discount Pricing

Prices Do Not Reflect an 18% Service Charge and Applicable Sales Tax





Consommé Julienne & Tortellini

Crème of Asparagus Bisque

Minestrone Soup

Classic Beef & Vegetable Soup

Italian Bruschetta

Cheddar & Broccoli Soup

Crème of Chicken & Rice

Lobster Bisque

Clam Chowder

Chilled Fresh Fruit & Berry

Jumbo Coconut Shrimp w/ Mango Sauce \$2.00

\*Field of Greens Salad with grape tomatoes, cucumber, cranberries served with Italian Vinaigrette Drizzle

\*Seasonal Mixed Greens with Tomato, Cucumber, Shredded Carrot Raspberry Vinaigrette Dressing

\*Classic Caesar Salad with Crisp Romaine Lettuce, Fresh Parmesan & Garlic Croutons

\*Mediterranean Salad with Cucumbers, Feta Cheese, Olives, Roma Tomatoes, Sun-dried Tomatoes, Red Onions and Reserved Sun-dried Tomato Oil

\*Insalata Caprese featuring Fresh Mozzarella, Large Heirloom, Tomato, Fresh Basil, Sea Salt, Freshly Cracked Pepper, Balsamic Vinegar and Extra Virgin Olive Oil @ \$3.00 Additional per Guest

Intermezzo

Lemon Sorbet (Served in Chilled Stemmed Cordial Glass)





\*Julienne of Fresh Vegetables

\*Baby Carrots & Pea Pods

\*Steamed Broccoli, Cauliflower & Peppers

\*Green Bean Bundles \$1.00

\*Grilled Vegetable \$1.50

\*Green Beans Almondine

\*Seasonal Medley of Fresh Steamed Vegetables

\*Fresh Asparagus Spears \$2.00

\*Grilled Vegetable Stuffed Tomato \$2.00

Starch Choose One

\*Au Gratin Potatoes

\*Roasted Baby New Potatoes with Rosemary

\* Double Baked Potato

\*Duchess Potato Rosette

\*Idaho Baked Potato

\*Country Harvest Rice

Wild Rice Pilaf \$1.00

**Dessert** Choose One

Gourmet French Vanilla Ice Cream w/ Wafer

Phone: 630•761•3366

Chocolate or Pistachio Mousse w/ Chocolate Swirl Cookie

Fax: 630•761•3377

Warm Fresh Bakery Dinner Rolls with Butter Rosette



## Elegant Dinner Buffet Menu

\*Hot Selections\*

#### **Uniformed Chef Carving Station:**

\*Chef Carved Savory Herb Roasted Sirloin of Beef, Sauce Bordelaise, Fresh Horseradish

\* Chicken Breast Champagne

\*Maple Baked Ham or Roast Pork Loin

\*Garlic Whipped Potato or Rice Pilaf

\*Mostaccioli w/ Fresh Herb and Basil Marinara

\*Seasonal Medley of Fresh Steamed Vegetables

\*Cold Selection \*

\*Seasonal Mixed Greens Salad, Cucumber, Tomato w/ 3 Dressings

\*Tri-Colored Pasta Salad with Red & Green Bell Pepper, Onions, Tomato in Our Light Italian Vinaigrette

\*Fresh Mozzarella, Tomato & Basil Salad w/ Balsamic Vinaigrette

\*Fresh Bakery Sourdough Rolls & Butter Rosette

\*Fresh Tropical Fruit Display

\*Chocolate or Pistachio Whipped Mousses w/ Swirl Cookie

\$61.95 Per Guest

w/ Prime Rib \$3.00 Additional

Sunday through Friday Evening: \$6.00 Less Per Guest

Prices Do Not Reflect an 18% Service Charge and Applicable Sales Tax



# Elegant Dinner Buffet Enhancements

Butler Service – First Course Salad Served (\$2.00 per Guest)

\*Field of Green Salad w/ Grape Tomato, Cucumber, Sweet Red Onion, Walnuts, Cranberries with Italian Vinaigrette Drizzle

\*Chef Carved Grilled Beef Tenderloin Au Poivre @ \$5.00 per Guest

\*Chef Carved Whole Roast Turkey Breast – Tarragon Sauce @ \$2.00 per Guest

\*Chilled Jumbo Shrimp Cocktail Display @ \$5.00 per Guest

\*Japanese Sushi Boats featuring Sushi & Maki Rolls @ \$7.00 per Guest California, Spicy Tuna, Yellowtail, Salmon & Asparagus Wasabi, Ginger & Soy Sauces

\*Assorted Chilled Seafood Display @ \$9.00 per Guest

Shrimp Cocktail, Oysters on the Half Shell, Marinated Mussels,

Stone Crab Claws, Sliced Lemons, Cocktail Sauce,

Horseradish & Tabasco

\*Chef Prepared Pasta Station "Made to Order" @ \$4.00 per Guest
Bowtie & Linguini Pastas; Marinara, Alfredo & Pesto Sauces
Crabmeat, Bay Shrimp, Mushrooms, Sundried Tomato,
Red & Green Bell Pepper, Broccoli, Cauliflower, Carrot, Asparagus Tips,
Basil, Garlic & More



### Butler Passed Hors d' Oeuvres

Your choice of (2) hors d'oeuvres presented on silver platters adorned in fresh flowers and greenery or served display style

> Hors d' Oeuvres available for \$2.00 per selection \$3.00 per guest for (2) selection

- \*Imported & Domestic Cheeses, Fresh Fruit and Berries with Crackers
- \*Crisp Vegetable Crudite with Seasonal Vegetables & Dip
- \*Warm Brie en Croute served with Baguettes and Crackers
- \*Cheese & Spinach Filo Triangles
- \*Miniature Vegetable Egg Rolls
- \*Meatballs in Bordelaise Sauce
- \*Stuffed Mushroom Caps with Crabmeat
- \*Chicken Skewers with Red Bell Pepper, Onion & Teriyaki Glaze
- \*Italian Bruschetta with Fresh Plum Tomato
- \*Crab Rangoon with Teriyaki+ Dipping Sauce
- \*Miniature Vegetarian Quesadilla Triangles
- \*Baked Artichoke Crostini
- \*Smoke Salmon & Cucumber Canapés
- \*Crabmeat Stuffed Cherry Tomatoes
- \*Goat Cheese & Sundried Tomato Triangles
- \*Miniature Crab Cakes

### \*Hors d' Oeuvres Specialties \*

\*Chilled Jumbo Shrimp Cocktail @ \$4.00 p/person

\*Petit Lamb Chops with Mint Jelly @ \$4.00 p/person or \$7.00 if Served



### Her Dinner Enhancements

Our Famous Sweet Tables Adorned in Opulent Décor

Fresh Tropical Fruit Display

Chocolate Dipped Strawberries

Crème Puff Swans

Éclairs

**Key Lime Tarts** 

Tiramisu Triangles

Chocolate Basket w/ Berries

Miniature Cheesecakes

Miniature Cannolies

French Pastries

Petit Fours

**Napoleons** 

Miniature Crème Puffs

Fresh Fruit Tarts

Crème Chantilly & Berry Flutes

Chocolate Truffles

**Italian Cookies** 

And Much More

\$6.50 per Guest

Sweet Table with Wedding Cake

\$8.50 per Guest

Three Tier Silver Sweets Display

Adorned with Fresh Flowers & Served at Each Guest Table

Variety of European Petit Pastries and Fresh Tropical Chocolate Dipped Fruits

\$5.00 per Guest



### \* Additional Information \*

- Please call our catering office before sending invitations to reconfirm times, ballroom, address etc...
- Specialty linens are available at an additional fee
- Indoor ceremony is \$5.00 per guest (with banquet chair set up included)
- Outdoor ceremony fee is \$5.00 per guest (with white garden chair set up included)
- Variety of colored chair covers and sash available \$5.00 per chair
- Ice sculptures are available and prices range from \$150 to \$500 depending on style and size
- Final arrangements will be made approximately 6 weeks prior to your event
- Final counts are required 14 days and 2 days prior to each event
- Full payment is required 10 days prior to your event by cash, cashier's check, money order or Visa & Mastercard (with a 3% surcharge) Personal checks will only be accepted a minimum of 14 days prior to your event
- Deposits are based upon minimum guarantee at \$10.00 per guest and required upon reserving your event date
- Deposits are non-refundable
- Minimum guarantees for Saturday evenings are: Pipers grand ballroom 220guests
- Event times are on a first come basis
- Menu prices do not reflect 18% service charge and prevailing sales tax
- Additional discounts may apply during January, February and March

Pipers Banquets 1295 Butterfield Rd Aurora, IL 60502

www.pipersbanquets.com



### Preferred Vendor List

### **Bakery**

Oak Mill Bakery 8012 N. Milwaukee Ave Niles, IL 60714 (847) 318-6400 **La Chicanita Bakery** 700 E. New York St. Aurora, IL 60505 (630) 449-8845

#### Florist & Décor

**Swaby Flower Shop** 1150 North 5<sup>th</sup> Avenue St. Charles, IL 60174 (630) 584-0134

Wild Rose Florist 217 S. Lincolnway North Aurora, IL 60542 (630) 896-6566 Special Event Associates 143 South Randall Road Batavia, IL 60510 (630) 406-0720

### Photographers & Videographers

Bella Pictures
Ashley Mulvaney
218 S. Main St.
Naperville, IL 60540
www.bellapictures.com/rsvp
(888) 556-7770 x 5079

**Signature Photo & Video** 1921 W. Wilson St. Ste. A115 Batavia, IL 60510 (877) 892-2532 Studio T. Photo www.studiotphoto.com (630) 260-4060

### **Bands & Disc Jockeys**

Villa Entertainment Bernie Villa www.prodj.com (630)373-5656 Jensen Entertainment (DJ) Jim Jensen (630) 351-1500 Signature Photo & Video Music Express DJ Service 1921 W. Wilson St. Ste. A115 (877) 892-2532 A+ DJ
Dan Shanahan
1125 Woodland Hills Road
Batavia, IL 60510
(630) 849-6134

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#### Reverends

Reverend Rehnberg (630) 232-2211

Reverend Margo Johnson (815) 577-7578 **Reverend Arnold & Reverend Patsy** (815) 970-1330

**Reverend Victoria Burnett** (708) 308-9578

### **Limousine Service**

Universal Limousine & Private Car, Inc.

www.universallimousine.com

(630) 513-6666

Jim & Becky's Horse & Carriage Service

www.horsedrawncarriages.com

(708) 534-7600

Serrano's Limousine

www.serranoslimousine.com

(630)870-0583

Universal Taxi Dispatch, Inc. www.universaltaxidispatch.com

(630) 617-5400

### **Ice Sculptures**

Nadeau's Ice Sculptures, Inc.

www.nadeauice.com (708)366-3333

#### **Hotels**

**Springhill Suites** 

4305 Weaver Parkway Warrenville, IL 60555 (630) 393-0400 Hyatt House / Hyatt

Place27576 Maecliff Dr. Warrenville, IL 60555 (630) 836-9800

**Comfort Inn & Suites** 

1555 E Fabian Pkwy Geneva, IL 60134 (630) 208-8811

**Courtyard by Marriot** 

700 Courtyard Dr. Saint Charles, IL 60174 (630) 377-6370 **Holiday Inn** 

2424 Sullivan Rd Aurora, IL 60506 (630) 806-7400