

**Rock Run Convention Center**

**1471 Rock Creek Blvd**

**Joliet, IL 60431**

**(630) 229-6074**

**BREAKFAST MENU**

**Rise & Shine 12.00**

Fluffy Scrambled Eggs with Cheddar Cheese & Chopped Chives

Sautéed Breakfast Potatoes with Onions & Peppers

Crispy Applewood Smoked Bacon or Turkey Sausage Links

Assorted Breakfast Pastries & Bagels for the table with Whipped Butter, Cream Cheese & Preserves

Fresh Orange & Cranberry Juices

Coffee & Tea Service

**Sweet Start 11.00**

Brioche French toast with Whipped Butter & Syrup

Crispy Applewood Smoked Bacon or Turkey Sausage Links

Mini Greek Yogurt Cup with Fresh Fruit

Fresh Orange & Cranberry Juices

Coffee & Tea Service

**Continental Breakfast Buffet 12.00**

A Selection of Freshly Baked Muffins, Bagels, Fruit Breads and Pastries

with Whipped Butter, Cream Cheese & Preserves

Fresh Fruits of the Season

Orange & Cranberry Juices

Coffee & Tea Service

**Classic Breakfast Buffet 15.00**

Fluffy Scrambled Eggs with Cheddar Cheese and Chopped Chives

Crispy Applewood Smoked Bacon or Turkey Sausage Links

A Selection of Freshly Baked Muffins, Bagels, Fruit Breads and Pastries

with Whipped Butter, Cream Cheese & Preserves

Fresh Fruits of the Season

Greek Yogurt with Granola

Orange & Cranberry Juices

Coffee & Tea Service

***Add Smoked Salmon Platter with Sliced Onions, Tomatoes & Capers 4.00/guest***

**Omelet Station 6.50**

*cooked to order by one of our chefs*

Includes Eggs, Egg Whites, Mushrooms, Tomatoes, Onions, Spinach, Peppers, Sausage, Ham & Cheese

**Chef 150.00**

**Waffle Station 6.50**

*cooked to order by one of our chefs*

Belgium Waffles with Whipped Butter, Pure Syrup, Fresh Berries in Season & Powdered Sugar

**Chef 150.00**

**BREAKS**

**Healthy Energy**

Granola/Fruit Bars Granola/Fruit Bars

Whole Fruit Trail Mix

$6/guest Whole Fruit

 Energy drink

 $10/guest

**Sweet and Salty Afternoon Additions**

Freshly Baked Cookies Freshly baked Cookies $15/dz

Chocolate Brownies Chocolate Brownies $18/dz

Potato Chips Salsa and Chips (serves 10) $15

Pretzels and Cheese Potato Chips ‘n Dip (serves 10) $15

$12/guest Fresh sliced fruit array $5/guest

**BEVERAGE OPTIONS**

All day water and soda service

$9/guest

All day beverage service

Assorted Sodas, Bottled Water, Regular and Decaffeinated Coffee

$13/guest

Assorted Soft Drinks on consumption

$3.50 each

**LUNCH MENU**

*Our plated luncheon selections include a choice of Soup of the Day or Garden Salad, Freshly Baked Rolls with Butter, our Signature Iced Tea and Coffee & Tea Service*

**Burger Theory House Burger** **14.00**

with Hand Cut Fries

Relish Plate with Lettuce, Tomato, Onions, Pickles & Sliced Cheeses

Condiments including Ketchup, Mustard & BBQ Sauce

**Southern Pulled Pork Sandwich 14.00**

with Homemade Cole Slaw and Hand Cut Fries

Condiment including Tangy BBQ Sauce

**Chicken Parmesan 17.50**

Lightly Breaded, topped with Pomodoro Sauce, Fresh Basil and Mozzarella Cheese

**Spaghetti w/Meatballs 16.50**

Seasoned Meatballs on a bed of spaghetti noodles with Marinara sauce Romano cheese on top

**Classic Caesar, House or Greek Salad 15.00**

with Chicken

**Create a Buffet Lunch 21.00**

***Choose one:***

House Garden Salad or Caesar Salad

***Choose up to two:***

Rosemary Chicken / Chicken Parmesan / Panko Breaded Chicken stuffed with Fresh Spinach, Roasted Red Peppers & Smoked Gouda; Lemon Thyme Cream Sauce /

Stout Braised Beef Pot Roast / Teriyaki Marinated Flank Steak Sliced thin with Ginger Soy Sauce / Pulled Pork

in a Tangy Vinegar BBQ Sauce /Tilapia Provençale / Pan Roasted Whitefish with White Wine, Caper Brown Butter & Toasted Almonds / Veg or Meat Lasagna / Stuffed Shells / Pasta with Marinara

***Choose up to two:***

Orecchiette Pasta

with Broccoli & Sautéed Mushrooms in Extra Virgin Olive Oil & Asiago Cheese

Oven Roasted Potatoes

tossed with Extra Virgin Olive Oil, Fresh Herbs & a touch of Crushed Garlic

Mashed Potatoes

House Baked Mac and Cheese

Candied Carrots with Brown Sugar Glaze

French Green Beans with Lemon-Thyme Butter

Broccoli with Garlic Butter

Roasted Root Vegetables including Carrots, Parsnips & Beets

**DELI LUNCH BUFFET 18.50**

A Selection of Sandwiches & Wraps

* Turkey, Crispy Bacon, Provolone Cheese, Lettuce, Tomato & Ranch Dressing in a Flour Tortilla Wrap
* Tuna Salad Wrap with Lettuce & Tomato
* Veggie Wrap with Roasted Peppers, Zucchini, Lettuce, Tomato & Hummus
* Roast Beef with Horseradish Sauce on a Pretzel Roll
* Ham & Swiss Cheese with Lettuce, Tomato & Honey Mustard on a Brioche Bun

Chef’s Choice Pasta Salad

Burger Theory Cole Slaw

Kosher Dill Pickles, Sweet Butter Chip Pickles, Black Olives, Carrots & Celery Sticks

A Selection of Bagged Chips

**Add Fresh Seasonal Fruits 4.00/guest**

**Add Brownies, Bars or Cookies 26.00/dozen**

**Lunch Boxes 15.00**

Select any of the Sandwiches or Wraps from our Deli Lunch Buffet and we’ll box them up and add a Cookie along with chips **or** fruit for your meetings on the go or when you need to eat in a hurry! Lunch Boxes include a Bottled Water or Soft Drink.

**DINNER MENU**

*All plated dinner selections include a choice of Soup of the Day or Garden Salad, Freshly Baked Rolls with Butter,*

*our Signature Iced Tea and Coffee Service*

**Chicken Piccata sautéed in a Lemon Caper Butter Sauce 24.50**

Boneless Breast of Chicken, Herbed Quinoa tossed with Red & Yellow Grape Tomatoes & Fresh Parsley,

French Green Beans

**Pan Seared Greek-style Chicken 26.00**

Chicken Breast with Artichoke Hearts, Lemon, Oregano, White Wine & Olive Oil

Oven Roasted Potatoes tossed with Extra Virgin Olive Oil, Fresh Herbs & a touch of Crushed

Roasted Root Vegetables including Carrots, Parsnips & Beets

**Baked Lasagna 21.00**

Layers of tender cooked Pasta, Beef, Ricotta, Mozzarella and Parmesan cheeses with Garlic brushed Breadsticks

**Caribbean Grilled Salmon with Mango Salsa 28.00**

Long Grain & Wild Rice with Pecans & Dried Cherries

Freshly Steamed Asparagus with a drizzle of Tangerine Butter & Lemon Zest

**BBQ Brisket 32.00**

Rubbed, Smoked & served with our Tangy Sweet BBQ Sauce

House Baked Macaroni & Cheese; a blend of Cheeses in a smooth Béchamel, topped with Panko Bread Crumbs

Freshly Steamed Broccoli

**Herb Crusted Beef Tenderloin with Garlic & Shallots in Red Wine Demi-Glace 38.00**

Crème Fraiche Garlic Mashed Potatoes

Roasted Peppers, Asparagus & Mushrooms

**Surf & Turf Duet 40.00**

Oven Roasted Tenderloin of Beef with Sautéed Mushrooms

Grilled Salmon brushed with Lemon & Olive Oil

Orzo with Asparagus Tips, Peppers & Tomatoes, tossed with Pesto

***Salad upgrades:***

**Citrus Salad** add 2.00

Mixed Greens with Jicama, Orange & Grapefruit Segments tossed in a Citrus Vinaigrette

**Spinach Salad** add 3.00

Fresh Spinach, Mandarin Oranges & Slivered Almonds; Sweet & Sour Dressing

**Classic Wedge Salad** add 3.00

Iceberg Lettuce, Crispy Bacon, Grape Tomato, crumbled Bleu Cheese with Bleu Cheese or Ranch Dressing

**Greek Salad** add 3.00

with Tomatoes, Cucumber, Feta, Kalamata Olives & Thinly Sliced Red Onion, Lemon Oregano Vinaigrette

**Chopped Salad** add 4.00

Romaine, Chopped Apples, Pecans, Dried Cherries, Gorgonzola Cheese; Cider Vinaigrette

**Caprese Salad** add 4.00

Sliced Tomatoes & Buffalo Mozzarella with Basil Pesto Vinaigrette; sprinkled with Pink Sea Salt

***Choose any Salad Upgrade and add a “Soup Shot” 2.50***

**Create a Buffet Dinner 24.00**

***Includes Freshly Baked Rolls & Butter, Signature Iced Tea and Coffee & Tea Service***

***Choose one:***

House Garden Salad or Caesar Salad

***Choose up to two:***

Rosemary Chicken / Chicken Parmesan / Panko Breaded Chicken stuffed with Fresh Spinach, Roasted Red Peppers & Smoked Gouda; Lemon Thyme Cream Sauce /

Stout Braised Beef Pot Roast / Teriyaki Marinated Flank Steak Sliced thin with Ginger Soy Sauce / Pulled Pork

in a Tangy Vinegar BBQ Sauce /Tilapia Provençale / Pan Roasted Whitefish with White Wine, Caper Brown Butter & Toasted Almonds / Veg Lasagna / Stuffed Shells /

***Choose up to two:***

Orecchiette Pasta

with Broccoli & Sautéed Mushrooms in Extra Virgin Olive Oil & Asiago Cheese

Oven Roasted Potatoes

tossed with Extra Virgin Olive Oil, Fresh Herbs & a touch of Crushed Garlic

Mashed Potatoes

House Baked Mac and Cheese

Candied Carrots with Brown Sugar Glaze

French Green Beans with Lemon-Thyme Butter

Broccoli with Garlic Butter

Roasted Root Vegetables including Carrots, Parsnips & Beets

**SIGNATURE DINNER BUFFETS**

**Holiday 26.00**

Oven Roasted Boneless Turkey Breast; Hand-carved and served with Cranberry Mustard & Apricot-Apple Chutney

Apricot Glazed Spiral Cut Ham; Hand-sliced and served with Dijon Mustard sauce

A selection of Freshly Baked Rolls for Sandwiches or on the Side with Honey Butter

House Baked Macaroni & Cheese in a smooth Cheesy, Béchamel, topped with Panko Bread Crumbs

French Green Beans tossed with Lemon Thyme Butter

Chopped Salad with Romaine, Chopped Apples, Pecans, Dried Cherries, Gorgonzola Cheese; Cider Vinaigrette

*House Bread Basket with a Selection of Assorted Breads, Rolls, Breadsticks & Crackers with Butter*

**Voted Most Popular 28.00**

Roasted Rosemary Chicken with Roasted Peppers, Oregano, Shallots, Garlic Wine Sauce

Crème Fraiche Garlic Mashed Potatoes

Fettuccini with Grilled Vegetables in a Crushed Tomato Sauce with Chiffonade of Basil

Oven Roasted Asparagus with Olive Oil, Garlic & Toasted Pine Nuts with Citrus Zest

Mixed Greens with Tomato, Cucumber, Shredded Carrot & Red Cabbage; choice of Dressing

*House Bread Basket with a Selection of Assorted Breads, Rolls, Breadsticks & Crackers with Butter*

**Farmers Market Feast 29.00**

Panko Breaded Stuffed Chicken with Fresh Spinach, Roasted Red Peppers & Smoked Gouda; Lemon Thyme Cream Sauce

Herbed Quinoa tossed with Red & Yellow Grape Tomatoes & Fresh Parsley

Orecchiette Pasta with Broccoli & Sautéed Mushrooms in Extra Virgin Olive Oil & Asiago Cheese

Caprese Salad with Tomatoes, Buffalo Mozzarella and Basil Pesto Vinaigrette; sprinkled with Pink Sea Salt

*House Bread Basket with a Selection of Assorted Breads, Rolls, Breadsticks & Crackers with Butter*

**Southwest BBQ 30.00**

Sliced BBQ Brisket; Rubbed, Smoked & served with our Tangy Sweet BBQ Sauce

Char-Grilled Chicken Kabobs with Mushrooms & Zucchini, served with Chimichurri Sauce

Twice-Baked Potato with Shredded Cheddar, Sour Cream & Chives

Grilled Vegetable Medley with Eggplant, Peppers, Red Onion, Squash, Asparagus & Mushrooms, drizzled with Balsamic Vinegar

Classic Wedge Salad with Iceberg Lettuce, Crispy Bacon, Grape Tomato, crumbled Bleu Cheese with Bleu Cheese or Ranch Dressing

*House Bread Basket with a Selection of Assorted Breads, Rolls, Breadsticks & Crackers with Butter*

**Mediterranean Sky 32.00**

Oven Roasted Bone-In Chicken Breast with Artichoke Hearts, Lemon, Oregano, White Wine & Olive Oil

Baked Salmon Scampi with Garlic Butter & Panko Bread Crumbs

Basmati Dill Rice with Toasted Almonds

Greek Salad with Tomatoes, Cucumber, Feta, Kalamata Olives & Thinly Sliced Red Onion, Lemon Oregano Vinaigrette

*House Bread Basket with a Selection of Assorted Breads, Rolls, Breadsticks & Crackers with Butter*

**FULL DAY MEETING MENU**

**$47.00 per person**

**CONTINENTAL BREAKFAST BUFFET**

A Selection of Freshly Baked Muffins, Bagels, Fruit Breads and Pastries

with Whipped Butter, Cream Cheese & Preserves

Orange & Cranberry Juices

Bottled Water (replenished throughout the day)

Coffee & Tea Service (replenished throughout the day)

***Add Smoked Salmon Platter with Sliced Onions, Tomatoes & Capers 4.00/guest***

***Add Omelet Station 6.50/guest***

**MID MORNING SNACK**

Assorted Greek Yogurt Cups

Crunchy Granola

**DELI LUNCH BUFFET**

A Selection of Sandwiches & Wraps

* Turkey, Crispy Bacon, Provolone Cheese, Lettuce, Tomato & Ranch Dressing in a Flour Tortilla Wrap
* Tuna Salad Wrap with Lettuce & Tomato
* Veggie Wrap with Roasted Peppers, Zucchini, Lettuce, Tomato & Hummus
* Roast Beef with Horseradish Sauce on a Pretzel Roll
* Ham & Swiss Cheese with Lettuce, Tomato & Honey Mustard on a Brioche Bun

Chef’s Choice Pasta Salad

Burger Theory Cole Slaw

Kosher Dill Pickles, Sweet Butter Chip Pickles, Black Olives, Carrots & Celery Sticks

A Selection of Bagged Chips

Assorted Soft Drinks & Bottled Water

Coffee & Tea Service

**~ OR ~**

**Create a Lunch Buffet ($52.00 pp)**

***Choose one:***

House Salad, Greek or Caesar Salad

***Choose up to two:***

Rosemary Chicken / Chicken Parmesan / Panko Breaded Chicken stuffed with Fresh Spinach, Roasted Red Peppers & Smoked Gouda; Lemon Thyme Cream Sauce /

Stout Braised Beef Pot Roast / Teriyaki Marinated Flank Steak Sliced thin with Ginger Soy Sauce / Pulled Pork

in a Tangy Vinegar BBQ Sauce /Tilapia Provençale / Pan Roasted Whitefish with White Wine, Caper Brown Butter & Toasted Almonds / Veg or Meat Lasagna / Stuffed Shells / Pasta with Marinara

***Choose up to two:***

Orecchiette Pasta with Broccoli & Sautéed Mushrooms in Extra Virgin Olive Oil & Asiago Cheese

Oven Roasted Potatoes tossed with Extra Virgin Olive Oil, Fresh Herbs & a touch of Crushed Garlic

Mashed Potatoes

House Baked Mac and Cheese

Candied Carrots with Brown Sugar Glaze

French Green Beans with Lemon-Thyme Butter

Broccoli with Garlic Butter

Roasted Root Vegetables including Carrots, Parsnips & Beets

Assorted Soft Drinks & Bottled Water

Coffee & Tea Service

**MID AFTERNOON SNACK**

Fresh Fruits of the Season

A Selection of Brownies, Bars and Cookies

Mixed Nuts

Assorted Soft Drinks & Bottled Water

Coffee & Tea Service

***We are happy to arrange for Cocktails & Appetizers at the end of your full day meeting.***

***Please refer to our Bar Packages and Appetizer Selections.***

**DESSERTS & SWEET TABLE OPTIONS**

**BROWNIES, BARS & COOKIES 26.00/dozen**

Fudgy Brownies

Smore’s Brownies

Cheesecake Squares

Raspberry Raisin Bars

Apricot Bars

Lemon Bars

Chocolate Chip Cookies

Oatmeal Raisin Cookies

Peanut Butter Cookies

**MINIATURE PASTRIES 28.00/dozen**

Chocolate Mousse filled Chocolate Cups

Mini Eclairs

Mini Cannoli

Cheesecake Tarts with Fruit

**CUPCAKES 48.00/dozen**

Yellow with White or Chocolate Buttercream

Chocolate with White or Chocolate Buttercream

Red Velvet with Cream Cheese or White Buttercream

Lemon Dream with White Buttercream

24 Carrot Cake with Cream Cheese

**NOVELTIES quoted upon request**

Cheesecake Pops

Dipped & Decorated Fruits

French Macarons

**Freshly Sliced Seasonal Fruits 4.00/guest**

**HORS D’OEUVRES, APPETIZERS & LATE NIGHT MENU**

*Priced per dozen (min 2 dz. any one kind)*

**HORS D’OEUVRES (HOT)**

**Spanakopita 18.00**

Spinach, Onions, Cream Cheese & Feta in Flaky Phyllo Pastry

**Wild Mushroom Tartlet 22.00**

Melted Gruyere & Chives

**Four Cheese Roasted Garlic Puff in Flaky Pastry 20.00**

Fontina, Jack, Cheddar & Cream Cheeses in Flaky Pastry

**Carne Asada Quesadilla 24.00**

Flour Tortilla, Tri-Colored Bell Peppers, Red Onions

Chihuahua Cheese & Salsa Rojo

**Sausage & Pepper Skewer 20.00**

Mild Italian Sausage, Tri-Colored Bell Peppers

**Beef Sliders 24.00**

Mini Burgers, Caramelized Onions, Brioche Bun

**Cocktail Franks 18.00**

In Pastry with Ketchup & Mustard

**Thai Chicken Satay 22.00**

Peanut Dipping Sauce

**Pot Stickers 22.00**

Ground Pork, Ginger-Soy Dipping sauce

**Fiesta Tartlettes 22.00**

seasoned Ground Beef, Pepper-jack Cheese & Cilantro Cream

**Mini Reuben’s 24.00**

Corned Beef, Swiss Cheese, Sauerkraut & 1000 Island Dressing

**Mini Crab Cake 28.00**

Dijon Aioli

**UNIQUE PRESENTATIONS**

**Artichoke Hearts Au Gratin 26.00**

Savory Mascarpone & Parmesan Cheese; served on a flat bottom spoon

**New Zealand Baby Lamb Chops 36.00**

Rosemary & Garlic Aioli; served in a Martini Glass on top a bed of Mashed Potatoes

**HORS D’OEUVRES (COLD)**

**Caprese Skewer 18.00**

Tomato, Fresh Mozzarella, Basil Pesto

**Fresh Summer Roll 18.00**

Carrot, Scallion, Cucumber, Red Pepper, Rice Noodles,

Rice Paper Sweet Chili Dipping Sauce

**Deviled Eggs 18.00**

Avocado Crema

**Antipasto Skewer 22.00**

Genoa, Capicola, Mortadella, Fresh Mozzarella, Pepperoncini

Red Wine Vinaigrette

**Herb-Encrusted Sirloin of Beef Crostini 24.00**

Horseradish Aioli, Flat Leaf Parsley

**Grilled & Chilled Pesto Shrimp Skewer 28.00**

Cocktail Sauce

**Fresh Shrimp Canapé 26.00**

with Cream Cheese & Dill

**California Maki Roll 24.00**

Sushi Rice, Cucumber, Avocado, Crabmeat & Sesame

Wasabi, Pickled Ginger & Soy Sauce

**Mini Lobster Roll 28.00**

On brioche bun

**Smoked Salmon 24.00**

Pumpernickel; Chive Cream Cheese, Capers, Lemon Zest

**Wonton Crisps 26.00**

Asian Tuna Tartare & Wasabi Crème Fraiche

**UNIQUE PRESENTATIONS**

**Nacho Margaritas 2.50 each (min50)**

Black Beans, Pico de Gallo, Guacamole & Tortilla Chips

presented in a mini Margarita glass rimmed with Salt & a Lime garnish

**Asian Dumpling & Noodles 3.00 each (min 50)**

Presented in a Chinese “To Go” Container with Chopsticks

Pork Dumpling, Noodles, Ginger Soy Dressing

**Fresh Jumbo Shrimp Cocktails 3.50 each (min 50)**

Hand Passed in a Mini Cordial Glass accompanied by Fresh Lemon, & Homemade Cocktail Sauce

**APPETIZER PLATTERS**

**Bruschetta Basket *45.00 (serves 20-25)***

Plum Tomatoes, Roasted Garlic, Fresh Basil, Mozzarella & Parmesan Cheese; Crostini

**Farmers Market Vegetable Basket *45.00 (Serves 20-25)***

Spinach-Leek Dip

**Guacamole *45.00 (serves 20-25)***

Pico de Gallo & Stone Ground Tortilla Chips

**Mediterranean Basket *50.00 (serves 20-25)***

Hummus, Roasted Eggplant Caponata, Feta Cheese Dip, Kalamata Olives & Stuffed Grape Leaves; Pita Chips

**Wisconsin Cheese Board *Small 75.00 (Serves 20-25)***

garnished with Red Flame Grapes & Fresh Strawberries; French Bread Rounds, Crackers & Flatbreads

**Antipasto Platter *80.00 (serves 20 - 25)***

Prosciutto, Salami, Italian Cheeses, Roasted Red Peppers, Marinated Artichoke Hearts, Roasted Nuts, Olives; Crostini & Breadsticks

**Freshly Sliced Seasonal Fruits 80.00 *(serves 20 - 25)***

**LATE NIGHT OPTIONS**

***12.00/person*** *(choose up to three)*

**Mini Cheeseburger Sliders**

**Mini Vienna Pups**

**Tomato Soup Shots with Mini Grilled Cheese**

**Poutine Fries with Cheese Curds & Gravy**

**Warm Pretzels with Dipping Sauce**

**BT Flatbreads with Chili Glazed Shrimp & Pineapple**

**BT Flatbread with Tuscan Chicken & Pesto**

**BAR & BEVERAGE PACKAGES**

**All packages are quoted per person, maximum of 4 hours.**

Packages do not include shots, red bull or bottled water.

A selection of craft beers is available upon request for an additional 5.00 per guest.

Champagne is also available upon request for an additional charge.

**HOUSE BAR**

***Includes house brand liquor, select domestic and imported beer,***

***one white and one red house wine and soft drinks.***

2 HOUR PACKAGE $19

3 HOUR PACKAGE $23

4 HOUR PACKAGE $26

**CALL BAR**

***Includes call brand liquor, select domestic and imported beers, two white and two red house wines and soft drinks***.

2 HOUR PACKAGE $22

3 HOUR PACKAGE $26

4 HOUR PACKAGE $30

**PREMIUM BAR**

***Includes premium liquor, select draft and domestic and imported beers; three white and three red house wines and soft drinks.***

2 HOUR PACKAGE $26

3 HOUR PACKAGE $31

4 HOUR PACKAGE $36

**BEER, WINE & SODA**

***Domestic and imported beers, house wines, soft drinks and iced tea.***

2 HOUR PACKAGE $17

3 HOUR PACKAGE $20

4 HOUR PACKAGE $24

**HOST BAR**

All beverages will be charged upon consumption

and host pays full amount4 .

Mixed Drinks $5 - $10

Beer & Wine $3 - $7

**Rock Creek Convention Center**

WE ARE FULLY LICENSED AND INSURED AND ADHERE TO ALL STATE OF ILLINOIS AND CITY OF JOIET REGULATIONS. WE RESERVE THE RIGHT TO SERVE ALL PATRONS & GUESTS AND TO REQUIRE PROOF OF AGE. OUTSIDE LIQUOR MAY NOT BE BROUGH INTO THE VENUE FROM ANY OUTSIDE SOURCES, AS IT WILL BE CONFISCATED AND DISPOSED OF.

If a brand or product is not available, we reserve the right to substitute with a brand of equal value.

Pre-ordered wines may be poured with dinner service.

**$150.00 Bartender Fee**

*1 Bartender required for every 75 guests.*

**EVENT GUIDELINES & POLICIES**

**EVENT ROOM FEES**

The room fee will be determined by availability and based upon minimum food and beverage requirements for the number of guests and space required. A room set-up and/or conversion fee will be applied for certain floor plans on large events.

**SERVICE CHARGES & SALES TAX**

All food, beverage, a/v equipment, room rentals, floral, rental equipment and any other inside or outside services provided and arranged for by Rock Creek, are subject to a 22% service fee and 9.75% IL Sales Tax.

**GRATUITIES**

Gratuities are never expected but always appreciated. Gratuities are at the client’s discretion and are not a part of the 22% service fee, which covers the hourly rate of pay for our kitchen, bar and service staff.

**DEPOSITS & PAYMENTS**

A deposit of 25% of the minimum food and beverage revenue requirement is due with your signed contract. Any additional payments due will be noted on the contract. Company or personal checks will not be accepted for payments. Payment is due in full at the completion of the event. Deposit amount will be deducted from final charge. All deposits are non-refundable and non-negotiable. We accept VISA, MASTERCARD, AMERICAN EXPRESS & DISCOVER.

**START & END TIMES**

All events must have designated start and end times. We cannot extend beyond a four-hour open bar time.

**GUEST COUNTS**

Minimum guaranteed attendance must be received no later than 72 hours prior to the event. Guaranteed attendance cannot be decreased once it has been established. Client will be charged for the guaranteed guest count or actual count whichever is greater. Prices and menu items are subject to change without notice, usually due to availability of product.

**VENUE NOTES**

Deliveries by sub vendors (DJ’s, Florists, Specialty Cakes, Designers etc.) must be scheduled with one of our sales and event planners who will direct them on where to load in and load out. You may also drop off any event related décor, place cards, giveaways, etc. the day prior to your event if arranged in advance with your event planner.

All floral centerpieces, design elements, gifts or other personal items must be removed at the end of the event. We are not able to store anything except specialty linens which must be picked up by the linen company the day after your event or on Monday if your event is a Friday or Saturday.

**AUDIO VISUAL EQUIPMENT**

**Projection Equipment**

 Overhead Projector $60.00

LCD Computer/Video Projector/Screen/AV Cart $350.00

LCD Computer/Video Projector $275.00

Draped AV Cart $25.00

Projection Screen $60.00

**Presentation Equipment**

Podium $75.00

Flipchart Package (easel, pad, markers) $60.00

Additional Flip Pads $30.00

Hardback Easel $25.00

Tripod Easel, Showcard $25.00

Whiteboard $50.00

**Video and Audio Enhancements**

DVD Player (draped cart, monitor) $75.00

TV Monitor $50.00

Handheld Mic (wireless) $100.00

Lavalier Mic (wireless) $100.00

Podium with Mic $125.00

Please note if you need any equipment not listed above we can order from our outside vendor, please call for pricing.

Equipment rental prices are per day per room unless otherwise noted. All prices are subject to change.