

Catered by Barrack's Hospitality Group of Peoria

EastPort Banquet & Meeting Center is designed to be the perfect location for your reception with a breathtaking view of the Illinois River. EastPort Banquet & Meeting Center in East Peoria, Illinois, is highlighted by a scenic view of the Peoria skyline. It is just minutes from downtown Peoria and is easily accessible from I-74.

EastPort Banquet & Meeting Center is adorned with a charming mixture of traditional and contemporary amenities. Upon arrival, you are greeted by a natural, nautical landscape. The banquet room can accommodate 50-250 of your most special guests.

EastPort Banquet & Meeting Center professional and courteous staff will attend to your Every need. We invite you to visit EastPort Banquet & Meeting Center, tour our facility and meet with our catering coordinator.

Saturday Reception Time & Cost:

Rental fee for 6 hours \$1400.00/\$1250.00 Additional time available at \$250.00/hour Reservation charge required upon booking \$1000.00

Specials for Friday & Sunday Receptions:

Friday Rental fee for 6 hours \$950/\$750.00 (off season) Sunday Rental fee for 6 hours \$950/\$750.00 (off season) Reservation charge required upon booking \$750.00

Wedding Ceremonies

Ceremony Fee \$495.00, includes 100 chairs. Ceremony time is 30 minutes prior to reception time. Rehearsal time subject to availability.

Rehearsal Dinners

Book your reception and receive 10% off your rehearsal dinner.

An 20% service charge and sales tax will be applied to all food and beverage sales.

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Wedding Package

Hors d'oeuvres:

Heart Shaped Cheese Spread & Crackers
Fresh Fruit Tray
Fresh Vegetable Tray with Dip

Centerpieces

Cake Cutting Service

Package prices listed can be added to any meal selection for \$4.95 per guest.



Cold Wedding Menu

Menus include: Barrack's Professional Catering Personnel and Service Staff to setup, serve, and clean. Punch or Iced Tea, Punch Bowl, Coffee and Coffee Service, trays or bowls for your nuts & mints, china plates, glassware, linen napkins and table covers, cake plates and forks.

Sliced Meat & Cheese Buffet

\$16.95 per guest (\$13.95 if served by 2:00 PM)

Relish Tray with Pickles, Carrots, & Celery
Sliced Extra Lean Ham or Extra Tender Roast Beef
Sliced Natural Turkey Breast
Assorted Sliced Cheeses
Assorted Breads and Condiments

Select 2 Side Dishes:

Potato Salad, Pasta Salad, Baked Beans Potato Chips, Cole Slaw, Macaroni Salad

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Wedding Menus

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Menus listed below can be served buffet or sit down service. All dinner entrees include salad, vegetable, potato or rice, rolls, butter, coffee and tea.

Roast Prime Rib of Beef, 8-10 oz \$23.95

Slow roasted to ensure tenderness and flavor/

Filet Mignon, 6 oz \$24.95

The most delicious and tender of steaks - served with a bordelaise sauce with fresh mushrooms.

Petite Filet & Grilled Shrimp \$27.50

The most delicious and tender of steaks - served with a bordelaise sauce with two extra large grilled marinated shrimp.

Breast of Chicken \$20.95

A boneless and skinless breast of chicken with a choice of Dijon mustard, sweet and sour, or wild plum sauces

Chicken Marsala \$20.95

Herbed chicken sauteed with mushrooms and Marsala wine.

Tuscan Chicken \$20.95

Breast of Chicken topped with a garlic cream sauce with spinach and sun dried tomatoes.

Stuffed Chicken Breast \$21.95

A boneless breast of chicken stuffed with our special Apple-Brie dressing, Cordon Bleu, or Artichoke Florentine. Served with rice pilaf.

Breast of Chicken Kiev \$20.95

Breast of chicken filled with herbs and butter, which is breaded and topped with a cheddar cheese sauce.

Panko Herb Encrusted Breast of Chicken \$21.95

* Signature item - Served with a white wine cream sauce.

Center Cut Pork Loin \$21.95

The most tender and succulent cut of pork served with a wild plum sauce.

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Wedding Menus

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Buffet includes 2 main entrees, 2 salads, potato or rice, vegetable, rolls, butter, coffee and tea.

Entree Selection 1 (Choose 1)

Hand-Carved Prime Rib \$24.95 Hand-Carved Barbecue Beef Brisket \$22.75 Hand-Carved Choice Roast Beef \$22.50 Hand-Carved Honey-Glazed Ham \$22.50 Hand-Carved Marinated Sirloin Steak \$23.50 Chicken Marsala or Tuscan Chicken \$21.95 Hand-Carved Roast Pork Loin \$22.50 Panko Herb Encrusted Breast of Chicken \$21.95

POTATOES OR RICE (Choose 1)

Whipped Potatoes or Garlic Mashed **Baked Potatoes** AuGratin Potatoes Scalloped Potatoes Diced Baked Potatoes **Buttered Parsley Potatoes** Rice Pilaf Rice Florentine Rice Almondine Garden Medley Rice Twice-Baked Potato + \$1.00

Entree Selection 2 (Choose 1)

Roasted Breast of Chicken w/Honey Dijon & Plum Sauces Fried or Baked Chicken Gourmet Mac n Cheese w/ Ham, Sausage or Chicken Penne Pasta with Italian Meat Sauce Baked Fish w/Lemon Dill Sauce Penne Pasta w/ Sun Dried Tomato Cream Sauce Italian Meat or Vegetable Lasagna Cavatappi with Roasted Red Pepper & Gouda Sauce w/ Italian Sausage or Meatballs

SALADS (Choose 2) or (Choose 1 if preset)

Tossed Salad with Dressings Caesar Salad Spinach Strawberry Salad Santé Fe Salad Veggie Pasta Salad Cole slaw Carrot-Raisin Salad Three-Bean Salad Bacon Ranch Pasta Salad Waldorf Salad + \$.65 Fresh Fruit Salad + \$.55

Vegetables (Choose 1)

Green Beans with Bacon & Onion **Buttered Corn** Italian Green Beans Sugar Snap Peas Buttered Sliced or Whole Baby Carrots

Sicilian Blend (Green beans, carrots, cauliflower, red & yellow peppers) Riviera Blend (Green beans, wax beans, and baby carrots) Broccoli Normandy (Broccoli, cauliflower & carrots)

Normandy Blend (Broccoli, cauliflower, carrots, yellow & green zucchini) Scandinavian-Style Vegetables (Peas, julienne carrots, zucchini and green beans) Venetian Blend (Broccoli, sugar snap peas, asparagus, red & yellow pepper strips, onions)

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Hors d'oeuvre Reception Menus

Hors d' oeuvre Reception 1 (\$21.95/pp)

2 Themed Station, 5 Hot Items &/or Cold Items

Hors d' oeuvre Reception 2 (\$23.50/pp)

Choose 2 Butler Passed, 3 Themed Station, 2 Hot Items, &/or Cold Items Choose 4 Themed Station, 2 Hot Items &/or Cold Items

Hors d' oeuvre Reception 3 (\$26.50/pp)

Choose 2 Butler Passed, 3 Themed Stations, 4 Hot Items &/or Cold Items

Butler Passed (serving size-1 of each)

Asian Shrimp on Knotted Skewer w/Dipping Sauce Marinated Tortellini Kabobs Olive & Caramelized Onion Palmier w/Feta Cheese Petite Tart Shell Filled w/Tarragon Chicken Salad Petite Crab & Cheese Tarts Garnished w/Cranberry Filo Asparagus with Asiago Cheese Filo Raspberry Almond and Brie Soup Shooters

Hot Options

Assorted Miniature Quiche-1.5
BBQ Glazed Chicken Breast Bits-2
Beef Teriyaki Kabobs-1
Breaded Fantail Shrimp w/Cocktail Sauce-2
Breaded Artichoke Stuffed w/Boursin-1
Crabmeat Rangoon's w/Sweet & Sour Sauce-1.5
Egg Rolls with Hot Mustard-1.5
Water Chestnuts Wrapped w/Bacon-2
Hawaiian Chicken Kabobs w/Teriyaki Sauce-1
Mini Pizza Canapé-2
Santa Fe Chicken Spring Rolls w/Dipping Sauce-2
Sausage or Crab Stuffed Mushrooms-1.5
Six Cheese Pasta Purses w/Pesto Cream Sauce-6
Sweet & Sour Meatballs-3

Dessert Options

NY Cheesecake Martini Bar - \$2.95/pp Assorted Mousse Shooters - \$1.75/pp Gourmet Chocolate Fountain - \$50.00 plus \$2.50/pp

Themed Stations

Asian Noodle Station
Carved Meat Station
Grilled California Vegetable Station
Mashed Potato Station
Mexican/Southwestern Station
Pasta Station
Salad Station
Slider Station
Soup Shooter Station

Cold Options

Assorted Cheese Wedges w/Crackers
Artichoke Spread w/Toasted Rounds
Bruschetta
Cold Mexican Dip
French Brie w/Pecan Praline Sauce
Goat Cheese Tapenade w/Flatbread Crackers
Heart Shaped Cheese Spread w/Crackers
Kalamata Olive & Sun Dried Tomato Cheese Torte
Mushroom & Roasted Red Pepper Cheese Torte
Nieman Marcus Cheese Spread w/Petite Toasts
Petite Sandwiches-1.25
Pinwheel Wraps-1.25
Vegetable Pinwheels-1.25
Vegetable Pizza-2

Late Night Snack Options

Mini Gondola Subs- \$2.50/pp Assorted Pizzas — \$2.50/pp Pulled Pork or Hot Dog Sliders - \$2.50/pp Nacho Bar w/all the Fixings - \$2.50/pp Gourmet Popcorn Bar — \$1.75/pp

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NY Cheesecake Martini Bar

Enjoy a Martini glass filled with creamy New York Cheesecake. Select from up to 7 toppings elegantly displayed in oversize martini glasses to create your own specialty dessert.

6 oz Martini Glass \$3.00/pp

Toppings:

Strawberry, Chocolate & Caramel Sauces, Chocolate Chips, M&M's, Toasted Almonds, & Coconut

Premier Chocolate Fountain

A Chocolate Fountain makes an elegant and dramatic addition to any event!

Fountain -- \$50.00 (plus \$3.00/pp for dipping items)

Dipping Items:

Pretzels, Marshmallows, Strawberries, Pineapple Rice Crispy Squares, Cherries, Sugar Wafer & Pirouette Cookies

Sparkling Ice Cream Buffet - \$3.50

Sparklers light up the French vanilla ice cream as it is rolled out to your guests.

Toppings:

Hot Fudge, Caramel Sauce, Whipped Cream, Cherries, Chopped Nuts, Candy & Cookie Pieces, Chocolate Covered Nuts, Coconut, Chocolate Raisins and M&M's

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Bar Menu

Hosted Bar I		
Hosted Bar II	r, Wine, & Soda.	\$13.95/per person
Cash Bar	Draft Beer	Soft Drinks
Premium Brand Liquor \$5.50-6.50		Regular & Diet \$1.75
Bottled Beer & Wine \$3.75 & 5.00	(180 glasses)	Unlimited \$2.95/pp
Soda \$1.75		
California Wines		\$17.95/per bottle
Sparkling White Grape Juice (non-alcoholic)		\$14.95/per bottle
Wycliff Champagne, Extra Dry		\$16.95/per bottle
Ballatore Spumante		\$17.95/per bottle
Asti Spumante		\$19.95/per bottle

POLICY INFORMATION

It is our policy that no food, liquor, beer, or wine be brought into or taken out of EastPort. A bar set-up fee of \$100.00 per bartender will apply to all bars. All bars will close a half hour prior to the termination time. All beverage prices are subject to 20% service charge and sales tax. All beverage prices include bartenders, bar fruits, mixes, glasses, and ice.

POLICY INFORMATION

- 1. Price quotations given at the time are subject to increase. Prices will not be confirmed more than 3 months prior to the date of your event. <u>All prices, i.e. food, rental, and beverages are subject to a 20% service charge and current applicable taxes.</u> Groups requesting tax exemption must submit their number and an official letter prior to the function. Events without food will require charges for staffing, beverages, and supplies.
- 2. A guaranteed guest count is required 10 days prior to the event date. Your guaranteed count is the number of meals for which you will be charged. EastPort Banquet Center final menu choices must be made 30 days prior to the event.
- EastPort Banquet Center management may designate areas for such services as, but not limited to, Disc Jockeys, photography, videotaping, screens, cables, etc. that may affect safety and the flow of patrons.
- 4. No outside food or beverage of any kind will be permitted into EastPort Banquet Center by customers or their guests without written permission of EastPort Banquet Center. EastPort Banquet Center has the right to charge for any services provided.
- 5. Due to health department regulations, food and beverage not served remain the property of EastPort Banquet Center.
- 6. Stapling, taping, tacking, or nailing of any items to the walls, floors, or ceilings of EastPort Banquet Center's facilities is prohibited unless prior written approval is given by EastPort Banquet Center's management.
- 7. Consumption of alcoholic beverages by patron(s) will conform to any and all State of Illinois regulations.
- 8. EastPort Banquet Center will assume no responsibility for damage or loss should merchandise or articles be left in the facility preceding or following your function.
- 9. A non-refundable deposit of 1/2 of the room rent is required to secure your event date. The deposit will be applied to your final bill at full value. The complete payment of balance for weddings is due 72 hours prior to the completion of the function. Other catering events must be paid in full the day of the event. The balance due is payable by check, certified or cashiers check, credit card, or cash only. Payment by credit card shall result in an additional charge of 2.75%. The final payment shall be based upon the final number of guests guaranteed. Failure to make any of the above-required deposits shall be subject to contract cancellation by EastPort Banquet Center at it's option without refund of any deposits not as forfeiture but liquidation damages. All deposits are non-transferable.
- 10. Billing for catering services must be arranged before the date of the function. The customer must sign all charge tickets with any special billing instructions. Any adjustments to be made to the bill must be done within three days.
- 11. EastPort Banquet Center reserves the right to cancel reservations for functions or event at any time in its sole discretion by written notice to patron(s) delivered via first class United States mail to the address for patron(s) set forth herein. In the event of cancellation of reservations for functions or events by EastPort, the affected patron(s) shall be entitled to immediate return of any required deposits previously tendered by patron(s), and the parties hereto shall have no further right or liabilities hereunder.
- 12. A \$250.00 charge per hour will be applied to functions that last longer than 6 hours. EastPort Banquet Center requires that the bar be closed for the evening no later then 11:30 p.m. or ½ hour prior to the event end time (or whichever occurs first), unless prior arrangements have been made. All bands and DJ's must quit playing when the bar is closed for the night.
- 13. Client is responsible for their guests & any damage to or theft of any property caused by the group or individual in attendance & will be billed to the purchaser (patron) of the contract. Client shall leave the used premises in a clean & orderly condition. If excessive cleaning is needed & deemed by our facility a cleaning fee will be incurred & charged to the client.
- 14. Rental charges apply to all banquet rooms used for meetings.
- 15. EastPort Banquet Center shall not be liable for non-performance of this contract due to governmental (federal, state, and municipality) regulations or restrictions, acts of God or any other circumstances beyond the control of the management.
- 16. A ceremony fee of \$495.00 will be charged for use of the deck for a wedding ceremony. One hundred chairs will be provided with use of the deck. Rehearsal times are subject to availability.
- 17. A fee of \$25.00 will be charged for EastPort Banquet Center's staff to cut the cake.
- 18. A fee of \$50.00 will be charged for clean up of confetti or other small decorations if used on the tables.
- 19. The laws of the State of Illinois shall govern this agreement. In the event of suit involving or relating to this agreement, Purchaser agrees that venue will be in Tazewell County. In the event that a civil action arises in an effort to enforce any provision of this agreement, the losing party shall pay the attorney's fee and court costs of the prevailing party.

Additional Services Available

White, Black or Ivory Chair Covers with polyester, organza or satin sash Coordinating Linens - Tablecloths, Overlays, Skirting and Napkins
Lighted Backdrops — behind head table
Tulle with lighting for head and/or cake tables
Floral Centerpieces - fresh & silk
Flowers for Bridal Party and Church
Fresh Flowers
Candles — Votive, Floating, Taper, Candelabras
Mirrors — Bud Vases
Charger Plates
Furniture — Cocktail Area Seating
Lighting

Overnight Accommodations at Stoney Creek Inn

You will love these guest rooms! Choose from a variety of room types, which can include bunk beds, patios or decks, stone fireplaces, and whirlpools. A **special group rate** is offered to all of your overnight guests staying at Stoney Creek, which includes an expanded continental breakfast the next morning.

(Please call Nicole at 309-427-6102 to reserve your block today!)

Deejay Entertainment

Includes professional Deejay/Emcee from Midwest Entertainment. Call Tadd at 309-740-1040 or visit www.midwestdjlimo.com

Limo Package

Barrack's has subcontracting arrangements with Peoria Executive Limousine. 10, 16, and 26 passenger limousines, SUV's and motor coaches are available. Call 643-9283 and tell them we recommended them to get the best rate.