»»»»»» PUBLIC LANDING »»»»»»

Shower buffet Packages

Start Times: 11:00 11:30 12:00

BRUNCH

BOTH INCLUDE:

LUNCH

Unlimited Fountain Beverages & Coffee Station Unlimited Mimosa's & Cranberry Bellini's for 2.5 hours

Baked Caramel Apple French Toast Smokehouse Bacon Sausage Patties Breakfast Potatoes Fresh Fruit

Scrambled Eggs or Homemade Quiche Choose 1: Lorraine, Denver or Cheddar Cheese

ENHANCEMENTS

Biscuits & Gravy +5 Eggs Benedict +7 Waffle Bar +7

*Ham Carving Station +9 *Prime Rib Carving Station +15 *+ \$75 Attendant Fee Field Greens Salad Italian Vinaigrette Dressing Warm Rolls with Butter Petals Roasted Baby Green Beans Garlic Mashed Potatoes Penne Pasta Marinara

Penne Pasta Marinaro

&

2 Additional Entrees from Below:

Sliced Pot Roast Natural Pan Jus Roasted Turkey Sage Dressing, Gravy

Crab Stuffed Whitefish

Sirloin Beef Tips Peppers, Onions, Demi Glaze

Eggplant Parmesan

Roasted Pork Loin Brown Gravy

> Herb Roasted Boneless Chicken Choose your Style:

Picatta – Butter, Lemon, Capers & White Wine Sage Beurre Blanc – White Wine, Fresh Sage, Butter Marsala – Marsala Wine Demi Glaze, Sauteed Mushrooms

\$28.95 per person + service + tax

Additional Facility Charge Applies: Use of Space for 4 Hours (30 Minute Setup, 3 Hour Shower, 30 Minute Clean Up)

> State Room \$250 Loft \$500 Loft & Board Room \$750

CHILDREN'S OPTIONS

Under Age 12 Grilled Chicken Breast, Garlic Mashed Chicken Tenders & Fries Cheeseburger & Fries Mostaccioli, Marinara

\$13.95 Per Plate

DESSERT OPTIONS

BYOD (Bring Your Own Dessert) +\$75 Ice Cream - Vanilla or Peppermint +\$6 Mini Dessert Display +\$10 Brownies/Cookies/Petit Fours/Cannoli's Cupcake Assortment \$45 per Dozen Gourmet Doughnut Assortment \$45 per Dozen

»»»» MAIN: 815-838-6500 DIRECT: 815-768-0017 »»»»»

A Non-Refundable Deposit of \$250 is needed to secure the reservation and will be applied toward the final bill.

Final Menu, Guest Count and Payment of Cash/Cashier's Check/Money Order Due 1 Week Prior to the Event.

A nominal Facility Charge applies to all events.

The Facility Charge allows for the use of the space for a total of 4 hours, (including 30 minutes prior to the event for setup, 3 hours for the event and 30 minutes after the event to vacate the room of gifts and guests).

The Facility Charge includes the use of tables, chairs, standard linens, plates, glassware, silverware, restrooms and screened in seasonal porch when applicable.

Food Selection Due:
Head Count & Final Payment Due:

If additional set up time is required, a fee of 100 per 1/2 hour charge will apply.

\$75 BYOD (Bring Your Own Dessert) charge applies if you bring in your own dessert. We will display, provide plates, silverware and wrap any leftovers.

Corkage fee of \$15 per bottle brought in and any additional guests/charges are payable the day of the event.

A food & beverage minimum of \$850 net must be met for the use of the State Room. \$1,750 minimum net for the Loft.

The 200 year old Historic Gaylord Building that we occupy has strict guidelines that we must follow, including:

NOT PERMITTED: HELIUM BALLOONS, GLITTER, CONFETTI, FLOWER PETALS, SCATTER DIAMONDS OR FURNISHINGS. NO NAILING, TAPING, STAPLING, 3M COMMAND HOOKS OR AFFIXING OF ANYTHING TO THE WALLS, BEAMS, LINENS, ETC. NO OPEN FLAMES (i.e. candles) Only battery operated candles are allowed within your centerpieces – no exceptions.

We reserve the right to refuse alcohol service to any person without legal verification of age. Absolutely no underage drinking will be permitted on premises, even if accompanied by parent or legal guardian. NO EXCEPTIONS.

We will not assume responsibility for damaged, lost or stolen items left prior to, during or following an event.

No outside food or beverage may be brought in without prior consent from a party coordinator.

When an event is cancelled for any reason, your non-refundable deposit is forfeited NO EXCEPTIONS.

Once an event has been paid, no refunds will be given for any reason.

Prices and menus subject to change at any time.

By providing a deposit, the customer acknowledges and agrees to the terms and conditions.

By signing below, all agree to fulfill the obligations and responsibilities of this contract.

Per Illinois law, sales tax must be charged and collected on all items and services and all prices are subject to: 20% service charge and 8% sales tax.

Final Menu, Guest Count and Payment of Cash/Cashier's Check/Money Order due 1 week prior to the event.

Final Details/Payment Due:_____

Event Date/Room:_____