



ILLINOIS BEACH HOTEL

AT ILLINOIS BEACH STATE PARK

Banquet Packages

Our banquet packages for both, Served Entree and Buffet Style include: Four hours of standard Open bar, Choice of Four Hors d'oeuvres, Salad, Dinner Rolls, Butter and Coffee service, during Dinner and through Dessert.

Hors D'oeuvres

Select four hors d'oeuvres from the list below or enhance your selection by choosing Four Hors d'oeuvres from the premium list. Cold hors d'oeuvres can be butler passed and hot hors d'oeuvres are Buffet Style.

Standard Hot

- Swedish Meatballs
- Spanakopita
- BBQ Meatballs
- Deep-fried Ravioli
- Marinara Meatballs

Standard Cold

- Assorted Domestic Cheese and Crackers
- Bruschetta with Fresh Tomatoes
- Italian Pinwheels
- Italian Meat tray
- Cucumber Rye Tea Sandwiches

Enhance your Hors d'oeuvres for an additional \$7.00 per person

Premium Hot

- Sliders
- Stuffed Mushroom Caps
- Stuffed Mushroom Caps
- Mini Crab Cakes
- Fried Shrimp
- Classic Mini Pigs in a Blanket

Premium Cold

- Jumbo Chilled Shrimp Cocktail
- Caprese Skewers
- Artisanal Cheese and Crackers
- Fruit Skewers
- Watermelon Feta (seasonal)
- Cucumber Stuffed Cherry Tomatoes

Prices are subject to 7% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

Salad Selections

Choose one from the list below:

Caesar Salad with Croutons and Grated Parmesan

Mixed Garden Greens with Choice of two dressings

Dressing Choices (choose two): French, Ranch, Balsamic Vinaigrette, Poppyseed, Thousand Island and Golden Italian

Pecan Salad (\$4.00 additional per person) Mixed Garden Greens, Candied Pecans, Mandarin Oranges, Strawberries, Gorgonzola Cheese and Poppyseed Dressing

Chopped Salad (\$4.00 additional per person) Romaine Lettuce, Carrots, Cucumbers, Gorgonzola Cheese, Candied Pecans & accented with Poppy Dressing.

Entrees

Limit no more than two entrée choices, if selecting two different Entrees, place cards are required with meal choice indicated. On a selection of two different Entrees, your Starch and Vegetable must remain the same.

Entrée Selections Served –

All Beef is prepared to Medium Temperature

Filet Mignon

A 6 oz flavorful Filet Mignon prepared to perfection

\$77.95 per person

Ribeye

12 oz. Choice Angus Ribeye Seasoned to Perfection with your Choice of Butter. Parmesan Peppercorn or Roasted Garlic and Parsley

\$69.95 per person

Chicken Picatta

7 oz. Boneless Breaded Chicken Breast topped with a Lemon Caper Sauce

\$59.95 per person

Bruschetta Chicken

7 oz Boneless Chicken Breast with Plum Tomatoes and Basil topped with Balsamic Reduction

\$59.95 per person

Pork Medallions

Pan-Seared Pork Medallions finished with a Caramelized Onion Gravy or BBQ Sauce

\$59.95 per person

Tilapia

Pan-seared Tilapia filet coated with Breadcrumbs and Parmesan Cheese finished with a Lemon Garlic Sauce

\$64.95 per person

Baked Salmon Filet

8 oz. filet of North Atlantic Salmon topped with Garlic Herb Sauce and Lemon

\$64.95 per person

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Penne Primavera (no starch or vegetable selection) **\$55.95 per person**
Sautéed Zucchini, Yellow Squash, Onion, Peppers, Tomatoes, Garlic Fresh Basil and Parsley with Penne Pasta
In a Marinara Sauce

Young Adults (Ages 11-16 only) **Our package price less \$6.00**

Children's Menu (Age 10 and under)
Served

Chicken Finger and French Fries **\$12.00 per person**
Cheese Pizza with Fresh Fruit Cup **\$12.00 per person**

The Grand Buffet

Minimum of 20 Adults **\$74.95 per person**

Choice of 2 Salads; Mixed Greens with 2 dressings, Fruit Salad, Marinated Pasta Salad, Creamy Coleslaw,
Caesar Salad with Dressing and Red Potato Salad

Choice of 2 Entrees; Honey Glazed Ham, Herb Seasoned Baked Chicken, Fried Chicken, Vegetable Lasagna,
Garlic-herb Tilapia, Roast Turkey Breast with Gravy, Boneless Pork Tenderloin

Choice of 2 Starches; Au gratin potatoes, mashed potatoes with gravy, Yukon Gold roasted Potatoes, Steamed
Parslied Potatoes, Rice Pilaf, Mostaccioli with Marinara Sauce

Choice of 2 Vegetables; Corn O'Brien, Baby Carrots, Oven Roasted Vegetables, Malibu Blend Vegetables,
Green Beans with Bacon and Onion

Young Adult Buffet (Ages 11-16 only) **\$59.00 per person**
Children Buffet (Ages 10 and under) **\$22.00 per person**

Liquor

Individuals consuming alcoholic beverages on any area of the facility must be 21 years of age or older. Illinois Beach Hotel reserves the right to terminate liquor service at any function if minors attending are consuming alcohol. All alcohol subject to change due to availability. We reserve the right to replace with a product of comparable value and quality. No shots or pitchers of beer available with package. One ID beverage policy

Beverages included in Standard

House Selection of Vodka, Gin, Scotch, Rum, Tequila, Whiskey, Bourbon, Coffee Liqueur & Irish Cream, Spiced Rum, Coconut Rum, Amaretto

Wine Selection will include: Rose, Chardonnay, Cabernet, Riesling and Pinot Noir
Keg Beer (choose one): Miller Lite, Bud Light, Coors Light or Miller High Life

Additional Hours of Standard Bar are available at \$15.00 per person per hour

Beverages Included with Premium \$20.00 per person (in addition to package price)

Stoli Vodka, Bombay Gin, Knob Creek Scotch, Seagrams 7, Bacardi Rum, Jack Daniels, Southern Comfort, Captain Morgan, Malibu Rum, Jim Bean, Kahlua, Bailey's Irish Cream, Cuervo Gold Tequila, Amaretto

Wine Selection will include: Rose, Chardonnay, Cabernet, Riesling and Pinot Noir
Keg Beer (choose one): Miller Lite, Bud Light, Sam Adams or Blue Moon

Additional Hours of Premium Bar are available at \$18.00 per person per hour

Beverages Included with Super Premium \$24.00 per person

(In addition to package price)

Titos Vodka, Tanqueray, Bulleit, Crown Royal, Bacardi Rum, Captain Morgan, Southern Comfort, Malibu Rum, Jack Daniels, Jim Beam, Cuervo 1800, Baileys Irish Cream, Kahlua, Gran Marnier & Disaronno Amaretto

Wine Selection will include: Rose, Chardonnay, Cabernet, Riesling and Pinot Noir
Keg Beer (choose one): Miller Lite, Bud Light, Sam Adams or Blue Moon

Additional Hours of Premium Bar are available at \$21.00 per person per hour

Bottled Beer Enhancement

Select Six choices of bottled beer
(Ask your consultant for selections)

Add \$7.00 Domestic per person
Add \$9.00 Import per person

Prices are subject to 7% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

Specialty Items

- **Bridal Room Breakfast** **\$18.00 per person**

Bagels with Cream Cheese, Assorted Muffins, Fruit Plate, Assorted Danishes, Freshly Brewed Coffee, Assortment of Herbal Teas with Fresh Lemons and Water

- **Morning Mimosas** **\$7.00 per person**

Add a Morning Mimosa for the Bride to Be and Bridal Party to Celebrate your Special Day

- **Hors D'oeuvres Specialty Item** **\$6.00 per person**

Oysters

- **Wine Service During Dinner** (1 hour, Choose 1 Red and 1 White) **\$8.00 per person**

Wine Selection will include: Rose, Chardonnay, Cabernet, Riesling and Pinot Noir

- **Late Night Snacks**

Late Night Wedding snacks to Fuel your Guests on the Dance Floor. These extra treats will take your Guests by surprise. Let your Guests nibble on these late-night snacks before heading back out to the Dance Floor. Late Nights Snacks are served at 10 p.m.

Pizza choice of Cheese, Sausage, Pepperoni, Combo **\$10.00 per person**

French Fries **\$6.00 per person**

Burger Sliders Meat and Cheese **\$9.00 per person**

Chocolate Chip Cookies **\$5.00 per person**

- **Bride & Groom Breakfast** (The Morning After)

One plus One is Two and it equals Me & You **\$14.00 per person**

2 Eggs made your way, 2 Bacon, 2 Sausage, Crispy Crown Potatoes and Fresh Seasonal Fruit with Freshly Brewed Coffee and a Just Married Mimosa

And they lived Happily Avo after **\$12.00 per person**

Avocado on Toast, Eggs made your way, Fresh Seasonal Fruit with Freshly Brewed Coffee

The Ultimate Bloody Mary **\$10.00 per person**

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