



# ***“ESCAPE TO THE SHORE”***

***So close, yet so far away!***

***Hide out with us in over 4,100 acres of protected State Park. Enjoy hiking trails, biking trails, nature walks, see if you can spot, deer, beaver, raccoon and over 40 avian species native to the area.***

***A 1950's architectural marvel that springs out of the woods upon your leisurely drive through field and forest.***

***Huge floor to ceiling windows throughout the hotel, Crab-orchard stone flooring, modern furnishings, a blend of modern and classic unlike any hotel in the area.***

***Join us and use our Olympic size pool, work out in our full service health club or sit back in our spacious lobby over-looking Lake Michigan and enjoy the company of other survivors of the weekly rat race.***

***Relax and Enjoy a good book on the deck while soaking up the sun.***

***Join us for Casual dining overlooking the Lake, or for cocktails in our lounge.***

***Drop the kids off at our game room for an hour or so and spend some down time with your partner in one of our comfortable guestrooms with many amenities found in all the better hotels.***

***Leave us for a few hours, so very hard to do, and enjoy a fishing charter or sailing trip or a round of golf at one of our near by championship courses.***

***OR***

***Just come for the Beach.***

***Illinois Beach Resort & Conference Center is located 45 minutes from Milwaukee, Chicago and their international airports. We are minutes away from Six Flags, Great Lakes Naval Base and Gurnee Mills Outlet Mall.***

# DIRECTIONS TO ILLINOIS BEACH RESORT & CONFERENCE CENTER

## FROM WISCONSIN

Using I-94 East:  
Take I-94 East to US 41 South  
Take US 41 South to Wadsworth Rd., turn left  
Take Wadsworth Rd. down to Sheridan Rd.  
Go thru the stoplight and follow signs to  
Illinois Beach Resort & Conference Center

## FROM MILWAUKEE AIRPORT

Using I-94 East:  
Take I-94 East to US 41 South  
Take US 41 South to Wadsworth Rd., turn left  
Take Wadsworth Rd. down to Sheridan Rd.  
Go thru the stoplight and follow signs to  
Illinois Beach Resort & Conference Center

## FROM ILLINOIS SOUTH

Using I-94 North:  
Take I-94 North  
Exit at Grand Ave. (Route 132) East  
Once you exit, get to the left right away  
Take a left at 1<sup>st</sup> light, which is Dilley's Rd.  
Take Dilley's Rd to Wadsworth Rd, take a right  
Take Wadsworth Rd. to Sheridan Rd.  
Go thru the stoplight and follow signs to  
Illinois Beach Resort & Conference Center

## FROM O'HARE AIRPORT

Take I-90 East to I-294 North  
Take I-294 to I-94 North  
Exit at Grand Ave. (Route 132) East  
once you exit, get to the left right away  
Take a left at 1<sup>st</sup> light, which is Dilley's Rd.  
Take Dilley's Rd to Wadsworth, and take a right  
Take Wadsworth Rd. to Sheridan Rd.  
Go thru the stoplight and follow signs to  
Illinois Beach Resort & Conference Center

**Please use Yahoo® Maps for looking up your directions online. Mapquest® and Google® Map directions are incorrect.**

## TRANSPORTATION INFORMATION FROM AIRPORTS

- American Taxi 847/259-0276
- USA Taxi 847/746-5644
- Make A Memory Limo 847/699-9977

For additional Information, please call (847) 625-7300

**Or visit our WEBSITE at [www.ilresorts.com](http://www.ilresorts.com)**

## Illinois Beach Resort & Conference Center Event Financials

**Ballroom Revenue Minimums** and **Ballroom Rental Fees\*** indicate the spending requirement for hosting your event at the Illinois Beach Resort. Ask the catering Sales Manager about the Ballroom Revenue Minimum for the Preferred Date of your event; this minimum excludes Service Charge and Sales Tax. Ballroom Rentals are in addition to the per person event price.

May thru September Ballroom Rentals are listed below:

- ❖ **Grand Vista Ballroom\*\***- \$1,000.00
- ❖ **Grand Pavilion Tent** (Seasonal May-October)- \$750.00
- ❖ **Grand Ballroom**- \$300.00
- ❖ **Lakeview Ballroom**- \$250.00
- ❖ **Great Lakes** - \$100.00

\*based on availability due to wedding cocktail hours

\*\*Grand Vista Ballroom requires a \$10,000.00 food & beverage minimum before service charge and taxes to contract this room on Saturday nights May thru September 30.

### **Services Charges and Illinois Taxes**

- ❖ An 11% Illinois room Tax will apply to all guest rooms
- ❖ 7% Illinois State Tax applies to all purchases
- ❖ 21% Service Charges applies to food and beverage menu pricing only
- ❖ All Service Charges will incur applicable taxes
- ❖ Illinois Tax Exempt letter must be presented with signed contract prior to event

### **Deposits**

- ❖ The Illinois Beach Resort Requires a non refundable deposit with the signed contract. (Cash, check, money order or credit card are accepted). Amount varies with each contract your sales manager will quote you this deposit amount in the proposal
- ❖ Two Intermediate payments are made before the final payment 6 months and then again at 3 months prior to the event.\* In the event your event is contracted short term a payment plan will be agreed upon between you and the Catering Sales Manager.
- ❖ The Final Payment is due 10 Days prior to the event.
- ❖ Personal checks are not accepted after the 10-day mark

**CREDIT CARD AUTHORIZATION FORM MUST BE COMPLETED & ON FILE WITH SIGNED CONTRACT**

## Event Room Blocks

- ❖ A Block of rooms can be added to your initial contract or you may contact your Sales Manager after contract to add a rooms addendum
- ❖ The Resort would be pleased to offer you a block at a reduced rate. Once the block is full, guests will be accommodated at the current prevailing rates at the front desk
- ❖ If you need to increase your existing block, a contract addendum is required and based only on availability
- ❖ Your wedding contract commits you to 80% of the rooms that are blocked. This means that if you block a group of 10 rooms, your guests must fill 8 out of the 10 rooms to avoid penalty. Rooms not filled with be charged to the master account
- ❖ The Block Cut-off Date is 30 Days before the Wedding

### *Menu Arrangements for Your Event*

- ❖ Please do not hesitate to ask for a custom menu; our Talented Culinary Team strives to suit your unique culinary tastes for your event
- ❖ All of your event details should be finalized with the Sales Team by the 10-day mark before the event, including a drafted floor diagram
- ❖ Special dietary meals can always be arranged; do not hesitate to ask
- ❖ Final numbers are due at the 10-day mark before the event when your final payment is also due.

### Bar Arrangements

Consumption Bar – \$75.00 non-refundable set up fee with a credit card on file.

Bar by the hour – see menu below for hourly pricing - \$75.00 non-refundable set up fee

Cash Bar - \$75.00 non – refundable set up fee with individuals paying cash prices as bar  
\*\$75.00 covers 1 bartender for every 100 guest. If your group is over 100 then a second bartender will be suggested at an additional \$75.00 charge to keep the bar flowing for your guest.

***\*Please ask for a proposal to see your event total***

# **CORPORATE ALL DAY PACKAGE**

## **WATER STATION**

### **Continental Breakfast**

Coffee and Hot Tea  
Danish and Muffins  
Assorted Pitchers of Juices  
Sliced Seasonal Fruits

\*Hot Breakfast \$2.00 per additional person

### **10am Mid-Morning Break**

Coffee and Hot Tea  
Decaf  
Breakfast Bars

## **LUNCH BUFFET**

(Choice of 1)

All lunches include pitchers of Ice Tea on Tables

### **Picnic**

Assorted Bakery Fresh Bread & Rolls  
Sliced Ham, Roast Beef, Turkey  
Sliced American & Swiss Cheese  
Mayonnaise, Mustard, Lettuce & Tomato  
Onion & Pickles  
Potato Chips  
Assorted Jumbo Cookies

### **Southern Style**

Fried Chicken  
Baked Beans  
Potato Salad  
Resort Salad with choice of two dressings  
Assorted Desserts

### **Mom's Special**

Roasted Chicken with Country Herbs  
Whipped Red Potatoes  
Vegetable Du Jour  
Resort Salad with Ranch Dressing  
Assorted Desserts

### **Soup, Salad, Baked Potato Bar**

Soup Du Jour, Resort Salad, Caesar Salad  
Large Baked Potatoes to include:  
chili, broccoli, cheese, onion, bacon,  
sour cream, chives  
Assorted Desserts

### **3pm Break (choice of 1)**

**Sundae Bar – Vanilla ice cream with variety of syrups, whipped cream, nuts & cherries**

**Sweet Break – Assortment of cookies, brownies served with assorted soft drinks**

**Dry Snack - Potato chips & dips, tortilla chips & salsa, pretzels, popcorn assorted soft drinks**

***\$42.00 per person***

Package includes Room Rental

*All prices are per person except where noted & subject to a 21% service charge & applicable taxes*

***\*\*Prices subject to change\*\****

# CORPORATE Breaks and Refreshers

Fresh Brewed Coffee	\$29.00 gal.	Champagne Punch	\$28.50 gal.
Assorted Juices	\$2.25 pit.	Dry Snacks	\$12.00 lb.
Lemonade	\$22.00 gal.	Ice Cream Bars	\$16.00 dz.
Soft Drinks	\$ 2.00 ea.	Muffins	\$25.00 dz.
Bottled Water	\$ 2.00 ea.	Jumbo Pretzels	\$20.00 dz.
Pastries	\$28.00 dz.	Whole Fresh Fruit	\$20.00 tray
Brownies	\$20.00 dz.	*Sliced Fresh Fruit	\$25.00 tray
Assorted Cookies	\$20.00 dz.	Soft Drinks	\$7.00 pitcher
Hot Tea	\$22.00 gal.	Sparkling Cider	\$15.00 bottle

## **Meeting Planner Break** **\$10.95**

Assorted Soft Drinks, freshly brewed Regular and Decaffeinated Coffee and Iced Tea for Morning, Mid-morning and Mid-afternoon

## **Sundae Bar** **\$6.95**

Vanilla Ice Cream with Chocolate, Strawberry and Caramel Sauces, Whipped Cream, Nuts and Cherries

## **Dry Snack Assortment** **\$6.95**

Deluxe Assortment includes Potato Chips and Dip, Mixed Nuts, Pretzels, Popcorn, Tortilla Chips and Salsa and Iced Tea.

## **Sweet Break** **\$6.95**

Assortment of Cookies, Brownies and Snack Cakes and Soft Drink

## **Chocolate Addiction Break** **\$9.95**

Chocolate Chip Cookies, Double Chocolate Brownies, Hot Chocolate, assorted Chocolate Candy Bars (*Add Chocolate Covered Strawberries for \$2.00 additional per person*)

## **Major League Break** **\$90.50\*** **\$12.50 (no alcohol)**

A Sports Theme Break with Spicy Wings, Soft Pretzels, Nachos, Popcorn, Peanuts, and 2 different Domestic Beer \*price includes bartender in room for alcohol service

## **Fruit Refresher Break** **\$7.25**

Whole and sliced Fresh Seasonal Fruit, Fruited Yogurt Sauce and Fruit Skewers, served with Fruit Juices and Assorted Pitchers of Juice

*All prices are per person except where noted & subject to a 21% service charge & applicable taxes.*

**\*\*Prices subject to change\*\***

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# **COPOP RATE**

## **Small Meeting Express Menu**

(Groups of less than 30)

### ***Deli Plate***

**\$13.95**

This lovely plate is served buffet! You will have your choice of:  
Assorted Deli Meats, Cheeses, Assorted Fresh Breads, Potato Chips and Potato Salad.  
Appropriate Condiments are also included, as well as, a selection of fresh Brownies and Cookies.

### ***Pasta Plate***

**\$14.95**

In the mood for Italian! Pasta cooked to order by our Chef\*. You will have your choice of three different Pasta varieties served with Pesto Sauce, Alfredo Sauce and Marinara Sauce. This will be served with Fresh Vegetables and White Chocolate Mousse for dessert.

### ***Taco Plate***

**\$14.95**

It's time to fiesta! Enjoy a selection of Hard and Soft Shell Tacos served with Taco Meat, Cheese, Tomato, Lettuce, Jalapeno Peppers, Sour Cream, Guacamole and Refried Beans.  
To top it off, Churros will be served or dessert.

### ***One Meat Buffet***

**\$15.00**

Perfect for small groups this buffet includes a choice of one (1) meat; Fried or Roasted Chicken, Roast Beef, Fried Cod or Gourmet Meat Loaf served with Mashed Potatoes and Gravy, Fresh Seasonal Vegetables, Resort Salad and Chef Choice Dessert.

### ***Salad and Potato Bar***

**\$13.25**

Enjoy a large Baked Potato accompanied by toppings to include Meatless Chili, Broccoli, Cheese, Onion, Bacon, Sour Cream and Chives. Accompanied by your choice of a Tossed Salad, Caesar Salad or Spinach Salad. Served with an assortment of desserts.

### ***Sandwich Plate***

**\$10.95**

Enjoy a bowl of our Soup Du Jour and a Chicken Salad Crescent piled high with our Homemade Chicken Salad.

### ***Salad bar***

**\$9.95**

Mix it up! Choose from a wide variety of Mixed Greens, Romaine or Spinach Salad. Top it with Cheese, Tomato, Onion, Cucumber Slices, Shredded Carrots, Broccoli, Cauliflower, Eggs, Black Olives, Croutons, Bacon Bits, Cottage Cheese, Chocolate Pudding and Gelatin Cubes.

*All prices are per person except where note & subject to a 21% service charge & applicable taxes*

*\*\*Prices subject to change\*\**

*\*Price includes \$75.00 in room chef fee*

# PLATED BREAKFAST

*Plated Breakfast selections include chilled fruit juice, coffee and hot tea*

**Resort Breakfast**                      **\$11.95**  
Fluffy Scrambled Eggs, served with  
choice of Bacon, Ham or Sausage, Warm  
Biscuits and American Fries

**Pancakes**                                **\$9.50**  
Hot off the Griddle. Served with your  
choice of Bacon or Sausage

**Healthy Start**                            **\$9.95**  
Scrambled Egg Beaters, served with  
Home-Style Potatoes, Turkey Sausage  
and Low Fat Cheese

**Eggs Benedict**                         **\$11.95**  
Toasted English Muffin topped with  
Poached Eggs, Canadian Bacon and  
Hollandaise Sauce. Served with  
Breakfast Potatoes

## BREAKFAST BUFFETS

**American Buffet**  
Chilled Fruit Juices  
Sliced Seasonal Fruit  
Breakfast Pastries  
Croissants and Bagels  
Assorted Muffins  
Fluffy Scrambled Eggs  
American Fries  
Bacon and Sausage  
Cold Cereal and Milk  
Warm Biscuits and Gravy  
Coffee/Hot Tea  
**\$13.95**

**Lakeshore Wake-Up Buffet**  
Chilled Fruit Juices  
Sliced Seasonal Fruit  
Assorted Breakfast Pastries  
Mini Muffins and Breads  
Assorted Cereals and Milk  
French toast and Syrup  
Scrambled Eggs  
American Fries  
Bacon and Sausage  
Corned Beef Hash  
Coffee/Hot Tea  
**\$16.95**

**Executive Continental**  
Assorted Cold Cereal  
Seasonal Fruit  
Bagels with Cream Cheese  
Croissants  
Breakfast Pastries & Muffins  
Coffee/Hot Tea  
Assorted Pitchers of Juices  
**\$10.95**

**Buffet Enhancements**  
*(30 guest minimum)*  
\*\$75.00 chef fee  
**Omelet Station**                      **\$3.00\***  
*Omelets made to order with choice  
of ingredient.*

**Waffle Station** **\$3.25\***  
*Belgian Waffles with a variety of  
toppings*

*All prices are per person except where noted & subject to a 21% service charge & applicable taxes  
Children 6 - 11 years old take \$3.00 off menu price \*All prices are subject to change  
\* \$75.00 Uniform Chef Fee*



## BRUNCH MENU

### Menu:

- ❖ Assorted Chilled Juices
- ❖ 2% and Skim Milk
- ❖ Fresh Seasonal Fruit Display
- ❖ Country Fresh Scrambled Eggs
- ❖ Homemade Biscuits and Gravy
- ❖ French Toast with Warm Maple Syrup
- ❖ Bacon, Sausage and Hash Browns
- ❖ Assorted Muffins, Danish, and Croissants
- ❖ Fresh Bagels with Cream Cheese

### **\*Omelet Station to include:**

Fresh Seasonal Vegetables, Assorted Cheese and Ham and Turkey

### **Entrees and Accompaniments to include:**

- ❖ Fillet of Salmon in a Lemon Dill Sauce
- ❖ Breast of Chicken with a Marsala Wine Sauce
- ❖ Fresh Seasonal Vegetables and Starch

### **\*Carving Station (Choose one):**

- ❖ Oven Roasted Turkey
- ❖ Oven Roasted Ham
- ❖ Tender Roast Beef with Au Jus

### **Dessert:**

- ❖ Chef's Selection of Gourmet Desserts
- ❖ Freshly Brewed Coffee, Regular and Decaffeinated, Hot Water with a Selection of Teas

**Price: \$40.00 per person**

**Children**

**(\$20.00 per child-12 and under)**

\*Chef Fee applies for each station @ \$75.00 per station

### **Beverage Enhancements:**

#### **Bloody Mary Bar**

- ❖ Fine Selection of Vodka and a garden variety of garnishes  
\$6.00 per drink

#### **Champagne Bar**

- ❖ Champagne and a variety of juices with fruit garnishes to create your own Bellinis and Mimosas  
\$6.00 per drink

#### **Champagne Toast**

- ❖ Champagne Toast for all of your guests  
\$3.00 per person



#### **Bartender Fees**

- ❖ Includes bar service for the duration of the reception (1 Bartender per 100 guests recommended)  
\$75.00 per bartender



# LUNCHEONS

*All luncheon selections include coffee, decaf and dessert*

## SALADS AND SANDWICHES

**Hot Fried Chicken Salad**      **\$12.95**  
A Golden Fried Chicken Breast, sliced and placed on a Bed of Greens with Red Onions, Mandarin Oranges and topped with Honey Mustard Dressing

**Tour Box Lunch**      **\$12.95**  
Thinly Sliced Ham, Turkey or Roast Beef (choose one meat), Cheese, Lettuce and Tomato served on a Kaiser Roll with Potato Chips, Apple, Cookie and Soft Drink

**Tuna Salad Sandwich**      **\$11.95**  
Served cold on Marble Rye with Cheese, Tomato, a Pickle Spear and Chips

**Grilled Chicken Caesar**      **\$13.25**  
Romaine Lettuce tossed in a Creamy Caesar Dressing, topped with Parmesan Cheese, Croutons and a Grilled Chicken Breast

**Rib-Eye Steak Sandwich**      **\$13.50**  
Tender Beef topped with Sautéed Onions and Horseradish Crème Sauce, served opened-faced with Steak Fries and a Pickle Spear

**Grilled Chicken Sandwich**      **\$13.50**  
Served with your choice of Honey Mustard or BBQ Sauce on a Kaiser Roll with French Fries

## LUNCH ENTREES

*All entrées served with salad, starch & vegetable du jour, warm rolls & butter, coffee, decaf and dessert*

**Grilled Breast of Chicken**      **\$13.95**  
Boneless Breast served with your choice of Marsala Wine, Béarnaise, Champagne Mushroom or Marinara Sauce

**Salmon Filet**      **\$15.95**  
Tender Fish seasoned and broiled, topped with a Dill Sauce

**Roast Sirloin of Beef**      **\$14.95**  
Sliced Sirloin of Beef, served with a Bordelaise Sauce

**Pasta Primavera**      **\$13.95**  
Pasta tossed with Fresh Vegetables in a Marinara Sauce

**Roasted Garlic Pork Loin**      **\$15.95**  
Boneless Pork Loin broiled and topped with our Apricot Honey Marinade

**Vegetable Stir Fry**      **\$15.25**  
A mixture of Fresh Vegetables, Water Chestnuts and our own Stir-fry Marinade, served on White Rice

**Yankee Pot Roast**      **\$13.95**  
Tender Pot Roast served with Fresh Vegetables & Homemade Mashed Potatoes

*All prices are per person except where noted & subject to a 21% service charge & applicable taxes.  
Children ages 6 - 11 years of age deduct \$3.00 off menu price. \*\*Prices subject to change\*\**

# LUNCH BUFFETS

## **Picnic Buffet**

**\$14.95**

Sliced Seasonal Fruit and Berries, Marinated Vegetable Salad, Mustard Potato Salad, Sliced Turkey, Ham and Roast Beef, assorted Cheeses, Lettuce, Onion, Pickles, Sliced Tomatoes, assorted Breads and Condiments and served with an assorted Dessert Selection

## **Italian Buffet**

**\$17.95**

Antipasto Platter of Tomatoes, Red Onions, Marinated Vegetables, Pepperoni and Tortellini, served with Romaine and Parmesan Italian Salad, Fettuccini Alfredo, Chicken Parmesan, Baked Lasagna, Vegetable Medley, Toasted Garlic Bread and Breadsticks

## **Soup, Salad and Potato Bar**

**\$14.95**

Our Soup Du Jour served with Tossed Salad, Caesar Salad and Spinach Salad, complimented with a large Baked Potato, furnished with all the toppings, including Chili, Broccoli, Cheese, Onion, Bacon, Sour Cream and Chives and served with an assorted Dessert Selection

## **Home-style Buffet** (Also available for Dinner Buffet- This Buffet Only)

**\$19.90**

### Choice of 2

Resort Salad  
Vegetable Salad  
Fresh Fruit Display  
Spinach Salad  
Caesar Salad  
Soup Du Jour  
Pasta Salad

### Choice of 2

Baked Cod  
Fried Chicken  
Roast Beef  
Baked Lasagna  
Loin of Pork  
Chicken Parmesan  
Chicken Marsala

### Choice of 1

Green beans  
Honey Glazed Carrots  
Broccoli Spears  
California Medley  
Corn

### Choice of 1

Garlic Roasted Potatoes  
Wild Rice  
Baby Red Potatoes  
Baked Potato  
Potato Au Gratin  
Garlic Mashed Potatoes

*\*\$75.00 Uniform Chef Fee if you choose made to order service*

*All prices are per person except where noted & subject to a 21% service charge & applicable taxes.*

*Children ages 6 - 11 years old deduct \$3.00 off of menu price \*\*Prices subject to change\*\**

# DINNER ENTRÉES

*All dinner entrées include choice of house, Caesar or spinach salad, chef's choice of appropriate starch and vegetable, warm rolls & butter and dessert*

*Freshly brewed regular & decaffeinated coffee or iced tea is also included*

**Grill Breast of Chicken**           **\$22.50**  
Served with choice of Marsala Wine Sauce,  
Béarnaise Sauce, Champagne Wine Sauce  
or Marinara Sauce

**Baked Orange Roughy**           **\$25.50**  
New Zealand Filet, seasoned and broiled

**Roasted Sliced Tenderloin**       **\$27.95**  
Slow-roasted Tenderloin Medallions served  
with a Bordelaise Sauce

**9 oz. Filet Mignon**               **\$28.95**  
Served with Béarnaise Sauce

**12 oz. New York Strip**           **\$27.50**  
Seasoned center-cut Steak served with  
Sliced Mushrooms

**14 oz. Roast Prime Rib of Beef**   **\$27.95**  
*(12 person minimum)*  
Slow-roasted and served with Horseradish  
Sauce

**North Atlantic Salmon**           **\$22.50**  
Fresh Salmon Filet, baked in White  
Wine and served with a Dill Sauce and  
Herbed Fettuccini

**Roasted Garlic Pork Loin**       **\$21.95**  
Boneless Pork Loin sliced and grilled  
in our Apricot Honey Marinade

**Vegetable Lasagna**               **\$22.50**  
Layered Pasta Noodles filled with fresh  
Vegetables and Cheese, topped with  
Alfredo Sauce

**Chicken Asiago**               **\$22.50**  
Breast of Chicken stuffed with asiago cheese  
and sun dried tomatoes topped with pinot  
grigio sauce

**Children Meals**                   **\$9.95**  
-Chicken Fingers with French Fries  
-Cheeseburger with French Fries

*All prices are per person except where noted & subject to a 21% service charge & applicable taxes.*

*Children ages 6 - 11 years old deduct \$3.00 off of menu price \*Prices subject to change\**

Revised 06/14/2014

# DINNER BUFFETS

## Chuck Wagon Barbecue

### Salads

Cole Slaw  
Potato Salad  
Sliced Seasonal Fruit

### Entrees (Choice of three)

BBQ Ribs - Pork  
BBQ Chicken  
Strip Steak  
Hamburgers  
Bratwurst

### Accompaniments

Corn on the Cob  
Au Gratin Potatoes  
Baked Beans  
Assorted Cakes & Pies  
Warm Rolls and Butter  
Freshly Brewed Coffee and Iced Tea

**\$26.95/ per person**

### Pizza and Pasta Buffet:

Caesar Salad  
Antipasto display  
Seasonal Vegetables  
Toasted Garlic Bread  
Assorted Pizza  
Mostaccoli  
Baked Meat Lasagna  
Assorted Italian Desserts  
Freshly Brewed Coffee, Regular and Decaffeinated, and Hot Water with a Selection of Teas

**\$23.00 per person**

## Italian Buffet

### Starters (Choice of two)

Antipasto Display  
Caesar Salad  
Minestrone Soup

### Entrees (Choice of three)

Baked Lasagna  
Vegetable Lasagna  
Mostaccioli  
Spaghetti with Meat Sauce  
Chicken Parmesan  
Fettuccini Alfredo  
Pasta Primavera  
Linguine in Clam Sauce  
Baked Ravioli (meat or cheese)  
Eggplant Parmesan  
Chicken Marsala  
Stuffed Cheese Manicotti

### Accompaniments

Seasonal Vegetables  
Toasted Garlic Bread  
Breadsticks  
Assorted Cakes & Pies  
Toasted Garlic Bread

**\$26.00 per Person**

*All prices are per person except where noted & subject to a 21% service charge & applicable taxes.  
Children ages 6 - 11 years old deduct \$3.00 from menu cost \*\*Prices subject to change\*\**

## **Deluxe Home-style Buffet**

### **Starters (Choice of three)**

Tossed Salad with Condiments  
Marinated Vegetable Salad  
Sliced Seasonal Fruit Display  
Spinach Salad  
Caesar Salad  
Soup Du Jour  
Garden Vegetable Display  
Pasta Salad

### **Entrees (Choice of three)**

Boston Scrod with Lemon Au Gratin  
Fried Chicken  
Roast Round of Beef  
Baked Lasagna (meat or no meat)  
Chicken in Mushroom Cream Sauce  
Roast Loin of Pork  
Chicken Parmesan  
Chicken Marsala

### **Vegetables (Choice of one)**

Green Beans Almondine  
Honey Glazed Carrots  
Broccoli Spears  
California Medley  
Corn

### **Potato (Choice of one)**

Garlic Roasted Potatoes  
Wild Rice  
Parsley Baby Red Potatoes  
Baked Potato  
Potato Au Gratin  
Garlic Mashed Potatoes

Dessert assorted cakes & pies  
Coffee Regular & Decaffeinated  
Pitchers of Ice Tea on Tables

**\$26.95/ per person**

**\*\*Chef's Choice of Assorted Desserts is included with all Buffets\*\***

*Revised 06/14/2014*

*All prices are per person except where noted & subject to a 21% service charge & applicable taxes.  
Children ages 6 -11 years old deduct \$3.00 from menu cost \*\*Prices subject to change\*\**

## **Southwestern Buffet**

### **Starters (Choice of two)**

Tex Mex Chili  
Jalapeno Poppers  
Texas Red Coleslaw  
South of the Border Potato salad  
Big Texas Tossed salad

### **Entrees (Choice of three)**

Mesquite Grilled Chicken Breast  
Tex Mex Roasted Chicken  
Southwestern Beef Round  
Seafood Jambalaya  
Roast Pork Fajitas

### **Accompaniments**

Spanish Rice  
Roasted Peppers and Corn  
Texas Wedge Potatoes and Peppers  
Southwestern Style Vegetable Medley  
Warm Tortillas  
Dessert Assorted Cakes & Pies  
Coffee Regular and Decaffeinated  
Pitchers of Ice Tea on Tables

**\$27.95 per person**

**Tropical Luau Buffet:**

Citrus Bibb Salad, Assorted Breads, and a Sliced Seasonal Fresh Tropical Fruit Display  
Teriyaki Beef Kabobs, Hawaiian BBQ Ribs, and Citrus Mango Chicken  
Herb Roasted Potatoes and Chef's Choice of Seasonal Vegetables  
Assorted Desserts  
Freshly Brewed Coffee, Regular and Decaffeinated, and Hot Water with a Selection of Teas

**\$32.95 per person**

**Oriental Buffet**

**\$22.95**

Egg Drop Soup, Vegetable Egg Rolls, Mango Citrus Chicken, Oriental Beef Stir-fry, and Ginger Chicken with Snow Peas, accompanied by Steamed Rice and Fortune Cookies

**Cookouts**

*Relax and get some sun, play some games or just enjoy beautiful Lake Michigan while our Chef grills up your favorites to order. Any menu can be custom tailored to fit the needs of your group.*

**Backyard Barbecue**

**Entrees**

Hamburgers with all the Trimmings  
Beer Bratwurst with Sauerkraut  
Barbecue Chicken  
Hot Dogs

**Accompaniments:**

Potato Salad  
Coleslaw  
Potato Chips  
Baked Beans  
Condiments  
Fudge Brownies and assorted Cookies

**\$22.00 per person**

***\$75.00 Uniform Chef Fee***

*All prices are per person except where noted & subject to a 21% service charge & applicable taxes  
Children ages 6 – 11 years old deduct \$3.00 from cost of menu\*\*Prices subject to change\*\**

### **\*Hot Hors D'oeuvres**

*(All prices are per 50 Pieces)*

Egg Rolls with Honey Mustard	\$ 95.00	Crab Rangoon	\$110.00
Honey Glazed Ribs	\$145.00	Lobster Medallion on Toast	\$295.00
Bacon Wrapped Scallops	\$115.00	Caviar and Toast Points	Market Price
Mozzarella Cheese Sticks	\$ 90.00	Toasted Ravioli	\$ 90.00
Baked Brie En Croute	\$ 90.00	Spicy Buffalo Wings	\$ 90.00
Quiche Lorraine	\$ 90.00	Homemade Meatballs	\$ 90.00
Almond Crusted Brie	\$110.00	Rumaki	\$ 90.00
Crab Stuffed Mushrooms	\$ 90.00	Breaded Mushrooms	\$ 85.00
Escargot in Puff Pastry	\$125.00	Bruschetta with Roma Tomatoes	\$125.00
Chicken Drumettes	\$ 85.00		

### **\*Cold Hors D'oeuvres**

Crab Stuffed Artichoke Bottoms	\$115.00	Oysters on the Half Shell	\$200.00
Deluxe Canapés	\$125.00	Jumbo Iced Shrimp	\$250.00
Deviled Eggs	\$ 80.00		

### **Platter Presentations**

**Whole Smoked Salmon**                      **\$175.00**  
Serves 50-75

**Imported & Domestic Cheeses**      **\$195.00**  
With French Bread and Assorted Crackers  
Serves 50-75

**Garden Vegetable Display**              **\$175.00**  
Serves 50-75

**Sliced Seasonal Fresh Fruits**          **\$195.00**  
Serves 50-75

### **Late Night Snack Attack      \$6.95 pp**

Mini burgers, Mini hot dogs, French Fries,  
and pizza will satisfy your guests  
(40 person minimum set as buffet)

**Spinach Dip**                                      **\$110.00**  
Served in a Bread Bowl with Chips  
Serves 50-75

**Finger Sandwiches**                              **\$175.00**  
Assortment for 50 people on Dollar Rolls

**Baked Brie**    **\$100.00**  
Includes Pecans and Fresh Fruit. Serves 30

### **\*\*Carved Hors D'oeuvres**

**Honey Glazed Virginia Ham**                      **\$195.00**  
Served with assorted Mustards and French rolls. Serves approximately 50

**Roast Barron of Beef**                                      **\$295.00**  
Served with Horseradish and Dollar Rolls. Serves approximately 50.

**Whole Roasted Breast of Turkey**                      **\$195.00**  
Served with Dollar Rolls and Condiments. Serves approximately 50.

**Seared Tenderloin of Beef AuPoivre**                      **\$225.00**  
Expertly carved and served with Horseradish Cream Sauce. Serves approximately 50.

*\*\$75.00 if choose to have Hor D'oeuvres butler passed.      \*\*\$75.00 Uniform Chef Fee for carving stations*

*All prices are per person except where noted & subject to a 21% service charge & applicable taxes*

*\*\*Prices subject to change\*\**



# Bar Beverages

## *\*Hosted Bar/Cash Bar*

House Brand	\$4.50	\$4.50
Premium Brand	\$5.50	\$5.50
Cordials	\$varies	\$varies
Domestic Beer	\$3.50	\$3.50
Imported Beer	\$4.50	\$4.50
House Wine	\$4.00	\$4.00
Soft Drinks	\$2.00	\$2.00
Pitchers of Soda	\$7.00	\$7.00

## *Beer, Wine and Soda Bar*

One Hour Call	\$ 8.50 per person
Premium Brand	\$10.00 per person
Each additional Hour	\$ 4.00 per person

<i>Bar by the hour</i>	<i>Classic</i>	<i>Deluxe</i>	<i>Executive</i>
One Hour	\$13.50 per person	\$16.50 per person	\$18.50 per person
Two Hours	\$15.50 per person	\$18.50 per person	\$20.50 per person
Three Hours	\$17.50 per person	\$20.50 per person	\$22.50 per person
Four Hours	\$19.50 per person	\$22.50 per person	\$24.50 per person
Five Hours	\$21.50 per person	\$24.50 per person	\$26.50 per person

\*\$75.00 non refundable Bar Set Up Fee, Must have credit card on file.

<i>Unlimited 4 hours Soda Bar</i>	\$5.00 per person
<i>Sparkling White Grape Juice</i>	\$2.00 per person
	\$15.00 bottle
<i>Champagne Toast</i>	\$3.00 per person

*1 bartender is recommended for every 100*

*All prices are per person except where noted & subject to a 21% service charge & applicable taxes*

*\*\*Prices subject to change\*\**

Revised 06/14/2014

Revised 06/19/2014

## WINE LIST

### House Wine (Included in Package)

#### **Gato Negro Chardonnay**

A pale gold color with an aroma of delicate overtones of bananas, peaches, and pineapple

#### **Gato Negro Cabernet Sauvignon**

Medium bodied with blackberry jam aromas against a slightly spicy and minty background

#### **Gato Negro Merlot**

A delicious medium bodied juicy wine packed with jammy fruit

### White Wine Upgrades

#### **Coppola Pinot Grigio**

Delivers aromas of cool melon, tropical fruit and a light perfume of flowers

\$1.50 upgrade per person

#### **Santa Margherita Pinot Grigio**

Clean, intense aroma and dry flavor with a pleasant golden apple aftertaste

\$6.00 upgrade per person

#### **Markham Sauvignon Blanc**

Crisp and refreshing flavors of honeysuckle, white peach, and citrus zest

\$3.75 upgrade per person

#### **Kim Crawford Sauvignon Blanc**

Fragrant and complex, with a refreshing burst of lime, guava, grapefruit, and grass flavors

\$4.25 upgrade per person

#### **Estancia Chardonnay**

Bright tropical notes and stone fruit compliment the vibrant nuances of citrus

\$4.00 upgrade per person

#### **Simi Chardonnay**

Vibrant Notes of pear, green apple, and peach, accented by soft hints of vanilla and clove

\$6.50 upgrade per person

#### **Chateau Ste. Michelle Riesling**

Ripe and effusive, with pretty pear and citrus flavor, finishing off-dry

\$1.50 upgrade per person

#### **Eroica Riesling**

Ripe and effusive, with pretty pear and citrus flavors

\$5.50 upgrade per person

### **Red Wine Upgrades**

#### **Rosemount Shiraz**

Blackberry fruit flavors, soft generous tannins on the mid-palate and a long, rich finish

\$3.25 upgrade per person

#### **Penfolds Shiraz**

A peppery edge to the dark berry and tobacco flavors, lingering on the slightly gritty finish

\$6.00 upgrade per person

#### **Robert Mondavi Private Selection Pinot Noir**

Berry and cherry jam flavors display a zesty black pepper spiciness in the bright, crisp finish

\$2.25 upgrade per person

#### **Wild Horse Pinot Noir**

Flavors of pomegranate and Asian spices, with a rich lingering mouthful

\$6.00 upgrade per person

#### **Beringer Founders' Estate Zinfandel**

Candied Flavors of coffee and black raspberry and red cherry plus lots of fine tannin

\$2.75 upgrade per person

#### **Cosentino Zinfandel**

Notes of black cherry, currants and blackberry spiced with black pepper

\$5.00 upgrade per person

#### **Columbia Crest Merlot**

Aromas of Spice, blackberry and cocoa carry through the palate

\$1.75 upgrade per person

#### **Rutherford Hill Merlot**

Round, smooth tannins, with flavors of cherries and plums and hints of anise and cocoa

\$6.25 upgrade per person

#### **Franciscan Cabernet Sauvignon**

Well structured palate of deep blackberry, coffee and spice

\$6.75 upgrade per person

# **Reception Evening**

(Minimum 40 person)

## **Butler passed Hors d'oeuvres**

- \*Hawaiian Chicken Brochettes
- \*Antipasto Skewers
- \*Miniature Beef Wellington
- \*Smoked Chicken Cornucopias with Spicy Salsa Sauce
- \*Brie and Pear Filo Purse
- \*Mushroom Caps Stuffed with Crabmeat
- \*Smoked Salmon Rosettes
- \*Beef Brochettes with Tangy Peanut Sauce

Choice of 6 - \$12.00 per person

Choice of 7 - \$14.00 per person

Choice of 8 - \$16.00 per person

## **Fruit Station**

Fresh Seasonal Fruit Display

(Serves 50-75 people)

**\$195.00**

## **Dessert Station:**

Selection of Gourmet Cakes, Pies, Tortes,  
Petit Fours, Cannolis, Cookies and Éclairs

**\$9.00 per person**

## **Beer/Wine & Soda Bar 3 hour Package:**

House Chardonnay, Merlot and Cabernet Sauvignon

(White Zinfandel Available Upon Request)

Miller Lite, MGD, Budweiser, Bud Light, Heineken and Corona

Variety of Pepsi Products

**\$16.50 per person**

*All prices subject to change*