

## bar | bat mitzvah dinner package



### your dinner package will include the following:

- butler passed hors d'oeuvres
- challah and wine for blessing
- three course dinner to include, salad, entrée,  
and a choice of appetizer or dessert
- four hour well brand bar
- house wine service with dinner
- complimentary dance floor
- staging and table for d.j. or band
- complimentary guest room
- complimentary parking

# R

## RENAISSANCE<sup>®</sup>

CHICAGO NORTH SHORE HOTEL

adult plated dinner | hors d'oeuvres  
(select five)

**HOT SELECTIONS**

mini chicken wellington with bordelaise sauce  
mini beef wellington with merlot demi glace  
coconut fried shrimp with raspberry horseradish dipping sauce  
breaded chicken tenderloins with honey mustard sauce  
mini crab cakes with remoulade sauce  
black bean with pepper jack cheese spring rolls  
mini reuben with thousand island dressing  
oriental vegetable egg rolls with plum sauce  
brie en crouete with raspberry dipping sauce  
stuffed mushroom caps  
spanakopita  
beef empanada  
chicken satay  
beef satay with sweet chili paste  
sun-dried tomato and fresh mozzarella  
on flat bread



**COLD SELECTIONS**

strawberries with brie  
endive boats filled with stilton  
mozzarella & roasted pepper crostini with fresh basil  
sliced cucumber with sun-dried tomato cream cheese  
smoked chicken in artichoke bottom  
smoked salmon pinwheels filled with herbed cream cheese  
red & yellow tomato bruschetta  
beef tenderloin with raspberry and onion crostini

adult plated dinner | salads  
(select one)

traditional caesar salad  
spinach salad with mandarin oranges and toasted almonds  
mixed garden greens with tomato and cucumber

**enhancement** | \$2.50 additional per person

boston bibb lettuce with marinated vegetables and tomatoes  
choice of two dressings:  
buttermilk ranch, raspberry vinaigrette, french, bleu cheese, honey dijon

adult plated dinner | entrées  
(select one)

**chicken breast piccata | \$82**  
lemon caper sauce

**roulade of chicken | \$82**  
stuffed with mushrooms, sun-dried  
tomatoes, asiago cheese, topped with a  
creole sauce

**sautéed breast of chicken francaise | \$82**  
shiitake cream sauce



**sliced roasted strip loin | \$90**  
mild mushroom sauce

**filet mignon | \$94**  
served on a bed of balsamic caramelized  
onions, roasted garlic demi glace

**horseradish encrusted salmon filet | \$87**  
sour cherry sauce

**broiled halibut | \$90**  
wilted spinach, lemon beurre blanc

**salmon | \$90**  
fold in a potato, warm tomato gazpacho



**duet combination | \$97**  
any two entrées listed above

all entrées are served with:  
choice of vegetable and starch, assorted warm rolls and butter, coffee/hot tea service

adult plated dinner | choice of appetizer or dessert  
(choose one)

wild mushroom soup en croute  
tomato basil soup en croute  
minnesota wild rice soup en croute  
great lakes fish chowder  
potato leek soup en croute  
french onion soup  
matzo ball soup  
tortellini with smoked chicken in a tomato basil cream sauce

Chocolate Decadence Cake  
*Rich Flourless Chocolate Cake, Fresh Fruit Mint Compote*  
Fresh Fruit Tart  
*Sweet Buttery Crust, Chocolate Chip Pastry Cream, Fresh Fruit, Chocolate Cigar*  
Rustic Apple Galette  
*Buttery Flaky Puff Pastry, Fresh Baked Apples*

adult plated dinner | appetizer enhancements

salmon strudel | \$3.50 additional per person  
scallops ceviche in radicchio cup with avocado coulis | \$4.50 additional per person  
jumbo shrimp cocktail | \$8 additional per person  
poach pear salad with gorgonzola cheese and parmesan cheese cornet  
with garden greens served with raspberry dressing | \$3.50 additional per person

adult plated dinner | dessert enhancements

**the deluxe sweet table | \$16 per person**

assorted miniature pastries, fresh sliced seasonal fruit, new york cheesecake with strawberry sauce, tiramisu, halvah, apple and cherry cheese strudel, chocolate decadence torte, eclairs, napoleons and fruit tarts, chocolate dipped pretzels, chocolate dipped fruits, chocolate covered oreos, chocolate dipped rice crispy treats  
coffee service



**\*ice cream sundae bar | \$6 per person**

vanilla & chocolate ice cream, assorted toppings

**\*frozen marble ice cream station | \$11 per person**

vanilla ice cream, toffee chocolate sauce, m&m's, gummy bears, chocolate chips, oreo crumble, reese's pieces, strawberry slices, bananas, whip topping, caramel, nut topping

\*a station attendant is required at \$125

## children | menu

### hors d'oeuvres

(select two)

potato skins with cheddar cheese  
mozzarella sticks with marina dipping sauce  
cocktail franks wrapped in a blanket  
warm soft pretzels with yellow mustard

### plated appetizer

(select one)

caesar salad  
house salad, tomato and cucumber,  
choice of dressing  
fruit cup  
cheese quesadilla



entrées | \$39 per person  
(select two)

chicken tenders with fries  
baked ziti marinara with garlic bread  
cheese pizza  
fried chicken  
macaroni and cheese  
corn dog  
mini burgers  
cheese ravioli and marinara sauce  
chinese stir fry  
cheese enchiladas and spanish rice

### dessert

assorted cookies, brownies and rice krispies treats  
(served family style)

**unlimited soda bar**

### enhancements

ice cream station | \$6 additional per person  
Vanilla and chocolate milk shake | \$5 additional per person  
Strawberry and banana smoothie | \$5 additional per person

## beverage | portfolio

### your 4-hour well brand bar includes the following:

svodka, smirnoff, cruzan aged light rum, beefeater, dewar's, jim beam, canadian club, jose cuervo gold, and hiram walker amaretto

bar enhancements | please see your sales representative for pricing and portfolios

## beverage | wine

### SPARKLING

Freixenet Blanc de Blancs, San Sadurni d'Anoia, Spain	Bottle
Mumm Napa "Brut Prestige", Napa Valley, California	37
	55

### WHITES

#### White Zinfandel

Beringer Vineyards, White Zinfandel, California	Bottle
	36

#### Riesling

Chateau Ste. Michelle, Columbia Valley, Washington	40
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#### Pinot Grigio

Stone Cellars by Beringer, California	36
Pighin, Grave de Friuli, Italy	52

#### Sauvignon Blanc

Concannon, Monterey County, California	40
Casa Lapostole, Rapel Valley, Chile	45
Wairau River, Marlborough, New Zealand	60

#### Chardonnay

Stone Cellars by Beringer, California	36
BV Beaulieu Vineyard, Century Cellars Chardonnay	36
Clos Du Bois, North Coast, California	45
The Dreaming Tree Chardonnay, Central Coast, California	68

### REDS

#### Pinot Noir

Concannon, Monterey County, California	40
Mark West, California	48
Kim Crawford, Marlborough, New Zealand	56

#### Merlot

Stone Cellars by Beringer, California	36
BV Beaulieu Vineyard, Century Cellars Merlot	38
Columbia Crest "Grand Estates", Columbia Valley	44

#### Cabernet

Stone Cellars by Beringer, California	36
BV Beaulieu Vineyard, Century Cellars Merlot	38
Robert Mondavi, Private Selection, Central Coast, California	42
Spellbound Cabernet Sauvignon, California	50



### TIME

All afternoon banquets must be completed by 4:00 p.m. All evening functions may not begin before 6:00 p.m., unless arranged otherwise with your Catering/Sales Manager. Music must cease by midnight.

### DEPOSITS

All events require a deposit in order to secure the function space on a definite basis. An Initial Deposit equivalent to Ten Percent (10%) of the minimum revenue guarantee is required to secure any function space. A Fifty Percent (50%) Deposit of the anticipated total charges is required sixty (60) days prior to the function and the Final Payment along with your Final Guarantee is required seven (7) business days prior to the function. All deposits are applied toward the function's balance and are Non-Refundable. Accepted forms of payment at this time are: Credit Card, Personal Check, Cash or a Cashiers Check. Personal Checks are only accepted as payment for initial and 50% deposits.

### TAX & SERVICE CHARGES

All menu prices are subject to a 24% Service Charge and 9.75% Sales Tax. Service charge and Sales Tax are subject to change.

### SECURITY

Security through the Hotel is required at teen parties at the customer's expense. The number of guards required will be determined by the number of teens attending the function. The Hotel requires One (1) Security Guard for every Thirty (30) Children. The charge per guard is \$55.00 Per Hour with a four hour minimum per guard. Prices are subject to change.

### LIQUOR LIABILITY & CORKAGE FEES

The Village of Northbrook prohibits the consumption of alcohol for a catered function after 1:00 a.m. Any Wine and Champagne not provided by the hotel will be subject to a \$20.00 Per Bottle Corkage Fee. Liquor Corkage Fees are available upon request.

### CEREMONIES

A \$5.00 Per Person set-up fee will be assessed for all ceremonies performed at the Hotel.

### COAT CHECK

A coat check may be made available for your guests either on a cash or hosted basis. Charges are \$1.00 Per Coat, subject to a \$125.00 Minimum.

### SWEET TABLE

A \$3.00 Per Person service fee will be assessed for parties who provide their own sweet table.