

your lunch package will include the following:

- butler passed hors d'oeuvres
- three course lunch to include appetizer, salad, entree
- house wine service with lunch
- complimentary dance floor
- staging and table for d.j. or band
- 5lb. challah and wine for blessing
- complimentary parking



adult plated lunch | hors d'oeuvres
(please select three)

hot

spanikopita



BBQ Meatballs



vegetable egg rolls with sweet and sour sauce



genoa salami coronet with herb cheese



mini reuben with thousand island dressing



brie en croute with raspberry dipping sauce



black bean with pepper jack cheese spring rolls



breaded chicken tenderloins with honey mustard sauce



mini potato pancakes with sour cream & applesauce

cold

red and yellow tomato bruschetta



smoked salmon pinwheels filled with herb cream cheese



strawberries with brie



mango chicken salad in crostini



smoked chicken in artichoke bottom

adult plated lunch | appetizers
(please select one)

wild mushroom soup en croute



tomato basil soup en croute



minnesota wild rice soup en croute



potato leek soup en croute



french onion soup



matzo ball soup

great for warm months...

fresh fruit plate with honey lime dressing

pasta

tri-color tortellini tossed in a tomato basil cream sauce | \$3 additional per person



butternut squash spinach & risotto with chicken stock reduction | \$3 additional per person

adult plated lunch | salad
(please select one)

mixed garden greens with tomatoes & cucumbers | choice of 2 dressings



traditional Caesar salad



fresh freeze lettuce & crepe filled with goat cheese, honey pecans | raspberry dressing



greek salad served with mixed greens, feta cheese, kalamata olives | house vinaigrette



enhanced salad

cucumber ring stuffed with mesclun mix, red tomato | \$4 additional per person

char grilled chicken breast | \$37

char grilled to perfection & served with a mushroom sauce



chicken picatta | \$37

chicken breast sautéed, served with a lemon caper sauce



chicken vesuvio | \$37

lightly floured & sautéed, served with slices of potato & vesuvio sauce



chicken trinidad | \$37

chicken breast stuffed with poached pear & california grape & covered in fresh coconut orange rum sauce



sliced sirloin | \$37

marinated sliced sirloin served with marsala wine sauce



brazilian beef tender | \$39

slices of tender loin marinated with cinnamon & coffee served with port wine sauce



teriyaki glazed salmon | \$38

grilled salmon marinated in a teriyaki sauce, garnished with an orange twist



macadamia crusted tilapia | \$37

fresh baked tilapia with macadamia & baby arugula and mango buerre blanc



the snapper | \$39

pan seared filet served with dominico creole sauce



baked whitefish | \$37

baked whitefish topped with a fresh herb white wine sauce



baked salmon | \$39

baked salmon served with a cucumber dill relish

all entrees are served with choice of vegetable & starch, assorted warm rolls and butter coffee and hot tea

*for combination entrees, there will be an additional fee of \$5 per person to the above listed prices

the renaissance favorite | \$13 per person

assorted miniature pastries ■ fresh sliced seasonal fruit
new york cheesecake with strawberry sauce ■ chocolate decadence torte
apple strudel ■ halvah ■ chocolate dipped strawberries ■ assorted cakes and tortes
coffee service

the deluxe sweet table | \$18 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 ■ ice cream sundae bar ■ taffy apples
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
m&m's ■ gummy worms ■ chocolate chips ■ oreo crumble ■ resse's pieces
strawberry slices ■ bananas ■ whip topping ■ caramel ■ nut topping ■ toffee
chocolate sauce

deluxe chocolate fountain | \$15 per person

dark & white fondue
lady fingers ■ pound cake ■ rice krispy treats ■ marshmallows
bananas ■ cantaloupe ■ pineapple ■ honeydew ■ grapes ■ strawberries ■ cherries
pretzel sticks ■ graham crackers

a \$5 per person service fee will be assessed for parties wishing to provide their own
sweet table

tiramisu (dozen) | \$25
▣
halvah (each) | \$56.00
▣
mini eclairs (dozen) | \$26
▣
mini napoleons (dozen) | \$27
▣
pecan pie triangles (dozen) | \$24
▣
turtle cheese cake (each) | \$36
▣
carrot cake (each) | \$35
▣
assorted mini cheese cake (dozen) | \$29
▣
chocolate torte (each) | \$36
▣
chocolate decadence torte (each) | \$36
▣
fresh fruit torte (each) | \$37
▣
cherry strudel (each) | \$31
▣
apple strudel (each) | \$31
▣
fresh chocolate chambord (each) | \$36
▣
awesome apply granny (dozen) | \$19
▣
gourmet dipped apples (each) | \$11

cookies (dozen) | \$33
▣
chocolate dipped rice crispy treats (dozen) | \$25
▣
chocolate dipped strawberries (dozen) | \$33
▣
chocolate dipped cookies (dozen) | \$37
▣
assorted candy bars (each) | \$2.25
▣
cookies (dozen) | \$33
▣
chocolate torte (each) | \$36
▣
brownies (dozen) | \$26
▣
continental coffee service (per person) | \$5
▣
chocolate decadence torte (each) | \$36
▣
fresh seasonal fruit (per person) | \$6
▣
assorted miniature pastries (dozen) | \$25
▣
chocolate dipped pretzels (dozen) | \$28
▣
chocolate dipped marshmallows (dozen) | \$19
▣
chocolate dipped oreos (dozen) | \$23
▣
ice cream bars (each, on consumption only) | \$6

Continental coffee service (per person) | \$5

hors d' oeuvres

(please select two)

mozzarella sticks with marinara dipping sauce



cocktail franks wrapped in a blanket



warm soft pretzels served with yellow mustard

potato skins with cheddar cheese



tortilla chips with cheese sauce



vegetable egg rolls

mini deep dish pizza

plated appetizer

(please select one)

caesar Salad



house salad with tomato and cucumber with choice of dressing



fruit cup

entrees | \$31 per person

(please select two)

chicken tenders with freedom fries



baked ziti marinara with garlic bread



cheese pizza



fried chicken



macaroni and cheese

beef kabobs



italian beef



cheese quesadilla



mini burgers



cheese ravioli and marinara sauce

cheese enchiladas and cheese fries
assorted cookies and brownies for dessert

beverages

Unlimited soda bar



soda bar attendant fee will apply | \$125 per attendant

-enhancements-

ice cream station instead of dessert | \$5 additional per person



vanilla and chocolate milk shake | \$5 additional per person



strawberry and banana smoothie | \$5 additional per person

TIME

All Afternoon Banquets must be completed by 4:00 p.m. and all Evening Banquet functions shall not begin before 6:00 p.m., unless arranged otherwise with your Catering/Sales Manager.

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 wishing to provide their own Sweet Table.