

Early Gatherings

At Medinah Banquets

OUR BANQUET INCLUDES

USE OF THE BANQUET FACILITY

(SMALLER GROUPS MAY INCUR A ROOM FEE)

WHITE LINEN TABLE CLOTHS AND NAPKINS

IVORY TABLE SKIRTING

BACKGROUND MUSIC AND PUBLIC ADDRESS SYSTEM

SALES TAX ADDITIONAL

Traditional Continental Breakfast

Assorted Danish, Muffins and Bagels with Cream Cheese
Assorted Chilled Juices
Fresh Cut Fruit Bowl
Coffee Station
7.95 Per guest

Breakfast Buffet

Assorted Danish, Muffins and Bagels with Cream Cheese
Assorted Chilled Juices
Fresh Cut Fruit Bowl
Fluffy Scrambled Eggs
Hash Brown Potatoes, Pork Sausage Links
Honey Glazed Baked Ham
Coffee Service
14.95 Per guest

Brunch Menu

Scrambled Eggs

Baked Denver Omelet Casserole

Bacon

Pork Sausage Links

Hash Brown Potato

Scalloped Potato

Baked Boneless Chicken Breast

Garden Fresh Tossed Salad

Penne Pasta with Marinara

Whole Green Beans with Julienne Carrots

Assorted Domestic and Imported Cheeses

Assorted Fresh Vegetables with Dipping Sauce

Fresh Cut Fruit

Assorted Mini Danish, Mini Bagels with Cream Cheese and Jellies

Mini Croissants and Dinner Rolls

Assorted Juices, Coffee, DeCaf, Tea, Iced Tea and Soft Drinks

30 per guest

Mimosa and Fruit Punch are available at an additional cost.

(Minimum 50 guests)

2018

Dessert

SWEET TABLE



A gorgeous display of fresh sweets including:
Napoleons, Petite Fours, Cream Puff Swans, Mona Lisas,
Chocolate Dipped Strawberries, Mocha Eclairs,
Round Fruit Cheesecakes, Chocolate Mousse Cups,
Praline Roulattas, Cleopatra Boats and Supreme Cream Horns
4.25 per guest

FRESH FRUIT DISPLAY



Strawberries, Pineapple, Cantaloupe, Honeydew, Kiwi, Watermelon,
Red Seedless Grapes and other Seasonal Fruits
4.75 per guest

CHOCOLATE FOUNTAIN



Dip into warm chocolate as it cascades from layer to layer
Honey Dew, Cantaloupe, Strawberries, Maraschino Cherries,
Pineapple, Pretzels, Marshmallows for dipping
5.25 per guest

SWEET TABLE & CHOCOLATE FOUNTAIN



6.75 per guest

Banquet Bar

HOURLY OPEN BAR

CALL BRANDS



1 hour	11.00	2 hours	14.00
3 hours	17.50	4 hours	19.00

TAB BAR or CASH BAR



Call Brands	6.00	Premium Brands	6.75
Wine Glass	5.75	House Wine Bottle	17.50
Domestic Beer	3.50	Import Beer	3.75

On both of the above bar options there is a bartender charge of 100.00 (per bartender) if the total bar charges are below 500.00 (per bartender).

Cordials and Premium after dinner drinks are available, but not included with our regular bar service.
Arrangements for them can be made with one of our event coordinators

Banquet Policies

PRICING

All prices will be guaranteed for your event for a period of one year when the contract is signed by both parties. Prices are based on 50 guests. Smaller groups will incur an additional charge. Gratuities are at your discretion. Sales tax is additional.

DEPOSIT

A non-refundable \$200.00 deposit is required with the signed copy of our agreement to guarantee the date and time of your event.

GUARANTEE

At the time of sending in your deposit, we ask that you please provide a minimum guaranteed guest count and an estimated final count.

10 days before your event, we ask that you please call our Food and Beverage Manager to make your seating arrangements and give your most recent guest count.

6 days before your event, we ask that you please call with your final, guaranteed count. The final charge will be based upon the guaranteed count or the actual attendance, whichever is greater. We will prepare enough food for your guaranteed count. Please be sure to include entertainers, photographers, etc., in your count if they are to be served.

PAYMENT

Final payment must be made 6 days before your event by cash or cashier's check. Personal checks will only be accepted up to 14 days before your event.

Make checks payable to: Catering Enterprises, Ltd.

Catering with Elegance is a Catering Enterprise Company.

We reserve the right to ask for two forms of ID before serving alcoholic beverages to any person under the age of 30 years.

The person signing the contract for the event will be held responsible for any damages incurred to the premises by any guest at the event.

No food or beverage will be packaged to leave the premises.