

Wedding Receptions at America's Historic Roundhouse

You will enjoy

A PERSONAL CATERING COORDINATOR FOR YOUR RECEPTION

COMPLIMENTARY TASTING OF TWO SALAD & TWO ENTREE SELECTIONS

FOUR HOURS OF OPEN BAR WITH PREMIUM LIQUORS, OUR MICRO BREWED BEER, HOUSE WINE & SODA

1 Hour of Cocktails Before Dinner, 3 Hours After Dinner

Top Shelf Liquors Available at an Additional Charge

CHAMPAGNE TOAST FOR ALL GUESTS, UNLIMITED CHAMPAGNE POURED AT HEAD TABLE

WINE SERVED WITH SALAD COURSE & THROUGHOUT DINNER

Specialty Bottled Wine Is Available for Dinner at an Additional Charge,

Please ask to see our Wine List

FEATURING WEDDING CAKES FROM *THE CAKERY* THAT WILL BE CUT & SERVED

Many Styles & Flavors to Choose From

CANDLE CENTERPIECE ON EACH TABLE

CUSTOMIZE YOUR HEAD TABLE

TABLES WILL BE CLOTHED & SKIRTED, INCLUDING THE CAKE, GUEST BOOK, DJ & GIFT TABLES

IVORY, BURGUNDY OR WHITE LINEN TABLECLOTHS & CHOICE OF LINEN NAPKINS

24 Different Napkin Colors to Choose from

BEAUTIFUL UPGRADED LINENS ARE AVAILABLE

Please Ask to See Our Linen Album

COMPLIMENTARY DANCE FLOOR

HISTORIC SETTING PERFECT FOR PHOTO SESSIONS

ON SITE PARKING WITH VALET ON FRIDAY & SATURDAY EVENINGS

COMFORT SUITES HOTEL ADJACENT TO PROPERTY

FRIDAY EVENING, SATURDAY AFTERNOON & SUNDAY RECEPTIONS AVAILABLE AT SPECIAL RATES

THE KNOT BEST OF WEDDINGS 2010 PICK

CHECK OUT AMERICA'S BANQUETS ON FACEBOOK AND AT WEDDINGWIRE.COM

Follow us on:



AMERICA'S BANQUETS AT AMERICA'S HISTORIC ROUNDHOUSE

630 892 0034

Wedding Menu

This Is a 5 Course Meal, with Soup/Appetizer, Salad, Intermezzo, Entree & Wedding Cake
Dinner Rolls & Butter, Coffee & Tea

ENTREE SELECTIONS

GRILLED CHICKEN DIJONNAISE
With White Wine Mustard Cream
57.

CLASSIC CHICKEN WELLINGTON
Wrapped in Puffed Pastry with Mushroom Duxelle & Ale Sauce
59.

**ROASTED CHICKEN BREAST STUFFED WITH SPINACH,
PROSCIUTTO, SMOKED GOUDA & SWISS CHEESE**
59.

BOURSIN CHEESE STUFFED CHICKEN BREAST
with Herb Crust
57.

GRILLED 12 OZ NEW YORK STRIP
with Gorgonzola Butter & Red Onion Chutney
64.

ROASTED 10 OZ PRIME RIB OF BEEF
Au Jus with Horseradish Beer Mustard
64.

WOOD GRILLED 8 OZ FILET MIGNON
with Brewer's Rub & Roasted Shallot Demi Glace
73.

CLASSIC BEEF WELLINGTON
Wrapped in Puffed Pastry with Mushroom Duxelle & Ale Sauce,
75.

ROASTED SALMON
Your Choice of Dill Hollandaise or Lobster Sauce
59.

****Add a 6oz Lobster Tail to any Steak Entrée for 15.99***

*All Food & Beverage is subject to 18 % service charge & applicable taxes.
Prices are subject to change.*

**DINNER ENTREE SELECTION
DUOS**

**WOOD GRILLED BREAST OF CHICKEN
PAIRED WITH SAUTÉED LEMON GARLIC SHRIMP**
64.

**ROASTED CHICKEN BREAST STUFFED WITH SPINACH, PROSCIUTTO, SMOKED GOUDA & SWISS CHEESE
PAIRED WITH WOOD GRILLED PETITE FILET MIGNON**
Au Jus & Bordelaise Sauce
72.

**WOOD GRILLED ATLANTIC SALMON
PAIRED WITH PETITE FILET MIGNON**
with Pinot Noir Reduction & Mango Chutney
72.

**PETITE FILET MIGNON PAIRED WITH
JALAPENO SHRIMP PROSCIUTTO OR GRILLED JUMBO SHRIMP**
Drizzled with Spicy Mayo & Ale Sauce
74.

SURF & TURF
with Steamed 6 oz Lobster Tail & Petite Filet Mignon
Béarnaise & Port Wine Sauce
Market

**Hosts who wish to offer a Choice of Entrees will be limited to
Two Choices and will be charged an additional \$2.00 per meal*
*One Vegetarian and One Children's Option are not subject to additional charge**

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AMERICA'S BANQUETS AT AMERICA'S BANQUETS ROUNDHOUSE
630 892 0034

CUSTOMIZE YOUR WEDDING DINNER WITH YOUR SELECTION OF PERFECT SIDE DISHES

POTATO & RICE SELECTIONS

Please Choose One

ROASTED BABY RED POTATOES BAKED POTATO GARLIC HERB MASHED POTATOES

ASIAGO TRUFFLE MASHED POTATOES BROWNE DUCHESS POTATOES

RICE PILAF WILD & BROWN RICE SAFFRON RICE CILANTRO RICE

TWICE BAKED POTATO - 2. ADDITIONAL

VEGETABLE SELECTIONS

Please Choose One

SAUTÉED GREEN BEANS GRILLED VEGETABLES BROCCOLI FLORETS

WILD MUSHROOM SAUTEE BABY CARROTS WITH DILL SAUTÉED SPINACH

GRILLED ASPARAGUS WITH HOLLANDAISE - 2. ADDITIONAL

VEGETARIAN ENTREE SELECTIONS

GRILLED & MARINATED TOWER OF VEGETABLES
Eggplant, Portabella Mushroom, Basil, Roasted Red Peppers,
Fresh Mozzarella & Pasta in Roasted Red Pepper Coulis
53.

ROASTED WILD RICE STUFFED TOMATOES
with Toasted Almonds, Roasted Corn & Cilantro on Tabbouleh
53.

CHILDREN'S ENTRÉE SELECTIONS

For Children 12 & under

1/4 LB. CHEESEBURGER WITH FRENCH FRIES 19.

FOUR CHEESE PIZZA 19.

CHICKEN FINGERS WITH FRENCH FRIES 19.

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AMERICA'S BANQUETS AT AMERICA'S HISTORIC ROUNDHOUSE
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PLEASE CHOOSE AN APPETIZER OR SOUP

APPETIZER OR SOUP SELECTION

1st Course

ROASTED POTATO & LEEK

Caramelized Leeks in a Creamy Potato Bisque

WISCONSIN CHEDDAR CHEESE ALE

Wisconsin Cheddar Cheese & Our Own Aurora Amber Ale

CREAM OF FOREST MUSHROOM

Portabella, Shitake & Cremino Mushrooms,
Finished with Fresh Herbs

CREAM OF BROCCOLI

Broccoli Infused with Chicken Stock, Onions
& Celery, Finished with Cream

HARVEST VEGETABLE

Zucchini, Yellow Squash, Red Onion, Broccoli
& Plum Tomatoes in a Roasted Vegetable Stock

CLASSIC CHICKEN NOODLE

Chicken, Hearty Vegetables, Tender Noodles & Spices

**The Following Appetizers are Available Instead of Soup, or Ask About Replacing Your 1st Course
with Hors D'oeuvres During Your Cocktail Hour...*

SKEWERED MELONS & BERRIES

Garnished with Mint, Drizzled with Berry Yogurt

ASSORTED CHEESE & CRACKER PLATE

With Red Grapes

JUMBO GULF SHRIMP COCKTAIL

5. additional

SALAD SELECTION

2nd Course

WILD FIELD GREENS

with Julienne Plum Tomatoes, Baby Corn & Red Wine Vinaigrette

CLASSIC CAESAR SALAD

with Romaine, Roundhouse Croutons, Parmesan Cheese & Creamy Caesar Dressing

LEAF SPINACH & MANDARIN ORANGE

with Shaved Red Onion, Slivered Almonds & Ponsu Vinaigrette

ROUNDHOUSE SALAD

with Romaine, Feta Cheese, Red Onion, Country Olives & Dijon Vinaigrette

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INTERMEZZO SELECTION

3rd Course

To Cleanse the Palette

**LEMON SORBET WITH CITRUS ZEST,
CHAMPAGNE MIMOSA SORBET,
RASPBERRY SORBET,
OR
MANGO SORBET**

WEDDING CAKE

5th Course

The Cake you have Chosen, Sliced & Served to Your Guests at Their Tables

ADDITIONAL DESSERT SELECTIONS

SIMPLY VANILLA OR CHOCOLATE ICE CREAM

2.95 additional per person

SWEETNESS TABLE

Tiers of Lemon Squares, Assorted Dessert Bars,
Mini Cannoli, Brownies, Truffle Balls, Cream Puffs,
Chocolate Eclaires, Chocolate Covered Strawberries

8. additional per person

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AMERICA'S BANQUETS AT AMERICA'S HISTORIC ROUNDHOUSE

630 892 0034

ELEGANT COCKTAIL RECEPTION

This buffet is priced for a minimum of 50 guests, a surcharge of \$5. per person will apply for parties less than 50.

BUTLER STYLE HORS D'OEUVRES

The Chefs Selection Will Be Passed by our Servers as Your Guests Arrive

HORS D'OEUVRES BUFFET

ANTI PASTO PLATTER

with Prosciutto, Genoa Salami, Mortadella, Country Olives, Marinated Mushrooms, Artichoke Hearts, Grilled Fennel, Roasted Red Peppers & Italian Bread

HEARTS OF ROMAINE

with Roundhouse Croutons, Parmesan Cheese & Creamy Caesar Dressing

WILD GREENS

with Plum Tomatoes, Baby Corn & Red Wine Vinaigrette

GRILLED MARINATED VEGETABLES

with Skewers of Tomato & Fresh Mozzarella

ASSORTED DOMESTIC CHEESE

with Red Grapes & Carr's Crackers

BAKED ARTICHOKE PARMESAN DIP

with Toast Points

WHOLE SMOKED PACIFIC NORTHWEST SALMON

with Red Onions, Plum Tomatoes, Capers & Chopped Egg

PLUM TOMATO & GOAT CHEESE BRUSCHETTA

Plum Tomatoes Chopped with Fresh Basil, Garlic & Virgin Olive Oil on Grilled Italian Bread

PASTA STATION

BOWTIE & CAVATAPPI PASTA

MARINARA, PARMESAN ALFREDO & PESTO CREAM SAUCES

with Broccoli, Red Onion, Garlic, Shallots, Herbs, Spinach, Plum Tomatoes, Red & Green Bell Peppers

PLEASE CHOOSE ONE FROM OUR CARVING STATION

SLOW ROASTED SIRLOIN OF BEEF

Au Jus & Horseradish Beer Mustard

OVEN ROASTED TURKEY BREAST

Cranberry Aioli & Country Dijon Mustard

HONEY GLAZED COUNTRY HAM

Mango Chutney & Country Dijon Mustard

BREWER'S RUB STEAMSHIP ROUND OF BEEF *for a minimum of 150 people*

Au Jus, Horseradish Beer Mustard & Country Dijon Mustard

HERB CRUSTED PRIME RIB OF BEEF

Au Jus, Horseradish Beer Mustard & Country Dijon Mustard

325. additional per display

ROASTED ROSEMARY LEG OF LAMB

with Mint Truffle Jus & Horseradish Beer Mustard

150. additional per display

RAW BAR

CHILLED JUMBO SHRIMP

with Cocktail Sauce

CHILLED CRAB CLAWS

with Mustard Sauce

OYSTERS ON THE HALF SHELL

with Tabasco & Horseradish

SKEWERED SMOKED SCALLOPS

with Lemon Aioli

79. per person

All dinners are served with tea, fresh brewed coffee & decaffeinated coffee

All Food & Beverage is subject to 18 % service charge & applicable taxes.

Prices are subject to change.

THE ROUNDHOUSE SIGNATURE BUFFET

This buffet is priced for a minimum of 50 guests, a surcharge of 5. per person will apply for parties less than 50.

WILD FIELD GREENS

with Plum Tomatoes & Baby Corn in Red Wine Vinaigrette

HEARTS OF ROMAINE

with Roundhouse Croutons, Plum Tomatoes & Parmesan in Creamy Caesar Dressing

BLACKENED TILAPIA

with Scampi Sauce

MACADAMIA CHICKEN

on top of a Ginger Soy Cream Sauce

FROM OUR CARVING BOARD

Your Choice of Two Meats, served with Creative Accompaniments

SLOW ROASTED SIRLOIN OF BEEF ROSEMARY ROASTED LEG OF LAMB

OVEN ROASTED TURKEY HONEY GLAZED COUNTRY HAM

BREWER'S RUB STEAMSHIP ROUND OF BEEF (A Minimum of 150 People Required)

POTATO & RICE SELECTIONS

PLEASE CHOOSE TWO

ROASTED GARLIC MASHED POTATOES

ROASTED BABY RED

5 GRAIN RICE WITH HERBS & TOASTED ALMONDS

BAKED MOSTACCIOLI

VEGETABLE SELECTIONS

PLEASE CHOOSE ONE

SEASONAL GRILLED VEGETABLES

SAUTEED GREEN BEANS

BABY CARROTS WITH DILL

BASKET OF COUNTRY ROLLS & BUTTER

WEDDING CAKE

CUT & SERVED OR DISPLAYED ON BUFFET

All dinners are served with tea, fresh brewed coffee & decaffeinated coffee

60. per person

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SOUTHWEST ADVENTURE

CHILES CURTIDO

Spicy Marinated Peppers, Carrots & Onions

SOUTHWEST CAESAR SALAD

with Chipotle Croutons & Oaxaca Cheese

BLACK BEAN CILANTRO SALAD

with Yellow, Green & Red Bell Peppers

TRI COLOR TORTILLA CHIPS

with Great Guacamole, Pico De Gallo & Pineapple Salsa

GRILLED MARGARITA CHICKEN BREAST

with Tequila, Fresh Lime Juice, Salt & Cilantro Cream

ROASTED PORK ADOBADO

with Chimichuri & Mole

BLACKENED TILAPIA

with Vera Cruz Sauce

CHIHUAHUA CHEESE ENCHILADAS IN CORN TORTILLAS

SAFFRON PICANTE RICE

GRILLED SOUTHWEST VEGETABLES

JALAPENO CORNBREAD & HONEY BUTTER

All dinner buffets are served with tea, fresh brewed coffee & decaffeinated coffee

58. per person

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AMERICA'S BANQUETS AT AMERICA'S HISTORIC ROUNDHOUSE
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A TASTE OF ITALY

ANTI PASTO DISPLAY

with Prosciutto, Genoa Salami, Provolone Cheese, Country Olives,
Marinated Mushrooms, Artichoke Hearts, Grilled Fennel & Roasted Red Peppers

ROMA TOMATO BRUSCHETTA

Drizzled with Balsamic Vinegar & Parmesan Cheese

ROMA TOMATO SALAD

with Fresh Mozzarella, Field Greens & Basil Vinaigrette

CLASSIC CAESAR SALAD

ROASTED MARSALA MONKFISH

Wrapped in Prosciutto, with Shiitake & Portabella Marsala Sauce

GRILLED TUSCAN CHICKEN BREAST

with Pesto, Sundried Tomatoes & Garlic

PASTA STATION

with Bowtie & Cavatappi Pastas

&

Marinara, Parmesan Alfredo & Pesto Cream Sauces

GRILLED VEGETABLES

Drizzled with Balsamic Vinaigrette

BASKET OF ITALIAN BREAD & FOCCACIA

All dinner buffets are served with tea, fresh brewed coffee & decaffeinated coffee

56. per person

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AMERICA'S BANQUETS AT AMERICA'S HISTORIC ROUNDHOUSE
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BUTLER STYLE HORS D'OEUVRES & LATE NIGHT ENHANCEMENTS

Have your Hors D'oeuvre Selections passed by our servers or displayed as your guests arrive, your choice.
All sold per piece with a minimum order of 2 dozen per order.

HOT SELECTIONS

- SHRIMP SPRING ROLLS with Spicy Ponsu Dipping Sauce 2.25pp
- GRILLED CHICKEN SATE with Peanut Sauce 2.25pp
- ASIAN CHICKEN POT STICKERS with Sesame Dipping Sauce 2.pp
- CHEESE STUFFED MUSHROOMS 2.pp
- CRAB STUFFED MUSHROOMS 2.50pp
- BUFFALO CHICKEN WINGS with Blue Cheese Dipping Sauce 2.pp
- BACON WRAPPED ARTICHOKE HEARTS with Herb Mayonnaise 2.pp
- ROASTED KEY WEST CHICKEN WINGS with Mango Chutney 2.pp
- VEGETABLE QUESADILLAS 2.pp
- SPINACH & FETA WRAPPED IN PHYLLO 2.pp
- CHICAGO STYLE MINI PIZZA- Cheese or Sausage 2.pp
- CLASSIC OYSTERS ROCKEFELLER 3.50pp
- GRILLED JALAPENO SHRIMP WRAPPED IN PROSCIUTTO with Spicy Garlic Mayonnaise 3.pp
- BACON WRAPPED SCALLOPS with Lemon Mustard 3.50pp
- MINI CRAB CAKES with Lemon Ginger Aioli 3.pp

COLD SELECTIONS

- CHILLED JUMBO SHRIMP with Cocktail Sauce 3.pp
- OYSTERS ON THE HALF SHELL with Tabasco & Horseradish 3.pp
- CHILLED CRAB CLAWS with Joe's Stone Crab Mustard 3.50pp
- FILET OF BEEF CARPACCIO 2.50pp
- PLUM TOMATO & GOAT CHEESE BRUSCHETTA 2.25pp
- SMOKED SALMON & DILL on Rye with Crème Fraiche 2.pp

LATE NIGHT ENHANCEMENTS

- CHEDDAR BURGER SLIDERS 2.pp
- PULLED PORK SLIDERS 2.pp
- BONELESS CHICKEN WINGS WITH BLEU CHEESE DIPPING SAUCE 2.pp
- ROUNDHOUSE STUFFED POTATO SKINS 2.pp
- MOZZARELLA STICKS WITH MARINARA DIPPING SAUCE 8.95 per dozen
- MINI ITALIAN SUB SANDWICHES 2.pp
- 12" GOURMET CHEESE, SAUSAGE OR PEPPERONI PIZZA 8.95
- Served with Appropriate Condiments*

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DISPLAYED HORS D'OEUVRES

Each display serves approximately 50 guests, each ½ display serves approximately 25 guests

COUNTRY VEGETABLE CRUDITÉS

with Country Style Dip

125. per display 62.50 per ½ display

DISPLAY OF FRUITS, BERRIES & MELON

with Yogurt Berry Dipping sauce

125. per display 62.50 per ½ display

BAKED ARTICHOKE PARMESAN DIP

with Toast Points

145. per display 72.50 per ½ display

GRILLED MARINATED VEGETABLES

with Skewers of Tomato & Fresh Mozzarella

140. per display 70. per ½ display

ASSORTED DOMESTIC CHEESE

with Red Grapes & Carr's Crackers

160. per display 80. per ½ display

BAKED BRIE EN CROUTE

Wrapped in Puffed Pastry, Stuffed with Apricot Preserves

75. per display

WHOLE SMOKED PACIFIC NORTHWEST SALMON

with Red Onions, Plum Tomatoes, Capers & Chopped Egg

150. per display

ANTIPASTO PLATTER

with Prosciutto, Genoa Salami, Mortadella, Country Olives, Marinated Mushrooms,
Artichoke Hearts, Grilled Fennel, Roasted Red Peppers & Italian Bread

175. per display 87.50 per ½ display

SPICY TOMATO SALSA & GREAT GUACAMOLE

with Tri Color Tortilla Chips

150. per display 75. per ½ display

BRUSCHETTA TRIO DISPLAY

with Tomato, Mozzarella & Basil... Goat Cheese & Pear... Artichoke Parmesan

125. per display 62.50 per ½ display

All Food & Beverage is subject to 18% service charge & applicable taxes.

Prices are subject to change.

WEDDING BAR PACKAGE

WEDDING BAR PACKAGE INCLUDES

Vodka, Gin, Rum, Scotch, Tequila,
Premium Blended Whiskey & Bourbon, Brandy, Du Bouchett Amaretto,
Crème De Cacao, Peach, Apricot Brandy.

Handcrafted Beers from America's Brewing Company, Bud Light, Budweiser & O'Doules
Chardonnay, White Zinfandel, Pinot Gris,
Merlot & Cabernet
A selection of soft drinks

Smirnoff, Absolut & Absolut Flavors, Beefeater, Tanquery, Barcardi, Captain Morgan, Malibu,
J&B, Dewars, Jim Beam, Seagrams 7, Jack Daniels, Canadian Club,
Cuervo Gold, Southern Comfort, Kahlua, Franjelico & Bailey's
Included in Wedding Package Price

TOP SHELF BAR INCLUDES

Everything in Wedding Bar Package Plus: Ketel One, Bombay,
Chivas, B&B, Amaretto Di Saronna, Grand Marnier, Sambuca,
Crown Royal, Jonnie Walker Red, Godiva, Corvosier VS,
Glenfiddich, & Domaine St. Michelle Sparkling Wine
Add \$7.00 per person to Wedding Package Price

ABSOLUTELY NO SHOTS WILL BE AVAILABLE

DINNER TABLE WINES

Served in Carafes – Choose 2 Varieties

White Zinfandel, Chardonnay, Pinot Gris, Cabernet & Merlot
Included in Wedding Package Price

If you have a specific request for bottled wine, please ask to see our Wine List

*All Food & Beverage is subject to 18 % service charge & applicable taxes.
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AMERICA'S BANQUETS



We will set out:

Your Place Cards on Registration Table

(Please arrange in alphabetical order)

Your Guest Book & Pen

Your Table Favors

(One per place setting)

Your Card Box on Gift Table

Toasting Glasses on Head Table

Cake Service Items on Cake Table

(Empty containers/bags from above items will be placed under your gift table)

Bride & Groom are responsible for removal of all personal items)

Candle Centerpiece will be provided by Roundhouse

*(Any additional candles **must** be in flameproof containers that will catch wax drippings)*

****Additional set up requested by client
will require a service charge***

America's Banquets at America's Historic Roundhouse

Wedding Event Policies

1. A non-refundable deposit of \$5.00 per estimated guest is required to hold a date. A second deposit of 25% of the minimum revenue of your event is due by 90 days prior to the wedding date.
2. Tasting/planning appointments should be set for 4 months prior to the event when possible. Tasting appointments are available on Tuesdays and Wednesdays.
3. Guaranteed guest count and final payment are required 10 business days prior to the event. This is the number of guests America's Historic Roundhouse will prepare for and you will pay for. Additional meals are subject to substitution. Once guaranteed, guest count may not be reduced. **Final appointment is to be made for 10 days prior to event (best time to call is one week prior to appointment) with a banquet manager. Client is responsible for bringing Final Count, Completed Floor Plan, Final Payment and other items needed for the event.**
4. Hosts who wish to offer a choice of entrees will be limited to 2 choices and will be charged \$2.00 additional per meal. Additional conditions apply.
5. All prices are subject to 18% service charge and 10% tax (as of April 1, 2008).
6. **NO FOOD OR BEVERAGE MAY BE BROUGHT IN OR TAKEN OFF PROPERTY.**
7. Additional charges will be assessed if:
 - a. Extensive Set Up - \$100.00
 - b. Room charge after stated hours is \$250.00 per each ½ hour
 - c. Client may arrange to arrive early to set up (time dependent on event schedules), however, be advised there will be no food or beverage service provided. Banquet manager will be of service ONLY after his/her duties are completed.
8. In the event that the function is canceled, your deposit is non-refundable and non-transferable. If the cancellation occurs less than 120 days in advance of the function date, 50% of the minimum revenue will be assessed.
9. We will furnish candle centerpieces. **No sprinkles/confetti decorations are permitted.** A fee will be assessed if extra cleanup is necessary.
10. America's Historic Roundhouse reserves the right to assign another room for the function in the event that the room originally designated for such function shall be unavailable or inappropriate.
11. **PROOF OF AGE IS ALWAYS REQUIRED.** If client, his/her guests, invitees, employees, independent contractors, or other agents who are under the clients control, or control of any contractor hired by the client is reported giving alcohol to a minor then AMERICA'S HISTORIC ROUNDHOUSE reserves the right to close the bar for the remaining time of the event without refund.
12. Bar extensions must be paid in Cash *Prior to Extension* and upon manager's approval.
**No cash bars or running tabs added to end of a 4 hour bar package at any time.
13. Any parties under 30 guests will be charged \$50.00 for staff and \$50.00 for bartender.
14. America's Banquets has a "NO SHOT" policy that is always enforced.
15. Discounts on Wedding Packages do not apply on Holiday Weekends.
16. **All vendors MUST carry their own liability insurance. They may set up no more than 2 hours prior to the event unless otherwise approved by the banquet department. LIVE BANDS ARE NOT PERMITTED WITHOUT EXPRESSED CONSENT OF THE BANQUET DEPARTMENT.**

READ AND ACCEPTED BY: _____

Vendors for Your Consideration

Disc Jockeys

- *A Sound Decision
Mobile DJ & Light Service
Bill Armington
888-858-9801
verybestdj.com
- *World Wide Entertainment
All Occasions
Keith Chapman
630-202-6162
myworldwideentertainment.com

Florists

- *Unique Floral
Amy Tellner
630-897-5847
mggalt@worldnet.att.net
- *Schaefer Greenhouses
Janice Fleischer
630-896-1936
schaefergreenhouses.com
- *Jonlee Flowers
Paul R. Smith
630-859-1110
jonleeflowers.com

Decorations & Invitations

- *Invitations Etc.
248 Houston St.
Batavia
630-326-9546
Inv-etc.com
- *A Balloon Creation
Lisa Talip
630-892-4053

Photographers

- *Fred Fox Photography
888-FRED FOX
fredfox.com
- *Edward Fox Photography
773-736-0200
edwardfox.com
- *Hazelton Photography
630-405-8105
Milestonesphotodesign.com
- *Laura Towle Photography
630-802-4135
lauratowle.com

Cakes

- *The Cakery
937 Oak Ave.
North Aurora
630-892-0771
thecakeryinc.com

Officiates

- *Rent-a-Rev
Rev. Jim Rehnberg
630-232-2211
rentarev.com
- *Pastor Chuck Rotter
Body of Christ Church
630-264-0463
- *Rev. Rick Walker
Ordained Minister
630-965-0811
padre@post.com

Musicians

- *Flutes Harmonious
Eileen Heise
630-629-9281
- *Lori Simonsen
Vocalist
630-965-SING
lilydiamond2@gmail.com
- *The Ron Smolen Orchestra
773-545-1881
ronsmolenorchestra.com
- *Dawn Bishop
Harpist
630-291-9090
- *Jazz Couture
Gail Bisesi
708-749-9296
Jazzcouture.com
- Videographer*
*Kramford Video
Patrick Kramford
28w601 Donald Ave.
West Chicago, IL
630-231-8459
Kramford.com

Upgraded Linens

- *Elegant Presentations
847-741-2877
weddingchaircovers.com
- *BBJ Linen
847-329-8400
bbjlinen.com

Area Hotels for Your Consideration

*Comfort Suites
Michelle Torrance
111 N. Broadway
Aurora
630-896-2800

West Side of Town

*Hampton Inn
Tom Stahl
2423 Bushwood
Aurora
630-907-2600

*Holiday Inn
2424 Sullivan
Aurora
630-806-7400
-Ask about Shuttle Service

*Candlewood Suites
Theresa Hill
2625 W. Sullivan Rd.
Aurora
630-907-9977
Candlewoodaurora.com
-Ask about Shuttle Service

East Side of Town

*Staybridge Suites
Patty Keegan
4320 Meridian Pkwy
Aurora
630-978-2222
Staybridge.com/aurora
-Ask about Shuttle Service

*Springhill Suites
Victoria Fitzsimons
4305 Weaver
Warrenville
630-393-0400
-Ask about Shuttle Service

*Baymont Inn & Suites
Gretchen Timm
308 S. Lincolnway
North Aurora
630-897-7695
Staybridge.com/aurora