

Welcome

to Pere Marquette Lodge

Welcome to Pere Marquette Lodge and Conference Center. Set in the rolling bluffs just outside Grafton, Illinois and overlooking the scenic Illinois River, Pere Marquette State Park is a treasure-trove of nature and beauty.

Pere Marquette Lodge is where memories are in the making...warm sunshine, glistening water, a radiant sunset or a mystical moon – the Lodge will create an unforgettable ambiance and backdrop for your event.

We can accommodate up to 250 guests while offering wonderful package options, delicious on-site catering and comfortable lodging for your guests. Pere Marquette Lodge features 50 lodge guest rooms and 22 natural stone cabin rooms.

Included in this packet, you will find a list of menu selections, event enhancements, vendors and important information.

I look forward to helping you make your event absolutely wonderful! If you have any further questions, please don't hesitate to call!

Thank you,

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Your Event

at Pere Marquette Lodge

We provide the following for all of our weddings:

- Initial and month of meeting to discuss event details
- Create customized ceremony and reception layouts
- Assistance with menu planning
- Assistance with ceremony and reception timeline
- Provide a detailed agenda one week prior to the wedding
- Guest banquet tables and any additional tables
- Tables dressed in white linen tablecloths and white linen napkins
- Table skirting for the DJ, Cake, Gift, and Head Tables
- China, glassware, and silverware
- Cake cutting and plating
- 12in x 12in Starter centerpiece mirrors and (2) glass votives
- 12ft x 12ft dance floor
- Complimentary champagne toast for the head table
- Complimentary night stay for the Bride and Groom – for parties of 100 or more
- Discount on sleeping rooms for wedding blocks

Ceremony Information:

\$200.00 Ceremony Fee

Pricing includes beautiful venue space rental, banquet chairs (inside ceremony only), access to power outlets and any additional tables with white linen tablecloths needed on your day.

**There is a \$3.00/chair moving fee if chairs, with chair covers, must be moved from ceremony to reception space.

Additional Ceremony Enhancements:

- Sound System including (1) wireless microphone, (1) speaker, (1) converter and cables/power - \$175.00
- LCD Package including (1) LCD projector, (1) screen and cables/power - \$100.00

Individual Plated Breakfast

Individual Plated Breakfast (Maximum of 25 guests)

*All Breakfasts include freshly brewed Coffee, Decaffeinated Coffee, Tea, and Water service.
Limit Three Entrees for Guests.*

The Lodge Breakfast - \$7.95 per person

Scrambled eggs, bacon, sausage links, and American fries, served with warm biscuits and jam.

Hash Brown Pie - \$9.95 per person

A layer of crispy hash browns topped with eggs, melted cheddar cheese, fresh spinach, & grape tomatoes. Served with fresh fruit.

California Eggs Benedict - \$10.95 per person

Poached eggs, avocado, sliced tomato, and crispy bacon piled on top of an English muffin.
Topped with Siracha Hollandaise. Served with American Fries.

Green, Eggs, & Bacon – \$7.95 per person

Asparagus topped with two over-easy eggs and served with bacon.

Southwest Breakfast Skillet - \$9.95 per person

Scrambled Eggs made with green onions, bell peppers, jalapenos, and melted Monterey Jack cheese. Topped with crispy bacon & sour cream.

Oatmeal Skillet - \$8.95 per person

Cinnamon oatmeal topped with crisp apples, dried cranberries, and chopped walnuts.

The Ultimate Breakfast Power Sandwich - \$9.95 per person

Egg whites, white cheddar, avocado, fresh spinach, and sliced tomato
on a whole grain bagel.

The Big Bagel Breakfast Sandwich - \$9.95 per person

A toasted Everything Bagel loaded with egg, shaved ham, American cheese, and mayo.
Served with Fruit.

Yogurt Parfait and Fresh Fruit - \$9.95 per person

Creamy vanilla yogurt with layers of granola & fresh berries. Served with seasonal fruit garnish.

Breakfast Buffets

Breakfast Buffets (Available for any size group)

All Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Water Service.

Continental Breakfast Buffet - \$6.95 per person

Variety of Breakfast Pastries and Muffins
Assorted Fruit Juices

Deluxe Continental Breakfast Buffet - \$9.95 per person

Oatmeal with Assorted Toppings
Yogurt and Granola
Seasonal Fresh Fruit
Bagels and Cream Cheese, Muffins
Assorted Fruit Juices

American Breakfast Buffet - \$9.95 per person

Scrambled Eggs
American Fries
Crispy Bacon and Sausage Links
Biscuits & Jam

Breakfast Sandwich Bar - \$10.95 per person

Scrambled Eggs
Assorted Cheese Slices
Assorted Bagels
Croissants
Bacon and Shaved Ham
Traditional Sandwich Condiments:
Spinach, tomato, onion, mustard, mayo, cream cheese, and jam
Served with Fruit

Enhancements:

Add Biscuits and Gravy - \$2.00 per person
Add Fresh Fruit Tray - \$3.00 per person
Add Vanilla Yogurt and Granola - \$3.00 per person
Add French Toast Sticks - \$2.00 per person
Add Oatmeal Bar - \$3.00

Brunch Buffets

Brunch Buffets (Minimum of 30 guests)

All Brunches include Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Water Service.

The Piasa Brunch Buffet - \$16.95 per person

Fresh Fruit Tray
Scrambled Eggs
Crispy Bacon and Sausage Links
American Fries
Assorted Breakfast Pastries and Muffins
Fresh Vegetable Tray
Pasta Salad
Deli Meat and Assorted Cheese Tray
Assorted Breads and Sandwich Rolls
Traditional Sandwich Condiments

The McAdams Brunch Buffet - \$20.95 per person

Choose One Lunch Entrees:

Sugar Glazed Honey Pit Ham
Chicken Salad Sliders
Pere Marquette Famous Fried Chicken
Creamy Tomato Tortellini Soup OR Garden Vegetable Soup
Garlic and Herb Crusted Roast Beef

Choose Two Breakfast Entrees:

Spinach and Cheese Strata
Eggs Benedict
French Toast Sticks
Home-Style Biscuits and Gravy
Baked Oatmeal with Honey and Mixed Berries

Buffet Includes:

Fresh Fruit Tray
Scrambled Eggs
Crispy Bacon and Sausage Links
Assorted Breakfast Pastries and Muffins
Fresh Vegetable Tray
Garden Salad with House Dressings
Au Gratin Potatoes
Seasoned Green Beans
Warm Rolls with Butter

Individual Plated Lunch

Individual Plated Lunch Sandwiches & Salads

*All Lunches include Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Water Service.
Includes Chef's Choice of Dessert. Limit Three Entrees for Guests.*

French Onion and Roast Beef Grilled Cheese - \$18.95

Nutty, gooey Gruyere is even tastier when melted on top of savory roast beef and sweet sautéed French onions, piled on grilled sourdough. Served with fries.

Carolina BBQ with Creamy Slaw - \$16.95

A comforting combination of tangy BBQ pulled pork mixed with creamy slaw, and a toasted Kaiser bun. Served with sweet potato fries.

Toasted Italian - \$16.95

Smoked ham, salami, pepperoni layered on a Ciabatta roll and topped with melted mozzarella, and sundried tomato pesto. Served with chips.

Grilled Chicken-Asiago Club - \$16.95

Not your average club. Grilled chicken, crisp bacon, fresh lettuce, tomato, red onion, and avocado with Asiago cheese and mayo on sourdough. Served with sweet potato fries.

Grilled Fish - \$16.95

Grilled tilapia with smoke paprika, lemon & garlic aioli, avocado, and lettuce on a Kaiser bun. Served with chips.

Cheddar Melt - \$14.95

Caramelized onions and mushrooms combine perfectly with melted cheddar cheese on grilled sourdough. Served with sweet potato fries.

Caprese Wrap - \$14.95

Grilled chicken, tomato, mozzarella, lettuce, balsamic vinaigrette wrapped up in a spinach tortilla. Served with chips.

Southwest Spinach Tortilla Wrap - \$14.95

Grilled chicken, corn, black beans, pico, lettuce, & rice. Served with spicy aioli and chips.

Harvest Cobb Salad - \$14.95

Mixed greens, crumbled bacon, egg, dried cranberries, tomatoes, red onion, pecans, crumbled bleu cheese & sliced grilled chicken. Choice of ranch or bleu cheese dressing.

Italian Salad - \$14.95

Mixed greens, olives, tomatoes, cucumber, red onion, salami, pepperoni, feta, and topped with creamy Italian dressing.

Grilled Chicken Caesar - \$14.95

Freshly chopped Romaine lettuce, mixed with grilled chicken breast, parmesan cheese, croutons and topped with house-made Caesar dressing.

Individual Plated Lunch

Individual Plated Lunch Entrees

*All Lunches include Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Water Service.
Limit Three Entrees for Guests.*

Bruschetta Chicken - \$18.95

Grilled chicken breast covered with a mixture of diced tomatoes, chopped red onion, garlic, balsamic vinegar, and fresh basil.

Chicken with White Wine and Mushroom Sauce - \$18.95

Lightly sautéed chicken breast served with a creamy white wine and mushroom sauce.

Petite Filet Mignon – Market Price

USDA Choice 6oz center-cut filet, broiled to perfection.

Salmon with Sea Salt - \$18.95

Perfectly simple. Salmon sprinkled with sea salt and served with fresh lemon.

Pasta Primavera - \$18.95

Garden vegetables and roasted tomato sauce served atop a bed of penne pasta.

**Does not include vegetable or starch.*

Choice of Salad (choose one): Garden Salad or Caesar Salad

Choice of Vegetable (choose one): Green Beans, Honey Glazed Carrots, or Mixed Vegetables

Choice of Starch (choose one): Wild Rice, Roasted Sweet Potatoes, or Roasted Garlic Potatoes

Lunch Entrees include: Warm Rolls & Butter, Chef's Selection of Dessert

Grab and Go Lunches - \$14.95

All Grab & Go Lunches include deli potato chips, apple, cookie, and soda or bottled water.

Choice of Two:

Muffaletta: Salami, capicola, Provolone cheese, and smoked mozzarella piled on Ciabatta and topped with olive tapenade and giardiniera.

Turkey Bacon Club: Smoked turkey, crispy bacon, Swiss cheese, lettuce, and tomato layered on raisin bread and served with honey mustard mayo.

Ham & Cheddar: Shaved ham, cheddar cheese, and apple butter on sourdough.

Deli Roast Beef: Roast beef with lettuce, tomato, onion, and horseradish sauce on sourdough.

Roasted Vegetable Wrap: Vegetables with sun-dried tomato pesto, wrapped in a wheat tortilla.

Lunch Buffets

Lunch Buffets

All Lunches include Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Water Service.

Italian Lunch Buffet - \$18.95 per person (Minimum of 20 guests)

Antipasto Platter of:
Tomatoes, Red Onions, Marinated Vegetables, Pepperoni, and Tortellini
Parmesan Italian Salad
Sundried Tomato Fettuccine
Bruschetta Chicken
Cheese Tortellini and Garden Vegetable Bake
Vegetable Medley
Toasted Garlic Bread and Breadsticks
Tiramisu Display

South of the Border Lunch Buffet - \$16.95 per person (Minimum of 20 guests)

Grilled Chicken Strips
Seasoned Ground Beef
Spanish Rice
Refried Beans
Tortilla Chips
Taco Shells
Flour Tortilla
Shredded Cheddar Cheese, Lettuce, Diced Onion, Tomato, Sliced Black Olives, Jalapeno Peppers, Salsa, Sour Cream, Guacamole
Assorted Cookies

Chili and Burger Bar Lunch Buffet - \$16.95 per person (Minimum of 20 guests)

Texas Style Chili
Hamburgers, Hot Dogs, and Buns
Shredded Cheddar Cheese, Diced Onion, Jalapeno Peppers
Lettuce, Tomato, Pickle Spears
Relish, Mayo, Mustard, and Ketchup
Potato Chips
Coleslaw
Brownies

Lunch Buffets

Fried Chicken Lunch Buffet - \$15.95 per person (Minimum of 20 guests)

Pere Marquette Famous Fried Chicken
Coleslaw
Mashed Potatoes and Gravy
Vegetable
Warm Rolls and Butter
Dessert

The Deli Lunch Buffet - \$12.95 per person

Sliced Ham, Turkey, and Roast Beef
Garden Green Salad with House Dressings
Red Skin Potato Salad
American, Swiss, and Pepper Jack Cheese Slices
Lettuce, Tomato, Red Onion, Pickle Spears
Mayonnaise and Mustard
Potato Chips
Hoagie Buns, Rye Bread, and Wheat Bread
Assorted Cookies

Enhancements:

Add Fruit or Vegetable Tray - \$2.00 per person
Add Soup of the Day - \$2.25 per person
Add Tuna or Chicken Salad - \$3.00 per person
Add Mediterranean Pasta Salad - \$1.00 per person
No substitutions, additions only.

Soup-Salad-Potato Bar - \$16.95 per person (Minimum of 20 guests)

Choice of One Soup:

Chili, Chicken Noodle, or Cream of Vegetable

Garden Salad and Spinach Greens
Baked Potatoes

Buffet Accompaniments:

Tomatoes, Cucumbers, Sliced Red Onion
Olives, Cheddar Cheese, Broccoli, Cauliflower,
Croutons, Dried Cranberries, Sunflower Seeds
Diced Egg, Crumbled Bacon, Diced Ham
Butter, Sour Cream, Chives
Ranch, Raspberry Vinaigrette, and Creamy Italian Dressings
Warm Rolls with Butter
Assorted Cookies

Lunch Buffets

**State Park Picnic Buffet - \$18.95 per person
(Minimum of 20 guests)**

Choice of Two Entrees:

Italian Beef with Banana Peppers
Smoked Sausage with Grilled Onions and Peppers
Lemon Pepper Grilled Chicken Breast
BBQ Pulled Pork
Grilled Turkey Burgers
Grilled Hamburgers
Chipotle Black Bean Burger
Vegetable Kabobs

Choice of Three Salads or Side Dishes:

Garden Salad with House Dressings
Creamy Coleslaw
Red Skin Potato Salad
Baked Macaroni and Cheese
Tomato and Cucumber Salad
Fresh Fruit Display
Crisp Vegetable Tray
Southern Baked Beans
Corn on the Cob

Buffet Accompaniments:

Assorted Sandwich Buns
Traditional Sandwich Condiments
Assorted Sliced Cheese Tray with American, Swiss, Monterey Jack and Cheddar
Specialty Potato Chips, Pickled Spears
Apple Cobbler

For groups of 20 guests or less, we offer the following options:

Family-Style Fried Chicken
The Deli Lunch Buffet
Pre-Order Plated Lunches
Grab and Go Lunches

Hors D'oeuvres

Hors D'Oeuvres are priced at 50 pieces selection.

Baked Brown Sugar Wings with Roasted Red Pepper Sauce	\$79.00
Basil Chicken Pesto Skewers	\$109.00
Coconut Shrimp with Mango Dipping Sauce	\$109.00
Crab Rangoon with Sweet & Spicy Sauce	\$89.00
Crab-Stuffed Mushrooms	\$109.00
Teriyaki Steak Kabobs	\$109.00
Swedish Meatballs	\$79.00
Sausage-Stuffed Mushrooms	\$99.00
Cheesy Spinach Quiche Bites	\$89.00
Spring Rolls with Honey Mustard	\$89.00
Roasted Vegetable Kabobs	\$79.00
Buffalo Chicken Sliders	\$109.00
Toasted Ravioli with Marinara Sauce	\$79.00
Mozzarella Cheese Sticks with Marinara Sauce	\$99.00
Jalapeno Poppers	\$79.00
Jumbo Pretzels with Cheese Sauce	\$99.00
Pizza Poppers	\$79.00

Hors D'Oeuvres Trays are priced to serve 50 guests.

Bruschetta and Crostini	\$150.00
Caprese Skewers	\$150.00
Assorted Cheese and Cracker Tray	\$120.00
Garden Vegetable Tray with Dip	\$99.00
Fresh Fruit Tray	\$120.00
Italian Antipasto Tray	\$175.00
Loaded Deviled Eggs	\$79.00
Large Cocktail Shrimp with Sauce and Fresh Lemon Wedges	Market Price
Iced Crab Claws with Sauce and Fresh Lemon Wedges	Market Price
Chocolate Covered Strawberries	\$150.00

Individual Plated Dinners

*All Dinners include Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Water Service.
Limit two entree options for your guests.*

Filet Mignon – Market Price

USDA Choice 8oz center-cut filet, broiled to perfection.

Prime Rib - \$32.95

Herb rubbed, 12 oz. prime rib of beef with au jus and horseradish sauce.

New York Strip - \$29.95

12oz New York Strip steak marinated in a whiskey sauce.

Chicken with White Wine and Mushroom Sauce - \$22.95

Lightly sautéed chicken breast served with a creamy white wine and mushroom sauce.

Baked Lemon Chicken - \$22.95

Baked chicken made with fresh lemon, garlic, and herbs.

Garlic Balsamic Crusted Pork Tenderloin - \$25.95

Pork tenderloin marinated in a garlic balsamic sauce and oven roasted until tender.

Country Pork Chop - \$24.95

Thick-cut pork chop drizzled with caramelized apples and onions.

Cajun Salmon Filet - \$25.95

Pan-seared salmon filet dusted with Cajun spices and topped with mango chutney.

Shrimp Scampi - \$25.95

Shrimp sautéed with garlic, white wine, herbs, and lemon butter, served with orzo pasta.

Mushroom Ravioli - \$22.95

Portabella mushroom ravioli topped with a creamy smoked cheese and sundried tomato sauce.

Cauliflower Steak - \$22.95

Sliced, roasted cauliflower topped with olive and herb salsa.

Individual Plated Dinners

Dinner Entrees include your choice of the following:

Choose one salad:

- Caesar Salad** – Romaine, Parmesan cheese, and croutons with house-made Caesar dressing
Spinach Salad – Baby spinach, red onion, crumbled bacon, dried cranberries, and Gorgonzola cheese with Poppyseed dressing
Garden Salad – Garden greens with tomato, red onion, cucumber, and cheddar cheese.

Choose one vegetable:

- Green Beans
Honey Glazed Carrots
Herb-Coated Roasted Medley
Fire-Roasted Corn
Steamed Broccoli
Garlic Roasted Mushrooms
Roasted Brussels Sprouts

Choose one starch:

- Mashed Potatoes and Gravy
Twice Baked Potatoes
Oven Roasted Garlic Potatoes
Oven Roasted Sweet Potatoes
Long Grain Wild Rice

Plated Children's Menu - \$8.95

Available for children 0-12

*Children's meals are served with fruit cocktail, green beans, and fries.
Limit one option for all children.*

Choice of one entrée:

- Hand-Battered Chicken Tenders
Cheeseburger
Corn Dog
Popcorn Shrimp
Grilled Cheese

Dinner Buffets

All Dinner Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Water Service.

Chuck Wagon BBQ Dinner Buffet **(Minimum of 20 guests)**

Choice of Entrees:

Barbecue Ribs
Barbecue Chicken Breast
Barbecue Pork Steak
Pulled Pork
Hamburgers
Bratwurst
Chipotle Black Bean Burgers

Buffet Includes:

Coleslaw
Potato Salad
Sliced Watermelon
Corn on the Cob
Au Gratin Potatoes
Western Baked Beans
Fresh Biscuits and Corn Muffins

1 Entrees - \$22.95 per person

2 Entrees - \$25.95 per person

3 Entrees - \$28.95 per person

**Add Grilled Sirloin Strip - \$2.00 per person*

Children 0-3 - Free

Children 4-12 - \$8.95

Fried Chicken Dinner Buffet **(Minimum of 20 guests)**

Pere Marquette Famous Fried Chicken
Coleslaw
Mashed Potatoes and Gravy
Vegetable
Warm Rolls and Butter

\$18.95 per person

Children 0-3 - Free

Children 4-12 - \$8.95

Dinner Buffets

Country Classic Dinner Buffet (Minimum of 20 guests)

Choice of Entrees:
Herb-Roasted Chicken
Pere Marquette Pot Roast
Pere Marquette Famous Fried Chicken
Country Apple Pork Chops
Chicken Fried Steak with Gravy
Cheese Tortellini and Garden Vegetable Bake

Buffet Includes:
Mixed Salad Greens with House Dressings
Creamy Macaroni & Cheese
Seasoned Green Beans
Mashed Potatoes and Gravy
Warm Rolls with Butter

1 Entrees - \$22.95 per person
2 Entrees - \$25.95 per person
3 Entrees - \$28.95 per person
Children 0-3 - Free
Children 4-12 - \$8.95

Lodge Luau Dinner Buffet (Minimum of 20 guests)

Choice of Entrees:
Ginger Soy Fired Chicken
Sweet and Sour Ribs
Spicy Orange Beef
Roasted Kahlua Pork
Coconut Lime Shrimp
Luau Vegetable Kabobs

Buffet Includes:
Orange Pineapple Slaw
Roasted Sweet Potatoes
Zesty Citrus Rice
Fresh Fruit Tray
Garden Salad with House Dressings

1 Entrees - \$23.95 per person
2 Entrees - \$25.95 per person
3 Entrees - \$27.95 per person
Children 0-3 - Free
Children 4-12 - \$8.95

Dinner Buffets

Tour of Italy Dinner Buffet (Minimum of 20 guests)

Choice of Entrees:

Traditional Sausage Lasagna
Portabella Mushroom Pizza Caps
Creamy Tomato Basil Chicken
Pasta Primavera in Tomato Sauce
Lemon Pepper Shrimp Scampi
Chicken Parmesan
Italian Meatballs

Buffet Includes:

Antipasto Platter of:

Tomatoes, Fresh Mozzarella, Marinated Bell Peppers, Olives, Salami and Tortellini
Caesar Salad
Parmesan Italian Salad
Cheese Stuffed Tortellini and Bow Tie Pasta
Alfredo Sauce and Marinara Sauce
Vegetable Ratatouille
Garlic Bread and Bread Sticks

1 Entrees - \$23.95 per person
2 Entrees - \$25.95 per person
3 Entrees - \$27.95 per person
Children 0-3 - Free
Children 4-12 - \$8.95

Shrimp Boil Dinner Buffet (Minimum of 20 guests)

In the Boil:

Shrimp
Smoked Andouille Sausage
Red Skin Potatoes
Corn on the Cob

Buffet Includes:

Marinated Grilled Chicken Breast
Creamy Cole Slaw
Garlic Cheddar Biscuits
Dipping Sauce

\$29.95 per person
Children 0-3 - Free
Children 4-12 - \$8.95

Dinner Buffets

The Marquette Dinner Buffet (Minimum of 20 guests)

Choice of Entrees:

Pere Marquette Famous Fried Chicken
Honey Garlic and Rosemary Glazed Chicken
Top Roast Round of Beef
Apple Cider Glazed Pork Chops
Honey Lime Tilapia
Baked Cod in Lemon Butter
Pasta Primavera with Tomato Sauce

Choice of Two Side Dishes:

Garlic Oven Roasted Potatoes
Mashed Potatoes and Gravy
Au Gratin Potatoes
Zesty Citrus Rice
Parsley Baby Red Potatoes

Choice of Two Vegetables:

Steamed Broccoli
California Vegetable Medley
Seasoned Green Beans
Honey Glazed Carrots
Fire Roasted Corn

Buffet Includes:

Garden Salad with House Dressings
Caesar Salad
Pasta Salad
Warm Rolls with Butter

1 Entrees - \$23.95 per person

2 Entrees - \$25.95 per person

3 Entrees - \$27.95 per person

Children 0-3 - Free

Children 4-12 - \$8.95

Dinner Buffets

The Lodge Bounty Dinner Buffet (Minimum of 20 guests)

Choice of Entrees:

Pere Marquette Famous Fried Chicken
Chicken with White Wine and Mushroom Sauce
Prime Rib with Au Jus and Horseradish Sauce
Braised Short Ribs
Sugar Glazed Honey Pit Ham
Pork Loin with Raspberry-Cranberry Sauce
Parmesan Crusted Tilapia
Char-grilled Mahi-Mahi with Pineapple Salsa
Mushroom Ravioli with Creamy Smoked Cheese and Sun-Dried Tomato Sauce
Stuffed Bell Peppers

Choice of Two Side Dishes:

Garlic Oven Roasted Potatoes
Mashed Cheddar and Chive Potatoes
Twice Baked Potatoes
Mushroom Rice Pilaf
Zesty Citrus Rice

Choice of Two Vegetables:

Broccoli Au Gratin
Roasted Vegetable Medley
Seasoned Green Beans
Honey Glazed Carrots
Roasted Asparagus

Buffet Includes:

Garden Salad with House Dressings
Spinach Salad
Broccoli-Grape Salad
Tomato Mozzarella Salad
Warm Rolls with Butter

1 Entrees - \$26.95 per person

2 Entrees - \$29.95 per person

3 Entrees - \$31.95 per person

Children 0-3 - Free

Children 4-12 - \$8.95

Snack Bars

Themed Breaks

Beverage Package

Soda, Coffee, Tea, & Water
½ day – 4 hours = \$5.00 per person
Whole day – 8 hours = \$10.00 per person

Antipasto Break - \$9.95 per person

Salami, pepperoni
Smoked Gouda, Parmesan, sharp Cheddar
Olives, assorted crackers

Sundae Bar - \$7.95 per person

Vanilla ice cream
Chocolate, caramel, and strawberry toppings
Chopped nuts, whipped topping, sliced bananas, maraschino cherries

Sweet & Salty Break - \$6.95 per person

Assorted cookies, fudge brownies
Potato chips and dip, popcorn

Health Break - \$9.95 per person

Granola bars, whole fresh fruit
Assorted yogurt cups, string cheese, trail mix

Cheese & Veggie Break - \$7.95 per person

Assorted cheese and crackers tray
Fresh vegetable tray with ranch dip

Donut Break - \$5.95 per person

Glazed donuts and coffee

Nacho Bar - \$9.95 per person

Tortilla chips, nacho cheese
salsa, sour cream, jalapenos, and guacamole

Build Your Own Trail Mix - \$12.95 per person

Assorted nuts, cheese-its, pretzels, rice Chex, granola, popcorn, dried fruits, chocolate chips, peanut butter chips, and mini marshmallows

Ballpark Break - \$8.95 per person

Jumbo soft pretzels with brown mustard
Popcorn, peanuts, and cracker jacks

Refreshments & Snacks

Beverages

Assorted Sodas	\$2.25 per can
Bottled Water	\$2.25 per bottle
Assorted Bottled Juices (Orange, Cranberry, and Apple)	\$3.00 per can
Hot Chocolate	\$25.00 per gallon
Iced Tea	\$25.00 per gallon
Fruit Punch	\$25.00 per gallon
Lemonade	\$25.00 per gallon
Apple Cider (Seasonal)	\$25.00 per gallon
Champagne Punch	\$35.00 per gallon
Milk (2% or Skim)	\$3.00 per glass

Snack Selections

Granola Bars or Nutri-Grain Bars	\$1.75 each
Assorted Yogurts	\$3.50 each
Cinnamon Rolls	\$3.00 each
Assorted Danish, Muffins, & Scones	\$2.25 per person
Bagels with Cream Cheese	\$2.25 per person
Oatmeal	\$2.50 each
Whole Fresh Fruit	\$1.75 per piece
Assorted Candy Bars	\$1.75 each
Fresh Baked Cookies	\$18.00 per dozen
Assorted Fresh Baked Brownies	\$21.00 per dozen

Dry Snacks

Fresh Popped Popcorn	\$1.50 per person
Party Snack Mix	\$2.00 per person
Trail Mix	\$3.00 per person
Mini Pretzels Twists	\$1.50 per person
Specialty Potato Chips with Dip (serves 50)	\$40.00 per tray
Chips & Salsa (serves 50)	\$40.00 per tray

Bar Services

Service Options

Cash Bar: *Guests will be responsible for payment of their own beverages.*

Cash Bar Pricing

Soda	\$2.25
Domestic Bottled Beer	\$3.50
Artisan Bottled Beer	\$4.00
House Mixed Drink	\$4.00
Premium Mixed Drink	\$5.00
House Wine	\$5.00

Package Bar: *Host chooses one of our packages and provides bar services for a set amount of time. Total cost is based on the chosen package, time frame of services, and number of guests in attendance.*

Package Options	2 Hours	3 Hours	4 Hours	5 Hours
Bottled Beer and Soda	\$14/person	\$18/person	\$21/person	\$24/person
Bottled Beer, House Wine, Soda	\$16/person	\$20/person	\$23/person	\$26/person
Full Bar with House Brands	\$22/person	\$24/person	\$27/person	\$30/person
Full Bar with Call Brands	\$24/person	\$27/person	\$30/person	\$35/person
Full Bar with Premium Brands	\$27/person	\$29/person	\$35/person	\$40/person

Soda: Pepsi, Diet Pepsi, Sierra Mist

Beers: Bud Light, Budweiser, Miller Light, Coors Light, Schlafly Pale Ale, Schlafly Hefeweizen

House Wine: Chardonnay, Merlot, Cabernet, White Zinfandel

House Brands: Vodka, Tequila, Whiskey, Gin, Rum, and Assorted Mixers

Call Brands: Smirnoff, Jose Cuervo Tequila, Jack Daniels, Beefeater's, Bacardi, Seagram's 7, Peach Schnapps, Amaretto, Assorted Mixers

Premium Brands: Absolute, Maker's Mark, Bombay Sapphire, Jose Cuervo, Johnny Walker, Crown Royal, Christian Brothers, Peach Schnapps, Amaretto, Assorted Mixers

Limit Bar: *Host will pre-pay an amount toward the bar services. Once that limit is met, bar can then turn to cash bar.*

Special Notes:

- Specialty wines from our Restaurant list may be purchased for the bar at suggested retail price.
- Corkage Fees – Talk with your catering representative to discuss corkage fees for bringing in your own specialty alcohol.
- We do offer keg services. Speak with your catering representative for pricing.
- Bartender Service Fee (\$100.00) is waived if bar sales meet \$250.00.

Banquet Terms and Conditions

All reservations and agreements are made upon and subject to the rules and regulations of Pere Marquette Lodge & Conference Center. The following conditions apply:

1. The charge for food and beverage services provided will be applied to the minimum charge specified for the date and space in this agreement. This charge for food and beverage excludes service charges, tax and set up fees and other miscellaneous charges. If the charge for food and beverage service falls below the minimum charge, the client agrees to pay the difference as a room rental fee, in addition to all other charges.
2. ADDITIONAL CHARGES: All food and beverage prices are subject to an 18% service charge. Current sales tax is applicable to all charges incurred for your event, including the service charge. Menu pricing is subject to change. Food and beverage pricing will not be guaranteed more than 90 days from the date of a function.
3. No food or beverage is permitted to be brought into Pere Marquette Lodge & Conference Center by the patron or any of the patron's guests or invites. Due to health standards and state and local ordinances, food and beverage are not allowed to be taken out of Pere Marquette Lodge & Conference Center.
4. All menu selections and any special arrangements must be confirmed with the Catering Director at least four (4) weeks prior to the scheduled function.
5. In arranging for private functions, the attendance must be definitely specified at least three (3) working days in advance of the function. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. If the guarantee is given to Pere Marquette Lodge & Conference Center three (3) working days in advance, the patron will be billed for the expected number of people denoted on the banquet event order. If the attendance exceeds the guaranteed amount, the regular price per person will be due and payable the night of the function. The Lodge cannot be responsible for service to more than 5% over the guarantee.
6. The time, as specified on the banquet event order, for food service will be observed and if client should delay service for more than one hour, without 24 hours prior notice, an extra charge of \$1.00 per person will apply.
7. As per State of Illinois Law, any guest wishing to be served an alcoholic beverage must have valid proof of age.

Great Room Use Agreement

We are pleased that you have chosen Pere Marquette Lodge for your ceremony, reception or group function. The following are guidelines for if you event should need to utilize the Great Room.

1. The Great Room is a public area at all times. It may not be blocked off or other guests told to wait before walking through.
2. We will set only 150 chairs maximum in front of the fireplace for a wedding ceremony. The chairs may not block the steps or walkway to the Restaurant.
3. Any rental equipment brought in for the ceremony or meeting will need to be immediately removed after the ceremony or event.
4. If using Pere Marquette Lodge's chairs, they will be picked up immediately after the ceremony/event and the Great Room furniture will be returned to its normal place.
5. Decorating can be done either the night before or the day of, depending on approval and arrangements with the Catering or Sales Director.
6. The ceremony/meeting area will be setup at most 7 hours prior to the ceremony/meeting. Arrangements can be made with the Catering or Sales Director.
7. Pere Marquette Lodge does not schedule rehearsal ceremonies.

_____ Signature

_____ Printed Name

_____ Date