

CARLETON

Signature Events



Banquet & Catering Menus

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Guidelines & Policies

Booking, Deposit and Payment Requirements

Booking a private function requires signing of a contract (inquire through catering manager) and a deposit as follows:

For parties estimated at **less than 50 persons**, a **\$500** deposit is required.

For parties estimated at **more than 50 persons**, a **\$1000** deposit is required.

Deposit will be applied to the final balance.

Fourteen days prior to the function, it is required that the estimated balance be paid in full. Any and all incidental charges incurred during the function shall be paid at the conclusion of the function. Deposit is non-refundable at six months prior to function date.

Guarantee

Guaranteed number for all events must be specified **fourteen days** prior. Once received, the number is considered a guarantee and is not subject to reduction. The Carleton will prepare for 3% over the guaranteed number. The amount charged will be the guaranteed number or the actual number served, whichever is greater.

Service Charge & Taxes

A **22%** service charge, **11%** banquet room rental, **10%** food tax and **13%** liquor tax will be added to all prices. The Hotel reserves the right to charge a service fee for setup of rooms with extraordinary requirements.

Cancellation

Customer will be charged in full if cancellation occurs within **thirty days** of event date.

Room Rental Fees

A banquet room rental fee is charged for all events. The rental fee varies depending on the room, days of the week and hours of the rental. There is an additional 11% tax applied to all room rental fees. The room rental fee does not include, any food & beverage charges, service charges, labor charges, audio/visual or any other miscellaneous charges.

Please inquire with the Sales and Catering Office for more information.

\$125 Per Hour Rental Fee for Room After 6 Hours

\$500 Ceremony Setup Fee

Minimum **Friday & Sunday** Evening Food & Beverage Requirements

Foxboro: **\$1,000** Ballroom: **\$4,000**

Minimum **Saturday** Evening Food & Beverage Requirements

Foxboro: **\$2,000** Ballroom: **\$8,000**

Food Service

No food or beverage may be brought into the Carleton Hotel without prior approval from Catering Manager. All food items have a maximum service time of **two** hours.

Due to Illinois health regulations, upon conclusion of any event, any leftover food or beverages remain the property of the Carleton Hotel. 20 Person minimum for all buffets or a surcharge will be applied.

Special dietary restrictions will be accommodated if possible and with advance notice.

Children's Menu available for ages 4-12 yrs.

Bar Service

Alcohol may be served in private functions daily between 10am and midnight. Food purchase is required at all events where alcohol is being served.

All alcohol must be purchased through the Carleton Hotel and served by Carleton Staff. Client may request wine/liquor/beer not listed on menu - pricing and purchase to be determined by Bar Manager.

Parking

Valet Service may be made available upon request at a charge of \$350.00. One-week advance notice required. Valet is recommended for parties of 50 or more people.

Miscellaneous

The Carleton Hotel is a smoke-free property. Host agrees to abide by all city, state and federal rules and regulations related to smoking on Hotel property, to apprise its members, guests and attendees of such laws, and to fully comply with said regulations and requirements.

No decorations may be attached to any of the walls, doors or ceilings of the function rooms without prior approval from the Catering Manager. The use of confetti in any of the function rooms, hotel common area or exterior is strictly prohibited.

The Carleton Hotel will not assume responsibility for damage to, or loss of any merchandise or articles left in any catering space prior to, during, or following an event. The guests accept full responsibility for any and all damages or losses incurred.

Other Amenities

The Hotel will provide at no charge, tables, chairs, ivory linen, votive candles, china, glass, and silverware.

The addition of a dance floor varies per event. For Weddings, the Hotel will provide a complimentary 9' x 9' dance floor for the Foxboro Room, and a 20' x 20' dance floor for the Ballroom. The Barclay and Columbian Rooms do not accommodate dance floors. The Hotel's dance floors cannot be expanded. Customers may rent a larger dance floor at their own cost.

Audio/Visual

The Carleton Hotel has drop-down screens available in the Grand Ballroom, Foxboro Room and Columbian Room. Other in-house equipment includes: two corded microphones, podium, easels, TV & DVD player and portable screen. Additional equipment may be brought in by client or rented for an additional fee.

Vendors

Our Catering Department will be happy to assist in choosing a florist, entertainment, ice carvings, specialty chair covers, linens, customized printed menus and other elegant enhancements. Additional charges will apply.

*Thank you for choosing
The Carleton of Oak Park!*

*You have the commitment of everyone at the hotel to help make your event successful
and enjoyable for all.*

Breakfast Menus

~CARLETON CONTINENTAL BREAKFAST~

Hand Roasted Artisan Coffee, Tea, Decaf
Juices (Orange, Cranberry, Apple)
Danish, Muffins
\$14 Per Person

CONTINENTAL ENHANCEMENTS

The following selections are available in addition to the Carleton Continental Breakfast!

Assorted Yogurts	<i>+3 Per Person</i>
Granola	<i>+3 Per Person</i>
Sliced Fruit	<i>+4 Per Person</i>
Applewood Smoked Bacon	<i>+7 Per Person</i>
Sausage links	<i>+4 Per Person</i>
Hard Boiled Eggs	<i>+1.5 Per Person</i>
Sausage, Egg, Cheese, Bagel	<i>+8 Per Person</i>
Assorted Soda	<i>+2 Per Soda</i>
Bottled Water (Still/Sparkling)	<i>+2 Per Bottle</i>

Continental Breakfast Selections are designed to provide 2 hours of service.

20 Person Guest minimum for all Buffets

If minimum not made a surcharge of \$100 will be accessed.



~BARCLAY BREAKFAST BUFFET~

Fresh Scrambled Eggs
Crisp Bacon
French Toast Sticks
Whipped Butter, Syrup Home Fries
Sliced Fresh Fruit Platter
Danish & Muffins
Juices (Orange, Cranberry, Apple)
Coffee, Decaf, and Assorted Teas
\$24 Per Person

ENHANCEMENT STATIONS

The following selections are available in addition to the Carleton Continental Breakfast or the Barclay Breakfast Buffet!

OMELET STATION (\$100 Attendant Fee)

Chef to Prepare
Fresh Egg Omelets to Order
Mushrooms, Onions, Bell Peppers,
Tomato, Ham, Bacon
Cheddar & Swiss Cheese
Egg Whites Available When Requested
Ahead of Function
+6 Per Person

WAFFLE STATION

Butter, Syrup, Strawberry Sauce,
Whipped Cream
+5 Per Person

SMOKED SALMON STATION

Duck Trap Smoked Salmon
Chopped Bermuda Onions
Sliced Roma Tomatoes
Capers
Bagels & Cream Cheese
+8 Per Person

BRUNCH STATION

Chicken Marsala
Sliced Roast Beef, Demi-Glace
Carrots & Green Beans, Roasted Red
Potatoes
+12 Per Person

Snacks & Breaks

A LA CARTE

Assorted Flavored Potato Chips	<i>\$2 Per Person</i>
House-made Potato Chips	<i>\$3 Per Person</i>
Whole Fruit	<i>\$1 Per Person</i>
Assorted Sodas	<i>\$2 Per Soda</i>
Bottled Water (Sparkling/Still)	<i>\$2 Per Bottle</i>
Mixed Nuts	<i>\$4 Per Person</i>
Tortilla Chips & Salsa	<i>\$4 Per Person</i>
Hummus & Crudité	<i>\$5 Per Person</i>
Cliff Bars	<i>\$3 Per Bar</i>
Cookies by the Dozen	<i>\$15 Per Dozen</i> <i>(Chocolate Chip OR Oatmeal Raisin)</i>
Brownies by the Dozen	<i>\$24 Per Dozen</i> <i>(Double Chocolate)</i>

Coffee, Hot Tea, & Iced Tea Service
\$45 Per Gallon

Proudly serving:



Lunch Menus

A LA CARTE

MINI GOURMET SANDWICHES/ \$5 per sandwich

Turkey, Bacon, Baby Arugula, Tarragon Mayonnaise on Mini Wheat Roll

Ham, Cheddar, Tomato, Baby Greens, Mayonnaise on Mini Pretzel Roll

Assorted Grilled Veggies with Fresh Mozzarella Cheese, on Tomato Focaccia

Roast Beef, Cheddar Cheese, Romaine Lettuce, Horseradish Sauce on Mini French Roll

COMBO SOUP & SALAD/ \$8 per person

(Choose One Soup and One Salad)

Chicken & Wild Rice

~

Tomato Basil

~

Roasted Garlic Potato

Traditional Caesar, Romaine,
Freshly Grated Parmesan Cheese,
Crouton, Caesar Dressing

~

Traditional House Salad,
Tomato, Shredded Carrots,
Cucumber, Crouton,
Buttermilk Ranch Dressing

LUNCH ENTRÉES

Maximum of three entrées can be offered.

Entrée's must be pre-ordered fourteen days prior.

8oz. Petite Sautéed Chicken, Roasted Red Potatoes, Seasonal Vegetable,
Velouté Sauce - \$20

8oz. Breaded Petite Honey Mustard Chicken Breast, Roasted Garlic Mashed Potatoes,
Seasonal Vegetables, Tarragon Bordelaise Sauce - \$20

Spinach, Artichoke Hearts, Kalamata Olives, Asparagus
& Mushroom Risotto, Marinara - \$18

7 oz. Broiled Salmon, Wild Rice, House Vegetables, Dill Cream Sauce - \$25

8 oz. Petite New York Strip, House Vegetables, Roasted Garlic Mashed Potatoes,
Bordelaise Sauce - \$27

NOTE: Luncheon Menus Served After 2:00pm Are Subject to a \$10 Per Person Surcharge

20 Person Guest minimum for all Buffets. If minimum not made a surcharge of \$100 will be accessed.
Pricing does not include 22% service charge, 10% food tax, 13% liquor tax.

Lunch Buffets

~‘BUILD YOUR OWN’ SANDWICH BUFFET~

CHOICE OF:

~ Two Cheeses ~

Muenster
Cheddar
Gruyere
Swiss

~ Two Toppings ~

Turkey
Roast Beef
Ham
Grilled Vegetables

~ Two Breads ~

White
Wheat
Kaiser Roll
Focaccia Bread

Also served with: Lettuce, Sliced Tomato, Mustard, Pickle,
Basil Mayonnaise & Red Pepper Mayonnaise

~
Assorted Sodas

\$15 Per Person

BUFFET ENHANCEMENTS

**Selections below are available in addition to the
“Build Your Own” Sandwich Buffet**

BAKED POTATO BAR

Cheddar Cheese, Butter,
Sour Cream, Chives, Diced Tomato,
Sliced Mushroom, Bacon Bits

+6 Per Person

CHILI BAR

Cheddar Cheese, Sour Cream,
Onion, Diced Tomato, Tortilla Chips

+6 Per Person

CHOICE OF “CLASSIC” COLD SALADS

Baby Field Greens, Homestyle Potato Salad,
Traditional Caesar, Creamy Coleslaw

+5 Per Person

CHOICE OF “PREMIUM” COLD SALADS

Strawberry & Orange Spinach Salad, Waldorf Salad,
Marinated Vegetable Salad, Greek Antipasto Salad

+6 Per Person

NOTE: Luncheon Menus Served After 2:00pm Are Subject to a \$10 Per Person Surcharge

20 Person Guest minimum for all Buffets. If minimum not made a surcharge of \$100 will be accessed.
Pricing does not include 22% service charge, 10% food tax, 13% liquor tax.

~EFFORTLESS AFTERNOON LUNCH~

A light, elegant meal for an afternoon shower or reception

FRESHLY TOSSED SALAD

Choice of:

~Strawberry Orange Salad~
Spinach, Oranges, Strawberries,
Almonds, Wonton Chips, Goat Cheese,
& Sesame-Ginger Vinaigrette

~Grilled Apple and Pear Salad~
Mixed Greens, Amish Blue Cheese,
Spicy Walnuts, Dried Figs
& Balsamic Vinaigrette

ASSORTED MINI GOURMET SANDWICHES

~Turkey & Bacon~

~Ham & Cheese~

~Chicken Salad & Tomato~

~Grilled Veggies, Fresh Mozzarella, Focaccia, & Balsamic Vinaigrette~

SWEETS TABLE

Chocolate Dipped Strawberries

Chocolate Chip Cookies

Decadent Double Chocolate Brownies

BEVERAGES

Hot Water with Assorted Tazo Teas

Sparkling Water

Hand Roasted Artisan Coffee and Decaf

Choice of: Non-Alcoholic Punch or Assorted Sodas

~

*\$23 per person
without 'Sweets Table'*

*\$27 per person
with 'Sweets Table'*

NOTE: Luncheon Menus Served After 2:00pm Are Subject to a \$10 Per Person Surcharge

20 Person Guest minimum for all Buffets. If minimum not made a surcharge of \$100 will be accessed.
Pricing does not include 22% service charge, 10% food tax, 13% liquor tax.

~PLAZA LUNCH BUFFET~

Choice of:

Soup of the Day

OR

Baby Field Greens Salad
Balsamic Vinaigrette

~~

Rolls & Butter

~

Grilled Chicken & Cheese Tortellini
Spinach, Mushroom, Roast Red Peppers, Roast Garlic Alfredo

Roasted Pork Loin
Granny Smith Apple Glaze

~

Roasted Red Potato
Fresh Seasonal Vegetable

~

Chef's Choice of Plated Desserts
Assorted Sodas

\$31 Per Person

~CARLETON LUNCH BUFFET~

Choice of:

Soup of the Day

OR

Spinach Salad,
Oranges, Strawberries, Almonds,
Raspberry Vinaigrette

~~

Rolls & Butter

~

Roasted Lemon & Garlic Chicken Breast
Grilled Vegetable Pasta with Tomato Sauce

Shrimp & Vegetable Stir Fry

~

Wild Rice
Fresh Seasonal Vegetable

~

Chef's Choice of Plated Desserts
Assorted Sodas

\$33 Per Person

NOTE: Luncheon Menus Served After 2:00pm Are Subject to a \$10 Per Person Surcharge

20 Person Guest minimum for all Buffets. If minimum not made a surcharge of \$100 will be accessed.
Pricing does not include 22% service charge, 10% food tax, 13% liquor tax.

Dinner Menu

A LA CARTE

“Classic” HORS D’OUERVES

\$3 per piece

Tomato-Mozzarella Crostini

*Sliced tomatoes, fresh basil,
fresh mozzarella, balsamic glaze*

Grilled Chicken Quesadilla

roasted red pepper, chihuahua cheese

Portobello Crostini

*diced wild mushrooms, roasted red peppers,
basil, balsamic vinaigrette*

Sesame Chicken Satay

Thai peanut pesto

Baked Artichoke Paté Toast Points

Spanakopita

Spinach, feta, phyllo dough

Baked Brie

*raspberry reduction, sliced almonds,
phyllo dough*

Eggplant Caviar on Toasted Pita Chip,

Kalamata olive

Stuffed Mushroom Cap

*spinach, wild mushrooms, asiago,
bread crumbs*

“Premium” HORS D’OUERVES

\$4.00 Per Piece

Maryland Crab Cake

Dijon-chive sauce

Beef Tenderloin Carpaccio

garlic crouton, horseradish sour cream, capers

Coconut Shrimp

pineapple-sweet chili sauce

Petite Beef Wellington

Asparagus & Asiago wrapped in Phyllo

Spiced Rubbed Pork Tenderloin

wild rice pancake, black bean salsa

Artichoke Bottom

asiago Cheese, artichoke mousse

Crab Quesadilla

fresh pico di gallo & guacamole

Smoked Salmon Rye Toast, Dill Crème Fraiche

Teriyaki Beef Skewer

STARTERS

“Classic” SOUP

\$5 Per Person

Cream of Broccoli Cheddar
Black Bean
Roasted Garlic Potato
Chicken & Wild Rice
Tomato Basil

“Premium” SOUP

\$6 Per Person

New England Clam Chowder
Crab & Corn Chowder
Shrimp Bisque
Wild Mushroom
Lobster Bisque
Baked French Onion

“Classic” SALAD

\$5 Per Person

Traditional Caesar, Romaine, Freshly Grated Parmesan Cheese,
Crouton, Caesar Dressing
Traditional House Salad, Tomato, Shredded Carrots, Cucumber,
Crouton, Buttermilk Ranch Dressing

“Premium” SALAD

\$6 Per Person

Grilled Apple & Pear Salad, Amish Blue Cheese, Toasted Walnuts,
Dried Figs, Balsamic Vinaigrette
Mixed Greens with Herb Crouton, Green Apples, Toasted Walnuts,
Red Onion, Raspberry Vinaigrette
Spinach Salad, Red Onion, Chopped Egg, Shredded Carrots,
Warm Bacon Vinaigrette on the Side
Baby Lettuce, Grilled Asparagus, Red Onion, Orange Segments,
Honey Jalapeno Dressing
Grilled Hearts of Romaine Caesar Salad, Garlic Herb Crouton,
Roasted Red Peppers, Parmesan Cheese, Caesar Dressing

ENTREES

**Maximum of three entrées can be offered.
Entrées must be pre-ordered fourteen days prior.
All entrées include Chef's choice of starch, vegetable, rolls and butter.**

Classic Combinations

6oz. Grilled Beef Tenderloin, Bordelaise & 4oz. Grilled Salmon,
Lemon Dill Beurre Blanc \$42

4oz. Herb Crusted Chicken, Tarragon Sauce & 4oz. Grilled Salmon,
Lemon Dill Beurre Blanc- \$32

6oz. Filet Mignon, Bordelaise & 10oz. Lobster Tail with Drawn Butter – *MP*

Meats

8oz. Grilled Beef Tenderloin, Spinach, Mushroom Mélange, Bordelaise - \$38

12oz. New York Strip, Bordelaise - \$39

14oz. Grilled Rib Eye, Horseradish Butter - \$38

8oz. Beef Wellington, Mushroom Duxelle, Puff Pastry, Cabernet Veal Reduction - \$38

Stuffed Pork Chop, Spinach, Portobello, Roast Garlic, Goat Cheese,
Chipotle Demi-Glace - \$30

Poultry

Chicken Wellington, Champagne Cream Sauce - \$25

Chicken Provençale, Sautéed Tomatoes, Garlic, Basil, Caper Berries,
Grated Parmesan, Olive Oil, Chardonnay - \$25

Chicken Marsala, Mushrooms, Marsala Reduction - \$25

Seafood

Grilled Salmon, Cranberry Beurre Blanc - \$28

Sautéed Tilapia, Lobster-Brandy Cream Sauce- \$27

Pan-Seared Mahi-Mahi, Citrus Beurre Blanc - \$29

Vegetarian

Assorted Grilled Vegetables, Potato Au Gratin, Balsamic Reduction & Truffle Oil - \$25

Vegetarian Risotto, Asparagus, Mushroom, Spinach, Artichoke Hearts,
Parmesan Cheese, Marinara (vegan upon request) - \$25

Dinner Buffets

~MARION STREET BUFFET~

Soup of the Day

~

Grilled Apple & Pear Salad, Balsamic Vinaigrette,
Figs, Toasted Walnuts & Blue Cheese

~

Rolls & Butter

~

Lemon & Dill Crusted Salmon, White Wine Reduction

Sliced Roast Beef, Mushroom & Onion Demi Glace

Grilled Chicken Breast, Tomato Olive Sauce

~

Yukon Gold Whipped Potatoes
Seasonal Vegetable

~

Chef's Choice of Assorted Plated Desserts

Assorted Sodas

\$44 Per Person

~PLEASANT STREET BUFFET~

Lobster Vanilla Bisque

~

Caesar Salad

~

Grilled Asparagus Salad, Red Onion, Orange Segments,
& Honey Jalapeno Dressing

~

Rolls & Butter

~

Sautéed Tilapia, Lobster Brandy Cream Sauce

Chicken Marsala

Sliced New York Strip Loin, Roast Garlic Bordelaise

~

Yukon Gold Whipped Potatoes
Fresh Seasonal Vegetable

~

Chef's Choice of Plated Desserts

Assorted Sodas

\$50 Per Person

The Carving Board

**All Carving Boards include appropriate dinner rolls.
\$100 per Carving Attendant will be applied to all Carving Boards.**

Roast Tenderloin of Beef,
Red Wine Demi-Glace & Béarnaise
Serves 10-15
\$350

Roasted Turkey Breast, Cranberry
Sauce, Turkey Gravy
Serves 15-20
\$225

Roast Prime Rib of Beef Au Jus,
Horseradish Sauce
Serves 15-20
\$450

Maple Glazed Roasted Pork Loin,
Dijon Mustard Sauce
Serves 15 20
\$200

Roasted Inside Round of Beef,
Horseradish Sauce & Béarnaise
Serves 20-25
\$275

Honey Pineapple Glazed
Bone-In Ham,
Dijon Mustard Sauce
Serves 25-35
\$275

Lemon-Dill en Croute Baked Salmon,
Chardonnay Sauce
8-10
\$100

Rosemary & Dijon Crusted Leg of Lamb,
Mint Pesto, Rosemary Demi-Glace
Serves 10-15
\$175



Reception Enhancements

SEASONAL VEGETABLE CRUDITÉS, HOMEMADE DIPS

Service for 25 - \$75

Service for 75 - \$225

GOURMET CHEESE & FRUIT PLATTER

Includes 3 cheeses, seasonal fruit and artisanal crackers

Service for 25 - \$100

Service for 75 - \$300

BAKED BRIE EN CROUTE WITH APRICOT PRESERVES

\$85 Per Wheel

OYSTER ½ SHELL & SHRIMP COCKTAIL RAW BAR

Oysters on the Half Shell, Shrimp with Cocktail Sauce,
Dijonnaise, Horseradish, Water Crackers

Market Pricing

25 Person Minimum

PUNCH BOWLS

Poinsettia (Champagne, Cranberry) - \$80 per gallon

Mimosa (Champagne, Orange Juice) - \$80 per gallon

Sea Breeze (Vodka, Cranberry, Grapefruit) - \$80 per gallon

Fruit Punch (non-alcoholic) - \$40 per gallon



Sweet Endings & Libations

PLATED DESSERTS

Key Lime Pie
Chocolate Flourless Cake
Tiramisu
Carrot Cake
Crème Brûlée
Cheesecake
\$7

DESSERTS BY THE DOZEN

Double Chocolate Brownies \$24/Dozen
Cookies \$15/Dozen
(Chocolate Chip or Oatmeal Raisin)

SEASONAL GELATO/ SORBET

Inquire about flavors from the Catering Manager

\$6

SWEETS TABLE

Includes: Cookies, Chocolate Brownies, Cheesecakes,
Chocolate Dipped Strawberries, Fresh Seasonal Fruit
& Assorted Deluxe Mini Pastries

\$12 Per Person

~ Coffee, Hot Tea & Iced Tea Service ~

\$45 Per Gallon

Kids Menu

(Available for Ages 5-10)

One option may be offered.

Must be pre-ordered fourteen days prior to event.

All kids meals include choice of: Apple Juice or Milk

Chicken Fingers & Fries

Hamburger/Cheeseburger & Fries

Buttered/Marinara & Noodles

\$10 Per Person

Beverage Packages

~ PLATINUM BAR ~

Unlimited cocktails using Platinum Brands,

Tito's
Bombay Sapphire
Mount Gay
Makers Mark
Johnny Walker Black
José Cuervo 1800
Courvoisier VS
Drambuie
Grand Marnier
Bailey's
Kahlua
Amaretto Di Sarrona

Additional Platinum Wines included: Pinot Noir and Sauvignon Blanc
Additional Platinum Craft Beers: Revolution Anti Hero, Revolution Bottom Up Wit
One Signature Drink

\$40 per person for four hours
\$9 per person for each additional hour

~ STANDARD BAR ~

Unlimited cocktails using
Standard Brands:

Barton Vodka
Barton Gin
Kentucky Gentleman
5 Star Brandy
House of Stuart Scotch
Calypso Rum
Montezuma Tequila
Standard Wines

\$26 per person for four hours
\$6 per person for each additional hour

~ PRESTIGE BAR ~

Unlimited cocktails using
Prestige Brands:

Absolut
Tanqueray
Bacardi
Jack Daniels
Captain Morgan
Dewar's
José Cuervo
Christian Brothers Bailey's
Kahlua
Amaretto Di Sarrona
Standard Wines

\$33 per person for four hours
\$8 per person for each additional hour

~ HOSTED BAR ~

Unlimited cocktails using selected
Standard or Prestige Brands.
*Billed on a per drink basis using
Barclay's bar prices*

~ CASH BAR ~

Guests pay for cocktails served using
Standard or Prestige brands, based on
Barclay's bar prices.
Cocktail prices include tax & gratuity.

\$150 for Portable Bar Setup

*All bars include Bottled Beers
Miller Lite, Miller Genuine Draft, Heineken, Samuel Adams, Amstel Light and O'Doul's*

Liquor Substitutions to any bar packages are available at a **\$2 pp** upcharge

Craft Beer Substitutions at an additional **\$3 pp** upcharge.
Options available from Barclay's American Grille Craft Beer Bottle and Can Menu

Signature drinks with Premium ingredients available at
an additional **\$6 pp** upcharge

*The Bar Manager will select platinum Wines.
Substitutions may be provided upon request, subject to pricing & availability.*

Wine & Champagne

WINE SERVICE WITH MEAL

\$32 Per Bottle or \$8 Per Person

The Carleton's Standard Wine is Vintage Dated
Salmon Creek Chardonnay, Cabernet Sauvignon, Merlot,
Pinot Grigio and White Zinfandel

CHAMPAGNE TOAST

\$40 Per Bottle or \$4 Per Person (single toast

House Champagne, selection determined by Bar Manager.

*Extensive List of Wines, Champagne, Liquors, and Liqueurs also available
from our restaurant, Barclay's American Grille. Substitutions may be provided upon request,
subject to pricing & availability*

Referral List

DAY OF EVENT PLANNER

Blair Woerfel

708-695-4922

FLORIST

Westgate Flowers & Plants

708-386-0072

WEDDING CAKES

Reuters

773-889-1414

Sugar Fixé Patisserie

708-948-7720

FINE INVITATIONS

Fitzgerald's Stationery

708-445-8077

Paper Source

708-445-7700

BEAUTY SALON

Salon 212 & Day Spa

708-386-2221

EQUIPMENT RENTALS

AA Rental Company

708-343-8110

PHOTOGRAPHY

Stephen Green

708-383-0162

Ebert

708-386-6222

ICE CARVING

Nadeau's

708-366-3333

DJ'S

DJ Chicago

773-472-5100

Toast & Jam

773-687-8833

LINEN

Elite Chair Covers & Linen Rental

708-828-3380