

# CARLETON

*Signature Events*



## *Banquet & Catering Menus*

<i>Guidelines &amp; Policies</i>	1 - 2
<i>Continental Breakfast &amp; Brunch</i>	3 - 4
<i>Snacks &amp; Breaks</i>	5
<i>Plated Lunch Selections</i>	6
<i>Specialty Lunch Buffet</i>	7 - 9
<i>Passed Hors d'Oeuvres</i>	10
<i>Soups/Salads</i>	11
<i>Plated Entrees Selections</i>	12
<i>Dinner Buffet/Carving Boards</i>	13 -14
<i>Reception Enhancements</i>	15
<i>Desserts/ Kids Menu</i>	16
<i>Beverage Packages</i>	17 - 18
<i>References</i>	19

# 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 **\$200** deposit is required.

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

Deposit will be applied to the final balance. (Wedding Deposit is fixed rate of \$1,000)

**Five days** prior to the event 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 of guests for events must be specified **five business 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. (Wedding Event Guarantees are due 14 business days prior)

## 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

## 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 of \$100 will be applied.

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

Children's Menu available for ages 5-10 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. 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 met a surcharge of \$100 will be accessed.**



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

# ~BARCLAY BREAKFAST BUFFET~

Fresh Scrambled Eggs  
Crisp Bacon  
French Toast Sticks  
Whipped Butter & Maple 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, Maple 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 with 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

~  
Chicken Salad, Tomato, on Mini Pretzel 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. Sautéed Chicken, Roasted Red Potatoes, Seasonal Vegetable,  
Velouté Sauce - \$20

~  
8oz. Breaded 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. If minimum not met 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. If minimum not met 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. If minimum not met 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**  
*diced tomatoes, fresh basil,  
fresh mozzarella, balsamic vinaigrette*

**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*

**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,  
breadcrumbs*

**Baked Artichoke Paté  
Toast Points**

### “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 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



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

# 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

*Dijonnaise, Cocktail Sauce, 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

Robert Mondavi Reserve Platinum Wines included: Chardonnay, Sauvignon Blanc,  
Cabernet Sauvignon, Pinot Noir

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

*Substitutions may be provided upon request, subject to pricing & availability.*

## Wine & Champagne

### STANDARD 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

### PREMIUM WINE SERVICE WITH MEAL

*\$44 Per Bottle or \$12 Per Person*

The Carleton Premium Wine Vintage Dated  
Robert Mondavi Private Collection Chardonnay, Sauvignon Blanc,  
Cabernet Sauvignon, and Pinot Noir

### 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 229-560-0633

## *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

## *HAIR & MAKEUP*

Ginger Damato 708-774-2841

## *PHOTOGRAPHY*

Steve Scap [www.stevescap.com](http://www.stevescap.com)

Inspired Eye Photography [www.inspiredeyephoto.com](http://www.inspiredeyephoto.com)

## *VIDEOGRAPHY/DRONE*

Harvey Avenue Productions 630-564-8180

[info@harveyavenueproductions.com](mailto:info@harveyavenueproductions.com)

## *ICE CARVING*

Nadeau's 708-366-3333

## *DJ'S*

Epic DJ Services 773-620-2888

Toast & Jam 773-687-8833