



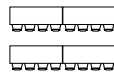
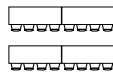
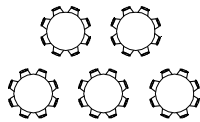
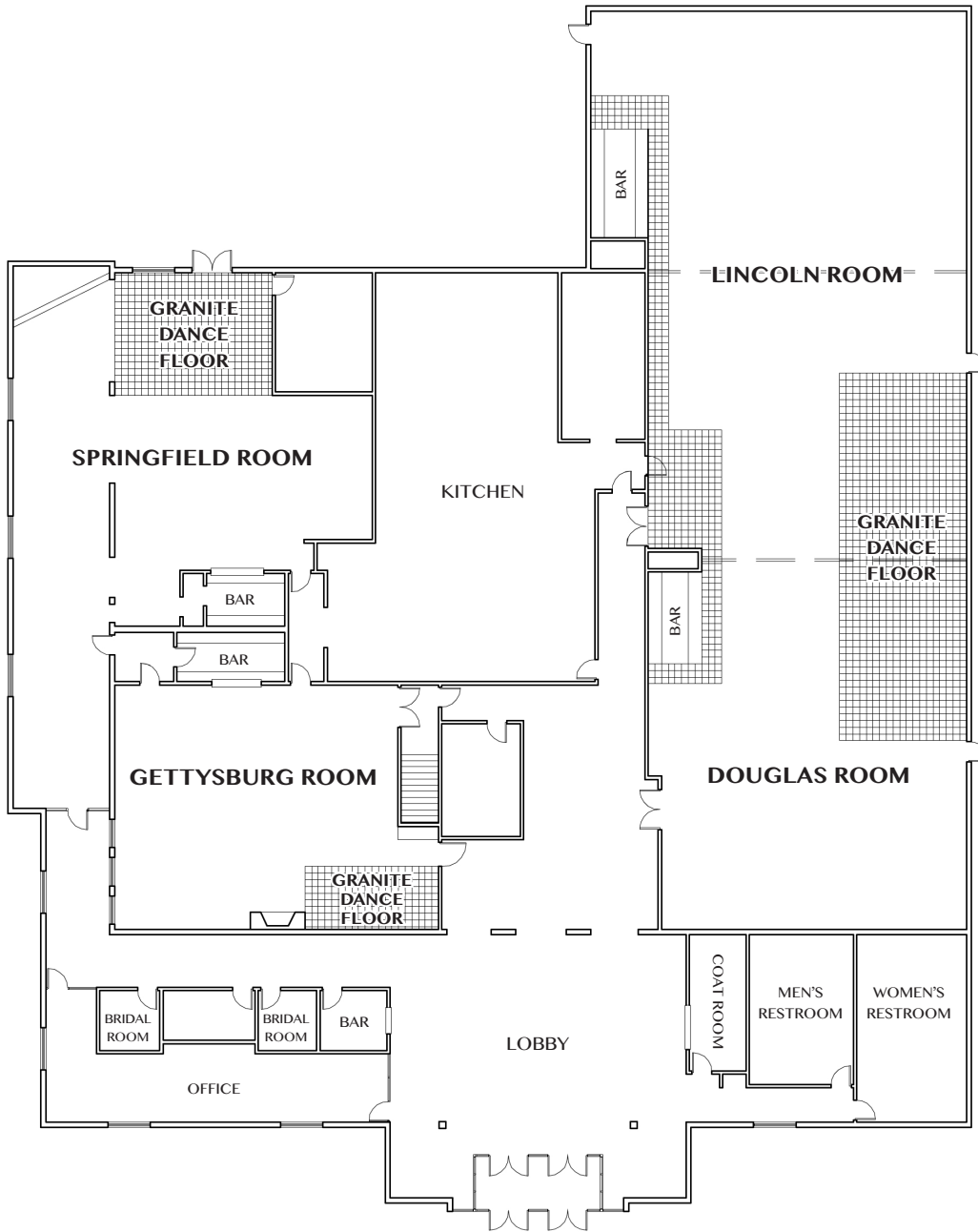
WEDDINGS

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HALL LAYOUT



ROOM CAPACITY

Rooms	Banquet	Cocktail	Theater	Classroom
Springfield	160	200	250	120
Gettysburg	90	120	150	100
Lincoln	255	300	400	200
Douglas	150	180	250	200
Lincoln+Douglas	450	500	600	400

PACKAGES

GOLD

Six Hour Room Rental
Five Hour Premium Open Bar
Unlimited Wine Service During Dinner
Champagne Toast for Bridal Party
Choice of Four Hors d'Oeuvres
Complimentary Cutting of your Cake
Color Coordinated Linen Napkins

PLATINUM

Items in bold denotes upgrades in the Platinum Package

Six Hour Room Rental
Six Hour Premium Open Bar
Includes Imported Beer Heineken Modelo and Corona
Unlimited Wine Service During Dinner
Champagne Toast for Bridal Party
Choice of Four Hors d'Oeuvres
Complimentary Cutting of your Cake
Color Coordinated Linen Napkins
Floor Length White Tablecloths

Prices do not reflect an 20% service charge and a 10% sales tax. All prices are subject to change.

BEVERAGES

PREMIUM OPEN BAR

The following beverages are included in the Gold & Platinum packages

PREMIUM SPIRITS

VODKA Smirnoff Titos	GIN Beefeater Tanqueray	WHISKEY Early Times Seagram's Seven
BOURBON Jim Beam	SCOTCH J&B Dewars	TEQUILA el Jimador
RUM Bacardi Captain Morgan Parrot Bay	LIQUEURS Southern Comfort Kahlua Baileys Irish Cream	

HOUSE SPIRITS

VODKA	GIN
BOURBON	SCOTCH
WHISKEY	TEQUILA
BRANDY	AMARETTO

WINE

Choice of Two
Chardonnay
White Zinfandel
Merlot
Cabernet
Moscato

DOMESTIC BEERS

MGD	Miller Lite
O'Douls	Coors Light

NON-ALCOHOLIC BEVERAGES

Assorted Pepsi Products
Juice
Coffee
Hot Tea
Milk

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BEVERAGES

ENHANCED BAR OPTIONS

The following bar options can be added to your wedding package

TOP SHELF SPIRITS

Open Bar | Additional \$15 pp

Johnnie Walker Black	Bombay Sapphire	Jameson
Glenfiddich	Crown Royal	Amaretto Disarrono
Courvoisier	Grand Marnier	Grey Goose

CRAFT & IMPORTED BEERS

Choice of Two \$6.00 pp

Heineken

Amstel Light

Corona

Modelo

Choice of Craft Beer

Seltzers

SPIRITS PER BOTTLE

In addition to the premium open bar included in the Gold & Platinum packages, we offer the following spirits priced per bottle. Special requests are also available.

Amaretto Disarrono	\$110	Hennessy V.S.	\$175
Belvedere	\$175	Hennessy V.S.O.P.	\$195
Bombay Sapphire	\$180	Jameson	\$175
Cazadores	\$175	Johnnie Walker Black	\$175
Chambord	\$115	Ketel One	\$150
Chivas Regal	\$150	Knob Creek	\$180
Courvoisier	\$195	Maker's Mark	\$150
Crown Royal	\$175	McCallan Scotch	\$200
Glenlivet 12	\$180	Patron Tequila	\$195
Grand Marnier	\$175	Jack Daniels	\$175
Grey Goose	\$195	Stolichnaya	\$130

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HORS D'OEUVRES

Gold & Platinum Packages include your choice of four Standard Hors d'Oeuvres

Ingredients are all natural. Beef and poultry are hormone free.

Sauces are homemade and gluten free.

STANDARD

The following passed Hors d'Oeuvres are included in the Gold & Platinum Packages

BRUSCHETTA

SWEDISH MEATBALLS

DEVILED EGGS

SPICY ITALIAN SAUSAGE

COCONUT SHRIMP

ASSORTED MINI QUICHES

ITALIAN MEATBALLS

CRAB STUFFED
MUSHROOMS

VEGETARIAN
SPRING ROLLS

MEDITERRANEAN
CHICKEN KABOBS

MEDITERRANEAN
PORK KABOBS

SMOKED SAUSAGE WITH
GRILLED ONIONS

GREEK SPINACH &
CHEESE PIES

BELGIAN ENDIVE STUFFED
WITH HERB CHEESE

Prices do not reflect an 20% service charge and a 10% sales tax. All prices are subject to change.

DINNER COURSES

Salad, Main Course, Accompaniments, and Dessert are included in the Main Course price.
Soup, Pasta, and Split Entrees are available for an additional charge.

Ingredients are all natural. Beef and poultry are hormone free.
Sauces are homemade and gluten free.

SOUPS

Additional \$2.25 pp

TOMATO BASIL

CREAM OF CHICKEN

(AVGOLEMONO)

BROCCOLI CHEDDAR

CREAM OF POTATO

SALADS

Included in Gold & Platinum Packages

GREEK

Kalamata Olives | Crumbled Feta
Greek Dressing

SPINACH

Candied Walnuts | Cranberries
Poppy Seed Dressing

CAESAR

Herb Croutons | Parmesan
Caesar Dressing

MESCLUN

Baby Greens | Cucumbers | Tomato
Choice of Dressing

PASTA

Additional \$3.50 pp

Choice of one Pasta+Sauce

PASTA | Tortellini or Penne

SAUCE | Marinara, Alfredo, Vodka, Olive Oil Garlic Pesto

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DINNER COURSES

Ingredients are all natural. Beef and poultry are hormone free.

Sauces are homemade and gluten free.

MAIN COURSE

Split Entree | \$2.50 pp

CHICKEN PICCATA

with Fresh Capers+Cream Sauce

63 Gold | 77 Platinum

VEGETABLE KABOB

Skewered Mushroom, Onion, Peppers, Cherry
Tomato | Brushed with a Balsamic Glaze

63 Gold | 77 Platinum

PRIME TOP SIRLOIN STEAK

Topped with a Mushroom Demi-Glace

68 Gold | 83 Platinum

AIASKAN COD FILET

with a Lemon Butter + Sauce

67 Gold | 82 Platinum

ROAST LOIN OF PORK

with Slow Roasted Gravy

64 Gold | 78 Platinum

DUET OF

SLICED BEEF TENDERLOIN -AND-
FRESH FILET OF SALMON

Choice of Sauces for Salmon
Cream Dill | Lemon Caper

75 Gold | 90 Platinum

DUET OF

PRIME TOP SIRLOIN STEAK -AND-
GRILLED CHICKEN BREAST

Choice of Sauces for Chicken
Marsala | Champagne | Lemon Pepper

67 Gold | 82 Platinum

GRILLED CHICKEN BREAST

Choice of Sauces

Marsala | Champagne | Lemon Pepper

63 Gold | 77 Platinum

VEGETABLE LASAGNA

Assorted Vegetables | Topped with
Alfredo -or- Tomato Sauce

63 Gold | 77 Platinum

BEEF TENDERLOIN MEDALLIONS

Topped with a Mushroom Demi-Glace

73 Gold | 88 Platinum

FRESH FILET OF SALMON

Wild Caught Salmon Topped with a choice of
Cream Dill -or- Lemon Caper Sauce

67 Gold | 82 Platinum

FILET MIGNON (8 oz)

Topped with a choice of

Herb Butter -or- Mushroom Demi-Glace

73 Gold | 88 Platinum

DUET OF

HERB BUTTER FILET MIGNON -AND-
GRILLED CHICKEN BREAST

Choice of Sauces for Chicken
Marsala | Champagne | Lemon Pepper

74 Gold | 89 Platinum

DUET OF

FILET MIGNON -AND-
HERB LEMON SHRIMP

Choice of Sauces for Filet Mignon
Herb Butter | Mushroom Demi-Glace

75 Gold | 90 Platinum

CHILDREN AGES 4 TO 10

Served with French Fries and Ketchup

CHICKEN TENDERS

25 Gold | 32 Platinum

HAMBURGER

25 Gold | 32 Platinum

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— ACCOMPANIMENTS —

Choose one Starch, Vegetable, and Dessert
to accompany the Main Course

STARCHES

ROASTED RED POTATOES
BUTTER WHIPPED POTATOES
GREEK STYLE POTATOES
RICE PILAF

VEGETABLES

BUTTERED BROCCOLI
GREEN BEANS ALMONDINE
WHOLE KERNEL CORN
MELANGE OF VEGETABLES

DESSERT

VANILLA ICE CREAM
STRAWBERRY ICE CREAM
SHERBET
CHOCOLATE MOUSSE | Add \$1.25 pp

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DINNER BUFFETS

Buffets require an 100 person minimum

GOURMET BUFFET

68 Gold | 83 Platinum

FRESH MIXED SALAD GREENS

TOMATO, CUCUMBER & ONION SALAD

PASTA VEGETABLE SALAD

TABLE CARVED - PRIME RIB & HONEY BAKED HAM

BAKED -OR- FRIED CHICKEN

MOSTACCIOLI WITH MEATBALLS

ROASTED POTATOES -OR- BUTTER WHIPPED POTATOES

STEAMED SEASONAL VEGETABLES

FRESH BAKED BREAD

ICE CREAM -OR- SHERBET

FIESTA BUFFET

63 Gold | 78 Platinum

FRESH MIXED SALAD GREENS

TOMATO, CUCUMBER & ONION SALAD

PICO DE GALLO & GUACAMOLE

JALAPENO PEPPERS

TORTILLA CHIPS & SALSA

CORN TORTILLAS

BAKED -OR- FRIED CHICKEN OR FAJITA STYLE

BEEF FAJITAS -OR- BARBACOA -OR- CARNITAS

CORN CON CHILES

REFRIED BEANS

SPANISH RICE

ICE CREAM -OR- SHERBET

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—LATE NIGHT OPTIONS—

SAVORY & SWEET 9:30pm

Treat your guests to something Sweet and Savory and satisfy their late night hunger and sweet tooth.

SAVORY

Choice of Two | \$7.50 pp | 100 person minimum

CUP OF NOODLES STATION

CARNITAS TACOS STATION

CHICKEN TENDERS STATION

FRENCH FRIES STATION

MINI DELISTYLE SANDWICHES STATION

CHEESE QUESADILLAS STATION

ASSORTED CHEESE & SAUSAGE PIZZA STATION

ICE CREAM STATION

\$3.50 pp

VANILLA ICE CREAMS

CHOCOLATE CARAMEL & STRAWBERRY TOPPINGS

WHIPPED CREAM AND CHERRIES

SWEETS

DESSERT TRAY 30pc bite size variety \$100 Each TRAY
ministyle chocolate pecan bars, Oreo bars and Lemon berry bars

FRESH IN SEASON FRUIT TRAYS \$150

ENHANCEMENTS

WHOLE ROASTED PIG \$700

FLOOR LENGTH TABLE CLOTHS \$22.00 EACH

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-PROMOTIONS & TERMS-

- Non Saturday Pricing -

Receive a 10% discount for Friday and Sunday weddings.

Save 20% for Parties booked Monday through Thursday

- Off Season Pricing -

For weddings booked November 1st through December 30th,

receive a 5% discount on Saturdays, 10% for Fridays and Sundays.

For weddings booked January 2nd through March 31st,

receive a 10% discount on Saturdays, 15% for Fridays and Sundays.

-Holidays are excluded from all discounted dates -

A deposit of 20% is required for all parties upon signing a contract. An additional 20% deposit is due six months prior to the wedding. The remaining balance is due TEN business days before the day of the event. We accept cash, cashier's checks, credit cards, and money orders. Personal checks are accepted only if received three weeks prior to the event. A 3% service charge will be assessed for credit card transactions. Deposits are non-refundable. Prices do not reflect an 20% service charge and a 10% sales tax. All prices are subject to change.