



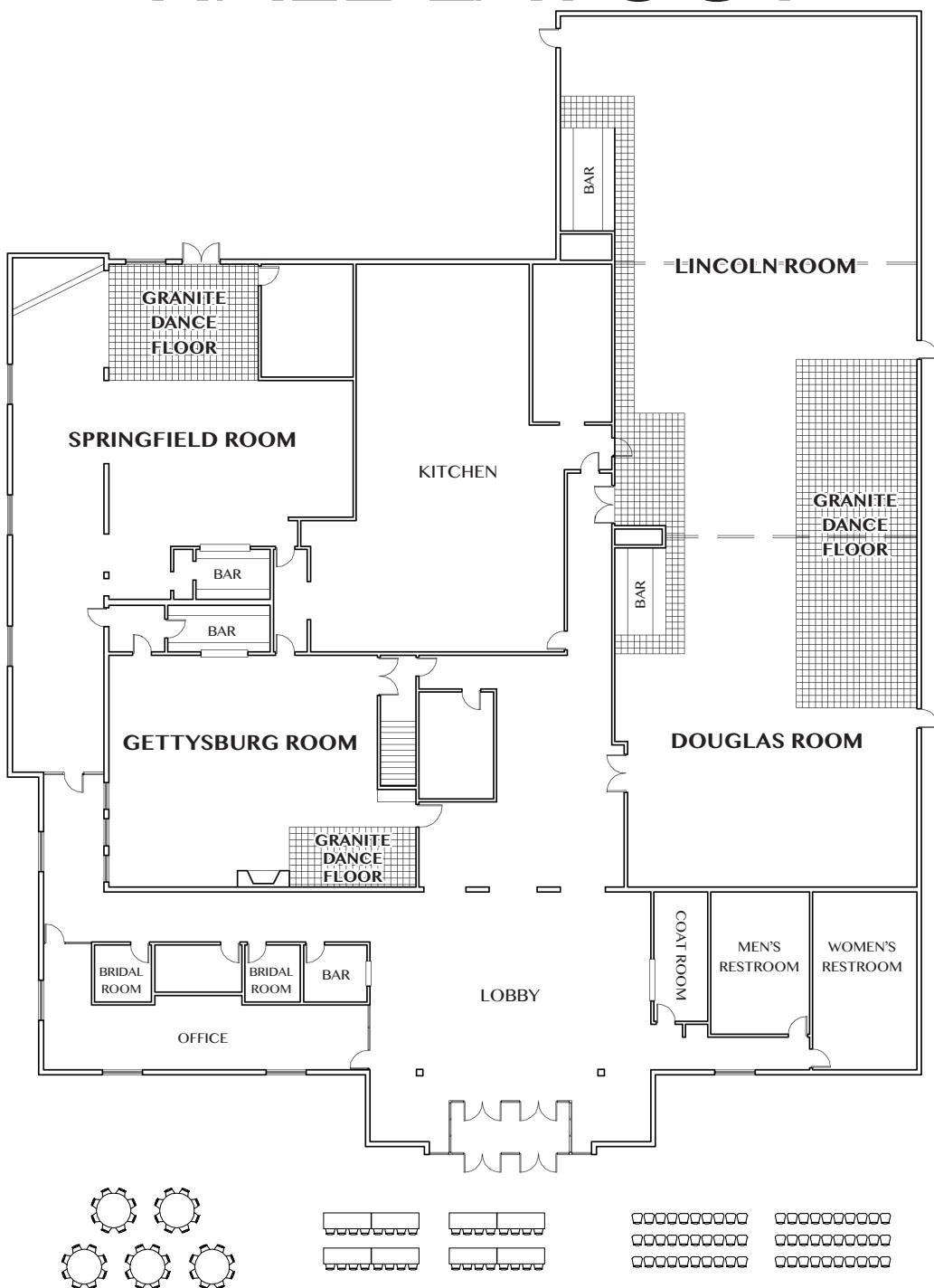
WEDDINGS

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

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

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— 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.

SOUPS

Additional \$2.50 pp

TOMATO BASIL

CREAM OF CHICKEN

(AVGOLEMONO)

BROCCOLI CHEDDAR

CREAM OF POTATO

CHICKEN AND RICE SOUP

NAVY BEAN SOUP

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

MAIN COURSE

Split Entrée | \$2.50 pp

CHICKEN PICCATA

with Fresh Capers+Cream Sauce

64 Gold | 78 Platinum

VEGETABLE KABOB

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

64 Gold | 78 Platinum

TOP SIRLOIN STEAK

Topped with a Mushroom Demi-Glace

69 Gold | 84 Platinum

COD FILET

with a Lemon Butter + Sauce

68 Gold | 83 Platinum

ROAST LOIN OF PORK

with Slow Roasted Gravy

64 Gold | 78 Platinum

DUET OF

SLICED BEEF TENDERLOIN -AND-

FILET OF SALMON

Choice of Sauces for Salmon

Cream Dill | Lemon Caper

78 Gold | 93 Platinum

DUET OF

TOP SIRLOIN STEAK -AND- GRILLED CHICKEN BREAST

Choice of Sauces for Chicken

Marsala | Champagne | Lemon Pepper

69 Gold | 84 Platinum

CHILDREN AGES 4 TO 10

Served with French Fries and Ketchup

CHICKEN TENDERS

25 Gold | 32 Platinum

ROASTED CHICKEN BREAST

Choice of Sauces

Marsala | Champagne | Lemon Pepper

64 Gold | 78 Platinum

VEGETABLE LASAGNA

Assorted Vegetables | Topped with Alfredo -or- Tomato Sauce

64 Gold | 78 Platinum

BEEF TENDERLOIN MEDALLIONS

Topped with a Mushroom Demi-Glace

75 Gold | 90 Platinum

FILET OF SALMON

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

68 Gold | 83 Platinum

FILET MIGNON (8 oz)

Topped with a choice of Herb Butter -or- Mushroom Demi-Glace

75 Gold | 90 Platinum

DUET OF

HERB BUTTER FILET MIGNON -AND-

ROASTED CHICKEN BREAST

Choice of Sauces for Chicken

Marsala | Champagne | Lemon Pepper

77 Gold | 92 Platinum

DUET OF

FILET MIGNON -AND-

HERB LEMON SHRIMP

Choice of Sauces for Filet Mignon

Herb Butter | Mushroom Demi-Glace

78 Gold | 93 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

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

DINNER BUFFETS

Buffets require an 100 person minimum

GOURMET BUFFET

70 Gold | 85 Platinum

FRESH MIXED SALAD GREENS

TOMATO, CUCUMBER & ONION SALAD

PASTA VEGETABLE SALAD

TABLE CARVED - PRIME RIB & HONEY BAKED HAM

ROASTED CHICKEN OR BBQ CHICKEN

FRIED CHICKEN \$2.00 pp

MOSTACCIOLI WITH MEATBALLS

ROASTED POTATOES -OR- BUTTER WHIPPED POTATOES

STEAMED SEASONAL VEGETABLES

DINNER ROLLS W/BUTTER

ICE CREAM -OR- SHERBET

FIESTA BUFFET

65 Gold | 80 Platinum

FRESH MIXED SALAD GREENS

TOMATO, CUCUMBER & ONION SALAD

PICO DE GALLO & GUACAMOLE

JALAPENO PEPPERS

TORTILLA CHIPS & SALSA

CORN TORTILLAS

ROASTED -OR- BBQ CHICKEN OR FAJITA STYLE

BEEF FAJITAS -OR- BARBACOA -OR- CARNITAS

CORN CON CHILES

REFRIED BEANS

MEXICAN 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 | \$8.00 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

\$4.00 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 \$100.00 For 50 - 60 People

ENHANCEMENTS

WHOLE ROASTED PIG - MARKET PRICE

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

-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.