

A large, elegant, brown-colored flourish that starts with a series of loops on the left, curves under the main text, and ends with a large spiral on the right.

*Lincoln
Inn*

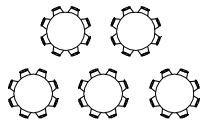
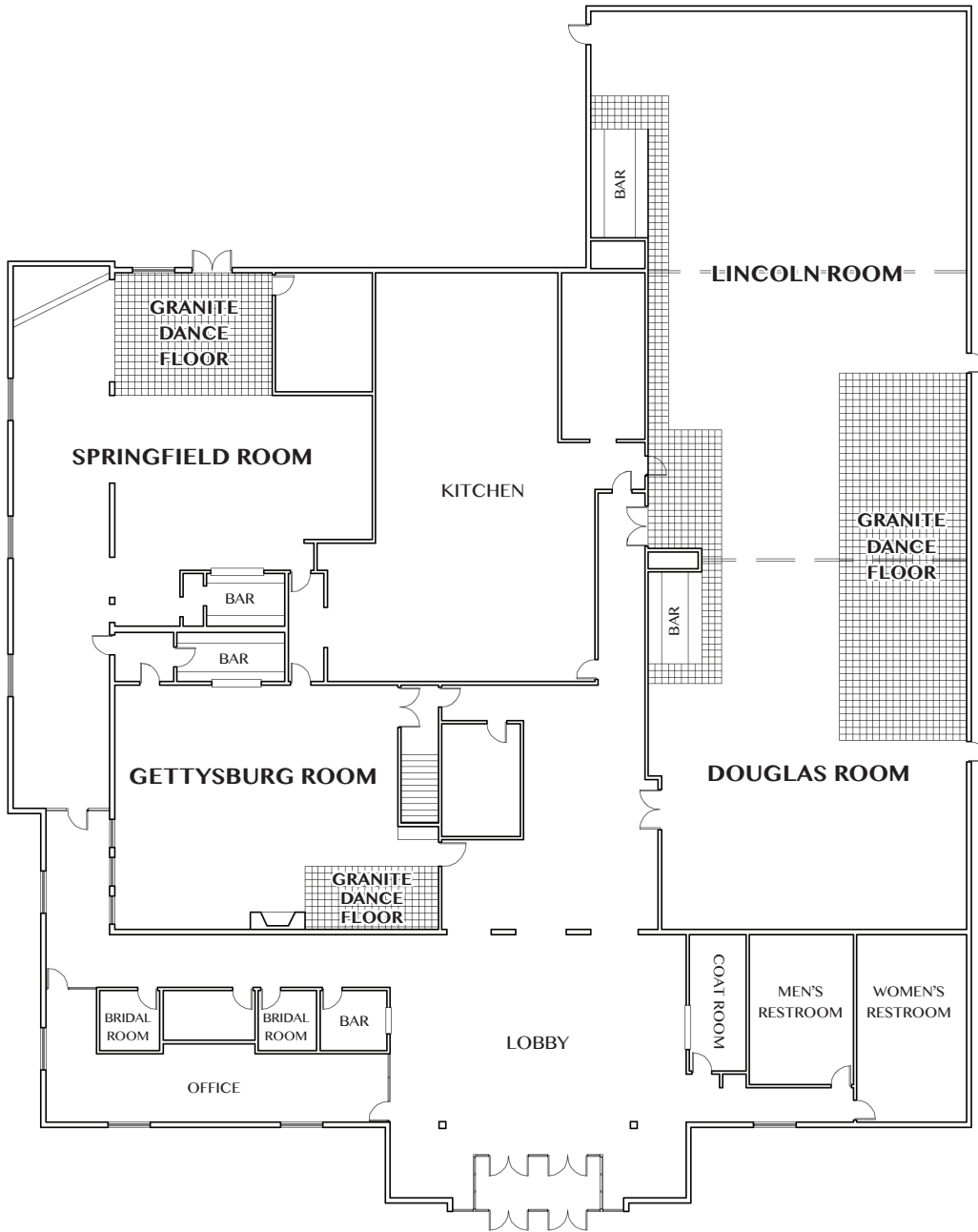
BANQUETS

Weddings

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www.LincolnInnBanquets.com

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
Four Hour Premium Open Bar
Unlimited Wine Service During Dinner
Champagne Toast for Bridal Party
Choice of Four Butler Passed Hors d'Oeuvres
Cut and Serve Wedding Cake
Color Coordinated Linen Napkins
Skirted Head, Cake, DJ, Place Card, and Gift Tables

PLATINUM

Items in bold denotes upgrades in the Platinum Package

Six Hour Room Rental
Five Hour Premium Open Bar
Unlimited Wine Service During Dinner
Champagne Toast for Bridal Party
Choice of Four Butler Passed Hors d'Oeuvres
Cut and Serve Wedding Cake
Color Coordinated Linen Napkins
Satin Chair Covers and Ties
Skirted Head, Cake, DJ, Place Card, and Gift Tables
Floor Length White Tablecloths
House Centerpieces

Prices do not reflect an 18% 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	GIN Beefeater Tanqueray	WHISKEY Early Times Seagram's Seven
BOURBON Jim Beam	SCOTCH J&B Dewars	TEQUILA Jose Cuervo
	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
Budweiser	Bud Light
O'Douls	Coors Light

NON-ALCOHOLIC BEVERAGES

Assorted Pepsi Products
Juice
Coffee
Hot Tea
Milk

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

BEVERAGES

ENHANCED BAR OPTIONS

The following bar options can be added to your wedding package

TOP SHELF SPIRITS

Open Bar | Additional pp

Johnnie Walker Black	Bombay Sapphire	Chivas Regal
Ketel One	Crown Royal	Jameson
Glenfiddich	Grand Marnier	Amaretto Disarrono
Courvoisier	Sambuca	Grey Goose

CRAFT & IMPORTED BEERS

Choice of Two : pp | Three pp

Heineken
Amstel Light
Corona
Modelo
Choice of Craft Beer

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	Hennessy V.S.
Belvedere	Hennessy V.S.O.P.
Bombay Sapphire	Jameson
Cazadores	Johnnie Walker Black
Chambord	Ketel One
Chivas Regal	Knob Creek
Courvoisier	Maker's Mark
Crown Royal	McCallan Scotch
Glenlivet 12	Patron Tequila
Grand Marnier	Jack Daniels
Grey Goose	Stolichnaya

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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
DEVEILED EGGS	SPICY ITALIAN SAUSAGE
CRAB CAKES	SALMON CAKES
COCONUT SHRIMP	ASSORTED MINI QUICHES
ITALIAN MEATBALLS	CRAB RANGOON
VEGETARIAN SPRING ROLLS	CRAB STUFFED MUSHROOMS
MEDITERRANEAN PORK KABOBS	MEDITERRANEAN CHICKEN KABOBS
GREEK SPINACH & CHEESE PIES	SMOKED SAUSAGE WITH GRILLED ONIONS
CHICKEN SATAY WITH THAI PEANUT SAUCE	BELGIAN ENDIVE STUFFED WITH HERB CHEESE

PREMIUM

The following displayed Hors d'Oeuvres can be substituted for an additional price

ANTIPASTO DISPLAY pp	SEASONAL FRUIT pp
GRILLED VEGETABLES WITH BALSAMIC GLAZE pp	ICED GULF SHRIMP COCKTAIL pp
VEGETABLE & DOMESTIC CHEESE DISPLAY pp	VEGETABLE & INTERNATIONAL CHEESE DISPLAY pp
OYSTERS ON THE HALF SHELL pp	SMOKED SALMON TORTILLA PINWHEEL pp
CARVING STATION MINI SANDWICHES CHOICE OF TWO BEEF, TURKEY, HAM, PORK pp	

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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.

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

SOUPS

Additional pp

LOBSTER BISQUE	CREAM OF CHICKEN
BROCCOLI CHEDDAR	CREAM OF SPINACH
LOADED POTATO	AVGOLEMONO

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	CAPRESE Tomato Mozzarella Basil Balsamic Vinaigrette
MESCLUN Baby Greens Cucumbers Tomato Choice of Dressing	CUCUMBER TOMATO DILL Crumbled Feta White Balsamic Dressing

PASTA

Additional pp

Choice of one Pasta, Sauce & Cheese

PASTA | Tortellini, Penne, Angel Hair

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

CHEESE | Romano, Parmesan, Gorgonzola, Mozzarella

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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 | pp

The first and second prices shown are related to our Gold & Platinum packages

CHICKEN WELLINGTON

Chicken Breast wrapped in Puff Pastry
Served with Champagne Cream Sauce

GRILLED CHICKEN BREAST

Choice of Sauces
Marsala | Champagne | Lemon Pepper

CHICKEN MANGO

Mango Relish Sauce

FRESH FILET OF SALMON

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

VEGETABLE KABOB

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

VEGETABLE LASAGNA

Assorted Vegetables | Topped with
Alfredo -or- Tomato Sauce

PRIME TOP SIRLOIN STEAK

Topped with a Mushroom Demi-Glace

BEEF TENDERLOIN MEDALLIONS

Topped with a Mushroom Demi-Glace

N.Y. STRIP STEAK (10 oz)

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

FILET MIGNON (8 oz)

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

ROAST PRIME RIB OF BEEF

Natural Juices
Served with Horseradish Sauce

BEEF WELLINGTON

Beef Tenderloin wrapped in a Puff Pastry
Served with a Bordelaise Sauce

DUET OF SLICED BEEF TENDERLOIN -AND- FRESH FILET OF SALMON

Choice of Sauces for Salmon
Cream Dill | Lemon Caper

DUET OF HERB BUTTER FILET MIGNON -AND- GRILLED CHICKEN BREAST

Choice of Sauces for Chicken
Marsala | Champagne | Lemon Pepper

DUET OF PRIME TOP SIRLOIN STEAK -AND- GRILLED CHICKEN BREAST

Choice of Sauces for Chicken
Marsala | Champagne | Lemon Pepper

DUET OF FILET MIGNON -AND- HERB LEMON SHRIMP

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

CHILDREN AGES 3 TO 10

Served with French Fries and Ketchup

CHICKEN TENDERS

HAMBURGER

CHEESEBURGER

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

— ACCOMPANIMENTS —

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

STARCHES

TWICE BAKED POTATOES

ROASTED RED POTATOES

BUTTER WHIPPED POTATOES

SCALLOPED POTATOES WITH PORCINI MUSHROOMS

GREEK STYLE POTATOES

LONG GRAIN RICE

VEGETABLES

BUTTERED BROCCOLI

GREEN BEANS ALMONDINE

WHOLE KERNEL CORN

MELANGE OF VEGETABLES

DESSERT

VANILLA ICE CREAM

CHOCOLATE ICE CREAM

SHERBET

CHOCOLATE MOUSSE | Add pp

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

DINNER BUFFETS

The first and second prices shown are related to our Gold & Platinum packages

GOURMET BUFFET

FRESH MIXED SALAD GREENS
ROASTED VEGETABLE COUSCOUS SALAD
PASTA VEGETABLE SALAD
TABLE CARVED - PRIME RIB, HONEY BAKED HAM & TURKEY
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

FRESH MIXED SALAD GREENS
TOMATO, CUCUMBER & ONION SALAD
PICO DE GALLO & GUACAMOLE
JALAPENO PEPPERS
TORTILLA CHIPS & SALSA
CORN TORTILLAS
BAKED -OR- FRIED CHICKEN
BEEF FAJITAS -OR- BARBACOA -OR- CARNITAS
CORN CON CHILES
REFRIED BEANS
RICE
ICE CREAM -OR- SHERBET

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—LATE NIGHT OPTIONS—

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

SAVORY

Choice of Three | pp

SLIDERS

MINI HOT DOGS

CHEESE QUESADILLAS

ASSORTED PIZZAS

CHICKEN DRUMETTES

PATISSERIE SWEET TABLE

pp

CHOCOLATE ECLAIRS

CANNOLIS

FRUIT TARTS

ASSORTED FRUIT KOLACHKIS

PASTRIES

NAPOLEONS

ASSORTED CHEESECAKES

CHOCOLATE DIPPED STRAWBERRIES

FRESH FRUIT

ICE CREAM STATION

pp

ASSORTED ICE CREAMS

HOT FUDGE, HOT CARAMEL & STRAWBERRY TOPPINGS

WHIPPED CREAM, NUTS, SPRINKLES & CHERRIES

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

— ENHANCEMENTS —

The following choices are offered to enhance your event.
Special requests are always welcome.

Chair Covers & Sash	chair
Chivari Chairs	chair
Floor Length Table Linens	table and up
Specialty Linen Napkins	person
Uplighting	light
Additional Hour of Premium Open Bar	person
Whole Roasted Pig	pig and up

— PROMOTIONS & TERMS —

- Non Saturday Pricing -

Receive a 10% discount for Friday and Sunday weddings.

Save 20% for weddings booked Monday through Thursday
and receive complimentary use of the Gaslite Chapel.

- Off Season Pricing -

For weddings booked November 1st through December 30th,
receive a 5% discount on Saturdays, 15% for Fridays and Sundays.

For weddings booked January 2nd through March 31st,
receive a 10% discount on Saturdays, 20% 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 seven 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 18% service charge and a 8% sales tax. All prices are subject to change.