

CARLETON

Signature Events
Food and Alcohol provided by
La Notte Ristorante Italiano



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 **\$400** deposit is required.

For parties estimated at **more than 50 persons**, a **\$1000** deposit is required. Deposit will be applied to the final balance. (Wedding Deposit is fixed rate of \$2,000)

Five days prior to the event function, it is required that the estimated balance be paid in full. Any 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. La Notte Ristorante 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: **\$3,000**

Ballroom: **\$5,000**

Minimum **Saturday** Evening Food & Beverage Requirements Foxboro: **\$5,000**

Ballroom: **\$10,000**

Food Service

No food or beverage may be brought into the Carleton Hotel / La Notte Ristorante 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 / La Notte Ristorante 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 La Notte Ristorante and served by La Notte Ristorante 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 \$375.00. One-week advance notice required. Valet is recommended for parties of 50 or more people.

Miscellaneous

The Carleton Hotel / La Notte Ristorante 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 La Notte Ristorante 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 all damages or losses incurred.

Other Amenities

The Hotel La Notte Ristorante 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 / La Notte Ristorante 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 / La Notte Ristorante dance floors cannot be expanded. Customers may rent a larger dance floor at their own cost.

Audio/Visual

The Carleton Hotel / La Notte Ristorante 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
La Notte Ristorante
in
Carleton Hotel of Oak Park!*

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

Dinner Menu

A LA CARTE

“Classic” HORS D’OEURES

\$4 per piece

Bruchetta

*diced tomatoes, fresh basil,
fresh mozzarella, garlic, red onions, EVOO*

Grilled Chicken Quesadilla

roasted red pepper, chihuahu 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 Pâté

Toast Points

“Premium” HORS D’OEURES

\$5.00 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

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.

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

\$6 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

\$8 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*

ENTRÉES

*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 \$ 39.00
4oz. Grilled Salmon, Lemon Dill Beurre Blanc \$39.00
4oz. Herb Crusted Chicken, Tarragon Sauce \$ 29.00
6oz. Filet Mignon, Bordelaise \$ 45.00
10oz. Lobster Tail with Drawn Butter – MP
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Meats

- 8oz. Grilled Beef Tenderloin, Spinach, Mushroom Mélange, Bordelaise - \$48
12oz. New York Strip, Bordelaise - \$39
14oz. Grilled Rib Eye, Horseradish Butter - \$45
8oz. Beef Wellington, Mushroom Duxelle, Puff Pastry, Cabernet Veal Reduction - \$48
Stuffed Pork Chop, Spinach, Portobello, Roast Garlic, Goat Cheese, Chipotle Demi-Glace - \$36
-

Poultry

- Chicken Wellington, Champagne Cream Sauce - \$30
Chicken Putanesca, Sautéed Tomatoes, Garlic, Olives, Caper Berries, Grated Parmesan,
Olive Oil, Chardonnay - \$28
Chicken Marsala, Mushrooms, Marsala Reduction - \$28

Pricing does not include 22% service charge, 10% food tax, 13% liquor tax.

Seafood

Grilled Salmon, Cranberry Beurre Blanc - \$39

Sautéed Tilapia, Lobster-Brandy Cream Sauce- \$29

Pan-Seared Mahi-Mahi, Citrus Beurre Blanc - \$39

Vegetarian

Assorted Grilled Vegetables, Potato Au Gratin, Balsamic Reduction & Truffle Oil - \$29

*Vegetarian Risotto, Asparagus, Mushroom, Spinach, Artichoke Hearts, Parmesan Cheese,
Marinara (vegan upon request) - \$28*

Dinner Buffets

~MARION STREET BUFFET~

**Choose 1 Protein & 1 Pasta*

*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

Penne Marinara

Yukon Gold Whipped Potatoes

Seasonal Vegetable

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Chef's Choice of Assorted Plated Desserts Assorted Sodas

\$49 Per Person

~PLEASANT STREET BUFFET~

Pick 2 Proteins & 1 Pasta

Caesar Salad ~ Rolls & Butter

Sautéed Tilapia, Lobster Brandy Cream Sauce Chicken Marsala

Sliced New York Strip Loin, Roast Garlic Bordelaise

Penne Marinara

Yukon Gold Whipped Potatoes Fresh

Seasonal Vegetable

*Chef's Choice of Plated Desserts Assorted
Sodas*

\$69 Per Person

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.

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
\$450*

*Roasted Turkey Breast, Cranberry Sauce,
Turkey Gravy
Serves 15-20
\$325*

*Roast Prime Rib of Beef Au Jus,
Horseradish Sauce
Serves 15-20
\$550*

*Maple Glazed Roasted Pork Loin, Dijon
Mustard Sauce
Serves 15-20
\$300*

*Roasted Inside Round of Beef,
Horseradish Sauce & Béarnaise Serves
20-25
\$375*

*Honey Glazed
Bone-In Ham,
Dijon Mustard Sauce
Serves 25-35
\$375*

*Lemon-Dill and Croute Baked Salmon, Chardonnay Sauce
8-10
\$200*

*Rosemary & Dijon Crusted Leg of Lamb, Mint
Pesto, Rosemary Demi-Glace Serves 10-15
\$295*



Reception Enhancements

SEASONAL VEGETABLE CRUDITÉS, HOMEMADE DIPS

Service for 25 - \$85

Service for 75 - \$325

GOURMET CHEESE & FRUIT PLATTER

Includes 3 cheeses, seasonal fruit and artisanal crackers

Service for 25 - \$150

Service for 75 - \$350

BAKED BRIE EN CROUTE WITH APRICOT PRESERVES

\$95 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) - \$100 per gallon

Mimosa (Champagne, Orange Juice) - \$100 per gallon

Sea Breeze (Vodka, Cranberry, Grapefruit) - \$90 per gallon

Fruit Punch (non-alcoholic) - \$50 per gallon

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Sweet Endings & Libations

PLATED DESSERTS

Key Lime Pie

Chocolate Flourless Cake

Tiramisu

Carrot Cake

Crème Brulee

Cheesecake

\$9

DESSERTS BY THE DOZEN

Double Chocolate Brownies \$36/Dozen

Cookies \$20/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 tart
& Assorted Deluxe Mini Pastries

\$12 Per Person

~ Coffee, Hot Tea & Iced Tea Service ~

\$55 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

\$20 Per Person

Beverage Packages

- PLATINUM BAR ~

Unlimited cocktails using Platinum Brands,

Kettle-One

Tanqueray gin

Captain Morgan

Woodford Reserve

Johnny Walker Black

Herradura respado tequila

Courvoisier VSOP

Drambuie

Grand Mariner

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 with One Signature Drink

\$49 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

Barton Brandy

Barton Scotch

Barton Rum

Montezuma Tequila

Standard Wines

\$29 per person for four hours

\$6 per person for each additional hour

- PRESTIGE BAR ~

Unlimited cocktails using Prestige Brands:

Tito's

Hendricks Gin

Mount Gay

Bulleit

Johnny Walker

Red

Dewar's

Herradura-Silver

Courvoisier-VS

Drambuie

Grand-Marnier

Bailey's

Kahlua

Pricing does not include 22% service charge, 10% food tax, 13% liquor tax.

Amaretto Disaronno
Standard Wines

\$39 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 Bar Setup

\$150 for additional portable Bar

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

Inspired Eye Photography www.inspiredeyephotography.net

VIDEOGRAPHY/DRONE

Harvey Avenue Productions 630-564-8180

info@harveyavenueproductions.com

ICE CARVING

Nadeau's 708-366-3333

DJ'S

Epic DJ Services 773-620-2888

Toast & Jam 773-687-8833