

The Decatur Club 2018 Wedding Guide

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www.thedecaturclub.org

<https://www.facebook.com/Decatur-Club-102425026480962/>

The Decatur Club Wedding Policies

1. **Room Rental:** All rooms may be scheduled by contacting the Wedding Coordinator at 217-429-4200.

The Grand Ballroom rental is \$700.00 per day. This includes the Flintridge Room for Bar Area and 6 hours of rental time. Each additional hour is \$250.00. All Bar service ends 30 minutes before the reception is scheduled to end or until 11:00pm.

2. **Decorating:** If the wedding party wished to decorate, every accommodation will be made to allow the party to assemble décor the day of the event. Tables and various colors of linen are available through the Decatur Club. **Decoration of the Walls is Strictly Prohibited.**

3. **Payment:** All fees are handled in the following manner:
 - One third of the estimated balance is due the day a reservation is confirmed.
 - One third is due 30 days prior to the wedding event
 - The rest of the balance is due 72 hours before the event

This policy pertains to Members of the Decatur Club as well as Non-Members.

4. **Guest Counts:** A final guest count is expected 72 hours before the event. After this notification, guest total may not be changed unless both the wedding coordinator and the Executive Chef give approval. A late notification fee of \$75.00 will be added to the final bill to cover additional expenses incurred by the Club to secure additional products and labor.

5. **Food Service:** Under Illinois State Sanitation Code, the Decatur Club must furnish all food and beverage items. **No items will be allowed to leave the premises. (The only exception will be the cake.)**

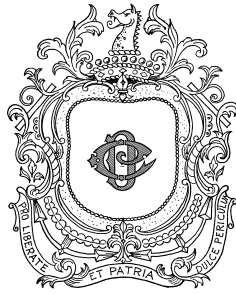
6. **Tasting Policy:** Including in our services is an opportunity to meet with our Executive Chef for a tasting. This includes 2 complimentary entrees and sides of your choosing. Additional selections are 50% of menu price. Please call a minimum of two weeks in advance to schedule a tasting

7. **Cancellation:** In the unfortunate circumstances that you may need to cancel your event, all deposits will be refunded up to 6 months before the date the event was scheduled.
 - 50% of the deposit will be refunded if cancellation is between 6 months and 3 months before the date the event was scheduled.

- 25% of the deposit will be refunded if cancellation is between 3 months and 30 days before the date the event was scheduled.
 - If the event is cancelled 30 days before the event was scheduled, you will be required to forfeit all the deposit.
8. **Alcohol Service:** The Decatur Club offers a full line of bar service. Options include Cash Bars, Open Bars, Beer Kegs, and Wine Service. All arrangements may be coordinated with the General Manager/ Wedding Coordinator.
- The Decatur Club reserves the right to refuse service to anyone for any reason.
 - No minor will be allowed to consume alcoholic beverages on the Decatur Club property
 - In the event that the Decatur Club deems it necessary, due to guest conflicts, minor service, or any other breach of liquor license or liability, bar service will be shut off. This decision will be final.
9. **Security:** All events that have a full open bar for the entirety of the event are required to employ security. The Wedding Coordinator will make arrangements for an off duty officer, of either the Decatur Police Department or the Macon County Sheriffs Department. A fee of \$100.00 will be added to the final bill.

Additional Charges and/or Fees

- a. **Service Charge and Tax:** All food and beverage that is served at the Decatur Club is required to add an 18% service charge fee and a tax of 11% (9.25% is for the state and 2% is for the City of Decatur).
(Room Rent, carving fees, security, and equipment rental are exempt)
- b. **Cake Cutting and Service:** the Wedding Coordinator will arrange for our staff to cut and serve your cake for a nominal fee of \$75.00.
- c. **Bar Set-Up Fee:** A fee of \$50.00 will be charged to all bars to cover costs incurred through set-up and bartender fees.
- d. **Carving Fees:** A fee of \$75.00 will be added to a buffet that requires a carving station for any meat, to cover the additional cost of labor.
- e. **Ice Carvings:** The Decatur Club offers an assortment of Ice Carvings. Design, Cost, and Location need to be discussed with the Executive Chef.
- f. **Dance Floor:** You may rent the Portable Dance Floor for a fee of \$150.00. The floor comes in 3ftX3ft sections and can be built to 21ftX21ft.
- g. **Chair Covers:** Ivory Covers are available for a charge of \$5.00 per chair.
- h. **Plate Chargers:** Gold Chargers are available at \$1 each
- i. **Mirrors:** Octagon Mirrors are available for \$2 each
- j. **Votive Cups:** Clear Glass Votive Holders are available for \$1 each



Room Rental

Ballroom: \$700.00

ADM Club Room: \$300.00

Mezzanine Dining Room and Carmen Room: \$350.00

Mezzanine Dining Room: \$200.00

Carmen Room: \$200.00

Conference Room: \$200.00

President's Room: \$150.00

Library: \$150.00

Main Dining Room: \$250.00

Flintridge: \$150.00

Walnut Room: \$125.00

Pecan Room: \$100.00

****NO Food or Beverages allowed to be brought in from outside****

Planning Your Bar

There are many different ways to plan a bar for your wedding. You may chose between having an **Open Bar**, a **Cash Bar**, or a **Combination of Both**.

Open Bar

With an open bar all liquor and beverages will be billed to your account/ tab at the end of your party.

Cash Bar

All drinks made require a cash payment.

Combination Bar

Many wedding parties in the past have combined using both an Open Bar and a Cash Bar. For example: the Bride and Groom would purchase a Keg, all soda, and Champagne (for the Toast) while all other liquor would be paid for by their guests.

Figuring out how many kegs and how much wine you will need can be difficult. This is a guideline that may help:

On the average, you will need **One Keg** for every **100 people**.
One half-barrel keg should yield about **165**, 12 oz. cups of beer.

On the average, you will need **One Bottle** of wine for every **5 people**.
One bottle of wine should pour **5**, 5oz. glasses of wine.
A party of **100** would need **20 bottles of wine**.

For a Champagne Toast, on average, each bottle of Champagne should
pour **8 -10**, 3oz. glasses.
For every **100** people you would need **10 – 12 bottles of Champagne**.

Bar Set-Up Fee: A fee of **\$50.00** will be charged to all bars to cover costs incurred through set-up and bartender fees.

Cash Bar and Open Bar Pricing

Well Brands: Gordon's Vodka, Gordon's Gin, Jim Beam, Cutty Sark, Castillo Rum, Southern Comfort, House Amaretto, Peach Schnapps, House Tequila, and Triple Sec.

Cash Bar: \$4.00 (Mixed Drinks) \$5.00 (On the Rocks/Up)

Open Bar: \$9.00 ++ per tenth of each bottle

Call Brands: Absolut Vodka, Skyy Vodka, Tanqueray Gin, Beefeater Gin, Jack Daniels, Canadian Club, Seagrams 7, Seagrams V.O., Bacardi Rum, Captain Morgan, Dewars Scotch, and Cuervo Gold Tequila.

Cash Bar: \$5.00 (Mixed Drinks) \$6.00 (On the Rocks/Up)

Open Bar: \$11.00 ++ per tenth of each bottle

Premium Brands: Ketel One Vodka, Stoli Vodka, Bombay Sapphire Gin, J&B Scotch, Glenlivet 12yr Scotch, J.W. Red Scotch, Crown Royal, Bailey's Irish Cream, Kahlua, Cointreau.

Cash Bar: \$6.00 (Mixed Drinks) \$7.00 (On the Rocks/Up)

Open Bar: \$13.00 ++ per tenth of each bottle

Beer:

Domestic Bottle: **Cash Bar: \$3.00 Open Bar: \$2.50 ++**

Import Bottle: **Cash Bar: \$4.00 Open Bar: \$3.00 ++**

Domestic Keg: **\$210.00 ++**

Import Keg: **\$240.00 ++**

Wine: Burlwood Cabernet Sauvignon, White Zinfandel, Merlot, and Chardonnay.

Cash Bar: \$5.00 per Glass

Open Bar: \$ 16.00++ per Bottle

Soda/Juice: Pepsi, Diet Pepsi, Sierra Mist, Club Soda, Tonic Water, Orange Juice, Grapefruit Juice, Tomato Juice, and Lemonade.

Cash Bar: \$1.50 per Glass

Open Bar: \$1.25++ per Can/Bottle

Champagne: \$16.00++ per bottle

Sparkling Grape Juice: \$10.00++ per bottle

Please Note: There will be a \$50.00 set-up fee for parties of 50 people or less for each bar requested. \$100.00 will be added for a security guard for parties over 100 people with an open bar. (++) means a Service Charge and Tax will be added.)

Served Dinner Menu

Chicken Entrées

Chicken Marsala.....	
.....	\$22.00++pp
Chicken Cordon Blue Napoleon Style.....	
\$23.00++pp	
Smothered	
Chicken.....	\$23.00+
+pp	
Roasted Chicken with Roasted Garlic Sauce & White Truffle Oil.....	\$24.00++pp
Raspberry Chicken.....	
\$23.00++pp	
BBQ or Oven Roasted Chicken Breast.....	
\$22.00++pp	
Chicken with Strawberry Lavender Sauce.....	
\$23.00++pp	

Pork Entrées

Smoked Pork Chop with Sun Dried Cherry Demi-Glace.....	\$24.00+
+pp	
Dijon Rosemary Pork Medallions with Shallot Bordelaise.....	\$23.00+
+pp	
Char-Grilled Ham Steak with Pineapple Glaze.....	
\$22.00++pp	
BBQ Baby Back	
Ribs.....	\$23.00++pp
Jamaican Jerk Pork Loin with Tropical Fruit Chile.....	
\$24.00++pp	
Bacon Wrapped Pork Loin with Stone Ground Mustard Crème Sauce.....	\$24.00++pp

Beef Entrées

6 oz. Char-Grilled Bacon Wrapped Filet Mignon.....	
\$27.00++pp	
Meatloaf Roladen with Rosemary Bordelaise.....	
\$23.00++pp	
12 oz. Blackened New York Strip with Blue Cheese Glaze.....	\$26.00+
+pp	

8 oz. Slow Roasted Prime Rib with Au Jus & Horseradish Dip.....\$24.00+
 +pp
 Smoked Beef Brisket with Chipotle BBQ Sauce.....
 \$23.00++pp
 Beef Medallions with Aromatic Herb Espagnole.....\$25.00+
 +pp
 6 oz. Black & Blue Filet Mignon.....
 \$27.00++pp
 Beef Tenderloin Roladen Stuffed with Spinach, Red Peppers, Boursin Cheese,
 and Topped with a Shallot Demi-Glace.....
 \$29.00++pp

Pasta Entrées

Linguini with White Clam Sauce.....
 \$23.00++pp
 Chicken
 Olio.....
 \$22.00++pp
 Chicken & Chorizo Penne.....
\$23.00++pp
 Seafood Pesto Over Linguini.....
\$25.00++pp
 Fettuccini with White Cheddar Alfredo.....
 \$20.00++pp
 Traditional Spaghetti & Meatballs.....
 \$18.00++pp

Seafood Entrées

Grilled Grouper with Bourbon Street Sauce.....
 \$26.00++pp
 Sea Bass in Lobster Cream Sauce.....
 \$29.00++pp
 Almond Encrusted
 Walleye.....\$25.00++pp
 Lemon Pepper Tilapia.....
\$22.00++pp
 Blackened Tuna with Citrus Relish.....
 \$26.00++pp
 Cedar Plank or Oak Plank Salmon
 with Lemon Pepper Garlic Maitre D Butter.....
 \$25.00++pp

Specialty Meats

Pan Seared Duck Breast with Aromatic Beurre Rouge.....Market Price
 Stuffed Cornish Game
 Hens.....Market Price
 Grilled Lamb Chops with Mint Demi-
 Glace.....Market Price
 Osso
 Bucco.....
 Market Price

Vegetable Options

Green Beans Almondine
 California Blend
 Corn O'Brien
 Green Beans with Bacon & Onion
 Green Beans with Casino Butter
 Julienne of Zucchini, Squash, & Carrots
 New Mexico Blend
 Parisian Carrots
 Vegetable Du Jour
 Grilled Asparagus

Starch Options

Garlic Mashed Potatoes
 Cheesy Potato Casserole
 Mashed Sweet Potatoes
 Roasted Redskins
 Twice Baked Potatoes
 Roasted Baby Yukon Golds
 Rice Pilaf or Wild Rice
 Blue Cheese Au Gratin
 Roasted Yukon Gold Potatoes
 Spinach & Prosciutto
 Baked Potatoes

Salad Dressing Options

Ranch
 French
 Poppy Seed
 Dijon Ranch
 Bleu Cheese
 Bacon Vinaigrette
 Creamy Italian
 Thousand Island
 Caesar
 Raspberry Vinaigrette
 Fat Free Ranch
 Mediterranean Dressing

*All Entrées Include: Mixed Greens Salad with Two Choices of Dressing, Vegetable, Starch, & Rolls. (All Items Prepared Medium Unless Specified.)
 Selections are priced per person + 18% service charge & tax. **No Food or Beverages allowed from outside vendors except wedding cake-\$500 food minimum(1/18)***

Hors D' Oeuvre Menu

Anti-Pasta Mirror	\$5.25++pp
Sliced Italian Meats Presented with Italian Olive Medley, Feta Cheese, Pepperoncini, Grilled Breads, and Basil Infused Olive Oil	
Baked Brie Platter	\$5.00++pp
Imported Brie Cheese Served with Dried Fruits, Honey, Melba Sauce, Walnuts, and Grilled Breads	
Beef or Chicken Kabobs	\$3.75++pp
Breaded Ravioli with Marinara	\$3.25 ++pp
Caramelized Onion & Mushroom Flatbread	\$3.75++pp
Cheeseball & Crackers	\$3.00++pp
Chex Mix or Pretzels	\$2.00++pp
Chicken Drumettes	\$3.50++pp
Chicken Satay with Peanut Chile Sauce	\$4.00++pp
Chicken Tenders with Assorted Sauces	\$4.00++pp
Chocolate Fountain	\$4.50++pp
Dip Your Own Seasonal Fruits & Cookies	
Crab Stuffed Mushrooms	\$3.50++pp
Deviled Eggs	\$2.25++pp
Domestic Cheese Tray	\$4.00++pp
Elephant Garlic Mousse with/ Grilled Breads	\$2.50++pp
Finger Sandwiches - Chicken or Tuna	\$3.75++pp
Firecracker Shrimp & Blue Cheese	\$5.00++pp
Fresh Fruit Display	\$4.25++pp
Seasonal Sliced Fruits with Raspberry Dip	
Garden Vegetable Tray	\$3.75++pp
Seasonal Vegetables Served With Dijon Ranch Dip	
Imported & Domestic Cheese Mirror	\$5.00++pp
Quality Assortment of Imported and Domestic Cheeses with Crackers	
Mexican Shrimp Martini	\$4.50++pp
Mini Egg Rolls - Veggie or Pork Filling - Assorted Sauces	\$3.00++pp

Mussels.....	\$5.00++pp
Olive Tapenade on Crostini.....	\$2.25++pp
Potato Skins..... with Bacon, Green Onions, Cheddar Cheese, & Sour Cream	\$3.75++pp
Rumaki - Liver or Water chestnut.....	\$3.50++pp
Salami Coronets.....	\$2.50++pp
Sausage Stuffed Mushrooms.....	\$3.75++pp
Sautéed Mushrooms with Rosemary Dijon Bordelaise.....	\$3.50++pp
Shrimp Cocktail (16-20 Count) - 2 each.....	\$5.00++pp
Silver Dollar Rolls with Ham, Turkey, or Roast Beef.....	\$4.25++pp
Smoked Salmon Deviled Eggs.....	\$4.50++pp
Smoked Salmon Display..... Whole Smoked Norwegian Salmon Topped with Cream Cheese, Capers, Cucumbers, Red Onions, and Eggs	\$5.00++pp
Spicy Chicken Wings.....	\$3.50++pp
Spinach & Artichoke Dip with Pita Points.....	\$3.50++pp
Swedish or BBQ Meatballs.....	\$2.75++pp
Sweets & Treats..... An Assortment of Mini Desserts	\$3.75++pp
Thai Crab Cakes.....	\$4.75++pp
Tomato Bruschetta.....	\$3.00++pp
Tortilla Chips & Salsa.....	\$2.25++pp
Tuna Sashimi Mirror..... #1 Grade Yellow-Fin Tuna, Sliced Accompanied with Pickled Ginger, Wasabi, and Soy Sauce(7/14)	\$6.00++pp

***All transactions are priced per person + 18% service charge & tax. No
outside Food or Drink allowed - \$500 food minimum***

Buffet Dinner Menu

Chicken Entrées

Chicken Cordon Blue Napoleon Style.....	
\$23.00++pp	
Chicken Marsala.....	
.....\$22.00++pp	
Italian Marinated Chicken Breast.....	
\$22.00++pp	
Raspberry Chicken Stuffed with Boursin Cheese, Wild Rice, and Topped with a Cumberland Sauce.....	\$25.00+
+pp	
Smothered Chicken.....	
....\$22.00++pp	
Roasted Chicken with Roasted Garlic Sauce & White Truffle Oil.....	\$23.00++pp
BBQ or Oven Roasted Chicken Breast.....	
\$22.00++pp	

Pork Entrées

Smoked Pork Chop with Sun Dried Cherry Demi-Glace.....	\$24.00+
+pp	
Dijon Rosemary Pork Medallions with Shallot Bordelaise.....	\$23.00++pp
Mesquite BBQ Pork Loin.....	\$23.00++pp
Char-Grilled Ham Steak with Pineapple Glaze.....	
\$22.00++pp	
BBQ Baby Back Ribs.....	\$24.00++pp
Jamaican Jerk Pork Loin with Tropical Fruit Chile.....	\$24.00+
+pp	
Bacon Wrapped Pork Filets with Stone Ground Mustard Crème Sauce.....	
.....\$24.00++pp	

Beef Entrées

Meatloaf Roladen with Rosemary Bordelaise.....	
\$22.00++pp	
12 oz. Marinated New York Strip with Blue Cheese Glaze.....	\$25.00+
+pp	
8 oz. Char-Grilled Ribeye.....	\$24.00++pp

Beef Medallions with Aromatic Herb Espagnole.....
 \$25.00++pp
 Smoked Beef Brisket with Chipotle BBQ Sauce.....
 \$24.00++pp
 Beef Tenderloin Roladen Stuffed with Spinach, Red Peppers,
 Boursin Cheese, and Topped with a Shallot Demi-Glace.....\$29.00++pp

Pasta Entrées

Sausage & Chicken Cannelloni with Roasted Garlic Cream Sauce.....\$24.00++pp
 Chicken & Chorizo
 Penne.....\$23.00++pp
 Chicken
 Olio.....
 \$23.00++pp
 Pasta Combinations
 Choice of 1 Pasta & 1 Sauce.....
 \$19.00++pp
 Choice of 2 Pastas & 2 Sauces.....
 \$22.00++pp
Pasta Options
 Linguini, Penne, Bowtie, Rotini, Angel Hair, Spaghetti, or Fettuccini
Sauce Options
 White Clam Sauce, Marinara, White Cheddar Alfredo, Meat Sauce, Lobster Cream
 Sauce with Bay Scallops & Crab, Primavera, or Basil Infused Olive Oil

Seafood Entrées

Grilled Grouper with Tomatoes, Artichokes, & Capers.....26.00+
 +pp
 Lemon Pepper
 Tilapia.....\$22.00++pp
 Char-Grilled Salmon with Raspberry BBQ.....
 \$25.00++pp
 Grouper with Bourbon Street Sauce
 \$25.00++pp
 Cornmeal Breaded Fried Catfish with Chipotle Aioli.....\$21.00+
 +pp
 Blackened Tuna with Citrus Relish.....
 \$26.00++pp
 Cedar Plank or Oak Plank Salmon
 with Lemon Pepper Garlic Maitre D Butter.....\$26.00+
 +pp

Specialty Meats

Stuffed Cornish Game
 Hens.....Market Price
 Pan Seared Duck Breast with Aromatic Buerre Rouge.....Market Price
 Grilled Lamb Chops with Mint Demi-Glace.....Market Price
 Osso
 Bucco.....Market Price
Carved List (\$75.00 Carving Fee)
 Slow Roasted Prime Rib.....
 \$24.00++pp
 Steamship Round of Roast Beef with Au Jus & Horseradish.....\$22.00++pp
 Stuffed Beef Tenderloin with Boursin Cheese.....\$29.00+
 +pp
 Char-Grilled Pork Loin with Sun Dried Cherries & Apple Chutney.....\$23.00++pp
 Honey Glazed Ham.....
 \$21.00++pp
 Oven Roasted Turkey with Veloute.....
 \$21.00++pp
 Leg of Lamb with Mint Au
 Jus.....Market Price

Vegetable Options

Green Beans Almandine
 California Blend
 Corn O'Brien
 Green Beans with Bacon & Onion
 Green Beans with Casino Butter
 Julienne of Zucchini, Squash, & Carrots
 New Mexico Blend
 Parisian Carrots
 Vegetable Du Jour

Starch Options

Garlic Mashed Potatoes
 Cheesy Potato Casserole
 Mashed Sweet Potatoes
 Roasted Redskins
 Twice Baked Potatoes
 Roasted Baby Yukon Golds
 Rice Pilaf or Wild Rice
 Blue Cheese Au Gratin
 Roasted Yukon Gold Potatoes
 Spinach & Prosciutto
 Baked Potatoes

Salad Options

- Caesar Salad - Romaine Lettuce with Croutons, Parmesan Cheese, & Creamy Caesar Dressing
- Baccus Salad - Mixed Greens with Kalamata Olives, Green Onions, Tomatoes, Pepperoncini, Red Peppers, Mozzarella Cheese, & Tossed in a Feta Cheese Vinaigrette
- Mixed Greens Salad with Tomatoes, Cucumbers, Red Onions, Carrots, & Croutons
- Seven Layer Salad
- Hawaiian Salad

Salad Dressing Options

- Ranch
- French
- Poppy Seed
- Dijon Ranch
- Bleu Cheese
- Creamy Italian
- Thousand Island
- Caesar
- Raspberry Vinaigrette
- Fat Free Ranch
- Mediterranean Dressing

All Entrées Include: Mixed Greens Salad with Two Choices of Dressing, Vegetable, Starch, & Rolls (All Items Prepared Medium Unless Specified.)

*Selections are priced per person + 18% service charge & tax. **No outside Food or beverages allowed except wedding cake-\$500 minimum (1/18)***

Decatur Club Linen Options

Napkin Colors

Dusty Rose, Brown, Sandlewood(tan), Gold, Violet, Lemon, Orange, Navy, Maize, White, Burgundy, Red, Green, Peach, Purple, Pink, Grey, Black, Teal, Wedgewood(light blue), Cadet Blue(Royal blue)

Table cloths

For tables of 8 or 10 - 88x88 - white, ivory, black,

For tables of 6 or 8 – 70x70 – white, ivory, black, burgundy, red, green, cadet blue

For rectangle tables – 52x114 - white, red, ivory, burgundy, black

****Must have linen order in 2 weeks in advance of event****