



BANQUET & MEETING CENTER

309-692-3990 ~ catermail@caterinn.com

Catered by Barrack's Hospitality Group of Peoria

EastPort Banquet & Meeting Center is designed to be the perfect location for your reception with a breathtaking view of the Illinois River. EastPort Banquet & Meeting Center in East Peoria, Illinois, is highlighted by a scenic view of the Peoria skyline. It is just minutes from downtown Peoria and is easily accessible from I-74.

EastPort Banquet & Meeting Center is adorned with a charming mixture of traditional and contemporary amenities. Upon arrival, you are greeted by a natural, nautical landscape. The banquet room can accommodate 50-250 of your most special guests.

EastPort Banquet & Meeting Center professional and courteous staff will attend to your Every need. We invite you to visit EastPort Banquet & Meeting Center, tour our facility and meet with our catering coordinator.

Saturday Reception Time & Cost:

*Rental fee for 6 hours \$2500.00/\$2000.00 (off season)
Additional time available at \$250.00/hour
Reservation charge required upon booking \$2000.00*

Specials for Friday & Sunday Receptions:

*Friday Rental fee for 6 hours \$1500/\$1000.00 (off season)
Sunday Rental fee for 6 hours \$1500/\$1000.00 (off season)
Reservation charge required upon booking \$1500.00*

Wedding Ceremonies

*Ceremony Fee \$495.00, includes 100 chairs.
Ceremony time is 30 minutes prior to reception time.
Rehearsal time subject to availability.*

Rehearsal Dinners

Book your reception and receive 10% off your rehearsal dinner.

EastPort Wedding Packages

Make planning simple & worry free by taking advantage of our exclusive wedding packages.

Sales Office 309-692-3990 ~ catermail@caterinn.com

Live \$58.95/pp

Bar Service

- Premium Hosted Bar—5 hrs
- Draft Beer, Wine, Mixed Drinks & Soft Drinks
- Champagne Toast

Hors d' oeuvres

- Choice of three (3) hors d' oeuvres

Dinner Service

- Choose from our exquisite plated or buffet style menus.

Late Night Snack “Fun New Trend”

- We bring out the snacks while you dance the night away!

Linens

- White, Ivory, or Black Linen Table Covers
- Colored Linen Napkins (color of your choice)
- Chair Covers in White, Ivory, or Black
- Colored Sash for Chairs (color of your choice)

Love \$29.00/pp

Bar Service

- Cash Bar & Bartender

Hors d' oeuvres

- Heart Shaped Cheese Tray with Dry Snacks
- Fancy Vegetable Tray or Fresh Fruit Tray

Dinner Service

- Choose from our exquisite plated or buffet style menus.

Linens

- White, Ivory, or Black Linen Table Covers
- Linen Dinner Napkins

Laugh \$50.95/pp

Bar Service

- Hosted Draft Beer, Wine, & Soda—5 hrs
- Champagne Toast

Hors d' oeuvres

- Choice of two (2) hors d' oeuvres

Dinner Service

- Choose from our exquisite plated or buffet style menus.

Late Night Snack “Fun New Trend”

- We bring out the snacks while you dance the night away!

Linens

- White, Ivory, or Black Linen Table Covers
- Colored Linen Napkins (color of your choice)
- Chair Covers in White, Ivory, or Black
- Colored Sash for Chairs (color of your choice)



Wedding Menus

**Menus include professional catering personnel to setup, serve and clean.
China plates, silverware, napkins, table covers, cake plates and forks.**

*Menus listed below can be served buffet or sit down service for 1.50/pp
All dinner entrees include salad, vegetable, potato or rice, rolls, butter, coffee and tea.*

ROAST PRIME RIB OF BEEF, 8-10 oz +2.00

Slow roasted to ensure tenderness and flavor.

FILET MIGNON + \$3.00

The most delicious and tender of steaks, served with a bordelaise sauce with fresh mushrooms.

PETITE FILET & GRILLED SHRIMP + \$3.95

The most delicious and tender of steaks-served with a bordelaise sauce with two extra large grilled marinated shrimp.

SIRLOIN BEEF TIPS BURGUNDY

Morsels of choice sirloin in a savory wine sauce with fresh mushrooms.

STUFFED CHICKEN BREAST

A boneless breast of chicken stuffed with our special Apple-Brie dressing, Cordon Bleu, or Artichoke Florentine. Served with Rice pilaf.

BREAST OF CHICKEN KIEV

A breaded breast of chicken filled with herbs and butter and topped with cheddar cheese sauce.

PANKO HERB ENCRUSTED BREAST OF CHICKEN

Boneless breaded chicken with a light crispy breading, served with a white wine cream sauce.

ROASTED CENTER CUT PORK LOIN

The most tender and succulent cut of pork served with a wild plum sauce.

CHICKEN MARSALA

Herbed chicken sauteed with mushrooms and Marsala wine.

TUSCAN CHICKEN

Breast of Chicken topped with a garlic cream sauce with spinach and sun dried tomatoes.

An 20% service charge and sales tax will apply to all food and beverage sales.

Buffet Wedding Menus

Menus include professional catering personnel to setup, serve and clean.
China plates, silverware, napkins, table covers, cake plates and forks.

All dinner entrees include salad, vegetable, potato or rice, rolls, butter, coffee and tea.

ENTRÉE SECTION 1

Chef Carved Prime Rib +2.00
Chef Carved BBQ Beef Brisket
Chef Carved Choice Roast Beef
Chef Carved Honey-Glazed Ham
Panko Herb Encrusted Breast of Chicken
Marinated Sirloin Steak +2.00
Chicken Marsala or Tuscan Chicken
Hand-Carved Roasted Pork Loin

ENTRÉE SECTION 2

Oven Roasted Breast of Chicken
Fried or Baked Chicken
Grilled Chicken Breast
Chicken Marsala or Tuscan Chicken
Pasta with Italian Meat Sauce
Baked Fish w/Lemon Dill Sauce
Cavatappi with Roasted Red Pepper &
Gouda Sauce w/ Italian
Sausage, Chicken, or Meatballs

POTATOES or RICE

Whipped Potatoes
Garlic Mashed
Baked Potatoes
AuGratin Potatoes
Scalloped Potatoes
Roasted Red & Yukon Gold Potatoes
Rice Almondine
Twice Baked Potato

SALAD (Choose 2) or (Choose 1 if preset)

Tossed Salad with Dressing
Caesar Salad or Spinach Salad
Pasta Salad
Vegetable Pasta salad
Fruit Jell-O Salad
Coleslaw
Applesauce

Vegetables (Select 1)

Green Beans with Bacon & Onion
Buttered Sweet Corn
Roasted Fiesta Corn (Diced peppers & onions with a hint of Southwest seasoning)
Italian Green Beans
Buttered Whole Baby Carrots
Sicilian Blend (Green beans, carrots, cauliflower, red & yellow peppers, onions)
Riviera Blend (Green & pale yellow beans, and whole baby carrots)
Malibu Blend (Broccoli, cauliflower, & orange & yellow cut carrots)
Key West Blend (Whole green beans, orange & yellow cut carrot, & red pepper strips)
Venetian Blend (Broccoli, sugar snap peas, asparagus, red & yellow pepper strips, onions)
Scandinavian-Style Vegetables (Peas, julienne carrots, zucchini and green beans)

An 20% service charge and sales tax will apply to all food and beverage sales.

Hors d'oeuvres

Fancy Vegetable Tray with Dip
Cold Vegetable Pizza
Vegetable Fajitas
Assortment of Cheese Wedges & Crackers
French Brie with Pecan Praline Sauce & Flatbread Crackers
Cheddar Cheese Ball with Crackers
Nieman Marcus Cheese Spread w/ Petite Toasts
Goat Cheese Tapenade w/ Flatbread Crackers
Fancy Assortment of Fresh Fruit and Fruit Dipping Sauce
Southwestern 7-layer Dip w/ Tortilla Chips
Marinated Tortellini Kabobs, 1 pp
Artichoke Parmesan Spread with Toasted Bread Rounds
Sweet & Sour Meatballs, 2
Egg Rolls with Hot Mustard, 1.5
Water Chestnuts or Chicken Livers wrapped with Bacon, 2
BBQ Glazed Chicken Breast Bits, 2
Breaded Fantail Shrimp with Cocktail Sauce, 2
Santa Fe Chicken Spring Rolls w/ Dipping Sauce, 2
Sausage Stuffed Mushrooms
Crab Stuffed Mushrooms
Petite Crab Tarts w/ Cranberry
Chicken Kabobs w/ Peanut Sauce
Filo Asparagus with Asiago Cheese

Late Night Snack Options:

Gourmet Popcorn Bar

or

Mini Gondola Subs

or

Pulled Pork or Hot Dog Sliders

or

Assorted Pizzas

Cheese, Veggie, Sausage, & Pepperoni

or

Nacho Bar:

Hot Nacho Cheese, Salsa, Jalapenos, Sour Cream, & Tortilla Chips

or

NY NY Cheesecake Martini Bar - add 1.00/pp

Enjoy a Martini glass filled with creamy New York Cheesecake. Select from up to 7 toppings elegantly displayed in oversize martini glasses to create your own specialty dessert.

Toppings: Strawberry, Chocolate & Caramel Sauces,
Chocolate Chips, M&M's, Toasted Almonds, & Coconut

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