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 50-200 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 $2500.00

Specials for Friday & Sunday Receptions:

Friday Rental fee for 6 hours $2000/$1800.00 (off season)
Sunday Rental fee for 6 hours $2000/$1800.00 (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.

A 20% service charge and sales tax will be applied to all food and beverage sales.

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Wedding Menus-Single Entree

Menus include: *Barrack's Professional Catering Personnel and Service Staff to setup, serve, and clean. Punch, Lemonade or Iced Tea, Coffee and Coffee Service, china plates, glassware, linen napkins and table covers*

Menus listed below can be served buffet or sit down service for 2.00 extra.
All dinner entrees include salad, vegetable, potato or rice, rolls, butter, coffee and tea.

Roast Prime Rib of Beef, 8-10 oz $31.95

Slow roasted to ensure tenderness and flavor

Filet Mignon, 6 oz $34.95

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

Petite Filet & Grilled Shrimp $35.50

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

Breast of Chicken $23.95

A boneless and skinless breast of chicken with a choice of Dijon mustard, sweet and sour, or wild plum sauces.

Chicken Marsala $23.95

Herbed chicken sautéed with mushrooms and Marsala wine.

Tuscan Chicken $23.95

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

Stuffed Chicken Breast $25.95

A lightly breaded breast of chicken stuffed with brie, apples, and dried cranberries.

Breast of Chicken Kiev $23.95

Breast of chicken filled with herbs and butter, which is breaded and topped with a cheddar cheese sauce.

Panko Herb Encrusted Breast of Chicken $24.95

** Signature item - Served with a white wine cream sauce.*

Center Cut Pork Loin $24.95

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

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Wedding Menus-Combination Buffet

Menus include: *Barrack's Professional Catering Personnel and Service Staff to setup, serve, and clean. Punch, Lemonade or Iced Tea, Coffee and Coffee Service, trays or bowls for your nuts & mints, china plates, glassware, linen napkins and table covers, cake plates and forks.*

Buffet includes 2 main entrees, 2 salads, potato or rice, vegetable, rolls, butter, coffee and tea.

Entree Selection 1 (Choose 1)

Chef Carved Prime Rib $31.95
Chef Carved Barbecue Beef Brisket $29.95
Chef Carved Choice Roast Beef $25.95
Chef Carved Honey-Glazed Ham $25.95
Chef Carved Marinated Sirloin Steak $29.95
Chicken Marsala or Tuscan Chicken $25.95
Hand-Carved Roast Pork Loin $25.95
Panko Herb Encrusted Breast of Chicken $26.95

Entree Selection 2 (Choose 1)

Roasted Breast of Chicken w/Honey Dijon & Plum Sauces
Fried or Baked Chicken pcs. or Tuscan Chicken
Gourmet Mac n Cheese w/ Ham, Sausage or Chicken
Penne Pasta with Italian Meat Sauce
Baked Fish w/Lemon Dill Sauce
Penne Pasta w/ Sun Dried Tomato Cream Sauce
Italian Meat or Vegetable Lasagna
Cavatappi with Roasted Red Pepper & Gouda Sauce w/ Italian Sausage or Meatballs

Potatoes or Rice (Choose 1)

Whipped Potatoes or Garlic Mashed
Baked Potatoes
AuGratin Potatoes
Scalloped Potatoes
Diced Baked Potatoes
Buttered Parsley Potatoes
Rice Pilaf
Rice Florentine
Rice Almondine
Garden Medley Rice
Twice-Baked Potato + $1.00

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

Tossed Salad with Dressings
Caesar Salad
Spinach Strawberry Salad
Santé Fe Salad
Veggie Pasta Salad
Cole slaw
Carrot-Raisin Salad
Three-Bean Salad
Bacon Ranch Pasta Salad
Waldorf Salad + $.65
Fresh Fruit Salad + $.55

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)

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Hors d'oeuvre Reception Menus

Hors d' oeuvre Reception 1 - $29.95/pp
2 Themed Station, 5 Hot Items &/or Cold Items

Hors d' oeuvre Reception 2 - $31.95/pp
Choose 2 Butler Passed, 3 Themed Station, 2 Hot Items, &/or Cold Items
Choose 4 Themed Station, 2 Hot Items &/or Cold Items

Hors d' oeuvre Reception 3 - $33.95/pp
Choose 2 Butler Passed, 3 Themed Stations, 4 Hot Items &/or Cold Items

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Butler Passed *(serving size-1 of each)*

Asian Shrimp on Knotted Skewer w/Dipping Sauce
Marinated Tortellini Kabobs
Olive & Caramelized Onion Palmier w/Feta Cheese
Petite Tart Shell Filled w/Tarragon Chicken Salad
Petite Crab & Cheese Tarts Garnished w/Cranberry
Filo Asparagus with Asiago Cheese
Filo Raspberry Almond and Brie
Soup Shooters
Caprese Skewers (tomato, mozzarella, basil, balsamic)

Themed Stations

Asian Noodle Station
Carved Meat Station
Grilled California Vegetable Station
Mashed Potato Station
Mexican/Southwestern Station
Pasta Station
Salad Station
Slider Station
Soup Shooter Station

Hot Options

Assorted Miniature Quiche-1.5
BBQ Glazed Chicken Breast Bits-2
Beef Teriyaki Kabobs-1
Breaded Fantail Shrimp w/Cocktail Sauce-2
Breaded Artichoke Stuffed w/Boursin-1
Crabmeat Rangoon's w/Sweet & Sour Sauce-1.5
Egg Rolls with Sweet Chili Sauce-1.5
Water Chestnuts Wrapped w/Bacon-2
Hawaiian Chicken Kabobs w/Teriyaki Sauce-1
Mini Pizza Canapé-2
Santa Fe Chicken Spring Rolls w/Dipping Sauce -2
Sausage or Crab Stuffed Mushrooms-1.5
Six Cheese Pasta Purses w/Pesto Cream Sauce-6
Sweet & Sour Meatballs-3

Cold Options

Assorted Cheese Wedges w/Crackers
Artichoke Spread w/Toasted Rounds
Bruschetta – Fresh Fruit Tray
Cold Mexican Dip
French Brie w/Pecan Praline Sauce
Goat Cheese Tapenade w/Flatbread Crackers
Heart Shaped Cheese Spread w/Crackers
Kalamata Olive & Sun Dried Tomato Cheese Torte
Mushroom & Roasted Red Pepper Cheese Torte
Nieman Marcus Cheese Spread w/Petite Toasts
Petite Sandwiches-1.25
Pinwheel Wraps-1.25
Vegetable Pinwheels-1.25
Vegetable Pizza-2

Dessert Options

NY Cheesecake Martini Bar - $3.50/pp
Assorted Mousse Shooters - $2.25/pp
Gourmet Chocolate Fountain – $3.95/pp

Late Night Snack Options

Mini Gondola Subs- $2.95/pp
Assorted Pizzas – $2.95/pp
Pulled Pork or Hot Dog Sliders - $2.95/pp
Nacho Bar w/all the Fixings - $2.95/pp
Gourmet Popcorn Bar – $1.95

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Wedding Taco Bar

Appetizers:

Tri-Color Tortilla Chips with Salsa
Santa Fe Chicken Spring Rolls w/ Dipping Sauce
Fresh Vegetable Tray with Mexican Dip
(Jalapenos, Green and Red Peppers, Carrots, Celery, Mushrooms, Broccoli)

Buffet Menu

Beef Taco Meat
Fire Roasted Pulled Chicken or Pork Carnitas – select 1
Refried Beans, Mexican Style Rice
Shredded Cheese, Fresh Lettuce, Diced Tomatoes
Salsa, Sour Cream, Chopped Onion, Guacamole
Flour Tortillas, Corn Taco Shells

Santé Fe Salad - Romaine, red onions, corn & black beans, cheese, diced tomato, tri color tortilla strips & Santa Fe dressing

Option: Add Chicken Enchiladas - Additional $1.50 pp

$24.95 per person

Wedding BBQ Dinner

BBQ Buffet Option 1

Hand Carved Sliced BBQ Beef Brisket
BBQ Chicken or Grilled Breast of Chicken
Marinated Vegetable Pasta Salad
Country Cole Slaw or Fresh Fruit
Diced Baked Potatoes or Our Famous Baked Beans
Corn Bread Muffins, Rolls & Butter

$23.95 per person

BBQ Buffet Option 2

Grilled Butterfly Pork Chop
or BBQ Beef Brisket Sandwich
Fresh Baked Buns - BBQ Sauce
Mustard Potato Salad
Our Famous Prairie Baked Beans
Country Cole Slaw or Potato Chips

$22.95 per person

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Cocktail Hour Appetizers
Prior to your meal

Heart Shaped Cheddar Cheese Ball with Crackers
Artichoke Parmesan Spread with Toasted Bread Rounds
Cold Vegetable Pizza
Mexican Street Corn Dip w/ Tortilla Chips
Garlic Herb Boursin Cheese Spread w/ crackers topped with
Balsamic Sweet Onion Jam or Jalapeno Pepper Jelly
$1.25 each

Vegetable Fajitas
Marinated Tortellini Kabobs
Spinach Feta Triangles
Petite Assorted Quiche
Caprese Skewers (tomato, mozzarella, basil, balsamic)
Cocktail Shrimp w/ ct sauce or Shrimp on Knotted Skewer w/ Asian Dipping Sauce
$1.50 each

Vegetable Dim Sum w/ Asian dipping sauce
Sweet & Sour Meatballs, 3pp
Egg Rolls with Sweet Chili Sauce, 1.5pp
Water Chestnuts or Chicken Livers wrapped with Bacon, 2pp
BBQ Glazed Chicken Breast Bits, 2pp
Breaded Fantail Shrimp with Cocktail Sauce, 2pp
Santa Fe Chicken Spring Rolls w/ Dipping Sauce, 1.5pp
Sausage Stuffed Mushrooms or Crab Stuffed Mushrooms
Petite Crab Tarts w/ Cranberry
Filo Raspberry Almond and Brie
Filo Asparagus with Asiago Cheese
$1.95 each

Fancy Vegetable Tray with Dip
Assortment of Cheese Cubes, Grapes & Crackers
French Brie with Pecan Praline Sauce & Flatbread 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
$2.75 each

Snack Items: (40-50 servings per lb)
Pretzels/Potato Chips $.50 per guest/$7.00/lb
Snack Mix $.60 per guest or $8.50/lb.
Mixed Nuts $10.50/lb.

Appetizer or Late Night Options

Mashed Potato Martini Bar

Mashed Potatoes w/toppings served in a martini glass
(Gravy, bacon, sour cream, chives, shredded cheese)
$3.50

Mac n Cheese Martini Bar

Mac n Cheese w/toppings served in a martini glass
Toppings: Bacon, sausage, green onions, peas, ham, bread crumbs, jalapenos & hot sauce
$3.95

NY Cheesecake Martini Bar

Enjoy a Martini glass filled with creamy New York Cheesecake.
Toppings include: Strawberry, Chocolate & Caramel Sauces,
Chocolate Chips, M&M's, Toasted Almonds, & Coconut
$3.50

Premier Chocolate Fountain

A Chocolate Fountain makes an elegant and dramatic addition to any event!
Dipping Items: Pretzels, Marshmallows, Strawberries,
Pineapple, Rice Crispy Squares, Cherries, Sugar Wafer & Pirouette Cookies
$3.95

Sparkling Ice Cream Buffet

Sparklers light up the French vanilla ice cream as it is rolled out to your guests.
Toppings: Hot Fudge, Caramel Sauce, Whipped Cream, Cherries, Chopped Nuts,
Candy & Cookie Pieces, Chocolate Covered Nuts, Coconut, Chocolate Raisins, and M&M's
$3.50

Snack Options

Mini Gondola Subs- $2.95/pp
Assorted Pizzas – $2.95/pp
Pulled Pork or Hot Dog Sliders - $2.95/pp
Nacho Bar w/all the Fixings - $2.95/pp
Gourmet Popcorn Bar – $1.95/pp

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Bar Menu

Hosted Bar I ……..……...$19.95/per person
5 Hours – Includes: Premium Mixed Drinks, Domestic Draft Beer, Wine, & Soda. (Does not include shots)
$3.00/pp – Each Additional Hour
Under 75 Guests – Add $2.00/pp

Hosted Bar II ……..……..$15.95/per person
5 Hours – Includes: Domestic Draft Beer, Wine, & Soda.
$2.00/pp – Each Additional Hour
Under 75 Guests – Add $1.00/pp

Cash Bar		**Draft Beer**		**Soft Drinks**	
Premium Brand Liquor	*$7.00*	*Domestic Keg*	*$275.00*	*Regular & Diet*	*$2.00*
Bottled Beer & Wine	*$5.00*	*(180 glasses)*		*Unlimited*	*$2.95/pp*
Soda	*$2.00*				

California Wines…….……...$17.95/per bottle
White: Pinot Grigio, White Zinfandel, & Chardonnay
Red: Merlot & Cabernet Sauvignon

Sparkling White Grape Juice (non-alcoholic) ……...……$14.95/per bottle

Wycliff Champagne, Extra Dry ……...……...……$16.95/per bottle

Ballatore Spumante ……...……...……$17.95/per bottle

Asti Spumante ……...……$19.95/per bottle

POLICY INFORMATION

It is our policy that no food, liquor, beer, or wine be brought into or taken out of EastPort. A bar set-up fee of $150.00 per bartender will apply to all bars. All bars will close a half hour prior to the termination time. All beverage prices are subject to 20% service charge and sales tax. All beverage prices include bartenders, bar fruits, mixes, glasses, and ice.

POLICY INFORMATION

1. Price quotations given at the time are subject to increase. Prices will not be confirmed more than 3 months prior to the date of your event. All prices, i.e. food, rental, and beverages are subject to a 20% service charge and current applicable taxes. Groups requesting tax exemption must submit their number and an official letter prior to the function. Events without food will require charges for staffing, beverages, and supplies.

2. A guaranteed guest count is required 10 days prior to the event date. Your guaranteed count is the number of meals for which you will be charged. EastPort Banquet Center final menu choices must be made 30 days prior to the event.

3. EastPort Banquet Center management may designate areas for such services as, but not limited to, Disc Jockeys, photography, videotaping, screens, cables, etc. that may affect safety and the flow of patrons.

4. No outside food or beverage of any kind will be permitted into EastPort Banquet Center by customers or their guests without written permission of EastPort Banquet Center. EastPort Banquet Center has the right to charge for any services provided.

5. Due to health department regulations, food and beverage not served remain the property of EastPort Banquet Center.

6. Stapling, taping, tacking, or nailing of any items to the walls, floors, or ceilings of EastPort Banquet Center's facilities is prohibited unless prior written approval is given by EastPort Banquet Center's management.

7. Consumption of alcoholic beverages by patron(s) will conform to any and all State of Illinois regulations.

8. EastPort Banquet Center will assume no responsibility for damage or loss should merchandise or articles be left in the facility preceding or following your function.

9. A non-refundable deposit is required to secure your event date. The deposit will be applied to your final bill at full value. The complete payment of balance for weddings is due 72 hours prior to the completion of the function. Other catering events must be paid in full the day of the event. The balance due is payable by check, certified or cashiers check, credit card, or cash only. Payment by credit card shall result in an additional charge of 3%. The final payment shall be based upon the final number of guests guaranteed. Failure to make any of the above-required deposits shall be subject to contract cancellation by EastPort Banquet Center at it's option without refund of any deposits not as forfeiture but liquidation damages. All deposits are non-transferable.

10. Billing for catering services must be arranged before the date of the function. The customer must sign all charge tickets with any special billing instructions. Any adjustments to be made to the bill must be done within three days.

11. EastPort Banquet Center reserves the right to cancel reservations for functions or event at any time in its sole discretion by written notice to patron(s) delivered via first class United States mail to the address for patron(s) set forth herein. In the event of cancellation of reservations for functions or events by EastPort, the affected patron(s) shall be entitled to immediate return of any required deposits previously tendered by patron(s), and the parties hereto shall have no further right or liabilities hereunder.

12. A $250.00 charge per hour will be applied to functions that last longer than 6 hours. EastPort Banquet Center requires that the bar be closed for the evening no later then 11:30 p.m. or ½ hour prior to the event end time (or whichever occurs first), unless prior arrangements have been made. All bands and DJ's must quit playing when the bar is closed for the night.

13. Client is responsible for their guests & any damage to or theft of any property caused by the group or individual in attendance & will be billed to the purchaser (patron) of the contract. Client shall leave the used premises in a clean & orderly condition. If excessive cleaning is needed & deemed by our facility a cleaning fee will be incurred & charged to the client.

14. Rental charges apply to all banquet rooms used for meetings.

15. EastPort Banquet Center shall not be liable for non-performance of this contract due to governmental (federal, state, and municipality) regulations or restrictions, acts of God or any other circumstances beyond the control of the management.

16. A ceremony fee of $495.00 will be charged for use of the deck for a wedding ceremony. One hundred chairs will be provided with use of the deck. Rehearsal times are subject to availability.

17. A fee of $25.00 will be charged for EastPort Banquet Center's staff to cut the cake.

18. A fee of $50.00 will be charged for clean up of confetti or other small decorations if used on the tables.

19. The laws of the State of Illinois shall govern this agreement. In the event of suit involving or relating to this agreement, Purchaser agrees that venue will be in Tazewell County. In the event that a civil action arises in an effort to enforce any provision of this agreement, the losing party shall pay the attorney's fee and court costs of the prevailing party.

Additional Services Available

White, Black or Ivory Chair Covers with polyester, organza or satin sash
Coordinating Linens - Tablecloths, Overlays, Skirting and Napkins
Lighted Backdrops – behind head table
Tulle with lighting for head and/or cake tables
Floral Centerpieces - fresh & silk
Flowers for Bridal Party and Church
Fresh Flowers
Candles – Votive, Floating, Taper, Candelabras
Mirrors – Bud Vases
Charger Plates
Furniture – Cocktail Area Seating
Lighting

Overnight Accommodations at Stoney Creek Inn

You will love these guest rooms! Choose from a variety of room types, which can include bunk beds, patios or decks, stone fireplaces, and whirlpools. A ***special group rate*** *is offered to all of your overnight guests staying at Stoney Creek, which includes an expanded continental breakfast the next morning.*
(Please call 309-427-6102 to reserve your block today!)

DJ Entertainment

Professional Deejay/Emcee from Midwest Entertainment.
Call Tadd at 309-648-7987 or visit www.midwestdjlimo.com

Midwest Entertainment and Limousine (309) 648-7987.

Lincoln Town Car Stretch Limousines for up to 10 passengers, Cadillac Escalade super Stretch SUV's that seat up to 16 and 20 respectively and luxury LimoBus with seating for 30.
Bundling of services discounts are available. Call for rates, availability, and, minimum requirements