



EASTLAND SUITES
HOTEL & CONFERENCE CENTER
URBANA



EVENT MENU SELECTION



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EASTLAND SUITES HOTEL AND CONFERENCE CENTER

1907 N. Cunningham Ave., Urbana, IL 61802
phone 217-367-8331
www.EastlandSuites.com

GENERAL INFORMATION

THE HOTEL

Eastland Suites offers the finest service, accommodations and meeting space for Business and Leisure Travelers. Start your day right with our daily complimentary hot American breakfast. Unwind in the evening with a weekday complimentary beverage and snacks in our Lobby Bar which is now serving Ceresa Pizza Pies. Enjoy the largest indoor pool in Champaign-Urbana and a complete 13 station fitness center, complimentary local shuttle service and Wi-Fi throughout the property. Eastland Suites Hotel and Conference Center — where every guest deserves a “suite” experience.

WHIRLPOOL SUITE'S

In the Main Building, this huge suite features a kitchenette with microwave, mini-fridge, sink, separate king size bedroom and bathroom plus a see-through gas fireplace and corner whirlpool tub. In the Courtyard, this studio suite features a large two-person whirlpool tub surrounded by rich forest green marble and dark cherry wood accents, king size bed with inviting duvet, flat screen TV, kitchenette with stainless steel microwave and mini-fridge.

TWO STORY LOFT SUITE IN THE COURTYARD

These suites feature a complete kitchen with full size refrigerator, four burner stove, conventional oven, dishwasher, microwave, toaster, pots and pans, utensils and service ware, a dining area with table and chairs, a living room with full size sleeper sofa, coffee table, large work desk and ergonomic chair.

SPACIOUS TWO ROOM SUITES

Two room suite with one king or two queen size beds in a private bedroom separate from the generous living room area. These suites feature a microwave, mini-fridge, sink and counter, desk, ergonomic chair and ample living room seating with full size pull-out sleeper sofa.

CONTEMPORARY KING STUDIO SUITE IN THE COURTYARD

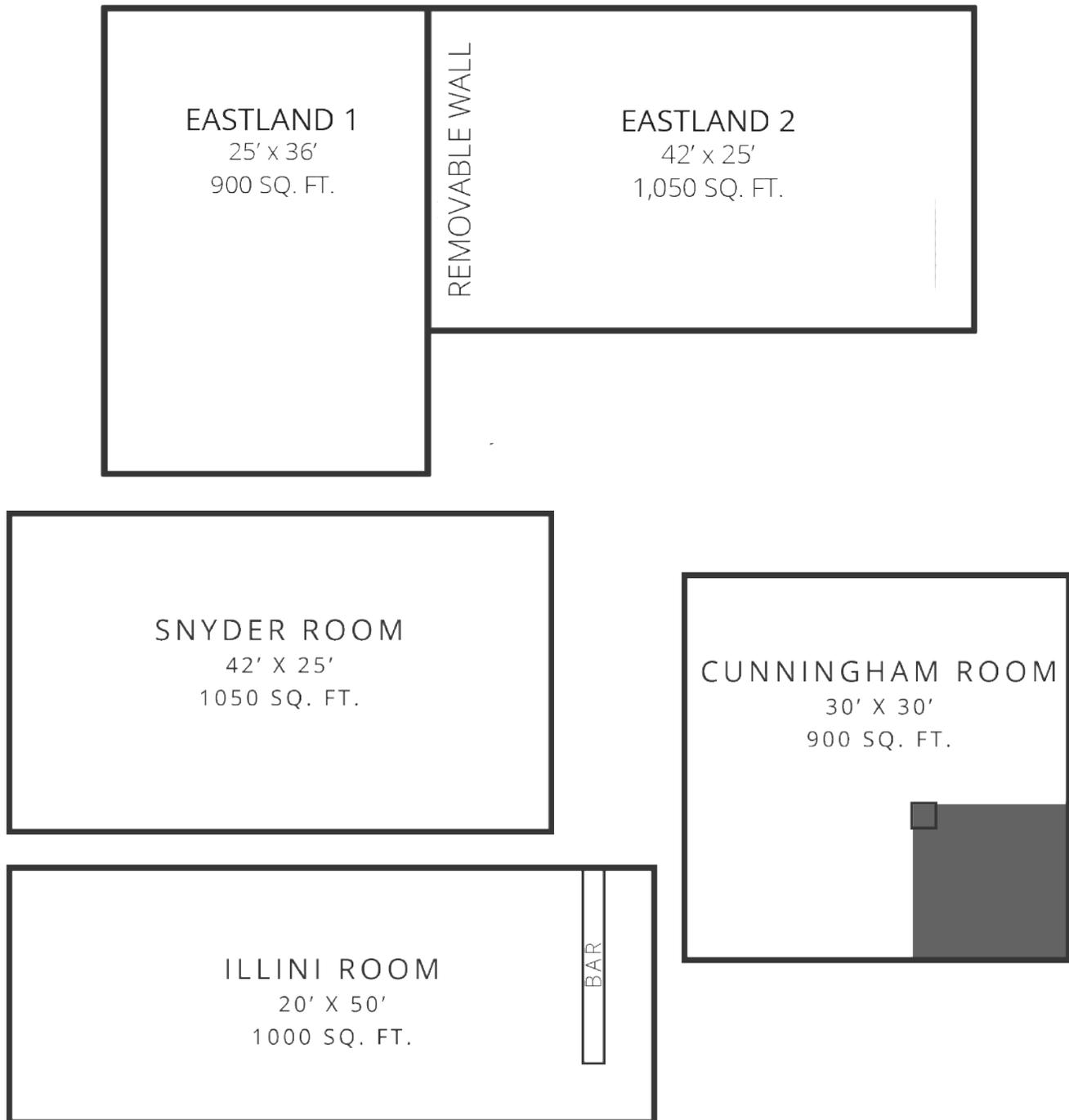
Available with or without a fireplace, these studio suites feature one king bed with a plump down duvet, a selection of natural fiber and synthetic pillows, a personal safe, a complete kitchen with full size refrigerator, four burner stove, conventional oven, dishwasher, microwave, toaster, pots and pans, utensils and service ware, a dining area with table and chairs, a living room with full size sleeper sofa, coffee table, large work desk and ergonomic chair.

DOUBLE-DOUBLE ROOMS

A great combination of comfort and value. Deluxe rooms with two plush euro-top double beds by Denver Mattress, microwave and mini-fridge.

MEETING ROOM INFORMATION

The Eastland Suites Ballroom has been elegantly designed for all events. Our neutral decor is the perfect complement to any color scheme. The Ballroom offers full service catering. It can be divided up into smaller spaces to accommodate smaller events when needed.





INCLUDED IN MEETING ROOMS

Tables and Chairs
White Linens
Pens and Note Pads
Water Station
Podium

AVAILABLE OPTIONS

TV/Projector System
PA System with Mics
14 Person Shuttle

CONFERENCE CENTER FACTS

5,000 Sq. Ft. of Flexible Meeting Space
Full Service Catering & Award Winning Chef
Free On-Site Parking



BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

15 Person Minimum



THE CLASSIC

Assorted Danish. Mini Muffins.
Coffee Cake. A Selection of
Chilled Juices. Regular & Decaf
Coffee. Hot Herbal Tea.

\$6 per person

THE SUPREME

Assorted Danish. Mini Muffins.
Sliced Bagels with Cream
Cheese. Seasonal Sliced Fruit.
A Selection of Chilled Juices.
Regular & Decaf Coffee.
Hot Herbal Tea.

\$8 per person

THE QUICKSTART

Scrambled Eggs. Hash
Browned Potatoes. Bacon
Strips or Sausage Patties.
Assorted Breakfast Breads.
A selection of Chilled Juices.
Regular & Decaf Coffee.
Hot Herbal Tea.

\$10 per person

COUNTRY START

Scrambled Eggs. Hash Browned
Potatoes. Warm Biscuits with
Sausage Gravy. Bacon Strips.
Assorted Breakfast Breads.
French Toast Sticks or Pancakes
with Butter and Warm Maple
Syrup. A Selection of Chilled
Juices. Regular & Decaf Coffee.
Hot Herbal Tea.

\$13 per person

PLATED BREAKFAST SELECTIONS



FRENCH TOAST

Thick Sourdough Bread dipped in Egg, Seasoned with Cinnamon & Vanilla, then grilled to a Golden Brown & Served with Warm Maple Syrup & Butter. With your choice of Bacon or Sausage Patties. A Selection of Chilled Juices. Regular & Decaf Coffee. Hot Herbal Tea.

\$9 per person

PANCAKES OR FRENCH TOAST

Choice of Buttermilk Pancakes or French Toast with Warm Maple Syrup & Butter. With your choice of Bacon or Sausage Patties. A Selection of Chilled Juices. Regular & Decaf Coffee. Hot Herbal Tea.

\$9 per person

HOME STYLE BREAKFAST

Scrambled eggs. Hash Browned Potatoes. Warm Biscuits with Butter Jams & Jellies. A Selection of Chilled Juices. Regular & Decaf Coffee. Hot Herbal Tea.

\$7 with Bacon per person

\$9 with Sausage per person





BREAK SELECTIONS

A La Carte Break and Snack Items.

Croissants **\$18/doz**

Assorted Danishes **\$15/doz**

Assorted Muffins **\$15/doz**

Bagels with Cream Cheese **\$24/doz**

Fresh Baked Cinnamon Rolls **\$24/doz**

Fresh Fruit Cup **\$3/each**

Individual Flavored Yogurt **\$2/each**

Long John Coffee Cake (12 Slices)
\$18/each

Eastland Cookies **\$14/doz**

Frosted Brownies **\$18/doz**

Peanuts **\$15/lb**

Mixed Nuts **\$20/lb**

Azar Cajun Snack Mix **\$12/lb**

Dip **\$5/pint**

Chex Mix **\$12/lb**

Pretzels or Chips
(Potato, Corn or Tortilla) **\$12/lb**

Fresh Brewed Coffee **\$25/gallon**

Fresh Brewed Decaffeinated
Coffee **\$25/gallon**

Assorted Tea Bags &
Hot Water **\$15/pot**

Iced Tea **\$20/gallon**

Chilled Lemonade **\$20/gallon**

Carafes of Apple Juice **\$12/each**

Bottled Water **\$2/each**

Assorted Sodas **\$1.50/can**

Gatorade **\$2.50/each**

Hot Chocolate **\$1.50/each**

AFTERNOON BREAK

Fresh Baked Cookies, Chips
with Dip & Pretzels.

\$5 per person

COFFEE TALK

Folgers Premium Coffee.
Assorted Flavored Syrups.
Whipped Cream. Chocolate
Shavings. Cinnamon Sticks &
Crushed Peppermint Chips.

\$5 per person

THE CHOCOHOLIC

Chocolate Chip Cookies, Fudge
Brownies & M&M's.

\$8 per person

BREAKS

Continued



THE 7TH INNING STRETCH

Soft Pretzels with Tortilla
Chips with Cheese Sauce.
Peanuts & Popcorn.

\$7 per person



HEALTH BREAK

Sliced Fruit. Granola Bars.
Vegetable Crudités with Low
Fat Dip & Pretzels.

\$8 per person



LUNCH SELECTIONS

SOUP AND SANDWICH/ WRAP COMBINATION

Chef's Choice Soup Du Jour.
Sandwich or Wrap of choice.
Potato Chips. Chef's Choice
Dessert. Regular & Decaf
Coffee. Iced Tea.

\$17 per person

BOXED LUNCH

*A minimum of ten box lunches is
required for each selection.*

Your choice of Tuna Salad,
Chicken Salad, Turkey Breast,
Roast Beef or Honey Ham
Deli Meat Served on a Large
Croissant with Pickle, Lettuce
& Tomato. Includes a Piece
of Whole Fruit, Chips &
Freshly Baked Cookie.

\$10 per person

CHICKEN SANDWICH

Lightly Seasoned Butterflied Chicken Breast Grilled, Topped with Bacon & Swiss Cheese on a Poppy Seed Bun. Served with your Choice of Potato Chips, Pasta Salad or Coleslaw.

\$11 per person

TURKEY & SWISS WRAP

Sliced Roasted Turkey, Swiss Cheese, Leaf Lettuce & Shaved Red Onion. Rolled in a Seasoned Flat Bread. Served Sliced & Set Alongside Potato Chips & Pickled Vegetables. With Caper Mayonnaise Served on the Side.

\$12 per person

GRILLED PORTOBELLO MUSHROOM SANDWICH

Seasoned Portobello Mushroom Grilled on our Flat Top Grill. Topped with a Slice of Swiss Cheese & Served on a Toasted Onion Roll. Garnished with Lettuce & Tomato. Served with an Aioli Sauce & your choice of Potato Chips, Pasta Salad or Coleslaw.

\$10 per person

LUNCH

Continued

MUFFALETTA NOLA STYLE

Traditional Muffaletta Sandwich Layered with Generous Portions of Ham, Turkey, Hard Salami & Provolone Cheese. Garnished with Olive Oil & Seasoned with Garlic Salt. Ask for it Napoleon Style & We Will Heat it in the Oven. Served with your Choice of Potato Chips, Pasta Salad or Coleslaw.

\$12 per person



PLATED LUNCHES



MONTREAL BAKED CHICKEN

Fresh Chicken Brushed with Butter, Seasoned with Montreal & Baked to Crisp Golden Brown. Served with Au Gratin Potatoes & Seasoned Vegetables.

\$15 per person

SIX CHEESE RAVIOLI

Large Pillows of Ravioli Filled with Ricotta, White Cheddar, Romano, Neufchatel, Parmesan & Mozzarella Cheeses. Covered in a Light Marinara Sauce. Served with Garlic Bread.

\$15 per person

FLAT ROUND OF BEEF

Roasted to a Medium Well & Carved in Our Kitchen. Served in a Demi-Glaze with Duchess Potatoes & Fresh Green Beans.

\$17 per person

SALMON FILET

Grilled Filet Served Over a Bed of Rice Pilaf & Steamed Vegetables.

\$18 per person

PRIME RIB OF BEEF

15 person minimum

Served with Baked Potato, Grilled Seasonal Vegetables & Our Signature Horseradish Sauce.

\$24 per person

CHICKEN ITALIAN

Grilled Chicken Breast Alongside Gnocchi in a Tomato Basil Sauce.

Punctuated with a Sauté of Italian Sausage, Green Beans, Red Sweet Potatoes & Onions.

\$16 per person

CHICKEN PARMESAN

Fresh Chicken Breast Dredged in Italian Seasoned Bread Crumbs & Baked. Served Over a Bed of Vermicelli & Finished with a Basil Tomato Sauce & Gratin Parmesan. Served with Garlic Bread.

\$15 per person

LUNCH BUFFETS

15 Person Minimum

THE DELI BUFFET

A Bountiful Platter of Shaved White Breast of Turkey, Honey Glazed Ham & Medium Rare Roast Beef Served with Assorted Cheeses, Lettuce, Tomato & Pickle Spears. A Tray of Breads & Sandwich Rolls are also Served Along with Our Chef's Selection of Pasta Salad, Potato Salad & Potato Chips.

\$10 per person

ALL AMERICAN COOKOUT

Angus Beef Patties & All Beef Hot Dogs Grilled on a Flat Grill Served with Buns, Lettuce, Tomato, Onion & Pickles with Baked Beans & Potato Chips on the Side.

\$13 per person

ITALIAN BUFFET

Your Choice of Chicken, Parmesan or Lasagna. Accompanied by Rigatoni with Bolognese Ragu, Caesar Salad, Corn & Garlic Bread.

\$13 per person

TEX MEX BUFFET

Your Choice of Chicken or Flank Steak Sautéed with Large Chunks of Onion, Green Peppers & Tomatoes. Served with Flour Tortillas, Sour Cream, Guacamole, Grated Cheddar-Jack Cheese, Salsa & Shaved Lettuce. Plus Corn Chips, Refried Beans & Spanish Rice.

\$12 per person

STIR FRY BUFFET

Terriyaki Chicken Sautéed to Perfection & Served with Vegetables Stir Fried in a Traditional Asian Sauce. Served with Chilled Napa Cabbage Salad, Deep Fried Egg Rolls, Long Grain White Rice, Crisp Chow Mein Noodles, Hot Mustard, Sweet & Sour Sauce & Fortune Cookies.

\$13 per person





DINNER BUFFETS

20 Person Minimum. All Buffets Include Fresh Baked Rolls with Butter,
Choice of Mixed Green Salad or Caesar Salad, Iced Tea & Water.

ONE ENTRÉE

Choose 1 Entrée, 1 Starch
& 1 Vegetable

\$18 per person

TWO ENTRÉES

Choose 2 Entrées, & 3 Sides
(Vegetable & Starches)

\$20 per person

THREE ENTRÉES

Choose 3 Entrées, & 3 Sides
(Vegetable & Starches)

\$25 per person

ENTRÉE SELECTIONS

Flat Round Beef

Montreal Baked Chicken

Honey Cured Baked Ham

Chicken in Mushroom Cream Sauce

Baked Ziti with Italian Sausage

Veggie Alfredo Lasagna

Pasta Primavera

Roast Pork Loin

Chicken Cordon Bleu

Salmon with Lemon & Capers

Salmon with Mango Salsa



DINNER BUFFETS

Continued

STARCH SELECTIONS

Red Skinned Mashed Potatoes

Roasted Parsley Redskins

Scalloped Potatoes

Twice-Baked Potatoes

Long Grain & Wild Rice

Baked Idaho Potatoes

Mac & Cheese

Three Cheese White Mac & Cheese

VEGETABLE SELECTIONS

Broccoli Cheese Casserole

Texas Sweet Corn

Green Beans Almandine

Green Bean Casserole

Glazed Carrots

Steam Broccoli Spears

Baked Beans

DINNER ENTRÉE SELECTIONS

Plated Dinners Include a Side Salad (Pg. 17), Fresh Baked Rolls with Butter.



CHICKEN PARMESAN

Fresh Chicken Breast Dredged in Italian Seasoned Bread Crumbs & Baked. Served Over a Bed of Vermicelli & Finished with a Basil Tomato Sauce & Gratin Parmesan. Served with Garlic Bread.

\$16 per person

MONTREAL BAKED CHICKEN

Fresh Chicken Brushed with Butter, Seasoned with Montreal & Baked to Crisp Golden Brown. Served with Au Gratin Potatoes & Seasoned Vegetables.

\$17 per person

FLAT BOTTOM ROUND

Roasted to a Medium Well & Carved in Our Kitchen. Served in a Demi-Glaze with Duchess Potatoes & Fresh Green Beans.

\$18 per person





DINNER ENTRÉE SELECTIONS

Continued



SIX CHEESE RAVIOLI

Large Pillows of Ravioli Filled with Ricotta, White Cheddar, Romano, Neufchatel, Parmesan & Mozzarella Cheeses. Covered in a Light Marinara Sauce. Served with Garlic Bread.

\$15 per person

DOUBLE PLAY

A Medallion of Seasoned Pork & Grilled Boneless Chicken Breast Served with Lemon Seasoned Baby Carrots & Baby Redskin Mashed Potatoes.

\$23

SALMON FILET

Grilled Filet Served Over a Bed of Rice Pilaf & Steamed Vegetables.

\$19 per person

PRIME RIB OF BEEF

15 person minimum

Served with Baked Potato, Grilled Seasonal Vegetables & Our Signature Horseradish Sauce.

\$28 per person



DESSERT SELECTIONS

DISPLAYS

Ice Cream Buffet

Individual Bowls of Ice Cream Topped with Your Choice of Chocolate or Strawberry Syrup, Chopped Nuts, Whipped Cream & Candy Sprinkles

\$5 per person

Killer Dessert Table

*Serves 50 people
24 Cake Squares, 16 Cobblers,
4 Dozen Cookies & 12 Cheesecake Slices*

\$150



PLATED

Cake Squares

Chocolate, Lemon, Spice or White

\$3 per person

Cobblers

Apple, Cherry, or Peach

\$3 per person

Layered Cakes & Fruit Pies

\$3 per person

Cheese Cake

Plain, Assorted Toppings

\$3 per person



A LA CARTE HORS D'OEUVRES

Pricing reflects approximately 50 portions/pieces.

COLD SELECTIONS

Fresh Fruit & Cheese Tray **\$95**

With Assorted Crackers

Fresh Vegetable Tray **\$95**

With Ranch Dip

Fresh Cut Seasonal Fruit **\$80**

In Watermelon Basket (Seasonal)

Chips & Dip **\$55**

Potato, Corn or Tortilla Chips with Ranch, Salsa, French Onion or Veggie Dip

Pita Points & Hummus **\$55**

Warm Pita Bread Cut into Triangle Points & Served with a Southwestern Style Hummus

Finger Sandwich Points **\$55**

*Choice of Ham Salad, Tuna Salad, Chicken Salad or Pimento Cheese
Spread on Whole Wheat & White Bread Points*

Mini Sandwich Platter **\$85**

*A Platter of Bulls-Eye Dinner Rolls Stuffed with a Variety of Turkey,
Ham or Roast Beef. Garnished with Gherkin Pickles & Green Olives.*

Mound of Shrimp **Market Value**

*Large Glass Punch Bowl Filled with Ice & 2.5 Lbs of 30-40 Count
Boiled Shrimp. Served with Lemon & Spicy Cocktail Sauce.*



A LA CARTE HORS D'OEUVRES

Pricing reflects approximately 50 portions/pieces.

HOT SELECTIONS

Meatballs (Sweet & Sour or BBQ) **\$65**

Vegetable or Pork Egg Rolls with Sweet & Sour Sauce **\$65**

Chicken Wings your Way (Breaded) **\$65**

Choice of Buffalo, BBQ or "Naked" Wings Served with Ranch or Bleu Cheese Dip

Bavarian Pretzel Sticks with Beer Cheese Dip **\$75**

Breaded Ravioli Beef or Sausage/Cheese or Cheese Only **\$55**

Served with Marinara Sauce

Fried Medley of Mozzarella Sticks, Zucchini & Onion Rings **\$60**

Spanakopita–Spinach and Cheese Pastry **\$65**

Crab Stuffed Mushrooms **\$100**

Deep Fried Butterflied Shrimp **\$100**

Mini Beef Wellington **\$125**

Bacon Wrapped Scallops **\$125**

Mini Chicken Cordon Bleu Bites **\$65**

Italian Bruschetta **\$65**

Pork or Veggie Pot stickers **\$65**



A LA CARTE HORS D'OEUVRES

Continued

MASHED POTATO BAR

Served in Martini Glasses.

\$5 per person

MAC & CHEESE BAR

Served in Martini Glasses.

\$5 per person



BEVERAGES

NON-ALCOHOLIC

Fresh Brewed Coffee **\$25/gal**

Fresh Brewed
Decaf Coffee **\$25/gal**

Assorted Tea Bags &
Hot Water **\$15/pot**

Iced Tea **\$20/gal**

Chilled Lemonade **\$20/gal**

Carafes of Apple Juice **\$12/each**

Bottled Water **\$2/each**

Assorted Sodas **\$1.50/can**

Gatorade **\$2.50/each**

Hot Chocolate **\$1.50/each**

BEER

Draft Beer **\$3**

Domestic Bottled Beer **\$4**

Imported Bottled Beer **\$5.50**

WINE

House Wine **\$26/bottle**
\$5/glass

Moscato, Pinot Grigio, Merlot
**Other Varieties Available Upon Request*

BEVERAGES

Continued

HOSTED CONSUMPTION BAR

Please See Individual Pricing Below.

Tally of Drinks Throughout the Event. In Addition to Bar Minimum.

Specific Dollar Amount Turning into a Cash Bar Upon Reaching the Mark.

\$300 Bar Minimum

WINE ON TABLES

House /Call Brands only. Premium can be added for an up charge

Include bottles of wine to each table. You decide how many and what kind(s) to add the personal touch for your guests to enjoy.

\$20/bottle

CHAMPAGNE

Include champagne on each table.

\$18/bottle

SIGNATURE DRINKS

Open, Cash or Hosted, We Can Design a Signature Drink for your Event. Prices Vary Based on Drink.

KEGS, DRAFT BEER

Premium can be added for an up charge

Your choice of 1/2 Barrel or Domestic Draft.

\$200/each

PER DRINK PRICES

Charged on a per drink basis

Assorted Soft Drinks **\$2**

Domestic Beer **\$4**

Imported Bottled Beer **\$5**

House Wine **\$5**

House Brand Mixed Drinks **\$4**

Call Brand Mixed Drinks **\$5**

Premium Brand Mixed Drinks **\$6**

Champagne Toasts **\$2/person**

CASH BAR

Prices Based on Per Bottle or Glass/Vary with Special Requests

Assorted Sodas **\$2**

Domestic Bottled Beer **\$4**

Imported Bottled Beer **\$5.50**

House Wine **\$5**

House Brand Mixed Drinks **\$4**

Call Brand Mixed Drinks **\$5**

Premium Brand Mixed Drinks **\$6**



TERMS & CONDITIONS

FOOD & BEVERAGE SERVICE

Menu: Menu selections and set-up details should be arranged 30 days in advance of your event. Given that food and beverage prices fluctuate with the market conditions, menu prices may also fluctuate.

Disposal of Leftover Food Items: Any and all food prepared by the hotel and not served at the event remains the property of the hotel. Department of Health Food Code regulations and risk preclude allowing leftover food from leaving the premises.

GUARANTEE

The guaranteed attendance for your function must be provided at least 72 business hours in advance of the function. If a firm guaranteed attendance is not provided 72 business hours prior to the function, the original number of attendees booked will be used as the guaranteed number.

TAX & GRATUITY

All food and beverage is subject to an 18% service gratuity, a Sales Tax (9%) and City Food and Beverage tax (1.5%). Such charges are in addition to the menu prices.

LABOR

If on-site set-up changes are requested or additional needs are required beyond what is offered, additional labor fees may be assessed.

DELIVERIES

Arrangements for expected packages being delivered for an event must be arranged through the catering office. All deliveries must be correctly labeled and all shipping paid in advance.

BILLING

An approved and active Direct Bill Account or Credit Card on file is required to guarantee the function. The method of payment noted will be charged upon receiving a guarantee. Unless an alternate form of full payment is received at the time of guarantee (72 hours in advance). We accept company checks, money orders, cashier's checks and/or credit cards.