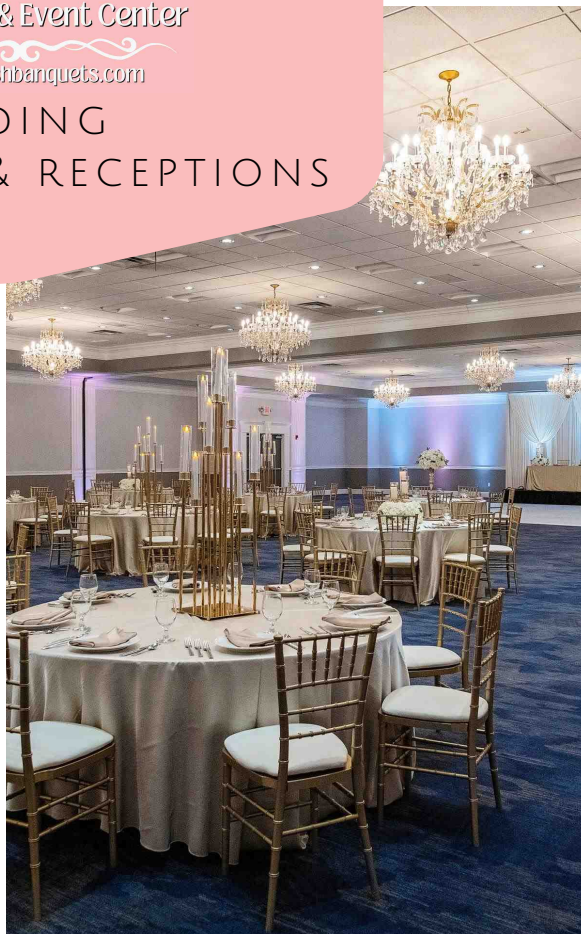
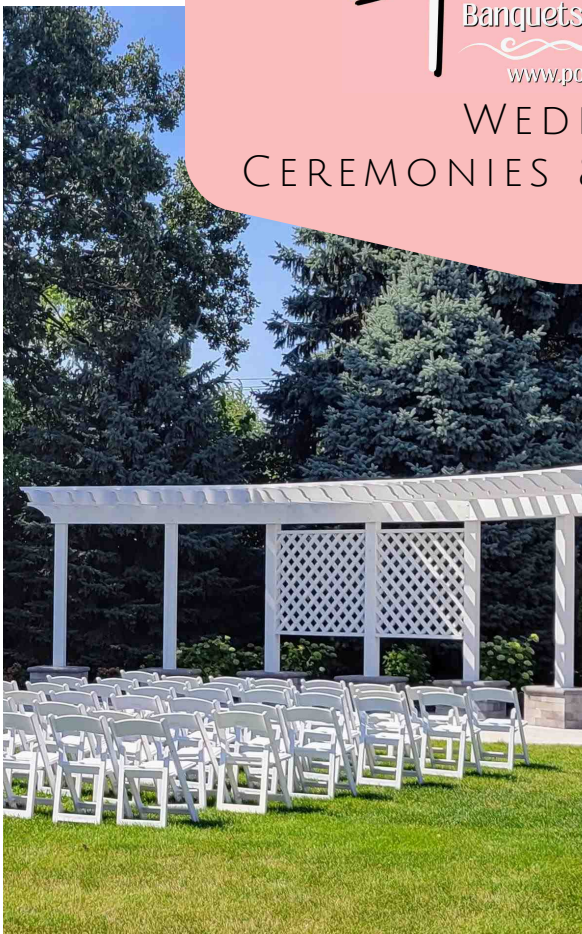


Posh
Banquets & Event Center
www.poshbanquets.com
WEDDING
CEREMONIES & RECEPTIONS



POSH BANQUETS AT CLARION HOTEL
411 SOUTH LARKIN AVENUE, JOLIET, IL 60436
815.729.2000
WWW.POSHBANQUETS.COM

ESSENTIAL

\$56 PER GUEST

FOUR HOUR CASH BAR: BEER/WINE/COCKTAILS

SOFT DRINK STATION: COKE, DIET COKE, SPRITE

MEAT AND CHEESE BOARD
DURING COCKTAIL HOUR

PLATED DINNER: SALAD AND ENTREE

CUSTOM WEDDING CAKE
FROM CREATIVE CAKES BAKERY

WHITE OR BLACK TABLE LINEN

WHITE OR BLACK POLYCOTTON NAPKINS

WHITE OR BLACK CHAIR COVERS

CLASSIC

\$78 PER GUEST

FOUR HOUR BEER/WINE/SODA BAR PACKAGE

SPECIALTY COCKTAIL OR RUM PUNCH

MEAT AND CHEESE BOARD
DURING COCKTAIL HOUR

CHAMPAGNE TOAST

PLATED DINNER: SALAD AND ENTREE

CUSTOM WEDDING CAKE
FROM CREATIVE CAKES BAKERY

WHITE OR BLACK TABLE LINEN

COLOR POLYCOTTON NAPKINS

WHITE OR BLACK CHAIR COVERS

ESSENTIAL & CLASSIC PACKAGES ALSO INCLUDE:

STAGING FOR HEAD TABLE OR SWEETHEART TABLE

DANCE FLOOR, SIZED TO FIT SPACE

ONE BARTENDER PER 100 GUESTS

ONE COMPLIMENTARY KING ROOM FOR COUPLE

DISCOUNTED HOTEL BLOCK FOR GUESTS

ELEGANCE

\$86 PER GUEST

FOUR HOURS PREMIUM BRAND BAR PACKAGE

SPECIALTY COCKTAIL OR RUM PUNCH

MEAT AND CHEESE BOARD & 1 ELEGANCE
HORS D'OEUVRE DURING COCKTAIL HOUR

CHAMPAGNE TOAST

PLATED DINNER: SALAD AND ENTREE

CUSTOM WEDDING CAKE
FROM CREATIVE CAKES BAKERY

WHITE OR BLACK TABLE LINEN

COLOR POLYCOTTON OR SATIN NAPKINS

CHAIR COVERS OR CHIAVARI CHAIR

ROYAL

\$98 PER GUEST

FOUR HOURS TOP SHELF BRAND BAR PACKAGE

SPECIALTY COCKTAIL OR RUM PUNCH

MEAT AND CHEESE BOARD & 2 ELEGANCE OR ROYAL
HORS D'OEUVRES DURING COCKTAIL HOUR

CHAMPAGNE TOAST

PLATED DINNER: SOUP, SALAD AND ENTREE

CUSTOM WEDDING CAKE
FROM CREATIVE CAKES BAKERY

WHITE OR BLACK TABLE LINEN

COLOR POLYCOTTON OR SATIN NAPKINS

CHAIR COVERS OR CHIAVARI CHAIR

ELEGANCE & ROYAL PACKAGES ALSO INCLUDE:

STAGING FOR HEAD TABLE OR SWEETHEART TABLE WITH WHITE OR BLACK BACKDROP

DANCE FLOOR, SIZED TO FIT SPACE

ONE BARTENDER PER 100 GUESTS

ONE COMPLIMENTARY KING SUITE FOR COUPLE

DISCOUNTED HOTEL BLOCK FOR GUESTS

ALL FOOD AND BEVERAGE IS SUBJECT TO 20% SERVICE CHARGE AND 9.75% TAX (SUBJECT TO CHANGE).
PRICES ARE PER PERSON AND SUBJECT TO CHANGE.

ENHANCEMENTS

HORS D'OEUVRES

CLASSIC SELECTION	\$2 PER PIECE
ELEGANCE SELECTION	\$3 PER PIECE
ROYAL SELECTION	MARKET PRICE
(4-6 PIECES PER GUEST RECOMMENDED)	

DESSERTS

SLICED CAKE, CHEESECAKE OR PIE	\$4 PER PIECE
GOURMET MINI PASTRIES OR DONUTS	\$34 PER DOZEN
ASSORTED COOKIES & BROWNIES	\$24 PER DOZEN
COOKIES BY THE POUND (34 PER)	\$30 PER POUND

LATE NIGHT

CLASSIC BURGER SLIDERS	\$42 PER DOZEN
BUFFALO CHICKEN SLIDERS	\$42 PER DOZEN
CHICKEN WINGS	\$24 PER DOZEN
PIZZA BY THE SLICE	\$40 PER DOZEN
OUTSIDE FOOD PLATING FEE	\$2.50 PER GUEST
(MUST BE SERVED BEFORE 10:00 PM)	

LIBATIONS

UPGRADE TO NEXT PKG LEVEL	\$6 PER GUEST
CHAMPAGNE TOAST	\$3 PER GUEST
TABLESIDE WINE DURING DINNER	\$4 PER GUEST

CEREMONIES

OUTDOOR PERGOLA	\$1,000+
INDOOR BALLROOM (PER SECTION)	\$750+
RUBY OR OPAL ROOM	\$500+

+20% SERVICE FEE

DECOR

(FEES INCLUDE TAX, DELIVERY, SET UP)

WHITE GARDEN CHAIRS	\$4 EACH
WHITE OR BLACK CHAIR COVERS	\$4 EACH
CHIAVARI CHAIRS WITH PAD	\$7 EACH
COLOR NAPKIN	\$2 EACH
COLOR TABLE RUNNER	\$5 EACH
COLOR TABLE LINEN	\$18 EACH
LED UP LIGHTS	\$40 EACH

SPECIAL CONSIDERATIONS

FRIDAY OR SUNDAY

5% PACKAGE DISCOUNT

OFF SEASON

NOVEMBER 15 THROUGH APRIL 15

5% PACKAGE DISCOUNT

-OR-

WAIVED CEREMONY RENTAL

ADD SHOWER OR REHEARSAL DINNER
10% DISCOUNT WHEN BOOKED WITH WEDDING

**OFFERS CANNOT BE COMBINED

DISCOUNTS DO NOT APPLY
ON HOLIDAY WEEKENDS

BAR SELECTIONS

BEER/WINE/SODA BAR

CHOICE OF (2) DOMESTIC BOTTLED BEERS
BUD LIGHT, BUDWEISER, COORS LIGHT, MILLER LITE, MICHELOB ULTRA

CHOICE OF (2) IMPORT BOTTLED BEERS
HEINEKEN, CORONA EXTRA, MODELO ESPECIAL, STELLA ARTOIS

CHOICE OF (4) VARIETAL WINE
CABERNET SAUVIGNON, MERLOT, PINOT NOIR, CHARDONNAY, RIESLING, PINOT
GRIGIO, MOSCATO, PINK MOSCATO, WHITE ZINFANDEL

JUICES AND SODAS

PREMIUM LIQUORS

(4) DOMESTIC AND IMPORTED BOTTLED BEER
(4) VARIETAL WINES

TITO'S HANDMADE VODKA, TANQUERAY GIN, CAPTAIN MORGAN RUM, BACARDI
RUM, MALIBU RUM, CORAZON BLANCO TEQUILA, JIM BEAM BOURBON, JAMESON
IRISH WHISKEY, JACK DANIELS WHISKEY, SEAGRAM'S 7 CROWN AMERICAN WHISKEY,
DEWAR'S SCOTCH, CHRISTIAN BROTHERS BRANDY
JUICES AND SODAS

TOP SHELF LIQUORS

(4) DOMESTIC AND IMPORTED BOTTLED BEER
(4) VARIETAL WINES

GREY GOOSE VODKA, HENDRICH'S GIN, CAPTAIN MORGAN RUM, BACARDI RUM,
MALIBU RUM, PATRON TEQUILA, JAMESON IRISH WHISKEY, MAKERS MARK
BOURBON, KNOB CREEK KENTUCKY BOURBON, BULLEIT BOURBON, CROWN ROYAL
WHISKEY, HENNESSY VS COGNAC
JUICES AND SODAS

LIQUOR LAW AND POLICIES

ALL PERSONS CONSUMING ALCOHOLIC BEVERAGES ON OUR PROPERTY MUST BE 21 YEARS OR OLDER WITH VALID PHOTO ID. THE HOTEL RESERVES THE RIGHT TO TERMINATE LIQUOR SERVICE AT A FUNCTION IF MINORS INTEND TO CONSUME ALCOHOLIC BEVERAGES. THE ILLINOIS STATE LIQUOR COMMISSION REGULATES THE SALES AND SERVICE OF ALCOHOLIC BEVERAGES. AS A LICENSEE IS RESPONSIBLE FOR THE ADMINISTRATION OF THESE REGULATIONS. IT IS OUR POLICY THAT LIQUOR CANNOT BE BROUGHT INTO THE HOTEL FROM OUTSIDE SOURCES.

ALL FOOD AND BEVERAGE IS SUBJECT TO 20% SERVICE CHARGE AND 9.75% TAX (SUBJECT TO CHANGE).
PRICES ARE PER PERSON AND SUBJECT TO CHANGE.

DINNER SELECTIONS

CLASSIC AND ELEGANCE PACKAGES - SALAD AND ENTRÉE
ROYAL PACKAGE - SOUP, SALAD AND ENTRÉE

SOUPS

CREAM OF CHICKEN WITH RICE
CREAM OF BROCCOLI AND CHEESE
MINISTRONE
ITALIAN WEDDING SOUP
TOMATO BASIL

SALADS

HOUSE

FRESH MIX OF ICEBERG & ROMAINE LETTUCE MIXED WITH RED
CABBAGE & CARROTS AND TOPPED WITH CUCUMBERS & TOMATOES
SERVED WITH ITALIAN AND RANCH DRESSINGS

SPINACH

SPINACH WITH SLICED EGGS, RED ONIONS AND CRUMBLLED BACON
SERVED WITH BACON DRESSING

CUCUMBER VINAIGRETTE SALAD

CUCUMBERS SLICED THIN WITH RED ONIONS, FRESH BASIL,
TOMATOES, SEASONED
TOSSED IN FRESH VINAIGRETTE DRESSING

CAESAR

ROMAINE LETTUCE WITH GARLIC CROUTONS & PARMESAN CHEESE
SERVED WITH CAESAR DRESSING

DINNER SELECTIONS

ALL DINNERS INCLUDE ONE SIDE, ONE VEGETABLE, BREAD AND BUTTER
SERVICE INCLUDES WATER AND COFFEE

CHICKEN VESUVIO: DREDGED AND SAUTÉED CHICKEN BREAST SEASONED WITH ROSEMARY, GARLIC, AND WHITE WINE. SERVED WITH OVEN ROASTED POTATOES AND BELL PEPPERS.

CHICKEN MARSALA: BONELESS BREAST OF CHICKEN LIGHTLY FLOURED & SAUTÉED WITH MUSHROOMS, GARLIC AND MARSALA WINE SAUCE.

CHICKEN PARMESAN: LIGHTLY BREADED CHICKEN BREAST IN MARINARA SAUCE. BAKED AND TOPPED WITH MOZZARELLA CHEESE.

CHICKEN CORDON BLEU: BONELESS CHICKEN BREAST FILLED WITH SLICED HAM & SWISS CHEESE. SERVED WITH A LIGHT CHAMPAGNE MUSTARD SAUCE.

CREAMY TUSCAN CHICKEN: DREDGED BONELESS CHICKEN BREAST SERVED TOPPED WITH WHITE WINE CREAM SAUCE, SUNDRIED TOMATOES AND SPINACH.

ROASTED PORK LOIN: SLOW ROASTED FORK TENDER PORK LOIN. SERVED WITH SWEET APRICOT CHUTNEY. **GF**

HERB ROASTED PORK LOIN: OVEN ROASTED PORK LOIN WITH HERB AND MUSTARD CRUST. FINISHED WITH PORK AND MUSHROOM AU JUS. **GF**

(VEGETARIAN) EGGPLANT SICILIANO: LAYERS OF LIGHTLY BREADED EGGPLANT, FRESH HERBS, RICOTTA CHEESE AND OLIVES. TOPPED WITH MOZZARELLA CHEESE THEN BAKED IN A TOMATO BASIL SAUCE.

(VEGAN/VEGETARIAN) GRILLED OR FRIED EGGPLANT PARMESAN: EGGPLANT GRILLED OR DEEP FRIED THEN TOPPED WITH MARINARA AND SOY CHEESE

(VEGAN) TOFU STIR-FRY: TOFU WITH CARROTS, BELL PEPPER AND BABY CORN, MUSHROOMS, BEAN SPROUTS **GF**

(VEGAN) POLENTA AND ROASTED VEGETABLES: FRIED POLENTA TOPPED WITH SEASONAL ROASTED VEGETABLES WITH A ROASTED TOMATO & HERB SAUCE **GF**

DINNER UPGRADES

ALL DINNERS INCLUDE ONE SIDE, ONE VEGETABLE, BREAD AND BUTTER
SERVICE INCLUDES WATER AND COFFEE

ADD \$6 PER GUEST

GARLIC HERB BUTTER BAKED COD: FRESH COD FILET TOPPED WITH A GARLIC, HERB, AND LEMON BUTTER THEN BAKED. **GF**

SWEET AND TANGY MAHI MAHI: ASIAN MARINATED MAHI MAHI OVEN BAKED AND FINISHED WITH MANGO, BELL AND JALAPENO PEPPERS, CREAMY AVOCADOS AND A DASH OF LIME. **GF**

BLACKENED SALMON: CAJUN SEASONED SALMON WITH SUGARCANE AND CHIPOTLE GLAZE. **GF**

ROASTED SIRLOIN: SLICED SIRLOIN WITH PEPPERCORN AU JUS **GF**

MARKET PRICE INCREASE PER GUEST

HERB ROASTED NEW YORK STRIP: SLOW-ROASTED NEW YORK STRIP STEAK CRUSTED WITH GARLIC, FRESH HERBS, AND DIJON MUSTARD **GF**

PRIME RIB: SEASONED AND SLOW-ROASTED PRIME RIB SERVED WITH AU JUS AND CREAMY HORSERADISH **GF**

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VEGETABLE SELECTION

HONEY GLAZED CARROTS
GREEN BEANS
BROCCOLI AND CAULIFLOWER
SEASONAL VEGETABLE MEDLEY
CAJUN SPICED VEGETABLE MEDLEY

SIDE SELECTION

GARLIC MASHED POTATOES
OVEN ROASTED POTATOES
AU GRATIN POTATOES
MASHED SWEET POTATOES
RICE PILAF
WILD RICE

DESSERTS

MINIMUM ORDER 50 PIECES PER SELECTION

SLICED
\$4 PER PIECE

SLICED CHEESECAKE WITH BERRY TOPPING
SLICED CHOCOLATE CAKE WITH CHOCOLATE ICING
SLICED MARBLE CAKE WITH VANILLA ICING
SLICE OF PIE (APPLE, CHERRY, PUMPKIN)

ASSORTED DESSERT BY THE DOZEN
\$24 PER DOZEN

BROWNIES
FUDGE
FUDGE FROSTED
CARAMEL TOPPED
WHITE CHOCOLATE SWIRL

FRESH BAKED COOKIES
CHOCOLATE CHIP
OATMEAL RAISIN
PEANUT BUTTER
WHITE CHOCOLATE MACADAMIA NUT

GOURMET DESSERTS

MINIMUM ORDER 50 PIECES PER SELECTION

DONUTS
\$3 PER PIECE

STRAWBERRY ICED YEAST RAISED
CHOCOLATE ICED CAKE
VANILLA ICED CAKE
CUSTOM TINT-VANILLA ICED YEAST RAISED OR CAKE
CUSTOM FLAVOR ICED YEAST RAISED OR CAKE
PASTEL COLOR ONLY.
FLAVORED ICINGS: LEMON, ALMOND, COCONUT, RASPBERRY

GOURMET MINI PASTRIES
\$3 PER PIECE

BROWNIES
CHOCOLATE DIPPED STRAWBERRIES
CREAM PUFF
ECLAIRS
LEMON SQUARE
CANNOLI
TIRAMISU
LEMON, RASPBERRY OR ASSORTED FRUIT TARTS
CHERRY, LEMON, STRAWBERRY OR TURTLE CHEESECAKE

COOKIES BY THE POUND
(APPROX 34 COOKIES PER POUND)
\$30 PER POUND

PINWHEELS
VANILLA BUTTER
CHOCOLATE BUTTER
CHOCOLATE CHUNK
ITALIAN WEDDING
APRICOT, CHEESE OR RASPBERRY KOLACKY

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ELEGANCE HORS D'OEUVRES

MINIMUM ORDER 50 PIECES PER SELECTION

\$2 PER PIECE

STUFFED MUSHROOMS: FRESH MUSHROOMS HAND-STUFFED WITH CREAM CHEESE AND ITALIAN HERBS

BRUSCHETTA: MARINATED PLUM TOMATOES, FRESH BASIL, GARLIC, BALSAMIC AND SHAVED PARMESAN ON CROSTINI

CAPRESE SKEWERS: GRAPE TOMATOES, BABY MOZZARELLA AND BASIL **GF**

BBQ CHICKEN ROLLS: CHICKEN, MONTEREY JACK CHEESE, SCALLIONS, AND BBQ SAUCE ROLLED IN FLOUR TORTILLA THEN FRIED

GRILLED ZUCCHINI AND GOAT CHEESE ROLLUP: SEASONED ZUCCHINI GRILLED AND STUFFED WITH HERBED GOAT CHEESE **GF**

BLACKENED CHICKEN SKEWERS: CHICKEN BREAST BLACKENED AND GRILLED **GF**

PESTO CHICKEN: GRILLED CHICKEN MARINATED IN HOUSE-MADE PESTO **GF**

TRADITIONAL STYLE MEATBALLS: SERVED WITH BARBECUE OR MARINARA

SPANAKOPITA: SPINACH, CREAM CHEESE AND FETA IN PHYLLO PASTRY

(VEGAN) MEATBALL SKEWERS: VEGAN MEATBALLS MARINATED IN A SWEET CHILI SAUCE (WITH ROASTED RED PEPPERS AND PINEAPPLE)

VEGGIE TARTE CUPS- ROASTED SEASONAL VEGETABLES WITH A CREAM CHEESE MOUSSE IN BAKED GLUTEN FREE SPINACH TORTILLA CUPS **GF**

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PRICES ARE PER PERSON AND SUBJECT TO CHANGE.

ROYAL HORS D'OEUVRES

MINIMUM ORDER 50 PIECES PER SELECTION

\$3 PER PIECE

CANDIED BACON: THICK APPLEWOOD SMOKED BACON, BROWN SUGAR, CHIPOTLE **GF**

STUFFED JALAPENO PEPPERS: HALVED JALAPENOS, PEPPER-JACK CREAM CHEESE BUNDLED IN SMOKY BACON **GF**

HUMMUS CUPS: CREAMY HUMMUS SERVED WITH HOUSE-MADE PITA CHIPS AND/OR FRESH VEGETABLE STICKS

ANTIPASTO SKEWER: ASSORTMENT OF OLIVES, SALAMI, AND CHEESES **GF**

MEATBALL SLIDER: CERTIFIED ANGUS BEEF MEATBALL, HOUSE-MADE MARINARA AND MOZZARELLA ON SLIDER BUN

SHRIMP COCKTAIL: SHOOTER STYLE GLASS WITH TWO SHRIMP, COCKTAIL SAUCE AND PARSLEY **GF**

ITALIAN BEEF EGG ROLL: SEASONED AND SHAVED ITALIAN BEEF AND GIARDINIERA WRAPPED IN A WONTON EGG ROLL

FRUIT AND BRIE PUFFS: CREAMY BRIE CHEESE BAKED WITH YOUR CHOICE OF FRUIT COMPOTE IN PUFF PASTRY

DEMI FRUIT MEDLEY: COLORFUL LAYERED FRUITS IN SMALL CUP **GF**

HORS D'OEUVRES UPGRADES

MINIMUM ORDER 50 PIECES PER SELECTION

MARKET PRICE

CEVICHE: SHRIMP, PEPPERS, ONIONS, AVOCADO, TOMATOES, CILANTRO, BASIL, GARLIC, LIME **GF**

TENDERLOIN SLIDERS: BEEF TENDERLOIN, CARAMELIZED ONION ON CIABATTA ROLLS

BACON WRAPPED JUMBO SHRIMP: FINISHED WITH BOURBON GLAZE AND HERBS **GF**

ASSORTED SUSHI ROLLS: CHOICE OF 2 OR 3 SUSHI ROLLS

POLICY INFORMATION

MENU SELECTION

ALL MENU SELECTIONS MUST BE CONFIRMED NO LATER THAN (4) FOUR WEEKS PRIOR TO THE DATE OF THE FIRST CONTRACTED FUNCTION. THE CLIENT IS RESPONSIBLE FOR MEETING THE CONTRACTED FOOD AND BEVERAGE MINIMUM, BEFORE APPLICABLE TAX AND SERVICE FEES.

FINAL COUNT GUARANTEES

FINAL GUARANTEED ATTENDEE COUNT MUST BE RECEIVED NO LATER THAN (14) FOURTEEN DAYS PRIOR TO THE DATE OF THE FIRST CONTRACTED FUNCTION.

GUARANTEED ATTENDANCE CANNOT BE DECREASED ONCE IT HAS BEEN ESTABLISHED, AND THE CONTRACTED FOOD AND BEVERAGE MINIMUM MUST BE MET OR EXCEEDED. MINOR INCREASES TO THE GUARANTEED ATTENDEE COUNT CAN BE MADE UP TO (7) SEVEN DAYS PRIOR TO THE DATE OF THE FIRST CONTRACTED FUNCTION. IF THE NUMBER OF ACTUALIZED ATTENDEES AT THE FUNCTION IS BELOW THE PROVIDED GUARANTEE, THEN THE CLIENT IS RESPONSIBLE FOR ALL FOOD AND BEVERAGE AS ORDERED. IF THE NUMBER OF ACTUALIZED ATTENDEES IS ABOVE THE GUARANTEED NUMBER OF ATTENDEES, CLIENT IS RESPONSIBLE FOR PAYMENT OF THE INCREASE PER ATTENDEE.

FOOD AND BEVERAGE POLICIES

ALL MENU PRICES PER PERSON OR PER ITEM AND ARE SUBJECT TO GRATUITY/SERVICE CHARGE OF 20% AND LOCAL FOOD AND BEVERAGE TAX.

ALL FOOD AND BEVERAGES MUST BE PROVIDED BY THE HOTEL AND CONSUMED WITHIN THE CONTRACTED FUNCTION SPACE IN THE HOTEL. THE HOTEL DOES NOT PERMIT OUTSIDE FOOD OR BEVERAGE TO BE BROUGHT INTO THE CONTRACTED FUNCTION SPACES. NO FOOD OR BEVERAGE MAY BE TAKEN OFF THE HOTEL PREMISE.

HOSTED AND CASH BARS MAY NOT EXCEED A TOTAL OF (4) FOUR HOURS. THE HOTEL LIQUOR LICENSE REQUIRES ALL ALCOHOLIC BEVERAGES ONLY BE DISPENSED BY HOTEL EMPLOYEES. NO OUTSIDE LIQUOR IS PERMITTED IN PUBLIC AREAS NOR THE FUNCTION SPACES. HOTEL EMPLOYEES RESERVE THE RIGHT TO DECLINE SERVICE BASED ON SAFE SERVICES TRAINING REQUIREMENTS. PHOTO ID IS REQUIRED FOR PROOF OF GUEST AGE OVER 21.