



Banquet Menus

Break Services

Based on a minimum of twenty five guests

Based on one hour service

Priced per person

THE CONTINENTAL

Chilled Orange and Cranberry Juices

Freshly Sliced Seasonal Fruit

Bakery Fresh Breakfast Breads

Bagels with Appropriate Condiments

Freshly Brewed Regular and Decaffeinated Coffee, Specialty Hot Teas and Iced Tea

\$9.95

DELUXE CONTINENTAL

Chilled Orange, Apple and Cranberry Juices

Freshly Sliced Seasonal Fruit

Bakery Fresh Breakfast Breads

Bagels with Appropriate Condiments

Individual Fruit Yogurt and Granola

Traditional Breakfast Cereals and Milk

Freshly Brewed Regular and Decaffeinated Coffee, Specialty Hot Teas and Iced Tea

\$11.95

MID-MORNING BREAK

Whole Fresh Fruits

Individual Fruit Yogurt

Breakfast Bars

Assorted Soft Drinks

Iced Bottled Waters

Freshly Brewed Regular and Decaffeinated Coffee, Specialty Hot Teas and Iced Tea

\$7.95

THE AFTERNOON CLASSIC

Home Style Variety Cookies & Fudge Brownies

Country Lemonade and Iced Tea

Assorted Soft Drinks

Iced Bottled Waters

Freshly Brewed Regular and Decaffeinated Coffee, Specialty Hot Teas and Iced Tea

\$9.95

All prices are subject to a 20% Service Charge and Applicable Sales Tax

Decatur Conference Center and Hotel, 4191 US Highway 36 West, Decatur IL 62522 (217) 422-8800

Specialty Break Services

Based on a minimum of twenty five guests

Based on thirty minute service

Priced per person

All specialty breaks have unique theme décor

OLD FASHIONED ICE CREAM PARLOR

Vanilla, Chocolate and Strawberry Ice Cream

Chocolate, Caramel and Strawberry Sauces

Oreo Cookie Crumbles, M&M's, and Chopped Nuts

Whipped Cream and Cherries

Iced Bottled Waters

Assorted Soft Drinks

\$9.95

THE SPORTS FAN

Cracker Jacks

Assorted Mixed Nuts

Soft Pretzels with Yellow Mustard

Pigs in a Blanket

Cream Soda and Root Beer

\$10.95

LA FIESTA

Tri-color Tortilla Chips

Fire Roasted Salsa

Mini Beef & Bean Burrito

Stuffed Jalapeno Poppers

Sopaipillas with Honey

Iced Bottled Waters

Assorted Soft Drinks

\$10.95

HEART HEALTHY

Roasted Red Pepper Hummus with Pita Chips

Carrot Sticks

Celery Sticks

Iced Bottled Waters

Assorted Soft Drinks

\$9.95

TRAIL MIX BAR

Build your own Trail Mix Bowl

Roasted Peanuts, M&Ms, Pretzels, Raisins, Gold Fish Crackers

Iced Bottled Waters

Assorted Sodas

\$9.95

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A la Carte Break Services

BEVERAGES

- Freshly Brewed Columbian Regular and Decaffeinated Coffee (gallon) \$27.00
- Gourmet Leaves Hot Tea Service (gallon) \$27.00
- Tropicana Premium Orange Juice (liter) \$12.00
- Grapefruit, Cranberry, Apple or Tomato Juice (liter) \$12.00
- Country Style Lemonade (gallon) \$27.00
- Hawaiian Fruit Punch (gallon) \$27.00
- Iced Tea (gallon) \$27.00
- Iced Bottled Waters (each) \$1.95
- 2%, Skim or Chocolate Milk (liter) \$10.00
- Regular and Diet Soda (each) \$1.95

BAKERY SELECTIONS

- Bakery Fresh Fruit & Cheese Danish (dozen) \$26.00
- Jumbo Warm Cinnamon Rolls with Pecan Royal Icing (dozen) \$30.00
- Assorted Bagels with Plain and Fruit Cream Cheese (dozen) \$28.00
- Assorted Fresh Baked Scones (dozen) \$26.00
- Assorted Bakery Fresh Muffins (dozen) \$26.00
- Freshly Baked Gourmet Cookies (dozen) \$26.00
- Assorted Brownies (dozen) \$26.00
- Lemon Bars (dozen) \$26.00

FRUIT AND DAIRY

- Seasonal Fresh Cut Fruit and Berry Display (per person) \$3.50
- Whole Fresh Fruits (each) \$1.75
- Individual Fruited Low-Fat Yogurt Cups (each) \$2.25

SNACKS AND MUNCHIES

- Assorted Premium Candy Bars (each) \$1.95
- Assorted Breakfast & Granola Bars (each) \$1.95
- Gardettos Bar Mix (per pound) \$18.00
- Dry Roasted Peanuts (per pound) \$16.00
- Gourmet Mixed Nuts (per pound) \$20.00
- Tri-color Tortilla Chips with Spicy Salsa and Guacamole (per person) \$4.00
- Soft Pretzels with Yellow Mustard (dozen) \$26.00

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Breakfast Entrees

Based on a minimum of twenty five guests

Based on one hour service

Priced per person

THE COMPLETE BREAKFAST

All complete breakfasts include orange juice, breakfast breads, butter and preserves, freshly brewed regular and decaffeinated coffee, and specialty hot teas

ENTREES

THE ALL AMERICAN

Scrambled Eggs,
Crisp Smoked Bacon or Link Sausage
with Breakfast Potatoes

\$10.95

CINNAMON ROLL FRENCH TOAST

Cinnamon Batter Dipped Texas Toast
Served with Warm Maple Syrup, Bacon or Link Sausage

\$11.95

SOUTHERN STYLE BREAKFAST

Scrambled Eggs, Biscuits and Gravy
Bacon, Breakfast Potatoes

\$12.95

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Breakfast Buffets

Based on a minimum of twenty five guests

Based on one hour service

Priced per person

THE EXPRESS BREAKFAST BUFFET

Chilled Orange, Cranberry and Apple Juice

Seasonal Fresh Cut Fruit Display

Farm Fresh Scrambled Eggs

Crisp Smoked Bacon or Sausage Patties

Breakfast Potatoes

Country Biscuits and Sausage Gravy

Assorted Breakfast Breads

Butter and Preserves

Freshly Brewed Regular and Decaffeinated Coffee

Specialty Hot Teas

\$14.95

THE EXECUTIVE BREAKFAST BUFFET

Chilled Orange, Apple and Cranberry Juice

Seasonal Fresh Cut Fruit Display

Traditional Breakfast Cereal and Milk

Farm Fresh Scrambled Eggs

- Choice of Two -

Crisp Smoked Bacon, Sausage Patties, Grilled Ham

- Choice of One -

Cinnamon French Toast, Low Carb Country Frittata,

Breakfast Potatoes

Warm Oatmeal with Raisins and Brown Sugar

Assorted Breakfast Breads

Butter and Preserves

Freshly Brewed Regular and Decaffeinated Coffee

Specialty Hot Teas

\$17.95

Feature Additions to Our Breakfast Buffets

An attendant charge of \$50.00 per attendant will be applied to our station services.

Made to Order Omelet Station (per person) **\$3.75**

Belgian Waffle Station with Fruit Toppings and Chantilly Cream (per person) **\$3.50**

Smoked Salmon Lox Station with Traditional Condiments (per person) **\$5.00**

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Lunch Entrees

THE COMPLETE LUNCHOEN

All Entrees Include a Starter, The Chef's Seasonal Vegetable, Rice or Potato, Rolls, and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea and Dessert

STARTER

(Please Select One)

Fresh Fruit Cup

Cole Slaw

Illinois Corn Chowder Soup, Chicken Noodle Soup, or Wisconsin Cheddar & Broccoli Soup,
Select Garden Greens with Assorted Dressings
Caesar Salad with Garlic Croutons and Parmesan Cheese

ENTREES

BRAISED BEEF BRISKET

with Herb Jus lie

\$16.95

ROASTED COUNTRY STYLE PORKLOIN

Served with Roasted Fuji Apples and

White Wine Sauce

\$15.95

CITRUS GLAZED SALMON

\$16.95

CHIPOLTLE GLAZED CHICKEN BREAST

Served with fresh pineapple salsa

\$15.95

CHICKEN ALFREDO

Penne Pasta Topped with Grilled Chicken and a Creamy

Alfredo Sauce

\$15.95

SOUTHERN DUET

Braised Beef Brisket and Chipotle Glazed

Chicken Breast with Pineapple Salsa

\$22.95

10oz. CHARBROILED NEW YORK STRIP

With Fried Onion Straws

\$18.95

GRILLED FLORIDA THYME CHICKEN

Served with Orange Demi-glaze & Herbs

\$15.95

TRI-COLOR TORTELLINI

Tortellini Pasta Filled with a Three-Cheese Blend,

Tossed with

Garden Vegetables and

Gorgonzola Walnut Cream Sauce

\$13.95

Included in Lunch (Choose one)

Warm Apple Crisp with Carmel Sauce

Carrot Cake with Cream Cheese Icing

Chocolate Champagne Mouse with Raspberry Coulis

Chocolate Layer Cake with White Chocolate Sauce

New York Cheesecake with Strawberry or Chocolate Sauce

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Lunch Deli Buffets

Based on a minimum of twenty five guests

Based on one and one half hour service

Priced per person

SALAD DELI BUFFET

Seasonal Fresh Fruit Display

Egg Salad, Chicken Salad, & Tuna Salad served with Mini Croissants and Pretzel Rolls

Marinated Pasta Salad and Potato Chips

Carrot Cake with Cream Cheese Icing

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$15.95

THE CORNER STORE DELI

The Day's Soup Kettle Selection

Sliced Roast Beef, Turkey Breast, Smoked Ham

Sliced Swiss and American Cheese

Mayonnaise & Mustard, Lettuce, Tomato, Pickles

Assorted Specialty Breads

Cole Slaw and Potato Salad

Cookies, Brownies and Lemon Bars

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$18.95

CLASSIC BUFFET

Fried Chicken, Roast Beef

Marinated Pasta Salad

Tossed Garden Salad with Assorted Dressings

Au Gratin Potatoes

Country Style Green Beans

Fruit Cobbler

Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$18.95

HOT SANDWICH DELI BUFFET

Featured Soup Kettle Selection of the Day

Seasonal Fresh Fruit Display

Italian Beef and Pulled Pork Sandwiches served on hoagie rolls

Dilled Red Bliss Potato Salad

Marinated Pasta Salad, Tri-color Corn Tortilla Chips

N.Y. Cheesecake with Strawberries

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$19.95

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Dinner Entrees

Dinner Entrees Include Soup or Salad, Entree Accompaniments, Fresh Rolls and Whipped Butter, and Dessert
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

SOUP or SALAD

Please Select One

SELECT GARDEN GREENS

Crisp Greens with Carrot and Red Cabbage Julienne, Cucumbers, Bermuda Onions,
Tomato and Herb Croutons with Assorted House Dressings

CAESAR SALAD

With Garlic Croutons and Parmesan Cheese

SUNKISSED SALAD

Mixed Field Greens, Mandarin Oranges, Pecans, Feta Cheese, and Raspberry Vinaigrette

SOUP SELECTIONS

Illinois Corn Chowder

Chicken Noodle

Broccoli and Cheddar

ENTRÉE ACCOMPANIMENTS

Choose one from each category:

STARCH

Whole Grain Wild Rice Pilaf

Roasted Garlic Basil Creamed Red Potatoes

Au Gratin Potatoes

Baked Potato

Twice Baked Potatoes

Mashed Sweet Potatoes

Oven Roasted Red Bliss Potatoes

Tri Colored Potatoes

Penne Alfredo

VEGETABLES

Orange Butter Broccoli

Maple Glazed Baby Carrots

Green Beans Almandine

Country Style Green Beans

Bourbon Butternut Squash

Steamed Garden Medley

Key Largo Medley

Asparagus (Seasonal)

Have our Chef prepare a seasonal vegetable pairing to best compliment your entrée selection.

Dinner Entrees

CITRUS GLAZED SALMON

With Grilled Pineapple Salsa
\$24.00

PARMESAN ENCRUSTED TILAPIA

With Grilled Pineapple Salsa
\$23.00

FLAMED BROILED FILET MIGNON

Finished with Port Wine Sauce
\$30.00

CHICKEN MARSALA

Served with a Mushroom Marsala Sauce
\$24.00

ROASTED CHICKEN BREAST

Stuffed with Baby Spinach Roasted Red Peppers and topped with a Gorgonzola Cream Sauce
\$25.00

GRILLED VEGETABLE STUFFED PORTABELLA MUSHROOM

Stuffed with Grilled Vegetables and finished with a Roasted Red Pepper Sauce
\$23.00

HERB ROASTED PRIME RIB 12 OZ

Natural Au Jus and Horseradish Sauce
\$29.00

ARUGULA & APPLE STUFFED PORK LOIN

Served with Shitake Mushroom
\$25.00

NEW YORK STRIP 12 OZ

Finished with Herb Butter
\$29.00

SLOW BRAISED BEEF BRISKET & CHICKEN MARSALA

Jus lie and Mushroom Marsala Sauce
\$28.00

TOURNADES PICCANTE

Roasted Sliced Beef Tenderloin with Mushroom, Thyme, Green Peppercorn Brandy Sauce
\$29.00

BUTTERNUT SQUASH RAVIOLI

Finished with a Light Cream Sauce
\$23.00

WILD MUSHROOM RAVIOLI

Finished with White Wine Supreme Sauce
\$23.00

DESSERTS

Choose one

Tiramisu with Raspberry Sauce

Homemade Warm Washington State Roasted Apple Strudel with Carmel Sauce

Kentucky Bourbon Pecan Pie drizzled with Caramel Sauce

Tuxedo Chocolate Torte with Twin Chocolate sauces

White Chocolate Tuxedo Double Cream Cheesecake with Twin Chocolate Sauce Lace

Banana Split Cheese Cake

Carmel Salted Brownie with a Raspberry Coulis

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Dinner Buffets

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SOUTH OF THE RIO GRANDE

Chipolte Corn Chowder
Seven Layer Tortilla Salad, Fajitas
Grilled Ancho-Citrus Chicken and Chipotle Chili Pepper Beef
Warm Flour Tortillas, Taco Shells and Tri-colored Nacho Chips
Shredded Lettuce, Chopped Tomato, Shredded Cheddar Cheeses
Black Olives, Diced Onion, Jalapeno's, Fresh Salsa, Sour Cream and Guacamole
Monterey Jalapeno Cheese Sauce, Beans Rancheros and Spanish Rice
Sopaipillas with Powdered Sugar & Honey
Coffee & Iced Tea
\$24.95

ALL AMERICAN COOKOUT

Creamy Cole Slaw
Old-Fashioned Macaroni Salad
Country Style Potato Salad
Seasonal Sliced Watermelon & Fresh Cantaloupe
Grilled Burgers and Jumbo Brats, BBQ Chicken
Corn O'Brien
Fresh Rolls and Buns
Sliced American Cheese, Leaf Lettuce, Tomatoes, Red Onions,
Dill Pickles, Sweet Relish, Mayo, Ketchup, Yellow & Dijon Mustard
Chef's Selection of Assorted Desserts
Fresh Lemonade, Coffee & Iced Tea
\$24.95

DEEP SOUTH HOME STYLE

Tossed Greens with Assorted Dressings
Creamy Cole Slaw, Country Potato Salad
Seasonal Sliced Watermelon & Fresh Cantaloupe
Chili with Grated Cheese and Onion
Southern Fried Chicken
Bar-B-Que Beef Brisket
Mashed Potatoes with Cream Gravy
Flame Roasted Corn O'Brien
Sweet Corn Bread & Biscuits, Whipped Butter and Marmalade
Fresh Lemonade & Iced Tea
Fruit Cobbler
Freshly Brewed Regular & Decaffeinated Coffee
\$25.95

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Dinner Buffets

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A TASTE OF ITALY

Hearty Minestrone
Caesar Salad
Marinated Pasta Salad
Antipasto Salad
Tomato & Cucumber Vinaigrette
Meat Lasagna, Butternut Squash Ravioli
Sausage Penne Primavera
Oven Roasted Italian Vegetable Medley
Italian Sweet Rolls and Toasted Garlic Bread
Tiramisu
Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea
\$27.95

THE BIG EASY

Seasonal Fresh Fruit Display
Tossed Garden Greens and Vegetables with Twin Dressings
Marinated Pasta Salad
Country Style Potato Salad

ENTRÉE SELECTIONS:

Applewood Smoked Ham with Pineapple Glaze
Traditional Roast Turkey and Cornbread Dressing
Mediterranean Crusted Salmon finished with a Soy Ginger Sauce
Chicken Marsala
Roast Pork Loin with Fiji Apples
Grilled Breast of Chicken with Florida Thyme Sauce
English Cut Roast Sirloin of Beef finished with Bordaise Sauce
Butternut Squash Ravioli finished with a Light Cream Sauce
Lemon Chicken

Carved Prime Rib with Au Jus & Horseradish Sauce Available as
One Entrée Selection at an Additional \$5.00 per person

Carved Beef Tenderloin with Béarnaise and Horseradish Sauce
Add \$7.00 per person

The Chef's Selection of Three Seasonal Accompaniments
Warm Rolls and Whipped Butter

Chef's Selection of Assorted Desserts

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Two Entree Selections \$24.95 Three Entree Selections \$28.95

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Reception Services

*Served with Cocktail Rolls, Mayonnaise, Scallion Horseradish Cream, and Dijon Mustard
Chef's Carving Fee Included for one and one half hour of service*

CHEF'S ARTISTRY

APPLEWOOD SMOKE HAM

Whole Grain Honey Mustard Sauce
\$200.00 / Serves 50

ROAST TENDERLOIN OF BEEF

Horseradish and Béarnaise Sauce
\$225.00 / Serves 30

HICKORY SMOKED TURKEY BREAST

Cranberry Aioli
\$200.00 / Serves 50

ROAST PRIME RIB OF BEEF

Jus lie and Horseradish Sauce
\$250.00 / Serves 40

DOMESTIC CHEESE

Fresh Cheddar, Provolone, Mozzarella, and
Pepperjack Cheeses with Seasonal Fresh
Fruit Garnishes, Crackers, Sliced Baguettes,
Dijon & Whole Grain Mustards
\$175.00 / Serves 50

SEASONAL FRUIT FESTIVAL

Bountiful Display of Tropical Fresh Fruit,
Melons and Berries
Served with Twin Yogurt Sauces
\$175.00 / Serves 50

Imported Cheese Tray available upon request

\$250.00 / Serves 50

GARDEN VEGETABLE CRUDITE

A crisp colorful seasonal collage, served with two dressing.

\$150.00 / Serves 50

Full table displays available for parties of 150 or more

SMOKED NORWEGIAN SALMON

Served with Herbed Cream Cheese, Traditional Garnishes, and Toasted Baguettes

\$175.00 / per presentation / Serves approximately 30 portions

ITALIAN ANTIPASTI DISPLAY

Genoa Salami & Smoked Sausage, Peppered Chevre & Fresh Mozzarella,
Marinated Artichokes & Hearts of Palm, Marinated Button Mushrooms,
Zucchini, Yellow Squash, Scallions, Roasted Red Peppers, and Pickled Tuscan Peppers
Italian Breads

\$250.00 / Serves 50

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Reception Services

A LA CARTE HORS D'OEUVRES
*Minimum of twenty five guests
Based on fifty pieces*

\$100.00 Hot

Variety of Miniature Quiche
Marinara or BBQ Meatballs
Chinese Vegetable or Pork Egg Rolls with
Sweet and sour sauce
Rumaki, Bacon Wrapped Chicken Livers
Spanakopita
Blackened Chicken Strips with Creole Sauce
Fried Chicken Tenders
Mini Chicken Quesadillas
Blueberry Pomegranate Back Ribs
Mushroom Caps Stuffed with Sausage or Crab Meat
Raspberry & Brie in Phyllo

\$115.00 Hot

Bacon Wrapped Scallops
Teriyaki Beef Tenderloin Kabobs
Mini Chicken Wellingtons
Mini Cordon Bleu bites
Crab Ragoons
Spinach & Artichoke Ragoons

\$100.00 Cold

Salami Coronets
Seasonal Prosciutto and Melon
Traditional Finger Salad Sandwiches
Belgium Endive with Crab Salad
Smoked Salmon Canapés with Capers & Lemon
Roma Tomato, Basil & Mozzarella Bruschetta

\$115.00 Cold

Prosciutto Wrapped Maytag Stuffed Dates
Traditional Jumbo Shrimp Cocktail
Sliced Tenderloin Baguette with Roasted Garlic Aioli
Prosciutto Borsin and Asparagus rollup

BUTLER STYLE RECEPTION

Our Servers will travel throughout the room, offering Fine Hors D'Oeuvres.
Price based on one server per fifty guests and one piece of each item selected per guest.

Based on two hour service

Assorted Domestic Cheese Display

Garden Vegetable Crudités

Choice of Carved Beef, Ham, or Turkey with Mini Rolls and accompaniments

Choice of four hot listed above

Shrimp Cocktail (add \$5.00 per person)

\$28.00 per person

SWEET TABLE

Based on a minimum of twenty five guests

Mini Éclairs

Assorted Cheesecakes

Cream Puffs

Chocolate Dipped Strawberries

Assorted Cookies

Petit Fours

Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$8.00 per person

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Beverage Services

The Decatur Conference Center and Hotel is the only licensed authority to sell and serve liquor for consumption on these premises. Therefore, it is not permitted to bring liquor in the hotel for banquet functions.

We proudly serve these Fine Products.

Call Brands

Absolute Vodka
Beefeaters Gin
Bacardi Rum
Jim Beam Bourbon
Seagram's 7 Whiskey
Cutty Sark Scotch
Tanqueray Gin
Captain Morgan Rum / Meyers
Jack Daniels Bourbon
Canadian Club
Johnny Walker Red Scotch

Premium Brands

Johnnie Walker Black
Crown Royal Whiskey
Belvedere Vodka
Grey Goose Vodka
Bombay Sapphire
Knobcreek Bourbon
Makers Mark Bourbon
Chivas Regal

Budweiser, Bud Light, Bud Select, Miller Lite, Miller Lite 64, Heineken, Corona
CK Mondavi House Wine, Pepsi Products, Aquafina

All bars are stocked with Amaretto and Peach Schnapps.
All special requests must be paid for in full at time of order.

Hosted Bar Service

Call Brands	\$6.00
Premium Brands	\$7.00
CK Mondavi Wine	\$5.50
Domestic Beer	\$3.50
Imported Beer	\$4.50
Bottled Water	\$2.00
Soda	\$1.95

Cash Bar Service

Call Brands	\$6.00
Premium Brands	\$7.00
CK Mondavi Wine	\$5.50
Domestic Beer	\$3.50
Imported Beer	\$4.50
Bottled Water	\$2.00
Soda	\$1.95

Hosted Bar Prices are subject to Service Charge and Sales Tax.

Cash Bar Prices include Sales Tax.

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Beverage Services

Open Host Bar Service

Based on Three hours of service

Minimum of twenty five guests is required for bar service.

Hotel will provide one bartender per 125 guests.

Parties of fewer than 25 can be provided with a cocktail server at a charge of \$15.00 per hour.

Beverage Revenue must meet \$200.00 per hour or a \$50.00 per hour fee will apply for the duration of the bar time.

Call Brand Liquor Bar Service

Includes:

Call Brand Liquors

One Domestic Keg Beer of Choice

House Wine

Assorted Sodas

\$19.00 per person

Premium Brand Liquor Bar Service

Includes:

Premium Brand Liquors

One Domestic Keg Beer of Choice

House Wine

Assorted Sodas

\$23.00 per person

Cordial Service

Kahlua, Baileys, Chambord, Grand Marnier, Amaretto Di Saronna,
Fonseca Bin 27 Port, Hennessy VS, and Jagermeister, Sambuca, Cointreau

\$7.50 per 2 oz Cordial

Bottle Wine Service

We proudly serve CK Mondavi Wines

Chardonnay, White Zinfandel, Merlot, and Cabernet Sauvignon

\$24.00 per bottle

Additional varietal wine selections are available from our banquet wine list. Special orders require a one to three week ordering lead time. All special requests must be paid for in full at time of order.

Keg Beer Service

Bud Light or Miller Lite

\$275.00 per Keg

Additional selections are available on special request at various prices.

All special requests must be paid for in full at time of order.

Specialty Punch Service

Citrus Fruit Punch \$28.00 / gallon

Champagne Mimosa \$50.00 / gallon

Champagne Sherbet \$50.00 / gallon

Bloody Mary \$75.00 / gallon

Screwdriver \$75.00 / gallon

Margarita on the Rocks \$75.00 / gallon

White Sangria \$80.00 / gallon

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