

Weddings

Allow us to make your dreams come true.

DECATUR CONFERENCE CENTER & HOTEL



Wedding Packages

With a tiered pricing platform, Decatur Conference Center and Hotel is able to offer any couple the wedding venue of their dreams. From the “Diamond Package” which will include décor and rental items such as chair covers, backdrop, and specialty linens to a customizable “Al La Carte” menu – we will not only meet, but exceed your expectations with the amount of options we have to offer.

The Decatur Conference Center & Hotel

is the largest conference center and hotel in downstate Illinois. Let us host your bridal shower, rehearsal dinner, ceremony, reception, next day brunch and lodging for your guests. Our ballrooms vary in size and style- all spaces will deliver the perfect atmosphere for your wedding. Looking for an outdoor venue for your wedding ceremony or reception? Take a look at over 100,000 sq feet of our outdoor space that overlooks the gazebos, and lighted pavilion. With 370 guest rooms and suites, and two on-site restaurants, you will never have to worry about your party’s accommodations.



www.hoteldecatur.com

Our Professional Staff

including our on-site wedding coordinator and banquet manager, will work with you from beginning of the planning process through the day of your event at the hotel.

Allow us to show you why our full-service hotel is ideal for planning your special day.



All Inclusive Wedding Package Tiers

Diamond

- Open Bar (4 hours)
- Signature Cocktail
- Butler Passed Hors D'oeuvres
- Dinner of Choice (plated, buffet, or station to station)
- Cake Cutting and Service
- Champagne Toast
- Late Night Snack
- Chair Cover with Sash
- Specialty Linens
- Head Table Backdrop
- Complimentary Suite of Choice (based on availability)
- Special Guest Rates

Platinum

- Open Bar (3 hours)
- Butler Passed Hors D'oeuvres
- Dinner of Choice (plated, buffet, or station to station)
- Cake Cutting and Service
- Champagne Toast
- Chair Cover with Sash
- Head Table Backdrop
- Complimentary Suite
- Special Guest Rates

Gold

- Open Bar (3 hours)
- Domestic Cheese & Cracker Presentation with seasonal fruit or crudité's presentation
- Dinner of Choice (plated, buffet, or station to station)
- Cake Cutting and Service
- Champagne Toast
- Complimentary Suite
- Special Guest Rates

Silver

- Limited Open Bar (keg beer, house wine, & soda - 3 hours)
- Domestic Cheese & Cracker Presentation
- Dinner of choice (plated, buffet or station to station)
- Cake Cutting and Service
- Complimentary Suite
- Special Guest Rates

Contact

Wedding Coordinator & Sales Manager

sales@hoteldecatour.com

217.420.8711

All inclusive package décor & rentals provided by Elite Entertainment.

DCCH Preferred Vendor
List available upon request.

PLATED MENU

{Included in Packages}

Hors D'oeuvres

DIAMOND & PLATINUM OPTIONS

Based on one hour service {please select three}

- Mini Chicken Cordon Bleu Bites
- Vegetable Egg Rolls
- Spanakopita
- Mini Quiche
- Spinach and Artichoke Rangoons
- Roma Tomato, Basil, & Mozzarella Bruschetta En Phyllo
- Salami Coronets
- Smoked Salmon Canapés with Capers & Lemon

GOLD OPTION

Domestic Cheese and Cracker Presentation
with Seasonal Fruit or Crudités Presentation

SILVER OPTION

Domestic Cheese and Cracker Presentation

Salad {Please select one}

HOUSE SALAD

Crisp greens with carrot and red cabbage julienne, cucumbers, Bermuda onions, tomato and herb croutons with ranch or raspberry vinaigrette

CAESAR SALAD

With garlic croutons and parmesan cheese

SUNKISSED SALAD

Mixed field greens with mandarin oranges, pecans, and feta cheese with raspberry vinaigrette

Intermezzo {Please select one}

- RASPBERRY SORBET
- PINEAPPLE SORBET

Entrée Accompaniments

{Please Choose one starch and one vegetable}

- Whole Grain Wild Rice Pilaf
- Key Largo Medley
- Roasted Garlic Basil Creamed Red Potatoes
- Maple Glazed Baby Carrots
- Mashed Sweet Potatoes
- Green Beans Amandine
- Oven Roasted Red Bliss Potatoes
- Country Style Green Beans
- Tri Colored Potatoes
- Steamed Garden Medley
- Penne Alfredo

Entrees

CITRUS GLAZED SALMON

Finished with Grilled Pineapple Salsa

67 59 53 51

FLAME BROILED FILET MIGNON 8oz

Finished with a Port Wine Sauce

70 62 56 54

NEW YORK STRIP 12oz

Finished with Herb Butter

70 62 56 54

ROASTED CHICKEN BREAST

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

67 59 53 51

STUFFED PORTABELLA MUSHROOM

Stuffed with Grilled Vegetables finished with a Roasted Red Pepper Sauce

63 55 49 47

BUTTERNUT SQUASH RAVIOLI

Finished with a Light Cream Sauce

63 55 49 47

HERB ROASTED PRIME RIB 12oz

Natural Au Jus and Horseradish Sauce

69 61 56 53

ARUGULA & FUJI APPLE STUFFED PORK LOIN

Served with Shitake Mushroom Sauce

67 59 53 51

CHICKEN MARSALA

Served with Mushroom Marsala Sauce

67 59 53 51

TOURNADOES PICCANTE

Roasted Sliced Beef Tenderloin with Mushroom, Thyme, and Green Peppercorn Brandy Sauce

70 62 56 54

WILD MUSHROOM RAVIOLI

Finished with White Wine Supreme Sauce

63 55 49 47

PARMESAN ENCRUSTED TILAPIA

Finished with Drizzled Alfredo

63 55 49 47

Dual Entrees

SLOW BRAISED BEEF BRISKET

& CHICKEN MARSALA

Jus lie and Mushroom Marsala Sauce

67 59 53 51

CITRUS GLAZED SALMON & CHICKEN

4oz Salmon and 4oz Grilled Chicken

70 62 56 54

BEEF & SALMON

4oz Filet Mignon and 4oz

Citrus Glazed Salmon

70 62 56 54

BEEF & CHICKEN

4oz Filet Mignon and 4oz Grilled

Chicken finished with Port Wine Sauce

70 62 56 54

Price Guide

- Diamond
- Platinum
- Gold
- Silver

Warm rolls with whipped butter & freshly brewed regular and decaffeinated coffee and iced tea served with all of the buffet options.

* Sales tax & service charge included.

BUFFET MENU

{Included in Packages}

67 59 53 51

STATION to STATION MENU

70 66 60 57

Hors D'oeuvres

DIAMOND & PLATINUM OPTIONS

Based on one hour service {please select three}

- Mini Chicken Cordon Bleu Bites
- Vegetable Egg Rolls
- Spanakopita
- Mini Quiche
- Spinach and Artichoke Ragoons
- Roma Tomato, Basil, & Mozzarella Bruschetta En Phyllo
- Salami Coronets
- Smoked Salmon Canapés with Capers & Lemon

GOLD OPTION

Domestic Cheese and Cracker Presentation
with Seasonal Fruit or Crudités Presentation

SILVER OPTION

Domestic Cheese and Crackers Presentation

Salad {Please select one}

■ HOUSE SALAD

Crisp greens with carrot and red cabbage julienne, cucumbers, Bermuda onions, tomato and herb croutons with ranch or raspberry vinaigrette

■ CAESAR SALAD

With garlic croutons and parmesan cheese

■ SUNKISSED SALAD

Mixed field greens with mandarin oranges, pecans, and feta cheese with raspberry vinaigrette

Entrée Accompaniments

{Please Choose three accompaniments}

- Whole Grain Wild Rice Pilaf
- Key Largo Medley
- Roasted Garlic Basil Creamed Red Potatoes
- Maple Glazed Baby Carrots
- Mashed Sweet Potatoes
- Green Beans Amandine
- Oven Roasted Red Bliss Potatoes
- Country Style Green Beans
- Tri Colored Potatoes
- Steamed Garden Medley
- Penne Alfredo

Entrees {Please select two}

- APPLEWOOD SMOKED HAM
Finished with pineapple glaze
- MEDITERRANEAN CRUSTED SALMON FINISHED
Finished with soy ginger sauce
- CHICKEN MARSALA
Served with Mushroom Marsala Sauce
- ARUGULA & FUJI APPLE STUFFED PORK LOIN
Finished with Shitake Mushroom Sauce
- ROAST SIRLOIN OF BEEF
Finished with Bordelaise Sauce
- SLOW BEEF BRISKET
- LEMON CHICKEN
- STUFFED PORTABELLA MUSHROOM
- BUTTERNUT SQUASH RAVIOLI
- PARMESAN ENCRUSTED TILAPIA
Finished with Drizzled Alfredo

Station to Station

SALAD STATION

Caesar Salad or Select Garden Salad
(with appropriate toppings)

*Grilled Chicken *(add \$1 per person)*

*Grilled Shrimp *(add \$2 per person)*

PASTA STATION

Pasta cooked to order by our skilled chefs.

Penne pasta, Tri color rotini, or Cheese tortellini with: Red onion, Peppers, Scallions, Tomatoes, Mushrooms, Bacon, Italian sausage, Chicken marinara, Alfredo and Pesto sauces

POTATO BAR

Served in martini glasses

Garlic Smashed Potatoes or Bourbon Mashed Sweet Potatoes with: Scallions, Bacon, Broccoli, Cheddar cheese, Sour cream, Marshmallows, Brown sugar and Pecans

CARVING STATION {Please select two}

Top of Round Beef

Bourbon Glazed Ham

Oven Roasted Breast of Turkey

Chicken Roulade

Herb Roasted Tenderloin of Beef *(add \$3)*

Warm rolls with whipped butter & freshly brewed regular and decaffeinated coffee and iced tea served with all of the buffet options.

** Sales tax & service charge included.*



À LA CARTE MENU

Hors D'oeuvres

{Based on fifty pieces}

\$100

COLD HORS D'OEUVRES

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

\$115

COLD HORS D'OEUVRES

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

\$100

HOT HORS D'OEUVRES

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, 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

HOT HORS D'OEUVRES

Bacon Wrapped Scallops
Teriyaki Beef Tenderloin Kabobs
Mini Chicken Wellingtons with Madeira Sauce
Mini Cordon Bleu bites
Crab Rangoons
Spinach & Artichoke Rangoons

Salad {Select one}

HOUSE SALAD

Crisp greens with carrot and red cabbage julienne, cucumbers, Bermuda onions, tomato and herb croutons with ranch or raspberry vinaigrette

CAESAR SALAD

With garlic croutons and parmesan cheese

SUNKISSED SALAD

Mixed field greens with mandarin oranges, pecans, and feta cheese with raspberry vinaigrette

Entrees

PARMESAN ENCRUSTED TILAPIA

Finished with Drizzled Alfredo

23

FLAME BROILED FILET MIGNON 8oz

Finished with a Port Wine Sauce

30

NEW YORK STRIP 12oz

Finished with Herb Butter

29

ROASTED CHICKEN BREAST

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

25

STUFFED PORTABELLA MUSHROOM

Stuffed with Grilled Vegetables finished with a Roasted Red Pepper Sauce

23

BUTTERNUT SQUASH RAVIOLI

Finished with a Light Cream Sauce

23

Entrée Accompaniments

{Choose one starch & one vegetable}

Whole Grain Wild Rice Pilaf
Key Largo Medley
Roasted Garlic Basil Creamed Red Potatoes
Maple Glazed Baby Carrots
Mashed Sweet Potatoes
Green Beans Amandine
Oven Roasted Red Bliss Potatoes
Country Style Green Beans
Tri Colored Potatoes
Steamed Garden Medley
Penne Alfredo

HERB ROASTED PRIME RIB 12oz

Natural Au Jus and Horseradish Sauce

29

ARUGULA & FUJI APPLE STUFFED PORK LOIN

Served with Shitake Mushroom Sauce

25

CHICKEN MARSALA

Served with Mushroom Marsala Sauce

24

TOURNADOES PICCANTE

Roasted Sliced Beef Tenderloin with Mushroom, Thyme, and Green Peppercorn Brandy Sauce

29

WILD MUSHROOM RAVIOLI

Finished with White Wine Supreme Sauce

23

Warm rolls with whipped butter & freshly brewed regular and decaffeinated coffee and iced tea served with all dinner options.

** Sales tax & service charge not included in à la carte menu pricing.*



Day After Wedding Brunch Menu

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

\$14.95 per person

SOUTHERN STYLE BREAKFAST

Scrambled Eggs, Biscuits and Gravy
Bacon, Breakfast Potatoes
Includes orange juice, breakfast breads,
Butter and preserves

\$12.95 per person

THE CONTINENTAL BREAKFAST

Chilled Orange and Cranberry Juices
Freshly Sliced Seasonal Fruit
Bakery Fresh Breakfast Breads
Bagels with Appropriate Condiments

\$9.95 per person

*Freshly brewed regular and decaffeinated coffee, and specialty hot teas served with all of the brunch options.
* Sales tax & service charge not included in à la carte menu pricing.*

Wedding Packages Include

- ⚡ **Cake Service**
We cut and serve your cake for you

- ⚡ **Dinner for your Guests**
*served in the style of your choice:
plated, buffet, station to station*

- ⚡ **Special Rates on Accommodations**
for your guests with room blocks

- ⚡ **No Setup-Fee for Banquet Rooms**
We do the set up and clean up for you

- ⚡ **Personalized Diagram of Room Set-up**
during planning period

- ⚡ **Use of DCCH's Linens**
(table cloths, napkins, table skirting on appropriate tables)

- ⚡ **Use of DCCH's Silverware, China & Stemware**

- ⚡ **Scheduled "Meet the Chef"**
tasting for menu options

- ⚡ **Personalized Signage**
on day of event

- ⚡ **Planning Assistance**
from our wedding coordinator through the entire process

Banquet Rooms & Capacity

Holiday Hall	⚡ Up to 1,000 guests
MLK Ballroom	⚡ Up to 250 guests
Fountain Hall	⚡ Up to 400 guests
Kirkland Ballroom	⚡ Up to 100 guests
JR's	⚡ Up to 75 guests

** Guest capacity varies upon dinner style.*

** Each ballroom has a required food & beverage minimum.*



217.420.8711 • hoteldecaturn.com

4191 WEST U.S. HWY. 36, DECATUR, ILLINOIS 62522