

ST. CHARLES PLACE



& Banquets

2550 E. Main Street • St. Charles, Illinois 60174

Phone - (630) 377-3333

Fax - (630) 377-3353

www.st-charlesplace.com

HAVE YOU EVER ATTENDED A WEDDING IN WHICH THE BRIDE AND GROOM
ACTUALLY FINISHES THEIR DINNER?!

Welcome to St. Charles Place! Our chef prepares a dinner so delicious that even the Bride and Groom finish their dinner before gliding on to our large marble dance floor. Our reputation as being the finest restaurant in St. Charles has spread rapidly by word of mouth... and what better advertising! Our wedding packages include:

FIVE HOURS OF PREMIUM OPEN BAR COCKTAIL SERVICE
BUTLER STYLE HORS D'OEUVRES DURING FIRST COCKTAIL HOUR
A CHAMPAGNE TOAST FOR ALL OF YOUR GUESTS
WITH CHAMPAGNE THROUGHOUT FOR THE HEAD TABLE
FULLY DRESSED HEAD TABLE, CAKE TABLE AND GIFT TABLE
TABLES DRESSED IN WHITE LINEN SOFTLY ILLUMINATED BY TWO TALL
WHITE TAPERED CANDLES OR TWO VOTIVE CANDLES WITH A
COMPLIMENTARY BUD VASE WITH FRESH FLOWER
AN ELEGANT FIVE COURSE DINNER
WITH FABULOUS WINE DURING DINNER
A PERSONALIZED WEDDING CAKE
FROM DIVINE DESSERTS

Our dinner entrees includes your choice of soups as well as salads, choice of chef's accompaniments, fresh rolls and butter with coffee and hot tea service throughout and ice cream with your wedding cake or a sorbet intermezzo before the main course. St. Charles Place is a full service restaurant so we are able to offer you further choices and design your menu to your specifications. We look forward to your suggestions.

St. Charles Place can help you make your friends and family thrilled with your fine choices. Together we should be able to accommodate your budget and make St. Charles Place perfect for you.

Sincerely,

Ms. Jackie Niforatos
630-377-3333

P.S.: I will contact you soon for your thoughts and ideas.

ST. CHARLES PLACE



& Banquets

2550 E. Main Street • St. Charles, Illinois 60174

Phone - (630) 377-3333

Fax - (630) 377-3353

www.st-charlesplace.com

OUR WEDDING PACKAGE

FIVE HOURS OF PREMIUM FULL COCKTAIL BAR SERVICE

BUTLER STYLE HORS D'OEUVRES DURING THE FIRST COCKTAIL HOUR

A CHAMPAGNE TOAST FOR EACH GUEST AND CHAMPAGNE THROUGHOUT
FOR THE HEAD TABLE

WHITE LINEN TABLECLOTHS AND NAPKINS

HEAD TABLE, CAKE TABLE AND GIFT TABLE
FULLY DRESSED IN WHITE LINEN

TWO TALL TAPERED CANDLES OR TWO VOTIVES FOR EACH TABLE

A FRESH FLOWER CENTERPIECE FOR EACH TABLE

OUR WEDDING PACKAGE MENU

CHOICE OF ONE OF OUR HOMEMADE SOUPS

CHOICE OF ONE OF OUR CLASSIC SALADS

YOUR MAIN ENTRÉE COURSE

CHILDREN 12 YEARS AND UNDER: \$15 LESS PACKAGE PRICE FOR ADULT
ENTRÉE OR \$25.00 FOR CHICKEN TENDERS and FRENCH FRIES with all other
PACKAGE ITEMS: APPETIZERS, CAKE, ETC.

CHEF'S FRESH ACCOMPANIMENTS WHICH INCLUDE: OUR TWICE BAKED
POTATOES, WILD RICE OR MASHED POTATOES, SAUTEED GARDEN
VEGETABLES, SUGAR SNAP PEAS AND MANY MORE

REFRESHING SORBET INTERMEZZO OR
ICE CREAM SERVED WITH YOUR CAKE

FRESH BREWED COFFEE AND HOT TEA SERVICE THROUGHOUT THE EVENING
A FABULOUS SLICE OF WEDDING CAKE FOR DESSERT

All Banquets are subject to Sales Tax and 21% Gratuity. A deposit is required to reserve our rooms.
Your deposit will not be refunded in case of cancellation. For insurance purposes, food prepared outside of St. Charles Place may not be brought in and served.
Leftover banquet food is not permitted to leave St. Charles Place premises.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

ST. CHARLES PLACE



OUR WEDDING PACKAGE MENU

THE PACKAGE MENU INCLUDES A CHOICE OF HOMEMADE SOUPS,
CLASSIC SALADS, SORBET INTERMEZZO, CHEF'S SEASONAL
ACCOMPANIMENTS, FRESH HOT ROLLS WITH BUTTER, WINE SERVICE WITH DINNER,
COFFEE, TEA OR ICED TEA SERVICE, SLICE OF WEDDING CAKE FOR DESSERT

BEEF WELLINGTON

(THE HOUSE SPECIALTY)

WE USE THE FINEST USDA AGED
FILET OF BEEF TENDERLOIN WITH
ONIONS AND MUSHROOMS
BAKED IN A FLAKEY PASTRY AND
SERVED WITH A MADIERA WINE SAUCE

\$112

NEW YORK STRIP STEAK

THE FINEST USDA BEEF

GRILLED PERFECTLY WITH

AJUS AND MUSHROOMS

\$111

FILET MIGNON

USDA BEEF AT ITS FINEST

GRILLED AND SERVED WITH AJUS

AND MUSHROOMS

\$109

LONDON BROIL

MARINATED AND SLICED

USDA SIRLOIN STEAK

WITH MUSHROOMS AND BORDELAISE

\$94

ROAST PRIME RIB OF BEEF

THE BEST USDA AGED BEEF

SLOW ROASTED AND SERVED WITH AJUS...

FABULOUS

\$101

CHICKEN WELLINGTON

(THE HOUSE SPECIALTY)

BONELESS BREAST OF CHICKEN

WITH ONIONS AND MUSHROOMS

BAKED IN A PUFF PASTRY SHELL

WITH POULET SAUCE

\$92

CHICKEN KIEV

A RESTAURANT FAVORITE

SERVED WITH RICE PILAF AND POULET SAUCE

\$87

CHICKEN MARSALA

BONELESS BREAST OF CHICKEN

IN A RICH SHERRY SAUCE

WITH SHITAKE MUSHROOMS

\$87

CHICKEN PICATTA

BONELESS BREAST OF CHICKEN

WITH WILTED SPINACH AND PLUM TOMATOES

WITH CAPERS IN A LIGHT LEMON SAUCE

\$87

NORWEGIAN SALMON

WITH OUR FAMOUS

CHAMPAGNE DILL SAUCE

\$96

All Banquets are subject to Sales Tax and 21% Gratuity. A deposit is required to reserve our rooms.
Your deposit will not be refunded in case of cancellation. For insurance purposes, food prepared outside of St. Charles Place may not be brought in and served.
Leftover banquet food is not permitted to leave St. Charles Place premises.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

ST. CHARLES PLACE



OUR WEDDING PACKAGE MENU

THE PACKAGE MENU INCLUDES A CHOICE OF HOMEMADE SOUPS, CLASSIC SALADS, SORBET INTERMEZZO, CHEF'S SEASONAL ACCOMPANIMENTS, FRESH HOT ROLLS WITH BUTTER, WINE SERVICE WITH DINNER, COFFEE, TEA OR ICED TEA SERVICE, SLICE OF WEDDING CAKE FOR DESSERT

ROAST PORK

SLOW ROASTED and DELICIOUS
Served with a LIGHT MUSTARD GLAZE and
CARMELIZED ONION MASHED POTATOES
\$89

FILET MIGNON and

CHICKEN DUET

AGED and HAND CUT FILET MIGNON
paired with a LEMON and HERB ROAST CHICKEN
BREAST with SOUR CREAM
MASHED POTATOES and GRILLED
GARDEN VEGETABLES
\$108

FILET MIGNON and a GIANT STUFFED SHRIMP

THE FINEST USDA GRADE AGED and
HAND CUT BEEF CHAR-GRILLED PERFECTLY with
a CRABMEAT STUFFED
SHRIMP with OUR TWICE BAKED
POTATO and FRENCH GREEN
BEANS ALMONDINE
\$112

LONDON BROIL with CHICKEN

MARINATED and SLICED USDA
SIRLOIN SERVED with BORDELAISE
With a LEMON and HERB
ROAST CHICKEN BREAST
Served with SOUR CREAM MASHED
POTATOES and FRENCH GREEN
BEANS ALMONDINE
\$101

WE OFFER OUR FABULOUS

SURF AND TURF

COLD WATER LOBSTER TAIL
With Your Choice of One of
OUR USDA CHOICE STEAKS
(MARKET PRICE)

VEGETARIAN DINNER

ANGEL HAIR PASTA PROVENCAL with
FRESH GARLIC, SCALLIONS EV OLIVE OIL and
ANGEL HAIR PASTA
\$84

CHICKEN POMODORO

GRILLED CHICKEN BREAST with CHARRED PLUM
TOMATO SAUCE, FRESH BASIL, EV OLIVE OIL and
PARMESAN REGGIANO
\$87

CHICKEN BREAST with FOUR CHEESES

GRILLED CHICKEN BREAST with MAYTAG BLUE
CHEESE, MARSCARPONE, MOZZARELLA and
PARMESAN REGGIANO atop BOW TIE PASTA
\$87

18 oz. AGED and HAND CUT

GRILLED RIB EYE STEAK
with MUSHROOM AUJUS, YUKON GOLD
POTATOES and FRESH ASPARAGUS
\$105

LAMB CHOPS

with MEYER LEMON and OREGANO RUB then
CHARRED and SERVED with GREEK RICE PILAF
\$104

All Banquets are subject to Sales Tax and 21% Gratuity. A deposit is required to reserve our rooms.
Your deposit will not be refunded in case of cancellation. For insurance purposes, food prepared outside of St. Charles Place may not be brought in and served.
Leftover banquet food is not permitted to leave St. Charles Place premises.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

ST. CHARLES PLACE



HORS D OEUVRES

(PRICES PER 100 PIECES, HALF ORDERS ARE AVAILABLE)

OUR FAMOUS SHRIMP DE JONGHE
\$300

BARBECUED MEATBALLS
\$160

MEATBALLS in OUR **COGNAC SAUCE**
\$180

FRIED JUMBO SHRIMP
\$300

BUFFALO WINGS with BLUE CHEESE DIP
\$150

EGG ROLLS with SWEET and SOUR SAUCE
\$140

CHICKEN TENDERS with RANCH DIP
\$175

BARBEQUED RIBLETS
\$180

**ITALIAN SAUSAGE with PEPPERS
and ONIONS**
\$180

**STUFFED MUSHROOM CAPS with
CRABMEAT STUFFING**
\$230

MINI QUICHE PIZZAS
\$140

**OUR TRADITIONAL BRUCHETTA with
IMPORTED GOAT CHEESE and
PLUM TOMATOES with EV OLIVE OIL**
\$170

**FILET MIGNON BRUCHETTA with
BOURSIN CHEESE and SPRING ONION on
TOASTED FRENCH BAGUETTE**
\$300

JUMBO LUMP CRAB CAKES with RED PEPPER AIOLI
\$240

**WILD MUSHROOM TARTS with
THYME AND LEEK in PASTRY DOUGH**
\$200

GIANT BOWL of ICED JUMBO SHRIMP
\$300

BAKED STUFFED CLAMS OREGONATT
\$240

CROUDITE
RAW VEGETABLES with DIP
\$130

FRESH FRUIT DISPLAY
\$170

CHEESE with CRACKERS
\$170

DEVILED EGGS
\$160

ASSORTED DELI STYLE SANDWICHES
\$170

SMOKED SALMON
Market Price

**PORK POT STICKERS with a
SOY GINGER DIPPING SAUCE**
\$160

**MINI CRAB CAKES with a
FRESH HERB MAYONNAISE**
\$250

**SPANIKOPITA PHYLLO PASTRY TRIANGLES with
FETA CHEESE and SPINACH**
\$240

**ASSORTED SAUSAGES and CHEESES with
OUR HOMEMADE CRACKERS**
\$210

**LOLLIPOP LAMB CHOPS RACK of LAMB
FRENCHED with OREGENO and LEMON RUB**
\$360

**CHICKEN BREAST SATE SKEWERS with
GINGER SOY GLAZE**
\$240

All Banquets are subject to Sales Tax and 21% Gratuity. A deposit is required to reserve our rooms. Your deposit will not be refunded in case of cancellation. For insurance purposes, food prepared outside of St. Charles Place may not be brought in and served. Leftover banquet food is not permitted to leave St. Charles Place premises.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

ST. CHARLES
PLACE



SWEET NOTES

ADDITIONAL DESSERTS

SERVED PLATED

FLOURLESS CHOCOLATE CAKE with a RASPBERRY SAUCE and
WHIPPED CREAM

\$8

ELI'S CHEESECAKE

With FRESH STRAWBERRIES and WHIPPED CREAM

\$8

OUR FABULOUS CHOCOLATE MOUSSE

in an IMPORTED CHOCOLATE CUP

With WHIPPED CREAM

\$7

THE SWEETEST OF SWEET TABLES

ASSORTED PETITE PASTRIES

With FRESH FRUIT

\$14.00 per person

WE CAN ALSO SERVE PLATED PETITE SWEETS

TO EACH TABLE

\$14.00 per person

A LA CARTE

CHOCOLATE DIPPED STRAWBERRIES

(Market Price)

ST. CHARLES PLACE



COCKTAIL WEDDING RECEPTION WEDDING BUFFET

INCLUDES FOUR HOURS OF PREMIUM LIQUOR OPEN BAR
FRESH FLOWER CENTERPIECE and CANDLES FOR ALL TABLES
TABLES DRESSED IN WHITE LINEN with LINEN NAPKINS
CHAMPAGNE TOAST FOR ALL
PERSONALIZED WEDDING CAKE

BUTLER STYLE APPETIZERS
MINI QUICHES, POT STICKERS
FILO TRIANGLES

SLICED USDA CHOICE SLICED SIRLOIN AU JUS
SLICED ROAST TURKEY
with FRESHLY BAKED ROLLS
HONEY MUSTARD and HORSERADISH SAUCE

SLICED POTATOES AU GRATIN
WILD RICE PILAF
SAUTEED GARDEN VEGETABLES
WHOLE SMOKED SALMON with TRADITIONAL ACCOMPANIMENTS
LINGUINE with MINI MEATBALLS
IN OUR ****COGNAC SAUCE

CHEESE CRACKERS AND SUMMER SAUSAGE
with FRESH FRUIT
FRESH VEGETABLE CROUDITE
with AN HERB DIPPING MAYONNAISE

SWEETS FOR ALL
ASSORTED MINI PETIT FOURS
and SLICE CAKES
FRESH FRUIT PLATTER

COFFEE AND HOT TEA SERVICE

\$81

All Banquets are subject to Sales Tax and 21% Gratuity. A deposit is required to reserve our rooms.
Your deposit will not be refunded in case of cancellation. For insurance purposes, food prepared outside of St. Charles Place may not be brought in and served.
Leftover banquet food is not permitted to leave St. Charles Place premises.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

ST. CHARLES PLACE



OUR CHEF'S SOUP SUGGESTIONS: (UP-CHARGES MAY APPLY)

*Cream of Chicken Rice Soup
(Also available with Yellow Curry)*

Tomato Herb Soup with Parmesan Crouton

Roasted Corn Chowder with Smoked Bacon

*Cream of Mushroom with seasonal mushrooms
Spring Onion and White Truffle essence*

*Cream of Cheddar Broccoli with
Aged Cheddar*

*Old Fashioned Chicken Noodle Soup
With Carrots, Celery and White meat Chicken
Just Like Moms..*

OUR CHEF'S SALAD SUGGESTIONS: (UP-CHARGES MAY APPLY)

*Our House Salad is Mixed Field Greens with
Cucumbers, Tomatoes and Carrots with Our
Honey Balsamic Vinaigrette*

*Classic Caesar Salad
Romaine Lettuce, House Made Caesar Dressing
Parmesan Reggiano and Toasted Croutons*

*Greek Salad
Field Greens with Tomatoes, Onion, Cucumbers
Kalamatas, Feta Cheese in Our Oregano Vinaigrette (upcharge)*

*St. Charles Place Salad
Mixed Exotic Greens with Strawberries and Grapes
Maytag Blue Cheese and Toasted Walnuts
With Our House Honey Balsamic Vinaigrette (upcharge)*

All Banquets are subject to Sales Tax and 21% Gratuity. A deposit is required to reserve our rooms. Your deposit will not be refunded in case of cancellation. For insurance purposes, food prepared outside of St. Charles Place may not be brought in and served. Leftover banquet food is not permitted to leave St. Charles Place premises.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

ST. CHARLES PLACE



Our Chef's Side Dish Selections: (UP-CHARGES MAY APPLY)

Our Famous Twice Baked Potatoes
with Spring Onion, Smoked Bacon
Sour Cream

Yukon Gold Mashed Potatoes
with Sour Cream and Chives

Pan Fried Red Skin Potatoes
with Vidalia Onions

Au Gratin Potatoes
with Aged Cheddar Cheese

Pomme Frites
Crispy and Salted perfectly

Traditional Bakers with
Real Butter and Sour Cream

Our Chef's Vegetable Suggestions: (UP-CHARGES MAY APPLY)

French Green Beans with Brown Butter
and Toasted Almonds

Sweet Sugar Snap Peas with Butter

Seasonal Grilled Vegetables including
Peppers, Onions, Yellow Squash and Zucchini (upcharge)

The above are mere suggestions. We would
Love any ideas you may have and will do
Our best to accommodate your craving...

All Banquets are subject to Sales Tax and 21% Gratuity. A deposit is required to reserve our rooms.
Your deposit will not be refunded in case of cancellation. For insurance purposes, food prepared outside of St. Charles Place may not be brought in and served.
Leftover banquet food is not permitted to leave St. Charles Place premises.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.