



The Palm Court Restaurant & Banquets offers dining for any size group, whether a small affair for 8 in a private dining room or a large celebration for up to 300 throughout the entire restaurant space. The Parties and Special Events team is available to help you create your own personalized dining experience, paying attention to every detail from menu selection with Chef Michael who will provide a delicious menu that your special event deserves, to the wine pairing and floral arrangements. Whether you are planning a birthday or anniversary party, bridal shower, rehearsal dinner, corporate meeting or a family and friends' get-together, we will take pride in executing a memorable occasion for you.

**Sincerely,
Palm Court Management Team**

Phone: (847) 870-7770

Email: PrivateEvents@palmcourt.net



General Information

Guarantees / Final Menu Selection

A final guarantee guest count is required three business days prior to the event. This number is the minimum number you will be charged for, on the day of the event, regardless the number of people that will show up. Minimum revenue guarantee will vary according to date/time/season. Please check with our catering manager for details. Cancellation less than 72 hours from the start time of the event will result in a charge equaling half the food & beverage minimum stated on the contract plus the initial deposit. These charges will appear to the credit card on file provided. The final menu selection is done seven days prior to the event with our Catering Manager.

Minimums

Food and beverage minimums will apply to all parties utilizing a private room. Food & beverage minimums will vary according to date of the week or holiday periods.

Tax & Other Fees

A 11.25% sales tax will be added to all food & beverage charges. A \$1.00 cake cutting fee per person will apply for outside cakes. 18%-20% gratuity is suggested for all private events.

Additional Services

Palm Court can provide specialty linen, centerpieces, audio/visual equipment for an additional charge. All private events include white linens as our standard color.

Complimentary WiFi Service



Private Room Capacities

Private Rooms	Maximum Capacity
Blue Room	20
Lower Terrace	22
Lounge	60
Fireplace Room	110
Main Dining	150
Buyout	350



Family Style Private Dining Lunch Menu

Served Family Style - Minimum Party of 12 - Private Dining Only

Appetizers Select 1 - Served Family Style (\$2 per person / per item upcharge)

Fried Calamari • Baked Goat Cheese • Caprese • Sautéed Zucchini • Mushroom Caps stuffed with Crabmeat • Mini Meatballs BBQ / Asian / Marinara Sauce • Spinach Puffs • Feta Cheese Puffs

Garden Salad Select 1 - Plated

Mixed Greens Salad Choice of (2) dressings
Caesar Salad or Chopped Salad (Upgrade \$2 Per-Person)

Main Courses Select 2 - Served Family Style

Chicken Piccata lemon caper sauce	Whitefish broiled with our signature lemon sauvignon blanc sauce
Chicken Marsala sautéed with mushrooms & marsala wine sauce	Berkshire Pork Chop brown sugar & balsamic glaze
Atlantic Salmon honey & soy sauce glaze	USDA Prime Cut Filet Mignon 4oz filets cooked medium
Chicken Stuffed with Spinach & Feta breast of chicken stuffed with sautéed spinach & imported feta	London Broil Thinly sliced with bordelaise sauce
Tilapia Amandine sautéed in our signature Amandine sauce	Pasta Primavera fresh vegetables, pine nuts in a creamy sauce

Upgrade for just \$5 Per Person

Chilean Sea Bass broiled, topped with lemon butter sauce	Steak Dianne filet mignon with flambé brandy mushroom sauce
Pecan Encrusted Walleye Pike sautéed & served amandine style	Australian Lamb Loin Chops broiled with au-jus
Gulf Shrimp jumbo, breaded served with cocktail sauce	Prime Rib slow roasted, au jus, horseradish sauce
Shrimp Scampi garlic, mushrooms, cream white wine sauce	Veal Marsala scaloppini, marsala wine mushroom sauce

Side Dishes Select 1 - Served Family Style

Vegetable Medley • Mashed Potatoes • Sweet Mash Potatoes • Wild Rice • Mac & Cheese • Creamed Spinach • Sautéed Spinach • Baked Potatoes • Red Boiled Potatoes

Desserts Select 1 - Plated (\$3.75 per person Includes Coffee & Tea)

Turtle Brownie Sundae • Tiramisu • Ice Cream • Chocolate Mousse • NY Cheesecake

19.95 Per Person



Passed Appetizers

All of the items below are priced per dozen • Two dozen minimum per item • Advanced notice Required

Passed appetizers to be selected as add-on's in conjunction with our lunch or dinner banquet menu only

Chicken & Beef

Filet Sliders	36
Morrocان Chicken Skewers	20
Beef Satay	25
Cheeseburger Sliders	25
Mini Meatballs BBQ / Asian / Marinara Sauce	10
BBQ Wing Platter Asian / Buffalo	9

Seafood

Baked Clams	34
Mini Crab Cakes remoulade sauce	41
Bacon Wrapped Scallops	54
Shrimp Cocktail	36

Vegetarian

Spinach Puffs	20
Feta Cheese Puffs	20
Stuffed Mushroom Caps	20



Bar Packages

Beer & Wine _____ (per person)

Imported & domestic bottled beers, select house wines, soda, juices & coffee

One Hour	19
Two Hours	24
Three Hours	29
Four Hours	34

House Brands _____ (per person)

House brand liquors, imported & domestic bottled beers, select house wines, soda, juices & coffee

One Hour	21
Two Hours	26
Three Hours	31
Four Hours	36

Call Brands _____ (per person)

Call brand liquors, classic cocktails, imported & domestic bottled beers & select house wines

One Hour	25
Two Hours	30
Three Hours	35
Four Hours	40

Premium Brands _____ (per person)

Premium brand liquors, specialty martinis & classic cocktails, imported & domestic beers and select house wines

One Hour	30
Two Hours	35
Three Hours	40
Four Hours	45