



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 |



Lunch Banquet Menu

Available Monday - Saturday
All lunch entrees are served with your choice of soup or house salad

Beef

| | |
|--|------------|
| USDA Prime Filet Mignon 8oz filet, cooked to your taste and served with mashed potatoes | 25 |
| London Broil thinly sliced with béarnaise and bordelaise mushroom sauce, served with twice baked potato | 19 |
| Prime Rib petite cut USDA prime ribeye, served with homemade horseradish sauce and a baked potato | 27 |
| USDA Prime NY Steak 14oz prime house cut, served with baked potato | 28 |
| USDA Bone-in Ribeye Steak 16oz prime house cut, served with baked potato | ASK |
| Beef Sirloin Kabob skewered sirloin with peppers, mushrooms and onions, served with wild rice | 17 |

Chicken

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| Breast of Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta | 16 |
| Breast of Chicken Marsala breast of chicken in a marsala wine sauce with mushrooms, served with wild rice | 16 |
| Chicken Kabob skewered chicken, with peppers, mushrooms and onions, served with wild rice | 16 |
| Chicken Stuffed with Spinach & Feta breast of chicken stuffed with sautéed spinach & imported feta | 16 |
| Pasta Primavera pasta tossed with fresh vegetables and pine nuts in a light cream sauce (add chicken \$4 extra) | 13 |

Fresh Fish

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| Atlantic Salmon grilled with a honey soy glaze, served with wasabi sauce on the side and mashed potatoes | 17 |
| Tilapia Amandine sautéed in our signature Amandine sauce and served with a twice baked potato | 16 |
| Whitefish broiled with our signature lemon sauvignon blanc sauce, served with baked potato | 17 |
| Seafood Pasta a medley of shrimp, bay scallops and crab meat, tossed with fresh herbs and sun dried tomatoes, in a light garlic sauce | 19 |
| Fresh Catch of the Day ask for our fresh fish selections based on season | MKT |
| Halibut Alaskan, macadamia crusted, meuniere sauce | 21 |
| Gulf Shrimp jumbo, breaded, fried, cocktail sauce | 17 |

Dessert

(per person extra)

| | |
|--|------------|
| Turtle Brownie Sundae • Tiramisu • Ice Cream • Chocolate Mousse • NY Cheesecake | 4.5 |
|--|------------|



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

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|--|-----------|
| Filet Sliders | 36 |
| Moroccan 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 |



Appetizers

Appetizers are plated and to be selected as add-on's in conjunction with our lunch or dinner banquet menu only

From the Sea

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|--|-----------|
| Baked Clams Casino | 13 |
| Oysters Rockefeller (4pc) | 14 |
| Crab Cakes (2pc) | 11 |
| Oysters on the Half Shell (4pc) | 12 |
| Smoked Salmon | 11 |
| Shrimp Cocktail | 13 |
| Fried or Grilled Fresh Calamari | 10 |
| Escargot | 10 |
| Crab Stuffed Artichoke Bottoms | 13 |
| Shrimp De Jonghe | 15 |
| Bacon Wrapped Grilled Scallops | 15 |

From the Land

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|--|-----------|
| Baked Goat Cheese | 8 |
| Caprese | 13 |
| Sauteed Zucchini | 8 |
| Grilled Portabello Mushroom | 8 |
| Moroccan Chicken Skewers (4pc) | 10 |
| Beef Satay Skewers (4pc) | 11 |
| Mushroom Caps Stuffed with Crabmeat | 11 |
| Pineapple BBQ Meatballs | 10 |

Party Trays Feeds approximately 18-20 people

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|--|-----------|
| Fresh Vegetable & Assorted Cheese | 53 |
| Fresh Seasonal Fruit | 53 |
| Assorted Cheese & Crackers | 53 |
| Seasonal Fruit & Cheese | 53 |
| Hummus Platter | 53 |



Appetizer Buffet

Please select 4 from the below choices • Served buffet style • Refillable for the first 60 minutes

Appetizer buffet option available on limited dates/times with management approval only

Chicken & Beef

Moroccan Chicken Skewers

Beef Satay Skewers

Cheeseburger Sliders

Italian Roast Beef Mini French Rolls

Mini Meatballs BBQ / Asian / Marinara Sauce

BBQ Wings Asian / Buffalo

Seafood

Mini Crab Cakes remoulade sauce

Fried Calamari

Mushroom Caps Stuffed with Crabmeat

Vegetarian

Spinach Puffs

Feta Cheese Puffs

Fried Zucchini Tomato & Basil Pizza Squares

Mixed Greens Salad Station Choice of 2 Dressings

19.95
Per Person



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 |