



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 Wi-Fi Service



Private Room Capacities

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

Complimentary Wi-Fi Service



Lunch Banquet Menu

Available Monday - Saturday 11AM - 2PM

All lunch entrees are served with starch, vegetable medley & choice of soup of the day or house salad
Soda, Iced Tea & Hot Tea Included

The Palm

\$24 Per Person

Choose 1 item from each category (Up to 3)

Beef _____

Filet Medallions two 4oz filet medallions with béarnaise & bordelaise mushroom sauce, served with a twice baked potato

Beef Tenderloin Kabob skewered tenderloin with peppers, mushrooms & onions, served with wild rice

Australian Lamb Loin Chops three broiled chops with au-jus, served with a twice baked potato

Chicken _____

Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta

Chicken Marsala breast of chicken in a marsala wine sauce with mushrooms served with mashed potatoes

Chicken Kabob skewered chicken with peppers, mushrooms and onions, served with wild rice

Chicken Stuffed with Spinach & Feta breast of chicken stuffed with imported feta & sautéed spinach

Pasta Primavera linguini pasta tossed with fresh vegetables & pine nuts in a light cream sauce with chicken

Fresh Fish _____

Scottish Salmon grilled with a honey glaze sauce, served with mashed potatoes

Tilapia Amandine sautéed in our signature amandine sauce & served with a twice baked potato

Broiled Whitefish served with our signature lemon sauvignon blanc sauce and mashed potatoes

Gulf Shrimp three jumbo breaded & fried shrimp, served with cocktail sauce & a twice baked potato

Dessert _____ 6.50 per person

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream

The Dean Martin

\$36 Per Person

Choose 1 item from each category (Up to 3)

Beef _____

Filet Mignon USDA 8oz prime filet, cooked medium and served with mashed potato

Prime NY Steak USDA 14oz prime cut, cooked medium, served with a twice baked potato

Prime Ribeye Steak USDA 16oz cut, cooked medium, served with a twice baked potato

Prime Rib 14oz cut slow roasted prime of rib served with horseradish sauce

Chicken _____

Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta

Chicken Marsala breast of chicken in a marsala wine sauce with mushrooms served with mashed potatoes

Chicken Kabob skewered chicken with peppers, mushrooms and onions, served with wild rice

Chicken Stuffed with Spinach & Feta breast of chicken stuffed with imported feta & sautee spinach

Chicken Cordon Blue crispy stuffed chicken with ham, swiss cheese & broccoli served with mashed potatoes

Fresh Fish _____

Alaskan Halibut macadamia crusted over meunière sauce, sauteed in our signature amandine sauce & served with mashed potatoes

Walleye Pike pecan crusted and served with twice baked

Gulf Shrimp three jumbo breaded & fried shrimp, served with cocktail sauce & a twice baked

Swordfish Steak Filet grilled and prepared greek style, served with mashed potatoes

Dessert _____ 6.50 per person

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream



Dinner Banquet Menu

Available Monday – Saturday After 2PM and Sunday all day

All dinner entrees are served with starch, vegetable medley, soup of the day & house salad
Soda, Iced Tea & Hot Tea Included

The Sammy Davis

\$27 Per Person

Choose 1 item from each category (Up to 3)

Beef _____

Filet Medallions two 4oz filet medallions with béarnaise & bordelaise mushroom sauce, served with a twice baked potato

Beef Tenderloin Kabob skewered tenderloin with peppers, mushrooms & onions, served with wild rice

Australian Lamb Loin Chops three broiled chops with au-jus, served with a twice baked potato

Chicken _____

Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta

Chicken Marsala breast of chicken in a marsala wine sauce with mushrooms served with mashed potatoes

Chicken Kabob skewered chicken with peppers, mushrooms and onions, served with wild rice

Chicken Stuffed with Spinach & Feta breast of chicken stuffed with imported feta & sautéed spinach

Pasta Primavera linguini pasta tossed with fresh vegetables & pine nuts in a light cream sauce with chicken

Fresh Fish _____

Scottish Salmon grilled with a honey glaze sauce, served with mashed potatoes

Tilapia Amandine sautéed in our signature amandine sauce & served with a twice baked potato

Broiled Whitefish served with our signature lemon sauvignon blanc sauce and mashed potatoes

Gulf Shrimp three jumbo breaded & fried shrimp, served with cocktail sauce & twice baked potato

Dessert _____ **6.50 per person**

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream

The Frank Sinatra

\$38 Per Person

Choose 1 item from each category (Up to 3)

Beef _____

Filet Mignon USDA 12oz prime filet, cooked medium, served with mashed potato

Prime NY Steak USDA 16oz prime cut, cooked medium, served with a twice baked potato

Prime Ribeye Steak USDA 16oz cut, cooked medium, served with a twice baked potato

Prime Rib 16oz cut slow roasted prime of rib served with horseradish sauce

Chicken _____

Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta

Chicken Marsala breast of chicken in a marsala wine sauce with mushrooms served with mashed potatoes

Chicken Kabob skewered chicken with peppers, mushrooms and onions, served with wild rice

Chicken Stuffed with Spinach & Feta breast of chicken stuffed with imported feta & sautee spinach

Chicken Cordon Blue crispy stuffed chicken with ham, swiss cheese & broccoli served with mashed potatoes

Fresh Fish _____

Alaskan Halibut macadamia crusted over meuniere sauce, sauteed in our signature amandine sauce & served with mashed potatoes

Walleye Pike pecan crusted and served with twice baked

Gulf Shrimp three jumbo breaded & fried shrimp, served with cocktail sauce & a twice baked

Swordfish Steak Filet grilled and prepared greek style, served with mashed potatoes

Dessert _____ **6.50 per person**

Turtle Brownie Sundae

NY Cheesecake

Key Lime Pie

Ice Cream



Banquet Appetizers

Appetizers are selected as add-ons in conjunction with the Lunch or Dinner Banquet menus only

Appetizers served plated by the dozen

From the Sea

Shrimp Cocktail Platter (DZ)	45
Oyster Rockefeller (DZ)	42
Raw Oysters (DZ)	42
Stuffed Mushrooms with Crab (DZ)	38
Calamari Platter fried	45
Mini Crab Cakes (DZ)	38
Bacon Wrapped Grilled Scallops (DZ)	42

From the Land

Lollipop Lamb Chops (DZ)	51
Greek Chicken Skewers (DZ)	31
Beef Satay Skewers (DZ)	49
Potato Skins (DZ)	22
Meatballs (DZ) BBQ, Sweet Chili or Marinara Sauce	19
Chicken Wings (DZ) BBQ, Asian or Buffalo Style	15
Chicken Strips (DZ)	15
Spinach Puffs or Cheese Puffs (DZ)	18

Party Trays

Bruschetta Platter (18)	25
Hummus Platter (Serves 10-15)	31
Vegetable & Assorted Cheese Tray (Serves 15-20)	53
Seasonal Fruit Tray (Serves 15-20)	53
Cheese & Crackers Tray (Serves 15-20)	53
Fruit & Cheese Tray (Serves 15-20)	53



Bar Packages

Bar packages available for private events only

[Click here](#) to download our complete list of House and premium wines

Open/Cash Bar

Open Bar

Charge to Host on consumption

Cash Bar

Charge to Guest on consumption upon request

Beer & Wine

(per person)

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

One Hour

23

Two Hours

27

Three Hours

32

House Brands

(per person)

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

One Hour

25

Two Hours

29

Three Hours

35

Premium Brands

(per person)

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

One Hour

32

Two Hours

36

Three Hours

45

Punch Bowls

Large Fruit Punch Bowl (Non Alcoholic; Serves 10-12 people)

60

Large Champagne Punch Bowl (Serves 10-12 people)

120

Large Vodka or Rum Punch Bowl (Non Alcoholic; Serves 10-12 people)

120