



Eclipse

EVENT CENTER

catering menu

Powered by Geronimo Hospitality Group

breakfast

Available until 10 a.m. Priced per person. One hour of service. Includes bottled water, assorted bottled juices & coffee. 50 person minimum.

CLASSIC COLLECTION

Bagels, cream cheese, muffins, pastries & yogurt \$16

HEARTY COLLECTION

Sausage, scrambled eggs*, baked French toast & breakfast potatoes \$20

WHOLESOME COLLECTION

Cherrywood smoked bacon, sausage, scrambled eggs*, baked French toast, breakfast potatoes & fresh fruit \$23

snacks

SNACK BAR

Assorted popcorn, mini candy bars, granola bars, Chex Mix & chips \$10 per person for two hours | \$1 per additional hour

QUICK FIX BAG

Bagged granola bar, mini candy bar, Chex Mix & chips \$8 per person

COOKIE PLATTER

Assorted cookies \$27 per dozen | 4 dozen minimum

beverage station

STANDARD NON-ALCOHOLIC PACKAGE

Bottled water & assorted canned soda \$6 per person for two hours | \$1 per additional hour

PREMIUM NON-ALCOHOLIC PACKAGE

Bottled water, assorted canned soda, & coffee (regular & decaf)
\$9 per person for two hours | \$1 per additional hour

COFFEE

Regular or decaf, serves ~50 people \$96 per urn

LEMONADE

3 gallon minimum, \$35 per gallon

ICED TEA

3 gallon minimum, \$30 per gallon

INFUSED WATER

3 gallon minimum, \$20 per gallon

SAN PELLEGRINO

16.9 OZ, billed upon consumption, \$6

beverage service

available with a plated lunch or dinner option

LEMONADE OR ICED TEA

Table-side serviced, \$4 per person for one hour

OR

Carafe, serves ~4-5 people \$12 each | minimum of 2 carafes per table

lunch

Available from 11 a.m. - 3 p.m. Priced per person. 50 person minimum.

DELI BAR

Served with lettuce, tomato, onion, chips, pickle & condiments.
Includes white bread, wheat bread, cheddar cheese & provolone cheese. \$19

Select Two: Ham | Turkey | Roast Beef

Select One: Pasta Salad | Potato Salad | Garden Salad

BOXED LUNCH

Served with a cookie, pickle & chips. *Available as plated option for additional \$4/person*

Ham & Swiss - Swiss cheese, lettuce, tomato, onion & Dijon aioli on a potato roll \$16

Roast Beef - Boursin cheese, lettuce, tomato & onion on a potato roll \$16

Chicken Salad - Cranberries, apples, pecans & mayonnaise on multigrain bread \$16

Signature Club - Sliced turkey, ham, bacon, lettuce, tomato, provolone cheese & avocado aioli on triple-decker wheat toast \$19

Veggie Wrap - Grilled vegetables & garlic hummus in a flour tortilla \$15

PLATED LUNCH

Served with garlic mashed potatoes, chef mixed vegetables, house salad, and rolls

Pan-Seared Chicken Breast - Dijon cream sauce \$27

Top Sirloin - 5oz - Mushroom demi-glaze \$30

Ravioli - mushrooms, asparagus, and tomatoes sauteed in garlic butter sauce \$25

Grilled Salmon - served with a lemon burre blanc sauce \$27

tailgate

Served with a pickle, chips & all the fixin's. Priced per person. 50 person minimum.

MAINS

Select Two \$20 | Select Three \$25 | Select Four \$27

Beer Brat* | Burger* | BBQ Chicken Breast | Beef Hotdog

BBQ Pork | Jalapeño Cheddar Sausage

SIDES

Select Two | Additional Side \$3 each

Grandma's Potato Salad | Pasta Salad | Baked Beans

Broccoli Salad | Cole Slaw | Baked Mac & Cheese

Garden Salad | Texas Sheet Cake

hors d'oeuvres

À LA CARTE

Priced per dozen. 4 dozen minimum per selection.

Butler-served hors d'oeuvres are an additional \$2 per person.

Bruschetta - Tomato, garlic, basil & mozzarella \$23

Caprese Kabobs - Tomato, mozzarella, basil & balsamic reduction \$24

BBQ Meatballs - Pork meatballs tossed in house BBQ sauce \$22

Crab Stuffed Mushrooms - Baked in seasoned sherry butter \$30

Jumbo Shrimp Cocktail - Homemade cocktail sauce \$67

Bacon-Wrapped Brussels Sprouts - Topped with a balsamic glaze \$53

Shrimp De Jonghe - Baked in garlic, butter & breadcrumbs \$54

PLATTER

Priced per platter. Serves ~50 people.

Cheese & Meat - Served with crackers \$200

Garden Crasher - Assorted fresh vegetables served with ranch dressing \$140

Fruit Display - Assorted fresh fruit \$210

Guacamole & Pico de Gallo - Served with tortilla chips \$190

Spinach & Artichoke Dip - Served with fried pita bread \$190

dinner buffet

Priced per person. 50 person minimum. Includes house salad and rolls.

ENTRÉES

Select One \$39 | Select Two \$48 | Select Three \$57

Cherrywood Smoked Ham - balsamic dijon glaze | Turkey Breast - cranberry chutney & gravy | Pork Loin - apple bourbon sauce

Atlantic Salmon* - honey sweet chili glaze | Chicken Marsala - mushroom marsala sauce

Roasted Inside Round* - au jus & horseradish | Penne Ala Vodka | Vegan Alfredo

SIDES

Select One: Garlic Mashed Potato | Cheesy Hashbrown Potato | Herb Roasted Potato

Select One: Roasted Mixed Vegetable | Honey Glazed Carrots | Green Bean Almondine

pasta bar

Priced per person. 50 person minimum.

ENTRÉES

Select One Combination \$36 | Select Two Combinations \$40 | Select Three Combinations \$43

Protein: Chicken | Meatball | Sausage

Sauce: Creamy Pesto | Marinara | Alfredo

Noodle: Penne | Cavatappi | Fettuccine

SIDES

Garlic Bread Sticks - Freshly baked

Italian Salad - Lettuce, red onion, tomato, pepperoncini, black olives, croutons & Italian dressing

plated dinner

Available from 3 p.m. - 9 p.m. Priced per person. Served with garlic mashed potatoes, house salad & rolls.

ENTRÉES Select up to two.

Beef Tenderloin - mushroom demi-glaze \$53 | Top Sirloin \$38 | Atlantic Salmon - honey sweet chili BBQ \$32

Herb Baked Chicken - dijon cream sauce \$34 | Pork Tenderloin - maple balsamic glaze \$36

Butternut Squash Vegan Arancini - marinara & vegan parmesan \$30

DUAL ENTRÉES Select one.

Land & Sky* - Top Sirloin & Pan-Seared Chicken Breast - mushroom demi-glaze \$53

Land & Sea* - Top Sirloin & Jumbo Shrimp - mushroom demi-glaze \$49

SIDES Select one.

Asparagus | Green Bean Almondine

dessert

Add dessert to any selection. Priced per person.

ADD-ON DESSERT \$7

Strawberry Cake | Chocolate Cake | Citrus Cake

ADD-ON PREMIUM DESSERT \$13

New York Style Cheesecake | Tuxedo Bomb

pizza party

\$23/person - Includes 2 hours of standard non-alcoholic package, garlic bread sticks, and Italian salad.

16" HOUSE-MADE PIZZA

Three Combinations | Two Toppings Per Pizza | Additional Toppings \$2/person

Toppings: Sausage | Pepperoni | Bacon | Mushroom | Onion | Green Peppers | Green Olives

bar packages

Priced per person.

BEER, WINE & SODA PACKAGE

One Hour \$18 | Two Hours \$23 | Three Hours \$27 | Four Hours \$30
Each additional hour after 4 - \$3/person

PREMIUM BAR PACKAGE

Includes beer, wine, soda and premium liquors.

One Hour \$21 | Two Hours \$27 | Three hours \$32 | Four Hours \$37
Each additional hour after 4 - \$3/person

Vodka: Smirnoff, Tito's Handmade | Rum: Bacardi, Captain Morgan, Malibu

Gin: Tanqueray | Scotch: Johnny Walker Red, Dewar's | Bourbon: Jim Beam

Whiskey: Seagram's 7 | Brandy: Korbel | Tequila: Jose Cuervo

ULTRA BAR PACKAGE

Includes beer, wine, soda and ultra liquors.

One Hour \$26 | Two hours \$33 | Three Hours \$39 | Four hours \$45
Each additional hour after 4 - \$3/person

Vodka: Smirnoff, Tito's Handmade, Grey Goose | Rum: Bacardi, Captain Morgan, Malibu

Gin: Tanqueray, Hendrick's | Scotch: Dewar's, Johnny Walker Black

Bourbon: Jim Beam, Maker's Mark

Whiskey: Seagram's 7, Jack Daniels, Crown Royal, Jameson

Brandy: Korbel | Tequila: Patron Silver

bar service

BEER \$5 & up

Draft: New Glarus Spotted Cow, Miller Lite

Canned: Heineken 0.0

HALF BARRELS \$430 & up

Pre-order required

Domestic | Premium

WINE \$8 & up

Red: Cabernet, Red Blend, Merlot

White: Moscato, Pinot Grigio, Chardonnay

PREMIUM LIQUORS up to \$10

Vodka: Smirnoff, Tito's Handmade | Rum: Bacardi, Captain Morgan, Malibu

Gin: Tanqueray | Scotch: Johnny Walker Red, Dewar's | Bourbon: Jim Beam

Whiskey: Seagram's 7 | Brandy: Korbel | Tequila: Jose Cuervo

ULTRA LIQUORS up to \$12

Vodka: Smirnoff, Tito's Handmade, Grey Goose | Rum: Bacardi, Captain Morgan, Malibu

Gin: Tanqueray, Hendrick's | Scotch: Dewar's, Johnny Walker Black

Bourbon: Jim Beam, Maker's Mark

Whiskey: Seagram's 7, Jack Daniels, Crown Royal, Jameson

Brandy: Korbel | Tequila: Jose Cuervo, Patron Silver

room rentals + fees

ROOM RENTALS

We offer 12,400 square feet of flexible banquet/meeting space with accommodation for up to 700 seated guests or 1000 standing guests.

Room rental includes tables, chairs, white or black linens, napkins, dinnerware, glassware, set-up, and breakdown. A 288 square foot stage (24' x 12') is included in the room rental

PAYMENTS & CANCELLATIONS

All events require payment of the room rental fee to secure the event space. Payments are nonrefundable but may be rescheduled subject to availability. Final guest guarantee is required 7 days before your event. You will be accountable for your final guarantee. All payments must be made in full or have a credit card placed on file 7 days before your event.

SERVICE CHARGE

A 22% service charge, state and local taxes will be applied to the bill.

TAX EXEMPTIONS

Guests requesting tax exemptions are required to provide a certificate of tax exemption, copy of S-211 form, and CES number during the booking process.

STAGE

The standard stage setup is 6 sections wide, by 3 sections deep (4' x 4' sections) for a total of 288 square feet. Any adjustment or removal of stage \$600

OUTSIDE DESSERT

\$2 per person

PIPE & DRAPE

Black drape, 10-foot height, minimum of 10 feet in length, \$10 per foot

equipment & services

EVENT AUDIO & VISUAL

À LA CARTE EQUIPMENT RENTAL

Microphone (wireless) \$75

House Music & Speakers \$150

Slide Display (Logo) \$150

AV PACKAGE - *Requires A/V Technician*

A/V Equipment \$600

Includes two microphones, laptop, screen, projector, speakers, stage lighting WiFi and Microsoft Office Suite.

A/V technician \$110/hour. 4 hour minimum.

The AV tech will be on-site one hour before the event for equipment preparation and client tests the day of (included in 4 hour minimum). A technician must be booked at least 3 weeks before your event.

SVL PRODUCTIONS*

815.713.1278 | info@svlproductions.net

311 East State Street Cherry Valley, IL 61016

**Extensive audio & visual needs must be booked with SVL Productions directly.*

Eclipse

EVENT CENTER

contact us

ECLIPSE EVENT CENTER

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