

The historic Renaissance Center

Please allow me to introduce myself. My name is Susie Stockwell and I am the Renaissance Center Supervisor and Wedding Planner. It is my goal to make your wedding reception a dream come true! Handling all the details is my specialty, let me do the work and allow you to focus on being beautiful and enjoying the moment. The Renaissance Center will provide exceptional touches that will make your day the most memorable one of your life.

The Renaissance Center offers brides elegant surroundings, unduplicated in Joliet and the Will County region. Our catering staff prides themselves on providing first class service, from the moment your guests arrive until the last guest departs.

Food is an important part of every **memorable** event. The cuisine provided by the Executive Chef and his dedicated staff will reflect your desire for perfection on this occasion.

Our standard packages are appropriate for any reception although many times brides have special requests. If you would like to setup an appointment I will be happy to provide pricing for any additions, or changes you may have.

If you have any questions, please feel free to contact the catering office at (815) 280-1404 or email me at sstockwe@jjc.edu.

Very truly yours,

Susan Stockwell

Susan Stockwell
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JOLIET
JUNIOR COLLEGE
—1901—
RENAISSANCE CENTER

The Renaissance Center

Banquet Facility

2012 Wedding Package Information

GUARANTEES

A final confirmation or "Guarantee" of your anticipated number of guests is required by **12:00 noon four (4) business days before any banquet function otherwise a per person penalty will be applied**. This guarantee may not be reduced. Each room carries a minimum guarantee. Catering staff will be happy to provide you with more details.

GRATUITIES, SERVICE CHARGE AND TAXES

A seventeen percent (17%) gratuity and applicable state and local taxes are included in the package. The gratuities will increase if you have your event on a holiday.

CANCELLATIONS

The advance deposit is fully refundable if cancellation notice is received within forty-eight (48) hours after signing of contract. In all other cases, the advance deposit is not refundable and will not be transferred to an alternate date.

FOOD ITEMS

The Renaissance Center does not permit food items to be brought onto the property from any outside source. Wedding cakes are the exception.

BANQUET AMENITIES

Rental of banquet room(s) includes linen tablecloths, napkins, and security. A special message can be placed on our marquee. Equipment such as a podium with microphone is available on request at no extra charge.

ENTERTAINMENT

We will be pleased to provide you with entertainment referrals for a reception, banquet, cocktail party, or business function.

ICE CARVINGS

Magnificent ice carvings of swans, eagles, hearts, baskets, or an ice tray can be provided for your occasion. Advance notice is required. Basic carvings start at \$350.00. Customized ice carvings can be provided for an additional charge.

FLOWERS

The catering staff will be pleased to provide referrals to meet your floral requirements.

DECORATIONS

The Renaissance Center has a number of beautiful décor options available for rent. If you are interested, please speak with one of the catering staff. Complete the enclosed decorating guidelines form and return it to the catering department with your signed contract.

2012 Wedding Package Information

ADDITIONAL RENTAL FEES

1. Foyer rental with side rooms for cocktail hour	400.00
2. Ballroom rental fee is for a 5 ½ hour wedding package	400.00
a. Fee covers white linen table clothes, napkins, and skirting for the tables	
3. Rehearsal practice fee to have wedding on site	100.00
4. Additional hour after the 5 hour package fee per hour	100.00
5. Brides room fee	75.00
6. Cake cut and served (charge is per slice)	1.25
7. Cake cut and stationed	100.00
8. Bartender fee (per bartender required for cash or sponsored bar after 4 hour package)	50.00
9. Dining room décor	100.00
10. Customers decoration assistance	100.00
11. Coffee service on the each table (charge per person)	1.50
12. Coffee station is included in the package	-0-
13. Round mirrors per table rental	.50
14. Beveled square mirrors per table rental	1.00
15. "Grand Staircase" décor with tulle, candles and centerpieces	150.00
16. Picture frame rental per table	1.00
17. Bar glassware rental for 4 hour bar service (<i>plastic included in package price</i>)	300.00
18. Flavored coffee and sweets station (per 100 assorted desserts)	350.00
19. After dinner "special liquor" and gourmet coffee station (includes attendant) (station includes one bottle each of Bailey's and Amaretto)	200.00
20. Chocolate fountain	Refer to packet
21. Ice cream sundae station	Market Price
22. Bridal consultant fee	100.00

This fee is for meetings outside of the bridal consultant's regular business hours. Catering office business hours are 9 a.m. – 5 p.m. Monday through Friday. If questions or meetings are needed within normal business hours, the services to use the bridal consultant are free.

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<u>Hot Hors D'oeuvres</u>	<u>100 pieces</u>
Meatballs: Barbecue or Sweet and Sour	\$150
Roasted Potatoes <i>w/bacon and chives</i>	\$165
Crabmeat Rangoon <i>w/sweet and sour sauce</i>	\$165
Glazed Bacon-Wrapped Water Chestnut	\$165
Chicken Filo <i>w/brie</i>	\$165
Chicken Drumettes: Choice of Fried, Buffalo or B.B.Q.	\$165
Italian Sausage Chunks <i>in marinara sauce</i>	\$165
Cheese Quesadillas <i>w/dipping sauce</i>	\$165
Cantonese Egg Rolls <i>w/dipping sauce</i>	\$150
Coconut Chicken Strips <i>w/sweet and sour sauce</i>	\$175
Mini Quiche: Choice of Lorraine or Spinach	\$165
Homemade Mini Pizza: Cheese, Sausage, Pepperoni	\$165
Beef Empanadas	\$175
Mini Reuben's	\$200
Mushroom Vol Vonts <i>w/spinach & monterey jack cheese</i>	\$195
Chicken Fingers <i>w/dipping sauce</i>	\$165
Potatoes Skins Topped with Cheddar, Bacon and Chives	\$165
Mini Pastry Shells <i>filled with seafood moray</i>	\$175
Assorted Hors D'oeuvres	\$160
Garlic Potato Puffs, Mini Beef Franks, Spinach and Potato Puffs, Spicy Beef Turnovers, Beef and Pepper Pockets	
Fried Cheese Ravioli <i>w/spicy marinara</i>	\$165
Mini Prime Rib Sandwich	\$275
<i>w/portabella mushroom and onions, horseradish sauce, mini roll</i>	
Mini Beef Wellington	\$195
Brie Cheese and Cranberry Puff	\$175
<u>Cold</u>	<u>100 pieces</u>
Roasted Vegetable and Herb Cheese Pinwheels	\$165
Assorted Deli Spirals Club Sandwich, Salami & Jack, Turkey, Bacon, Ranch	\$100
Mini Finger Sandwiches (Tuna Salad, Ham Salad and Egg Salad, on white bread)	\$195
Crab Stuffed Cherry Tomato	\$195
Fruits with Strawberry Dip (Cantaloupe, Honeydew, Pineapple and Grapes)	\$195
Tortilla Chips <i>topped w/smoked shrimp salsa</i>	\$165
<u>Platters/Trays/Mirrors</u>	<u>Per person cost</u>
Fresh Vegetable Crudities <i>w/choice of ranch or dill dips</i>	\$1.55
Assorted Cheese and Crackers	\$2.50
Combination Cheese and Fruit	\$2.50
Assorted Bruchetta (One Station \$170 - per person \$1.50)	\$1.50
Cheese and Sausage Sampler Tray	\$2.95
Combination of Muenster, Mozzarella and Cheddar cheeses accompanied with Pepperoni and Cubed Hard Salami. Includes a variety of crackers	
Spinach and Artichoke Dip <i>w/pita triangles</i>	\$1.85
Antipasto Tray - <i>Selection of Cold Italian Delicacies</i>	\$2.75

The Renaissance Center Banquet Facility 2012 Wedding Package Information

Soups

Hearty Soups

(\$2.25 per person)

Beef Barley
Beef or Chicken Noodle
Lentil
Navy Bean
Split Pea
Vegetarian Vegetable

Minestrone
Gazpacho
Consommé with Fresh Vegetables
French Onion Au Gratin
Herbed Tomato
Vegetable Beef

Cream Soups

(\$2.75 per person)

Cream of Asparagus
Cream of Broccoli
Cream of Cheddar Broccoli
Cream of Chicken
Cream of Mushroom

Cream of Potato
Cream of Spinach
Cream of Tomato
Cream of Cauliflower

Specialty Soups

(\$2.95 per person)

Clam Chowder
Seafood Chowder
Crab Bisque
Lobster Bisque
Shrimp Bisque

Bookbinder
Vichyssoise
Crab Jumbo
Seafood Gumbo

Note: If there is a specific soup that you would like, and it isn't listed, please ask!
Pricing does not include gratuity and applicable sales tax on the soup options.

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2012 Wedding Package Information

Dinner, Four-Hour Open Bar (House Package) included in price
(Package includes salad, entrée, starch, vegetable, rolls and whipped butter)

Coffee station included in wedding package. Add \$1.50 per person for coffee service on each table.

POULTRY

Champagne Chicken	\$59.95
Grilled breast of chicken lightly sautéed with a delectable champagne butter sauce.	
Parmesan Herb Breast of Chicken	\$59.95
Breast of chicken tossed with parmesan cheese and seasoned bread crumbs in a sundried tomato beurre blanc sauce	
Orange Marmalade Breast of Chicken	\$59.95
Lightly sautéed chicken breast in an orange marmalade sauce.	
Chicken Marsala	\$59.95
Breast of chicken dredged in seasoned flour and sautéed until golden brown. Accompanied by our very own rich shallot and mushroom Marsala sauce.	
Lemon Pepper Chicken	\$59.95
Tender chicken breast seasoned with lemon pepper then char grilled. Drizzled with light lemon sauce and garnished with grilled lemons.	
Chicken Italiano	\$59.95
Succulent breast of chicken dredged in seasoned flour and parmesan cheese. Flash sautéed and served with rosemary chicken veloute sauce.	
Chicken Scaloppini	\$59.95
Tender Medallions of Chicken Breast sautéed in olive oil, garlic and lemon, finished with a chardonnay reduction	
Chicken Wellington	\$59.95
Breast of chicken sautéed and served with Wild Mushroom Duxelle, Country pate with a bordelaise sauce	
Sautéed Breast of Chicken Piccata	\$59.95
Tender breast of chicken dredged in perfectly seasoned flour. Flash sautéed and served with fresh lemon caper sauce - topped with shredded parmesan cheese.	
Roasted Tomato and Spinach Stuffed Chicken	\$56.95
A delicious stuffed chicken breast with fresh roasted tomatoes, spinach & garlic. Drizzled with a fresh manchego cheese sauce.	
Three Cheese Stuffed Chicken	\$60.95
Lightly breaded tender chicken breast stuffed with ricotta, mozzarella, and parmesan. Drizzled with roasted tomato and vodka cream sauce.	
Char Grilled Rosemary Chicken	\$60.95
Breast of chicken marinated in rosemary and garlic then char grilled to keep in the juices. Served with roasted chicken demi glaze.	
Baked Boneless Double Breast of Chicken	\$62.95
Boneless double breast of chicken perfectly seasoned and served with homemade bread stuffing.	

Continued....

BEEF AND PORK

Char Grilled Bacon Rubbed Pork Chop

Tender bone in chop rubbed with smoky bacon rub and grilled to perfection. Served with a sweet and tangy cherry and pork reduction.

\$62.75

Filet and Breast of Chicken Combination

Petite filet mignon marinated in fresh herbs and a rosemary garlic breast of chicken – both cooked to perfection. Served with a delicate demi glaze.

Market
Price

Roasted Tenderloin of Beef

Whole beef tenderloin slow-roasted and carved into delicate medallions. Served with braised mushrooms, béarnaise, and fresh horseradish sauce.

Market
Price

Tournedos of Beef

Two tenderloin medallions rubbed with fresh herbs and spices and expertly grilled. Served with red wine demi glaze and roasted red pepper coulis.

Market
Price

Grilled Filet of Beef

Thick-cut filet mignon grilled to perfection. Served with a cabernet reduction and topped with sherried mushrooms.

Market
Price

Peppercorn N.Y. Strip

Center-cut New York strip seasoned to perfection with fresh cracked black pepper. Char grilled and served with rich Robert sauce.

Market
Price

Prime Rib of Beef

Slow cooked prime rib of beef hand sliced. Served with horseradish sauce and au jus to compliment.

Market
Price

SEAFOOD

Baked Boston Scrod

Tender baby cod drizzled with butter, dusted with fresh breadcrumbs, and baked till flaky. Served with a red pepper aioli.

\$58.95

Broiled Orange Roughy

Thin filets of orange Roughy, egg dipped, dusted with flour, and pan sautéed. Served with a caper dill burre blanc sauce.

\$60.95

Grilled Filet of Salmon and Herb Butter

Fresh filet of salmon rubbed with seasoned oil and lightly grilled. Topped with fresh herb butter to enhance the full flavor of the salmon.

\$61.95

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2012 Wedding Package Information

Entrée Accompaniments

SALAD

(Choice of One)

House Salad *w/romaine, iceberg, tomatoes, cucumber, and croutons*

Spinach Salad *w/crisp bacon, hard boiled egg, and red onions*(add \$2.50)

Mixed Field Greens *w/plum tomatoes and garlic croutons* (add \$2.00)

Caesar Salad *w/garlic croutons and parmesan cheese (Dressing served on the side)* (add \$2.50)

VEGETABLES

(Choice of One)

French Style Green Beans

Garlic Brussels Sprouts

Southwestern Corn

Grilled Vegetables with Asparagus (add \$2.00)

Seasonal Vegetable Medley

Honey-Glazed Baby Carrots

Sweet Snap Peas with Roasted Red Peppers

Sherried Glazed Snap Peas and Baby Carrots

STARCH

(Choice of One)

Duchess Potatoes (add \$2.00)

Whipped Potatoes

Double-Baked Potatoes (add \$2.00)

Baked Potato with Sour Cream

Herb Whipped Potatoes

Herb-Roasted Red Potatoes

Wild Rice Pilaf

Garlic Whipped Potatoes

Parsley Butter Red Potatoes

Horseradish Whipped Potatoes

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2012 Family Style Wedding Package

Dinner, Four-Hour Open Bar (House Package) included in price

(Entrees include a choice of soup, salad, three (3) entrees, starch, vegetable and rolls)

\$62.95 per person

Additional entrée available for \$3.50 per person

Soup

(Choice of One)

Minestrone

Beef Noodle

Chicken Noodle

Cream of Chicken

Cream of Mushroom

Tomato Bisque

Salad

(Choice of One)

Mixed Greens *with two choices of dressings*

Classic Caesar Salad

Garden Tomato, Cucumber & Red Onion

Entrées

(Choice of three)

Roast Beef *with demi glaze*

Rosemary Baked Chicken

Fried Chicken

Mostaccoli with choice of meat or marinara

Roast Turkey *with stuffing*

Sage Roast Pork Loin

Glazed Baked Ham

Starch

Choice of One

Whipped Potatoes

Garlic Potatoes

Vesuvio Potatoes

Wild Rice Medley

Farraelle Pasta

Vegetable

Choice of One

Green Bean Almandine

Buttered Whole Kernel Corn

Key West Medley

California Medley

Honey Glazed Baby Carrots

Rolls with whipped butter will be served to all tables

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2012 Buffet Wedding Package Information

Dinner, Four-Hour Open Bar (House Package) included in price
(Entrees include a choice of salad, starch, vegetable and rolls)

\$58.95 per person

SALADS

(Choose two)

(Additional salads add \$1.75 per person)

Mixed Green Salad *w/choice of dressing*
Greek Pasta Salad
Garden Tomato, Cucumber, and Onion Salad
Creamy Potato Salad
Fresh Fruit Tray (seasonal) *w/choice of amaretto cream or honey and poppy dipping sauce*

Italiano Pasta Salad
Antipasto Salad
Classic Caesar Salad
Seasonal Vegetable Crudités *w/choice of ranch or dill dip*
Creamy or Sweet and Sour Coleslaw

ENTREES

(Choose two)

Roast Sirloin of Beef *w/bacon and red wine demi glace*
Herb Roasted Beef *w/grilled peppers and onions*
Marinated Herb-Roasted Chicken
Hickory – Smoked BBQ Chicken
Baked Mostaccioli *w/meat or marinara sauce*
Baked Lemon Pepper Cod *w/wine sautéed leeks and capers*
Broiled Orange Roughy *w/fresh lemon dill butter*
Baked Boston Scrod *w/sun-dried tomato hollandaise*

Roast Sirloin of Beef *w/bacon and red wine demi glace*
Hickory-Smoked Loin of Pork *w/sage dressing*
Garlic Studded Roast Pork Loin *w/rosemary and lemon jus-lie*
Hand-Battered Fried Chicken
Grilled Vegetable Pasta Primavera *w/roasted garlic*
Honey & Fresh Citrus Glazed Ham
Baked Boston Scrod *w/sun-dried tomato hollandaise*
Beer Battered Cod *w/tartar sauce*

STARCH CHOICES

(Choose one)

Duchess Potatoes (add \$1.99)

Whipped Potatoes
Vesuvio Potatoes
Roasted Red Potatoes
Garlic Mashed Potatoes
Herb Mashed Potatoes

Double Baked (add \$1.99)

Rice Pilaf
Wild Rice Medley (add \$1.00)
Pesto Pasta
Parmesan Au Gratin (add \$1.50)
Horseradish Whipped Potatoes

VEGETABLE CHOICES

(Choose one)

French Style Green Beans
Seasonal Vegetable Medley
Honey-Glazed Baby Carrots

Shelled Peas & Mushrooms
Southwestern Corn
Sweet Snap Peas with Roasted Red Peppers

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PLATED DESSERTS

\$3.25 per person

Cheesecakes

New York

Rich and buttery with sour cream and sweet cream cheese

Turtle

Rich cheesecake topped with caramel, pecans and dark chocolate

Double Chocolate

Chocolate cookie crust, chocolate cheese filling and fudge drizzle

Pies and Tortes

Fresh Fruit Pies

Cherry, Dutch apple, blueberry and apple cranberry

Chocolate Peanut Butter Pie

Chocolate shell filled with peanut butter mousse and fudge

Lemon Curd Torte

Tart and creamy filling in a short bread crust - topped with crème fresh

Black Forest Torte

Chocolate cake with cherry filling and fresh whipped cream

Roasted Almond Tart

Short bread crust filled with butter-roasted almond filling with Amaretto

Pudding, Custards, and Mousses

Crème Brulee

Small china crock filled with velvet-like custard topped with a crisp layer of sugar
(Choice of French vanilla, wild berry, Dutch chocolate, or raspberry)

Pastry Cornucopia

Filled with light and fluffy mousse - white chocolate, dark chocolate or berry

Mini Pastries

Assorted Mini Pastries

100 Assorted Pieces \$350.00

Sweets Table

Traditional

Assorted mini pastries at two (2) per person, fresh-baked cookie tray, and fresh fruit tray (\$6.25 per person)

*** Above pricing does not include gratuity and sales tax ***