



*Pontiac Elks Lodge #1019
Wedding Reception Package*

459 Elks Club Road ~ Pontiac IL 61764

(815) 844 – 7168

Email: Cindy.elkslodge@frontier.com

Congratulations!

Thank you for giving The Pontiac Elks Lodge #1019 this opportunity to serve you on this special day! We appreciate the confidence you have placed in us and we will not disappoint. Our goal is to have a perfect day for both of you, your friends and families.

We will assist you with making your vision come to life and suggest new ideas to design a wedding reception that is truly memorable.

We can also offer you referrals to the area's florists, rental services and entertainment specialist.

The Pontiac Elks offers a wide variety of services to make this day one you will never forget.

As your coordinator, I will be here with you every step of the way from the first meeting up to end of your reception. I invite you to call or email me to make an appointment for a private consultation.

Cindy Russell, Events Coordinator

815-844-7168

Cindy.elkslodge@frontier.com

Liquor Options

Keg beer: price will be quoted at initial consultation

House wine by the bottle: price will be quoted at initial consultation

Champagne by the bottle: price will be quoted at initial consultation

Special order Kegs will be quoted at time of order

You are not required to purchase a “liquor package”. You have the option of offering what you want to offer your guests. We can be very flexible with how you want to set this up. Some options include:

Cash Bar: your guests pay for all their drinks

Open Bar: the hosts pay for their guests’ drinks. You can offer an open bar up to a certain dollar amount or a specific time.

Open keg beer and/or open wine by the glass

Signature Drink: if the two of you have a special drink (non-alcoholic or with liquor) you can offer this to your guests.

I will gladly customize your beverage service to best fit your needs.

Pontiac Elks Lodge reserves the right to refuse service to any person(s) deemed unsafe and any person underage.

****PHOTO ID’S ARE REQUIRED FOR ALL YOUR GUESTS****

Hors D'oeuvres

Based on 75 pieces:

Mini Tacos:

Mini Egg Rolls:

Bacon Dog Bites:

Bacon Water Chestnuts:

BBQ Meatballs:

Swedish Meatballs:

Scotch Mini Franks:

Crab Stuffed Mushrooms:

Ham/Cream Cheese/Pickle Rolls Ups:

Fried Green Beans:

Fresh Tomato Bruschetta:

Mini Caprese Bites:

Chicken Wings:

Based on 50 Pieces:

Layered Fiesta Dip:

Tortillas & Salsa:

Veggie Tray and dip:

Cheese Spread / crackers:

Cranberry Cheese Spread:

Lobster Cheese Spread:

We are also happy to offer Shrimp Cocktail to your guest. It will be priced at market price at the time of selection.

When you consider offering appetizers to your guests, you want to be sure that you are not offering too much – you want them to eat the meal you are offering. But you also do not want to offer too few. We suggest using a guide of 2 – 3 appetizers per person, per appetizer. Sales tax of 7.25% plus gratuity of 15% will be added to all appetizers.

Plated Dinner Options:

All plated dinner options include: tossed dinner salad served with French or Ranch dressing and freshly baked rolls and butter.

CHICKEN OPTIONS

Parmesan: lightly floured chicken breast baked to a golden brown and topped with creamy garlic parmesan sauce, and cremini mushrooms and baked.

Butter Baked: a bone in chicken breast seasoned with garlic, onion, basil, oregano, paprika, sage, salt and pepper then baked in butter.

Tuscan with Gorgonzola sauce: grilled chicken breast topped with creamy gorgonzola sauce with roasted artichokes and sun-dried tomatoes.

Marsala: a lightly fried chicken breast topped with a Marsala & mushroom sauce and a hint of tarragon.

Picatta: lightly floured chicken breast baked to perfection and topped with a creamy, lemon and caper sauce.

Arden: chicken breast lightly floured then baked and topped with a creamy garlic, mozzarella cheese, prosciutto & leek sauce and garnished with crispy prosciutto and leeks.

PORK OPTIONS

Stuffed Pork Chop: 10oz. bone in pork chop filled with sage stuffing, grilled then baked to tender perfection.

Herb Marinated Pork Tenderloin: fresh herb & garlic marinade then roasted and sliced on a bias served with lemon, garlic and herb butter.

Pork Loin Chop: a tender thick cut bone in 12 oz pork loin chop topped with roasted red pepper, bacon, artichokes and red onion chutney.

Bacon Wrapped Pork Loin: 8 oz pork loin wrapped in bacon, grilled then baked and topped with veal demi-glaze sauce.

BEEF OPTIONS:

7 oz Filet of Beef: a tender filet grilled to perfection (medium rare to medium)

10 oz Ribeye steak: grilled to medium rare to medium

12 oz. Ribeye Steak: grilled medium rare to medium

DUO PLATE:

Choose any of the above 4 oz Chicken or Pork entrees with a 4 oz Filet

POTATO CHOICE ~ choose one:

* Garlic mashed potatoes * Creamy Scalloped potatoes * Roasted new potatoes * Baked potato

VEGETABLE CHOICE ~ choose one:

* Green beans * Mixed Vegetables (yellow and orange carrots, red peppers) *Corn

Please note: Potato and vegetable selection must be the same for all Plated Dinner options.

CHILDRENS PLATED MEAL ~ children 10 and under

Chicken tenders served with French fries

VEGETARIAN OPTION: Cheese Ravioli topped with marinara and mozzarella cheese

PLATED DINNER IS SUBJECT TO 18% GRATUITY AND 7.25% SALES TAX

Buffet Dinner Options

Buffet dinner

Choice of two protein options:

Fried Chicken

Baked Italian Chicken

Roast Pork

Pork Chop

Sliced Roast Beef Au Jus

Ham Shank (special order ~ 2-week lead time)

Mostaccioli (meatless)

Choice of one vegetable:

Green Beans

Glazed Carrots

Corn

Mixed Vegetables

Choice of one Potato:

Creamy Scalloped Potatoes

Garlic Mashed Potatoes

New Roasted Potatoes

Baked Potato

Baked Sweet Potato

Choice of TWO salad options:

Tossed Salad bar

Cole Slaw

Italian Pasta Salad

Marinated Vegetables

Macaroni Salad

BUFFET DINNER OPTION IS SUBJECT TO 15% GRATUITY AND 7.25% SALES TAX

Capacity, table dimensions and Miscellaneous

Our ballroom can seat approximately 175 people. The ballroom and dining room together can seat approximately 375 people comfortably. If we utilize the west bar room, we can seat approximately 400 people.

We have 5 high chairs and 5 booster seats to offer ~ please let me know how many you will require so I can work them into your floor plan.

Banquet Tables: 8' long by 30 inches wide. Seats up to 10 people.

Round Tables: 60 inches wide. Seats up to 10 people.

Stage: 18 feet deep by 24 feet long

Stage opening is 12 feet wide by 7'3" tall

Photos: Our golf course is one of the finest in the area. If you would like to have your photographer take some of your wedding photographs on our beautiful golf course, I can arrange golf carts for your use.

Miscellaneous:

We do not allow and nails, tacks, duct tape or anything that may cause damage to our wood trim or walls. Any damage caused will be charged to the hosts. We do not allow any type of confetti to be used. ALL decorations must be removed the night of the event no later than 1:00am.

Table center pieces may not have open flames – all candles must be in a votive or vase.

Music (live band or Disc Jockey) can be scheduled no later than midnight.

Under no circumstances is alcohol allowed to be brought in from the outside. There will be a \$200.00 fine to the hosts if outside alcohol is found.

Testimonials

“We tell everyone – you need to have your wedding reception at the Elks. You helped us plan and have an absolutely beautiful reception. We were going to have pictures taken by a pond outside but with all the rain we knew that would not work. I stopped in and talked to Cindy – she said come to The Elks, we have many beautiful places to take pictures. She was right – we have many beautiful pictures taken that we taken at The Elks. We also had many compliments on the food served. It was delicious.”

“Thank you so much for everything you did for us! Our wedding turned out amazing. You were awesome and so helpful, the Elks was beautiful, and I am still getting comments on how good the food was – most of which were from the pickiest eaters!”

“Thank you for your help in the celebration of our daughter’s wedding. The food tasted delicious and everyone had a great time. On a personal note, I appreciate Cindy’s patience in handling all of my phone calls and questions. She was always very kind and took care of everything we needed. Thanks so much!”

“To the Elks Club and Staff – thank you all so much for all of your help to make our wedding day perfect!”

“We are so glad we made the decision to have our daughter’s reception at The Elks. It was absolutely perfect”