

Julia's Banquet Center

101 EastGate Plaza

Phone: (618) 251-2001 Fax: (618) 251-0056

Hall Information & Provisions

Hall Deposit & Stipulations

Hall Rental is for 4 hours
Additional Time is \$75 an hour

Required Deposit

\$300

The per person price of our in-house catering food packages *includes* the hall rental. Standard hall features include set-up of tables and chairs to accommodate your guaranteed number of guests, servers to buss your tables and assist your guests with beverage service throughout the event (*note that servers will not provide full service for buffet set-ups, only for plated or home-style meal events*), as well as take-down of tables and chairs and clean-up of the hall once your event is complete. Our standard table service includes china, silverware, glass drinkware, white table linens, elegantly folded napkins, all condiments, and table coverings and skirting for the buffet serving table.

Our \$300 required deposit is non-refundable. Deposit is due before your date will be reserved. It is highly recommended that you submit the deposit as soon as possible to lock in your date and current pricing. In addition, Julia's Banquet Center will require a copy of a valid major credit card that will be held on file until the completion of your event in case of stolen or wrongful damage of property. Renter must be 21 years of age or older.

Catering

You must use our caterer. No outside caterer, home-prepared, or store-bought foods may be brought into the banquet hall. The only exception to this rule is if you hire an outside cake decorator. **A 15% gratuity will be added to ALL catering events.**

Bar Services

Should you opt to use our in-house Gold Class Beverage Service, note that Julia's is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is NOT permitted to be brought into our banquet facility. In any event, the sale of liquor will stop at 12:00 a.m. However, if your guests become unacceptably rowdy or disruptive due to excessive drinking, bar services may be cut off early and without refund. Please drink responsibly. See our Gold Class Beverage Service Menu for details and pricing.

DJ Provisions

Music, whether provided via DJ or live band, must stop at 12:00 midnight.

DJ Service Provided by Julia's Banquet Center

\$400

(4 hours/\$75 each additional hour)

Karaoke Service Provided by Julia's Banquet Center

\$475

(4 hours/\$75 each additional hour)

Property Damage

In the event our property or any component thereof is damaged, stolen, or abused beyond normal wear, Julia's Banquet Center shall be paid for damages by the organization(s) and/or person(s) responsible for said damages, up to and including any court and/or attorney fees that Julia's Banquet Center may incur to settle payment for such losses.

Your Personal Property

Julia's Banquet Center, its employees, affiliates, and sub-contractors are not responsible for any lost, stolen, or damaged property. You and your guests assume all risk and responsibility for your own personal belongings.

Responsibility for Guests & Minors

The renter is responsible for under-aged minors, as well as the behavior of their guests. Anyone who is behaving in an unsafe or discourteous manner, displays any illegal substances or weapons, or is purposely damaging any property or contents of Julia's Banquet Center will be asked to leave and could face legal reprimands if their actions warrant such.

Hall Accessibility

Julia's Banquet Center will be made available to you 3 hours prior to your event, unless other arrangements have been made with our management staff. **The Hall is available to you for 4 hours; additional time is available at the rate of \$75 an hour.** You and your guests must promptly vacate the property by 1:00 a.m.

Decorations/Ornamentation

No nails, tacks, staples or other forms of permanent or damaging adhesives will be allowed in the ceiling, walls, or woodwork. **No glitter or confetti-type materials allowed in the hall.** Also, no lit candles with exception to the Bride & Groom table, unless otherwise approved by Julia's Banquet Center management.

Julia's Gold Class Beverage Service offers the following:

Mixed Drinks

\$4.00 House Brands
\$5.00 and up Premium & Top Shelf

Bottled Beer

Mich Ultra, Bud Light, Miller Lite, Bud Select
\$3

Keg Beer

Bud Light or Miller Light
\$175

*****Kegs MUST be paid for in advance- NO REFUNDS!*****

Wine

Merlot, White Zinfandel, Chardonnay, Riesling
\$4 & up

Champagne

By the bottle
\$10

Payment Options

Host Sponsored Bar

Per Drink Basis

You will receive a bill at the end of your event which is due upon receipt.

OR

Per Person Basis

*\$16 per person for mixed drinks, beer and wine
\$13 per person for draft beer, bottled beer, and wine
\$10 per person for draft beer and wine*

18% gratuity added to Host Sponsored Bar

Cash Bar

Your guests will be responsible for their own charges.

Bartender Charges

- *\$10.00 per hour, per bartender (2-hour minimum)*

Up to 100 guests - 1 Bartender

Over 100 guests — 2 Bartenders

—Host Sponsored or Cash Bar—

18% gratuity added to **Host Sponsored Bar**

Off-premise bar services are available. (Minimum \$250 purchase required, bartender charges apply)

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Dinner Buffet Catering Menu **Package A**

Meats (choice of 2 items)

Side Items (choice of 3 items)

Salad (choice of 1 item)

Pasta (available for \$1.50 each guest)

Desserts (available for \$1.50 each guest)

*All caterings come with our homemade yeast rolls with honey butter, iced tea and coffee
(Soda Available for additional \$1.25 per guest)*

We will prepare enough food for your guest-count, plus an additional 10-15% of product to allow for unexpected guests or heartier-than-anticipated appetites. **Therefore, we will retain all leftover food at the end of your special event.**

Pricing for your in-house catering event is:

(See Hall Information page for in-house provisions.)

Saturday events: 25 or more guests..... \$15.50 per person, plus tax & 15% gratuity

Sunday through Friday events: 25 or more guests..... \$12.50 per person, plus tax & 15% gratuity

In-house functions include hall rental, china, silverware, cloth table linens, elegantly folded napkins, and a uniformed busser at no additional charge.

Pricing for your outside catered event:

25 or more guests \$10.95 per person, plus tax & 15% gratuity

Our out-of-house catering includes catering personnel, condiments, table covering for the buffet serving tables (skirting for buffet table upon request), and *catering service for 1 hour.*

As an added convenience to you and your guests, you may choose to include bussing service of your dinner tables at a cost of \$25.00 per hour (2-hour minimum required). *(Bussing service included for in-house functions).*

Julia's Banquet Center has many other services available to make your event a unique and worry-free experience. See our Special Services menu for details.

Prices & menu items subject to change

Buffet Options

Package A

Meat Choices

Sliced Ham w/ brown sugar glaze
Chipotle Chicken
Bourbon Street Chicken
Baked or BBQ Chicken (bone-in)
Stuffed Peppers
Roast Beef w/ au jus
Shredded Beef or Pork & Noodles
Baked Tilapia

Teriyaki Chicken
Lemon Herb Chicken
Chopped Sirloin (w/ mushroom gravy)
Roasted Shredded Pork
Grilled Pork Steak
Southern Fried Chicken
Meat Loaf

Side Items

Mashed Potatoes
Red Bliss Potatoes
Baked Potatoes w/ butter & sour cream
Fried Potatoes & Onions
Baked Sweet Potatoes w/ butter & cinnamon sugar
Cornbread Stuffing
Macaroni & Cheese
Broccoli Rice Casserole

Buttered Corn
Glazed Baby Carrots
Mixed Garden Veggies
Seasoned Green Beans
Escaloped Apples
Sweet Potato Casserole
Baked Beans

Pasta

Creamy Chicken Pasta
Mostaccioli
Fettuccini Alfredo

Salads (1)

Caesar
Italian
Ranch
3 Bean Salad

Desserts

German Chocolate Cake
Red Velvet Cake
White Cake
Carrot Cake
Peanut Butter Pie
Coconut Cream Pie
Lemon Cream Pie
Apple Pie
Sugar-free Jello Cake
Sugar-free Cherry Crisp
Sugar-free Blueberry Pie

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Dinner Buffet Catering Menu **Package B**

Preferred Choice Meats (choice of 1 items)

Premium Meats (choice of 1 item)

Side Items (choice of 3 items)

Salad (choice of 1 item)

Pasta (available for \$1.50 each guest)

Desserts (available for \$1.50 each guest)

***All caterings come with our homemade yeast rolls with honey butter, iced tea and coffee
(Soda Available for additional \$1.25 per guest)***

We will prepare enough food for your guest-count, plus an additional 10-15% of product to allow for unexpected guests or heartier-than-anticipated appetites. **Therefore, we will retain all leftover food at the end of your special event.**

Pricing for your in-house catering event is:

(See Hall Information page for in-house provisions.)

Saturday events: 25 or more guests..... \$19.95 per person, plus tax & 15% gratuity

Sunday through Friday events: 25 or more guests..... \$16.95 per person, plus tax & 15% gratuity

In-house functions include hall rental, china, silverware, cloth table linens, elegantly folded napkins, and a uniformed busser at no additional charge.

Pricing for your outside catered event:

25 or more guests \$15.95 per person, plus tax & 15% gratuity

Our out-of-house catering includes catering personnel, condiments, table covering for the buffet serving tables (skirting for buffet table upon request), and *catering service for 1 hour.*

As an added convenience to you and your guests, you may choose to include bussing service of your dinner tables at a cost of \$25.00 per hour (2-hour minimum required). *(Bussing service included for in-house functions).*

Julia's Banquet Center has many other services available to make your event a unique and worry-free experience. See our Special Services menu for details.

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Buffet Options Package B

Preferred Choice Meats

Sliced Ham w/ brown sugar glaze
Chipotle Chicken
Roasted Pork

Teriyaki Chicken
Roast Beef w/ au jus
Grilled Pork Chops

Premium Meats

Carved Prime Rib
Carved Roast Beef
8 oz Sirloin Steak
5 oz Bacon Wrapped Sirloin Filet
Grilled Salmon
Chicken Cordon Blue

Salads

Caesar
Italian
Ranch

Side Items

Mashed Potatoes w/ brown gravy
Au Gratin Potatoes
Baked Potatoes w/ butter & sour cream
Sweet Potatoes w/ cinnamon & sugar
Mixed Garden Vegetables
Collard Greens
Buttered Corn
Glazed Baby Carrots

Garlic Mashed Potatoes
Scalloped Potatoes
Broccoli Rice Casserole
Escalloped Apples
Macaroni & Cheese
Sweet Potato Casserole
Seasoned Green Beans

Pasta

Mostaccioli
Fettuccini Alfredo
Cheese Tortellini w/ marinara sauce
Lasagna

Desserts

German Chocolate Cake
Red Velvet Cake
White Cake
Carrot Cake
Peanut Butter Pie
Coconut Cream Pie
Lemon Cream Pie
Apple Pie
Cherry Pie
Sugar-free Blueberry Pie
Sugar-free Jello Cake
Sugar-free Cherry Crisp
\$2 per person
Assorted Cheesecake
Milkyway Mousse Pie
Chocolate Seduction Cake

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Backyard BBQ Catering Menu

Meats (choice of 2 items)

Side Items (choice of 3 items)

Dessert

Lemonade or Iced Tea

All caterings come with our homemade yeast rolls with honey butter, iced tea and coffee (regular or decaf)

We will prepare enough food for your guest-count, plus an additional 10-15% of product to allow for unexpected guests or heartier-than-anticipated appetites. **Therefore, we will retain all leftover food at the end of your special event.**

Pricing for your in-house catering event is:

(See Hall Information page for in-house provisions.)

Saturday events: 25 or more guests..... \$15.50 per person, plus tax & 15% gratuity

Sunday through Friday events: 25 or more guests..... \$12.50 per person, plus tax & 15% gratuity

In-house functions include hall rental, china, silverware, cloth table linens, elegantly folded napkins, and a uniformed busser at no additional charge.

Pricing for your outside catered event:

25 or more guests..... \$10.95 per person, plus tax & 15% gratuity

Our out-of-house catering includes catering personnel, condiments, table covering for the buffet serving tables (skirting for buffet table upon request), and *catering service for 1 hour.*

As an added convenience to you and your guests, you may choose to include bussing service of your dinner tables at a cost of \$25.00 per hour (2-hour minimum required). *(Bussing service included for in-house functions).*

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Prices & menu items subject to change

BBQ Options

Meat Choices

Hamburgers
Hot Dogs
Brats
BBQ Pork Steak
BBQ Bone-in Chicken
BBQ Shredded Beef
BBQ Ribs (additional \$2 per person)
BBQ Chicken Breast (additional \$2 per person)

Side Items

Corn-on the Cob
3 Bean Salad
Green Beans
Fried Potatoes & Onions
BBQ Baked Beans
Potato Salad
Cole Slaw
Chips

Dessert

Cherry Pie
Apple Pie
Rice Krispie Treats
Assorted Cookies
Cherry Cobbler
Apple Cobbler
Sugar-Free Blueberry Pie

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Breakfast Buffet Catering Menu

*Scrambled Eggs
Biscuits & Gravy
Sausage
Bacon
Hash Browns
Fruit Medley
Doughnuts
Coffee and Orange Juice
Add Quiche for **\$1.00** per person*

Our out-of-house catering includes catering personnel, heavy-duty plastic ware, all condiments, table coverings and skirting for the buffet serving tables. (See Hall Information page for in-house provisions.)

Pricing for your in-house catering event is:

Saturday events: 25 or more guests..... \$11.50 per person, plus tax & 15% gratuity

Sunday through Friday events: 25 or more guests..... \$9.50 per person, plus tax & 15% gratuity

Outside catering price (25 or more guests)..... \$8.50 per person, plus tax & 15% gratuity

We will prepare enough food for your guest-count, plus an additional 10-15% of product to allow for unexpected guests or heartier-than-anticipated appetites. Therefore, we will retain all leftover food at the end of your special event.

As an added convenience to you and your guests, you may choose to include bussing service of your dinner tables at a cost of \$25.00 per hour (2-hour minimum required). (Bussing service included for in-house functions).

In-house functions include hall rental, china, silverware, cloth table linens, elegantly folded napkins, and a uniformed busser at no additional charge.

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Hors d'oeuvre Buffet Catering Menu

--Meat & Cheese Tray--

*featuring select ham, turkey, and roast beef with white & wheat breads
accompanied by American and Swiss cheeses*

--Vegetable Medley Tray--

Fresh vegetables served with ranch dip

--Fruit Tray--

*Fresh fruit served with whipped topping
(fruits may vary to seasons)*

--Wings--

delicious wings served bbq, mild or hot, served with your choice of ranch or bleu cheese

--Toasted Ravioli--

meat filled ravioli, fried to a crispy golden brown and served with a marinara sauce

--Assorted Cookie Tray--

Fresh-brewed Iced Tea & Coffee

We will prepare enough food for your guest-count, plus an additional 10-15% of product to allow for unexpected guests or heartier-than-anticipated appetites. **Therefore, we will retain all leftover food at the end of your special event.**

Pricing for your in-house catering event is:

(See Hall Information page for in-house provisions.)

Saturday events: 25 or more guests..... \$13.50 per person, plus tax & 15% gratuity

Sunday through Friday events: 25 or more guests..... \$10.50 per person, plus tax & 15% gratuity

In-house functions include hall rental, china, silverware, cloth table linens, elegantly folded napkins, and a uniformed busser at no additional charge.

Pricing for your outside catered event:

25 or more guests \$8.95 per person, plus tax & 15% gratuity

Our out-of-house catering includes catering personnel, condiments, table covering for the buffet serving tables (skirting for buffet table upon request), and *catering service for 1 hour.*

As an added convenience to you and your guests, you may choose to include bussing service of your dinner tables at a cost of \$25.00 per hour (2-hour minimum required). *(Bussing service included for in-house functions).*

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The Perfect Place for the Perfect Party

If there's one word that can aptly describe the simple pleasure of chocolate, it would have to be decadence. Imagine a fountain of warm, aromatic, luxuriously rich, chocolate at your next special occasion. Your guests will be unexpectedly delighted as they see a cascading river of our fine Belgian chocolate and their senses will be tantalized with its aromatic savor. Who could resist? No wonder it's been called the food of the Gods. Choose from a broad selection of fresh fruits, marshmallows, and cakes for dipping... the possibilities are endless!

Make your next special occasion a unique event they'll remember for years to come!

Available for in-house or catered events.

Rental for In-house Events

* 2 hours of serving time \$550

* 3 hours of serving time \$600

Includes:

* Sephra Premium Belgian Chocolate (white or dark)

* Attendant to serve

* Choice of 4 Dipping Items

* Table Décor

* Skewers, Serving Bowls, & Serving Plates

Rental for Catered Events

* 2 Hours Serve Time \$430

* 3 Hours Serve Time \$480

Includes:

* Set-up of the Chocolate fountain at desired location of your event

* Sephra Premium Belgian Chocolate (white or dark)

* Attendant to Serve

* Skewers

* 1 hour round trip travel to your event (Additional travel time is \$15 per each 1/2 Hour)

Options for Catered Events

* 500 disposable serving plates for an additional cost of \$45

* Serving bowls & bases for dipping items:

Crystal Bowls or Black Lacquer China Bowls \$5 each

Martini Glass Serving Bowls \$8 each

Mirrored Serving Base (sm & lrg) \$25

Lighted 6 Tier Chandelier Serving Base \$45

* \$2 Per Person for Julia's to supply dipping items, disposable serving plates, & serving bowls

* You may supply us with your own dipping items, serving bowls, and serving plates at no additional cost

\$150 non-refundable-deposit required to hold date

101 Alton Square Mall

Alton, IL 62002

(618) 462-2001