



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 WiFi Service



Private Room Capacities

Private Rooms	Maximum Capacity
Blue Room	20
Lower Terrace	22
Lounge	60
Fireplace Room	90
Main Dining	150
Buyout	300



Lunch Banquet Menu

Available Monday - Saturday

All lunch entrees are served with your choice of soup or house salad

Beef

USDA Prime Filet Mignon 8oz filet, cooked to your taste and served with mashed potatoes	23
London Broil filet medallions with bordelaise mushroom sauce, served with twice baked potato	19
Prime Rib petite cut USDA prime ribeye, served with homemade horseradish sauce and a baked potato	27
USDA Prime NY Steak 12oz prime house cut, cooked to your taste and served with baked potato	28
USDA Ribeye Steak 12oz prime house cut, cooked to your taste and served with baked potato	28
Beef Sirloin Kabob grilled on a skewer with peppers, mushrooms and onions, served with wild rice	16

Chicken

Breast of Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta	14
Breast of Chicken Marsala breast of chicken in a mushroom bordelaise sauce, served with wild rice	14
Chicken Kabob skewered chicken filets, with peppers, mushrooms and onions, served with wild rice	14
Chicken Stuffed with Spinach & Feta breast of chicken stuffed with sautéed spinach & imported feta	14
Pasta Primavera tossed with fresh vegetables and pine nuts in a light cream sauce (add chicken \$4 extra)	12

Fresh Fish

Atlantic Salmon grilled with honey and soy sauce, served with wasabi sauce and mashed potatoes	17
Tilapia Almondine sautéed in our signature almondine sauce and served with a twice baked potato	16
Whitefish broiled with our signature lemon sauvignon blanc sauce, served with baked potato	17
Seafood Pasta a medley of shrimp, bay scallops and crab meat, tossed with pasta, in a light garlic sauce	19
Fresh Catch of the Day ask for our fresh fish selections based on season	MKT

Dessert

select one - coffee & tea included (per person extra)

Turtle Brownie Sundae • Tiramisu • Ice Cream • Chocolate Mousse • NY Cheesecake	4.5
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Dinner Banquet Menu

All dinner entrees are served with your choice of soup or house salad

Beef

USDA Prime Filet Mignon 12oz filet, cooked to your taste and served with mashed potatoes	35
London Broil filet medallions with bordelaise mushroom sauce, served with twice baked potato	20
Prime Rib USDA Prime Ribeye, petite cut or regular, served with homemade horseradish sauce and baked potato	27/31
USDA Prime NY Steak 16oz prime house cut, cooked to your taste and served with baked potato	35
USDA Ribeye Steak 16oz prime house cut, cooked to your taste and served with baked potato	33
Beef Sirloin Kabob grilled on a skewer with peppers, mushrooms and onions, served with wild rice	21
Rack of Lamb in a dijon crust, served with mashed potatoes	33

Chicken

Breast of Chicken Picatta breast of chicken in a lemon caper sauce, served with pasta	15
Breast of Chicken Marsala breast of chicken in a mushroom bordelaise sauce, served with wild rice	15
Chicken Kabob skewered chicken filets, with peppers, mushrooms and onions, served with wild rice	15
Chicken Stuffed with Spinach & Feta breast of chicken stuffed with sautéed spinach & imported feta	15
Pasta Primavera tossed with fresh vegetables and pine nuts in a light cream sauce (add chicken \$4 extra)	14

Fresh Fish

Atlantic Salmon grilled with honey and soy sauce, served with wasabi sauce and mashed potatoes	25
Tilapia Almondine sautéed in our signature almondine sauce and served with a twice baked potato	22
Whitefish broiled with our signature lemon sauvignon blanc sauce, served with baked potato	22
Seafood Pasta a medley of shrimp, bay scallops and crab meat, tossed with pasta, in a light garlic sauce	23
Fresh Catch of the Day ask for our fresh fish selections based on season	MKT

Dessert

select one - coffee & tea included

(per person extra)

Turtle Brownie Sundae • Tiramisu • Ice Cream • Chocolate Mousse • NY Cheesecake	4.5
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Passed Appetizers

All of the items below are priced per dozen • Two dozen minimum per item • Advanced notice Required

Passed appetizers to be selected as add-on's in conjunction with our lunch or dinner banquet menu only

Chicken & Beef

Filet Sliders	36
Moroccan Chicken Skewers	20
Beef Satay	25
Cheeseburger Sliders	25
Mini Meatballs BBQ / Asian / Marinara Sauce	10
BBQ Wing Platter Asian / Buffalo	9

Seafood

Baked Clams	34
Mini Crab Cakes remoulade sauce	41
Bacon Wrapped Scallops	54
Shrimp Cocktail	36

Vegetarian

Spinach Puffs	20
Feta Cheese Puffs	20
Stuffed Mushroom Caps	20



Appetizers

Appetizers to be selected as add-on's in conjunction with our lunch or dinner banquet menu only

From the Sea

Baked Clams Casino	13
Oysters Rockefeller	15
Jumbo Crab & Shrimp Cakes (Sharable)	12
Oysters on the Half Shell	13
Smoked Salmon	11
Shrimp Cocktail	12
Fried or Grilled Fresh Calamari	10
Escargots	11
Crab Stuffed Artichoke Bottoms	13
Shrimp Dejonghe	15
Bacon Wrapped Grilled Scallops	15

From the Land

Baked Goat Cheese	9
Sliced Tomatoes & Imported Feta	9
Sauteed Zucchini	8
Grilled Portabello Mushroom	8
Moroccan Chicken Skewers (4)	10
Beef Satay Skewers (4)	11
Mushroom Caps Stuffed with Crabmeat	11
Pineapple BBQ Meatballs	10

Party Trays

Fresh Vegetable & Assorted Cheese	49
Fresh Seasonal Fruit	49
Assorted Cheese & Crackers	49
Seasonal Fruit & Cheese	49
Hummus Platter	49



Appetizer Buffet

Please select 4 from the below choices • Served buffet style • Refillable for the first 60 minutes

Appetizer buffet option available on limited dates/times with management approval only

Chicken & Beef

Moroccan Chicken Skewers

Beef Satay Skewers

Cheeseburger Sliders

Italian Roast Beef Mini French Rolls

Mini Meatballs BBQ / Asian / Marinara Sauce

BBQ Wings Asian / Buffalo

Seafood

Mini Crab Cakes remoulade sauce

Fried Calamari

Mushroom Caps Stuffed with Crabmeat

Vegetarian

Spinach Puffs

Feta Cheese Puffs

Fried Zucchini

Tomato & Basil Pizza Squares

Mixed Greens Salad Station Choice of 2 Dressings

19.95
Per Person



Bar Packages

Beer & Wine _____ (per person)

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

One Hour	19
Two Hours	24
Three Hours	29
Four Hours	34

House Brands _____ (per person)

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

One Hour	21
Two Hours	26
Three Hours	31
Four Hours	36

Call Brands _____ (per person)

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

One Hour	25
Two Hours	30
Three Hours	35
Four Hours	40

Premium Brands _____ (per person)

Premium brand liquors, specialty martinis & classic cocktails, imported & domestic beers and select house wines

One Hour	30
Two Hours	35
Three Hours	40
Four Hours	45