



SAVOR...

Catering Menu

Peoria Civic Center

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Breakfast

All Breakfast Selections include Freshly Brewed Coffee, Decaffeinated Coffee and Orange Juice. Minimum of 25 people required.

CONTINENTAL

Sunrise **14.00**

Assortment of Danish, Croissants, Breakfast Breads, Muffins, Butter, Assorted Jellies

Civic Center **16.00**

Assortment of Danish, Scones, Muffins, Breakfast Breads, Bagels with Cream Cheese, Butter, Assorted Jellies, Fruit Yogurts, Seasonal Fruit Platter

Healthy Start **18.00**

Assorted Gluten Free Muffins: Apple-Cinnamon, Lemon Poppy Seed, and Blueberry. Sliced Bagels, Low-Fat Cream Cheese, Butter, Assorted Jellies, Vanilla Yogurt with Granola, Seasonal Fruit Platter

BUFFETS

Country Living 20.00

Scrambled Eggs, Country-Fried Breakfast Potatoes, Choice of Two Meats: Hickory Smoked Bacon, Turkey Bacon, Link or Patty Sausage, Vegetarian Sausage. Assortment of Breakfast Pastries, Butter, Assorted Jellies, Seasonal Fruit Platter

Rise & Shine 22.00

Traditional or Cheesy Scrambled Eggs, Country-Fried Breakfast Potatoes. Classic French Toast with Warm Maple Syrup, Whipped Butter. Choice of Two Meats: Hickory Smoked Bacon, Turkey Bacon, Link or Patty Sausage, Vegetarian Sausage. Assortment of Breakfast Pastries, Assorted Jellies, Seasonal Fruit Platter

Home Style 24.00

Eggs O'Brien, Hash Browns, Biscuits and Gravy. Choice of Two Meats: Hickory Smoked Bacon, Turkey Bacon, Link or Patty Sausage, Vegetarian Sausage. Assortment of Breakfast Pastries, Assorted Jellies, Seasonal Fruit Platter

ACTION STATION

75.00 Culinary Attendant Fee will be applied per 50 guests.

Belgian Waffles 8.00

Served with Warm Maple Syrup, Non-Dairy Whipped Topping, Clover Honey, Whipped Butter and Fresh Seasonal Berries

Omelet 10.00

Omelets made to order; Bacon Bits, Diced Ham, Chopped Onions, Peppers, Tomatoes, Mushrooms, Spinach, Shredded Cheddar, Mozzarella Cheese.

PLATED

All Plated Meals include Freshly Brewed Coffee, Decaffeinated Coffee and Orange Juice

Lincoln Breakfast	14.00
<i>Scrambled Eggs, Breakfast Potatoes, Choice of One Meat: Hickory Smoked Bacon, Sausage Patties or Honey Ham</i>	
Vegetable-Egg Frittata	15.00
<i>Roasted Seasonal Vegetables, Fresh Mozzarella and Parmesan Cheese. Served with Roasted Red Potatoes</i>	
Ft. Creve Coeur French Toast	15.00
<i>Warm Maple Syrup, Sliced Strawberries, Thick Cut Hickory Smoked Bacon, Breakfast Potatoes</i>	
Jefferson Avenue Steak & Eggs	20.00
<i>Top Sirloin Steak, Scrambled Eggs with Cheese, French Fried Potatoes</i>	

BREAKFAST ENHANCEMENTS

Per Dozen

Assorted Breakfast Breads	32.00
Bagels with Cream Cheese, Butter, & Jellies	26.00
Croissants with Butter & Jellies	24.00
Biscuits with Honey & Butter	22.00
Assorted Muffins	29.00
Dry Cereal & Milk	36.00
Fresh Fruit Danish	32.00
Scones	28.00
Filled Croissants	28.00
Assorted Pastries	34.00
Breakfast Sandwiches	47.00

**Egg & Cheese, English Muffin or Biscuit, with your choice of Ham, Bacon or Sausage. Minimum required*



Breaks

Minimum of 25 people required, one hour service

Fit & Fruitful	14.00
Low Fat Vanilla Yogurt, Granola, Dried Cranberries, Banana Chips, Almonds, Sunflower Seeds, Raisins, Mini Chocolate Chips, Honey, Herbal Tea and Mixed Berry Infused Water	
Chocoholic	16.00
Assorted Mini Chocolate Bars, Chocolate Dipped Pretzels, Chocolate Chip Cookies and Fudge Brownies, Milk, Bottled Water	
Artisanal Cheese Break	18.00
Regional Artisan Cheeses served with Sourdough Bread and Crackers, Dried Fruits, Roasted Almonds, Grapes, Sparkling Bottled Water	
Sweet & Salty	16.00
Kitchen Cooked Butter and Caramel Popcorn, Mixed Spicy Nuts, M&M's, Peanut Butter filled Pretzels Bites, Iced Tea and Lemonade	

ANYTIME SNACKS

Fruit Yogurts	2.50 Each
Fresh Fruit Cup	3.50 Each
Fruit Bars	23.00 Per Dozen
Granola Bars	16.00 Per Dozen
Seasonal Whole Fruit	18.00 Per Dozen
Seasonal Sliced Fruit	66.00 (Serves 12)
Fresh Baked Cookies	20.00 Per Dozen
Assorted Dessert Bars	28.00 Per Dozen
Chocolate Fudge Brownies	20.00 Per Dozen
Chocolate Dipped Strawberries	28.00 Per Dozen
Candy Bars	3.00 Each
Spotted Cow Ice Cream Sandwiches	4.00 Each
Assorted Bags Of Chips-Kitchen Cooked	2.00 Each

BY THE POUND

Serves approximately 12 people

Kitchen Cooked Tortilla Chips & Homemade Salsa	12.00 lb.
Kitchen Cooked Potato Chips & Dip	13.00 lb.
Pita Chips & Hummus	18.00 lb.
Kitchen Cooked Mini Pretzels	10.00 lb.
Gardetto's Mix	12.00 lb.
Trail Mix	22.00 lb.
Honey Roasted Peanuts	12.00 lb.
Premium Mixed Nuts	18.00 lb.

BEVERAGES

By the Gallon

Freshly Brewed Coffee or Decaffeinated Coffee	25.00
<i>Coffee Bar Enhancement: Flavored Syrups, Chocolate Shavings, Cinnamon Sticks and Whipped Cream 4.00 per person</i>	
Juice: Orange, Cranberry, Apple	28.00
Freshly Brewed Iced Tea	25.00
Fruit Punch	28.00
Lemonade	28.00
Hot Chocolate	28.00
<i>Cocoa Bar Enhancement: Mini Marshmallows, Chocolate Shavings, Crushed Peppermints and Whipped Cream 4.00 per person</i>	
Milk: Whole, 2%, Skim, Chocolate	18.00
Infused Water	25.00

A LA CARTE

Bottled Dasani Water	2.50
Bottled Sparkling Water	3.00
Assorted Coke Cola	2.50
Energy Drinks	4.00
Assorted Bottle Juices	3.25



Lunch & Dinner

BOXED LUNCHES

Minimum of 25 per variety

CHEF'S SIGNATURE SANDWICHES

Includes Chips, Whole Fruit, Gourmet Cookie and Water

Smoked Turkey	17.00
<i>Havarti Dill Cheese, Cranberry Mayonnaise, Crisp Leaf Lettuce, Sliced Tomato, Ciabatta Roll</i>	
Grilled Chicken Sandwich	17.00
<i>Rosemary Focaccia with Sun-Dried Tomato-Basil Pesto, Romaine Lettuce, Provolone Cheese and Caramelized Onions</i>	
Black Forest Ham & Gruyere Cheese Sandwich	17.00
<i>Soft Pretzel Roll with Honey-Mustard Mayonnaise</i>	
Thinly Sliced Slow Roasted Beef	17.00
<i>Caramelized Bermuda Onions and Horseradish Mayonnaise on a Hoagie Roll</i>	
Herb Roasted Vegetable	17.00
<i>Sun-Dried Tomato Hummus, Vegan Gourmet Mozzarella Cheese, Marinated Grilled Vegetables on Focaccia</i>	

CLASSIC SALADS

Includes Pita Chips, Gourmet Cookie and Water

Greek Salad 17.00

Tomatoes, Cucumbers, Artichokes, Olives, Banana Peppers, Feta and Chickpeas tossed with Scallions and Oregano Vinaigrette

Chopped Salad 17.00

Hearts of Romaine Lettuce and Radicchio, Diced Cucumbers, Tomatoes, Bacon, Egg, Bleu Cheese with Honey Dijon Dressing

Classic Cobb 17.00

Chopped Bibb and Romaine Lettuce with Julienne Turkey, Diced Tomato, Crumbled Blue Cheese, Avocado, Chopped Bacon, Egg and Scallions, Ranch Dressing

Caesar Salad 17.00

Chopped Crisp Romaine Lettuce, Shredded Parmesan Cheese, Kalamata, Garlic Croutons Classic Caesar Dressing

Add Grilled Chicken 3.00

Add Sautéed Shrimp 5.00

PLATED SALAD

Salad Entrees include Fresh Baked Bread with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, Iced Water, and your choice of Dessert. Minimum of 25 people required.

Traditional Cobb Salad 17.00

Chopped Bibb and Romaine Lettuce with Julienne Turkey, Diced Tomato, Crumbled Blue Cheese, Avocado, Chopped Bacon, Eggs, Scallions, Avocado Ranch

Blackened Salmon Salad 24.00

Salmon Filet, Baby Greens, Cucumbers, Red & Yellow Pear Tomatoes, Crispy Fried Onions, Whole Grain Honey Mustard Vinaigrette

Grilled Steak Salad 22.00

Marinated Flank Steak, Mixed Field Greens, Sun-Dried Tomatoes, Fire Roasted Red Peppers, Grilled Red Onion, Crumbled Gorgonzola Cheese, Red Wine Vinaigrette

Jubilee Salad 28.00

Grilled Shrimp with Frisée and Mixed Greens, Candied Pecans, Dried Cherries, Goat Cheese, Balsamic Vinaigrette

Grilled Chicken Caesar Salad 18.00

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Kalamata Olives, Roasted Chickpeas, Garlic Croutons and Classic Caesar Dressing

Add Grilled Shrimp 5.00

PLATED ENTREE

Dinner Entrees include Fresh Baked Bread with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, Iced Water, your choice of Salad & Dessert

ENTREES

Seared Airline Breast Of Chicken 26.00

Airline Chicken Breast, Gorgonzola Cream Sauce, Roasted Fingerling Potatoes, Seasonal Vegetables

Stuffed Pork Loin 28.00

Pork Loin Stuffed With Sautéed Spinach, Pancetta, Fontina Cheese, Marsala-Sage Demi-Glace, Roasted Vegetable Orzo, Steamed Broccoli

Ribeye 32.00

Ribeye, Sautéed Wild Mushrooms and Caramelized Balsamic Onions, Roasted Red Skinned Potatoes, Baked Brussel Sprouts and Prosciutto

Seared Salmon 32.00

Seared Salmon with Sweet Onion Corn Relish and Basil Mashed Potatoes

Braised Beef Short Ribs 32.00

Red Wine Braised Short Ribs with Shallot Compote, Yukon Gold Potato Puree, Seasonal Vegetables

New York Strip 34.00

New York Strip, Onion Jam, Oven Roasted Redskin Potato with a Merlot Reduction, Seasonal Vegetables

Filet of Beef 38.00

Filet, Wild Mushroom Ragout, Wild Rice Pilaf, Sautéed Seasonal Vegetables

SIDE SALADS

Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Kalamata Olives, Garlic Croutons and Classic Caesar Dressing

Grandview Salad

Mixed Greens, Artichokes, Pear Tomatoes, Crumbled Gorgonzola Cheese and Red Wine Vinaigrette

Butter Lettuce Salad

Butter Lettuce, Sliced Cucumbers, Radish, Shredded Carrots, Herbed Croutons and Creamy Avocado Dressing

Spinach Salad

Baby Spinach, Chopped Bacon, Red Onion, Bacon Dressing

DESSERTS

Lemon Cream Shortcake

Crème Brulee Cheesecake

Triple Chocolate Mousse Cake

White Chocolate Raspberry Cheesecake

Black Forest Cake

Granny Smith Apple Pie

Red Velvet Layer Cake



Buffets

*Buffets include Fresh Baked Bread with Butter,
Freshly Brewed Regular and Decaffeinated Coffee,
Iced Tea, Iced Water*

Soup & Salad Bar **18.00**

Chef's Special Soups

Choose One: Minestrone, Chicken and Dumplings, Italian Vegetable
and Sausage, Chili, Cream of Broccoli

Mixed Greens with Assorted Dressings

Tear Drop Tomatoes, Shredded Cheddar Cheese, Crumbled Bleu Cheese,
Croutons, Chopped Egg, Pecans, Cucumbers, Smoked Bacon Bits,
Black Olives, Shredded Carrots, Sunflower Seeds, Mandarin Oranges

Breadsticks

Fresh Baked Cookies

Civic Center Deli Buffet 20.00

Red Skin Potato Salad
Mediterranean Pasta Salad tossed with Extra Virgin Olive Oil, Sea Salt and Fresh Herbs

Assortment Deli Sandwiches
Smoked Turkey Breast and Cheddar, Roast Beef and Provolone
Maple Glazed Ham and Baby Swiss

Served with Leaf Lettuce, Sliced Tomatoes, Sliced Onions,
Pickle Spears, Mayonnaise, Mustard, Horseradish Sauce

Fresh Baked Cookies and Brownies

Picnic Basket 26.00

Classic Potato Salad

Creamy Cole Slaw

Seasonal Fruit Display

Hamburgers and Hot Dogs

Baked Beans

Barbecue Pulled Pork

Served with Red Onions, Lettuce, Sliced Tomatoes, Pickles,
Mayonnaise, Mustard, Relish and Ketchup

Kitchen Cooked Chips with Onion Dip

Chocolate Cake

Midwest Hospitality 30.00

Mixed Greens with Dried Cherries, Spiced Pecans, Tomatoes,
Feta Cheese and White Balsamic Vinaigrette

Farm Fresh Roasted Corn and Vegetable Salad

Mediterranean Pasta Salad with Fresh Julienne Vegetables, Peppers,
Roasted Herb Chicken

Barbecue Beef Brisket

Red Skin, Chive Mashed Potatoes

Squash Casserole

Fresh Baked Cheddar Biscuits with Butter and Jam

Seasonal Fruit Cobbler

Taco Bar 28.00

Mixed Greens with Cucumbers, Tomatoes and Radish,
Pepper-Mango Vinaigrette

Jicama Vegetable Salad

Crisp Tortilla Chips and Homemade Salsa

Make your own Taco Bar: Cilantro-Lime Marinated Chicken,
Ancho-Chili Rubbed Beef

Served with Cabbage Slaw, Queso Fresco, Pico De Gallo,
Avocado Crema, Fresh Cilantro, Chopped Onions and Fresh Limes

Corn and Flour Tortillas

Borracho Black Beans

Roasted Vegetable Poblano Rice

Tres Leches Cake



Receptions

COLD HORS D' OEUVRES

Priced Per Person

Cucumber Wheels	3.00
Roasted Red-Pepper Hummus Dilled Cream Cheese	
Crostinis	3.00/3.50
Choose one of the following: Black Bean and Roasted Corn Relish, Queso Fresco, Cilantro Mediterranean Chicken, Tomato Onions, Balsamic Glaze Peppered Tenderloin, Balsamic Onions, Adobo Sauce Smoked Salmon, Cream Cheese, Dill	
BLT Bites	2.50
Stuffed cherry tomatoes, cream cheese, smoked bacon	
Phyllo Chicken Salad	2.50
Tomato and Spinach Phyllo Cups filled with Chicken Salad	
Prosciutto Wrapped Asparagus	4.00
Marinated and Grilled Asparagus, Aged Prosciutto	
Antipasta Skewer	3.00
Fresh Mozzarella, Salami, Cherry Tomato, Kalamata Olive	

HOT HORS D'OEUVRES

Priced Per Person

Mini Quiche	3.00
Mushroom and Goat Cheese	
Asparagus and Vermont Cheddar	
Mozzarella, Tomato and Basil	
Crispy Spring Rolls	3.00
Shrimp or Vegetarian, Sweet and Sour, Hot Mustard, Soy Dipping Sauces	
Seared Scallops	4.50
Served with a Roasted Corn Relish	
Pot Stickers	3.00
Pork or Vegetarian Dumplings, Soy-Rice Wine Vinegar Dipping Sauce	
Classic Crab Cakes	4.50
Rémoulade Sauce	
Buffalo Style Chicken Wings	3.00
Bleu Cheese Dressing and Celery Sticks	
Sliders	3.50
French Onion Beef Slider	
BBQ Chicken Pineapple Slider	
Ham, Swiss, Whole Grain Mustard	
Crispy Wrapped Shrimp	3.00
Spicy Cocktail Sauce	

CARVING STATIONS

All Carving Stations will be served with Fresh Baked Silver Dollar Rolls. 75.00 per Attendant, (1) Carver per 50 guests.

Roasted French Cut Turkey Breast	140.00
With Apricot Glaze, Cranberry-Orange Chutney (Serves 25)	
Pineapple Glazed Ham	150.00
Cherry Pineapple Sauce (Serves 30)	
Smoked Pork Belly	140.00
Southern Style BBQ Sauce (Serves 25)	
Herb Rubbed Prime Rib	350.00
Au Jus and Horseradish Cream Sauce (Serves 30)	
Black Peppercorn Crusted Beef Tenderloin	325.00
Horseradish Cream Sauce (Serves 25)	
Steamship Round	MP
Leg of Beef stuffed with Whole Garlic seasoned with Chef's Secret Rub	

STATIONS

Price per person. (*) Chef Attendant required,
75.00 per Attendant

Crudite Board 3.50

Beautifully arranged Fresh Seasonal Vegetables, served with a Homemade Ranch Dip

Artisan Cheese Board 4.00

Domestic and International Cheese Selection served with Assorted Sliced Breads and Gourmet Crackers garnished with Dried Fruit and Nuts

Antipasta Board 5.00

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Marinated Olives, Giardiniera, Cherry Peppers and Marinated Artichoke Hearts

Pasta Amore! * 10.00

Gemelli Pasta, Roasted Tomato Sauce

Cheese Tortellini, Garlic Cream Sauce

Toppings include: Diced Chicken, Sautéed Mushrooms, Italian Sausage, Pesto

Roasted Red Peppers, Artichokes, Shredded Parmesan

Breadsticks and Tomato-Basil Focaccia

Feast From The East 12.50

Hummus

Tabbouleh Salad

Falafel served with Tahini Dipping Sauce

Cabbage Rolls

Pita Chips

Baklava

Quesadillas * 14.00

Your choice of two: Marinated Fajita Chicken, Beef or Roasted Vegetable

Pico De Gallo, Crema Fresca

Homemade Salsa and Tortilla Chips

Backyard BBQ 18.00

Buffalo Style Chicken Wings, Celery Sticks, Bleu Cheese Dressing

Cheeseburger Sliders, Caramelized Onions

BBQ Pulled Pork Sliders, Dill Pickle Chips

Traditional Coleslaw

SAVOR THE SWEETS

Price Per Person

Mini Cupcake Bar 6.00

Vanilla and Chocolate Cupcakes topped with your choice of Vanilla and Chocolate Butter Cream Frosting, Assorted Sprinkles, Mini Chocolate Chips, Chopped Nuts and Flavored Sugar Crystals. Specialty Cupcakes are available

Cheesecake Lollipops 24.00 Per Dozen

White and Dark Chocolate Dipped Cheesecake Lollipops topped with Chopped Nuts, Sprinkles and Toasted Coconut

Spotted Cow Ice Cream Sundae Station 6.00 Per Person

Choice of Vanilla, Chocolate or Strawberry Homemade Ice Cream in cup. Custom Flavors available at an additional cost.

Assorted Toppings: Chocolate, Caramel and Strawberry Sauce, Nuts, Whipped Cream, Sprinkles, Crushed Oreos

Dessert Shots 10.00

Choice of three:
Strawberry Cheesecake

White and Dark Chocolate Mousse

Banana Foster with Kahlua Whipped Cream and Shaved Chocolate

Raspberry Mousse with White Sponge Cake and Chambord Raspberry Sauce

Perfect Parfait 12.00

Chocolate Pudding, Vanilla Pudding, Lemon Pudding

Pound Cake, Chocolate Buttermilk Cake

Meringue Cookies

Whipped Topping

Seasonal Berries, Chopped Nuts, Mini Chocolate Chips, Oreo Pieces, Toasted Coconut Flakes



Beverages

All Bars are subject to a 50.00 Bartender Fee per Bartender for (4) hours of service. (1) Bartender Fee will be waived for every 350.00 in Cash or Hosted Sales. (1) Bartender per 100 guests is required.

	HOSTED BAR	CASH BAR
House Mixed Drink	5.00	5.50
Premium Mixed Drink	6.00	6.50
Martinis	Please consult with Sales Professional	
Domestic Bottled Beer	4.50	5.00
Premium Bottled Beer	5.50	6.00
House Wine by the Glass	5.00	5.50
House Wine by the Bottle	22.50	N/A
Specialty Wine	Please consult with Sales Professional	
Soda	2.50	2.50
Juice	3.25	3.25
Bottled Water	2.50	2.50
Sparkling Water	3.00	3.00

HOURLY PACKAGE SERVICES

(50) Person Minimum Guarantee required for Hourly Packages

House Package	
Mixed Drinks, Domestic Draft Beer, House Wines, Soda and Water	
First (1) Hour of Service	10.00
Each Additional Hour of Service	7.50
Premium Package	
Premium & House Mixed Drinks, Premium Bottled Beer, Domestic Draft Beer, House Wines, Soda and Water	
First (1) Hour of Service	15.00
Each Additional Hour of Service	10.00
Beer & Wine Package	
Domestic Draft Beer, House Wines, Soda and Water	
First (1) Hour of Service	8.00
Each Additional Hour of Service	6.00



Catering Information

SAVOR...Peoria is the exclusive food and beverage provider for the Peoria Civic Center. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to certified agencies feeding the underprivileged.

Menus

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event.

Pricing

Prices quoted do not include 20% administrative fees or sales tax unless otherwise noted. A 20% administrative fee will apply to all food, beverage and labor charges. Current state and local taxes will apply to all food, beverage, labor and equipment rentals. Customers claiming tax exempt status must provide satisfactory evidence of such exemption for the state of Illinois.

Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

Linen

SAVOR provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Guarantees

A guaranteed number of attendees/quantities of food is required no less than five (5) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, SAVOR...Peoria reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 5 business days prior to event. Attendance higher than the guarantee will be charged the actual event attendance. Increases greater than 20% will be subject to 20% additional fee based on the menu price (F&B). Guaranteed greater than or equal to 2,000:

- a) Initial guarantee due 30 days prior to event
- b) Final guarantee due 10 days prior to event
- c) Increase greater than 20% will be subject to 20% additional fee based on the menu price (F&B)

Overset Policy

SAVOR...Peoria will be prepared to provide service staff and have seats available for 5% over-set up to a maximum over-set of 20 guests for plated meals and buffet meals with complete table setups only. There will be an additional charge for each over-set of 20 guests above 5%.

Service Staff

Guest to server ratio is 1 server per 30 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of ten . Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on holidays.

Event Timeline

All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

Beverage Services

We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Illinois Liquor Control Commission. As licensee, SAVOR...Peoria is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS OR FOR ANY REASON AS DEEMED APPROPRIATE BY SAVOR MANAGEMENT. ALCOHOLIC BEVERAGES MAY NOT BE REMOVED FROM THE PREMISES.

All Bars are subject to a \$50 Bartender fee per Bartender for (4) hours of service. (1) Bartender fee will be waived for every \$350 in cash or hosted sales. One (1) bartender per 100 guests is required. All bars close half hour before end of event.

Contracts

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and SAVOR...Peoria. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and confirmed by both parties.

Cancellations

Any event canceled less than 5 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

Payment/Deposit

An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter, typically (30) days prior to event. Full payment of the remaining balance is due upon submission of final guarantee, no less than (5) business days prior to event. Payment can be made in cash or certified check. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.